

# **JUICY**<sup>®</sup>

**BRAND**

## *Signature Steaks*

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



<b>ITEM #</b>	<b>DESCRIPTION</b>	<b>NAMP MBG#</b>	<b>PACK SIZE</b>	<b>CASE WGT</b>
82010	10 oz Seasoned New York Strip Steak Center Cut	1179A	16/10 oz	10 lbs
82012	12 oz Seasoned New York Strip Steak Center Cut	1179A	14/12 oz	10.5 lbs
82014	14 oz Seasoned New York Strip Steak Center Cut	1179A	12/14 oz	10.5 lbs
82000	8 oz Seasoned New York Strip Steak Vein Cut	1179A	20/8 oz	10 lbs
82160	6 oz Seasoned Ribeye Steak 1" Lip-on	1112B	28/6 oz	10.5 lbs
82180	8 oz Seasoned Ribeye Steak 1" Lip-on	1112B	20/8 oz	10 lbs
82110	10 oz Seasoned Ribeye Steak 1" Lip-on	1112B	16/10 oz	10 lbs
82112	12 oz Seasoned Ribeye Steak 1" Lip-on	1112B	14/12 oz	10.5 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
82214	14 oz Seasoned T-Bone Steak	1174	12/14 oz	10.5 lbs
82216	16 oz Seasoned T-Bone Steak	1174	10/16 oz	10 lbs
82780	8 oz Seasoned Center-cut Sirloin Top Butt Steak	1184B	20/8 oz	10 lbs
82710	10 oz Seasoned Center-cut Sirloin Top Butt Steak	1184B	16/10 oz	10 lbs
80050	5 oz <i>USDA Choice</i> Filet of Sirloin Steak	1185B	32/5 oz	10 lbs
80060	6 oz <i>USDA Choice</i> Filet of Sirloin Steak	1185B	28/6 oz	10.5 lbs
80080	8 oz <i>USDA Choice</i> Filet of Sirloin Steak	1185B	20/8 oz	10 lbs
80010	10 oz <i>USDA Choice</i> Filet of Sirloin Steak	1185B	16/10 oz	10 lbs
80044	4 oz <i>USDA Choice</i> Butterfly Filet of Sirloin Steak	1185B	40/4 oz	10 lbs

**HÖLTEN**  
**MEATS**

1682 Sauget Business Blvd.  
Sauget, IL 62206-1454

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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  $-25^{\circ}\text{F}$  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 plant.
- j We marinate our **THICK N JUICY® BRAND *Signature Steaks*** seasoned steaks with a special formula which helps to retain moisture and enhance flavor, and provides consistent flavor in every steak.



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