



Signature Steaks

Product image courtesy of the Beef Checkoff, The Cattleman's Beef Board



ITEM #	DESCRIPTION	MBG#	PACK SIZE	CASE WGT
82012	12 oz Seasoned New York Strip Steak Center-Cut	1179A	14/12 oz	10.5 lbs
82015	12 oz Seasoned New York Strip Steak Center-Cut (6/4.5lb Boxes)	1179A	36/12 oz (6/bx)	27 lbs
82083	8 oz Seasoned New York Strip Steak Center-Cut (6/4.5lb Boxes)	1179A	54/8 oz (9/bx)	27 lbs
82110	10 oz Seasoned Ribeye Steak 1" Lip-on	1112B	16/10 oz	10 lbs
82115	10 oz Seasoned Ribeye Steak 1" Lip-on (6/5lb Boxes)	1112B	48/10 oz (8/bx)	30 lbs
82210	10 oz Seasoned T-Bone Steak	1174	16/10 oz	10 lbs
82212	12 oz Seasoned T-Bone Steak	1174	14/12 oz	10.5 lbs
82211	12 oz Seasoned T-Bone Steak (6/4.5lb Boxes)	1174	36/12 oz (6/bx)	27 lbs
82213	14 oz Seasoned T-Bone Steak (6/5.25lb Boxes)	1174	36/14 oz (6/bx)	31.5 lbs
82216	16 oz Seasoned T-Bone Steak	1174	10/16 oz	10 lbs
82215	16 oz Seasoned T-Bone Steak (6/4lb Boxes)	1174	24/16 oz (4/bx)	24 lbs
82217	17 oz Seasoned Porterhouse Steak (6/4lb Boxes)	1173	24/16 oz (4/bx)	24 lbs
80050	5 oz USDA Choice Filet of Sirloin Steak	1185B	32/5 oz	10 lbs
80080	8 oz USDA Choice Filet of Sirloin Steak	1185B	20/8 oz	10 lbs
80081	8 oz USDA Choice Filet of Sirloin Steak	1185B	20/8 oz	10 lbs

* Item upon availability only



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HÖLTEN MEATS




Signature Steaks

Features & Benefits

- j Beef is sourced domestically for consistent marbling and flavor (No Holstein).
- j Our subprimals are cut from A Maturity primals.
- j Boneless steaks are jaccarded to deliver maximum tenderness and satisfaction every time.
- j Steaks are cut on automatic portioning equipment for better quality and consistent sizing – no catch weights! Steaks are cut following the NAMP Meat Buyers Guide specifications.
- j Steaks are blast frozen rapidly at -25°F to lock in freshness, color, and juices. This helps to retain moisture and reduce nutrient loss during thawing.
- j Our steaks are vacuum packaged to extend their shelf life. They are best when used within four days of thawing.
- j Our commitment to food safety assures customers of a safe, quality product. Each steak passes through no less than 30 quality checks in our USDA-inspected Total Quality Control, SQF Level 3 Certified plant.
- j We marinate our seasoned **THICK N JUICY® BRAND Signature Steaks** with a special formula which helps to retain moisture and enhance flavor, and provides consistent flavor in every steak.



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