

Philly Steaks - Hand Layered

A Family Tradition of Excellence

100% whole-muscle, USDA grain-fed, thinly sliced beef. Tender and versatile.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Philly Steaks - Hand Layered	7061	2.0 oz.	1-10 lb.	074126070612
Philly Steaks - Hand Layered	7062	2.5 oz.	1-10 lb.	074126070629
Philly Steaks - Hand Layered	7063	3.0 oz.	1-10 lb.	074126070636
Philly Steaks - Hand Layered	7064	4.0 oz.	1-10 lb.	074126070643
Philly Steaks - Hand Layered	7065	5.0 oz.	1-10 lb.	074126070650

Serving Suggestion: Steak Quesadillas See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	nipping Wt./Net Wt. Box Dimensions		Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Philly Steaks - Hand Layered (7061)	10.87/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philly Steaks - Hand Layered (7062)	10.81/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philly Steaks - Hand Layered (7063)	10.77/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philly Steaks - Hand Layered (7064)	10.72/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philly Steaks - Hand Layered (7065)	10.69/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Nutrition Facts Serving Size 2 oz (57g)	Nutrition Facts Serving Size 2.5 oz (71g)	Nutrition Facts Serving Size 3 oz (85g)	Nutrition Facts Serving Size 4 oz (85g)	Nutrition Facts Serving Size 5 oz (142g)
Servings Per Container Approx 80 Amount Per Serving Calories 100 Calories from Fat 45	Servings Per Container Approx 64 Amount Per Serving Calories 120 Calories from Fat 60	Servings Per Container Approx 53 Amount Per Serving Calories 140 Calories from Fat 70	Servings Per Container Approx 40 Amount Per Serving Calories 190 Calories from Fat 90	Servings Per Container Approx 32 Amount Per Serving Calories 240 Calories from Fat 110
% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat 5g 8%	Total Fat 6g 10%	Total Fat 8q 12%	Total Fat 10g 16%	Total Fat 13g 20%
Saturated Fat 2g 10%	Saturated Fat 2.5g 13%	Saturated Fat 3g 15%	Saturated Fat 4g 20%	Saturated Fat 5g 25%
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
Cholesterol 20mg 7%	Cholesterol 25mg 9%	Cholesterol 30mg 10%	Cholesterol 40mg 15%	Cholesterol 50mg 17%
Sodium 40mg 2 %	Sodium 50mg 2%	Sodium 60mg 3%	Sodium 80mg 3%	Sodium 105mg 4 %
Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%
Sugars 0g	Sugars 0g	Sugars 0g	Sugars 0g	Sugars 0g
Protein 12g	Protein 15g	Protein 17g	Protein 23g	Protein 29g
Vitamin A 0% • Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% · Vitamin C 0%
Calcium 0% · Iron 6%	Calcium 0% · Iron 8%	Calcium 0% · Iron 10%	Calcium 0% · Iron 15%	Calcium 2% · Iron 15%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

7061

7062

7063

7064

7065

Recipe Ideas

Steak Quesadillas

Ingredients

1 portion Devault Philly Steaks - Hand Layered

Large flour tortillas

Grated cheese - either mild or sharp cheddar, or Monterey Jack Oil

Salt

Sauteéd sliced mushrooms, sauteéd green onions, sliced black olives,

diced tomatoes, sliced avocado, and/or other vegetables

Garnishes: Shredded lettuce, Mexican rice, sliced avocado/guacamole Sour cream and salsa

Cooking Directions

Thoroughly cook one (1) portion of the Devault Philly Steaks -Hand Layered on the grill.

Heat two large flour tortillas on the grill. Flip the tortillas over a few times. When pockets of air begin to form within the tortillas, sprinkle grated cheese on both tortillas. The tortillas should be slightly browned before removing from the grill.

Pile the cooked steak, green onions, sliced mushrooms, olives, tomatoes, etc. on one tortilla as it continues to heat. Salt to taste.

Put the second tortilla on top of the ingredients and move to the serving plate.

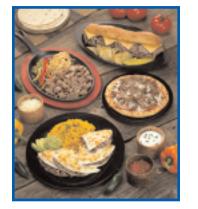
Dress the plate with the rice, shredded lettuce, sliced avocado and/or a guacamole dip and ramekins filled with the salsa and the sour cream.



Marinated Philly Steaks - Hand Layered

Since 1949

A Family Tradition of Excellence

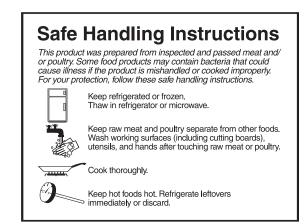


100% whole muscle, USDA grain-fed beef. Specially hand-layered into thinly sliced, convenient individual servings. Seasoned with a light marinade that bursts with flavor.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Marinated Philly Steaks - Hand Layered	7053	3.0 oz.	1-10 lb.	074126070537
Marinated Philly Steaks - Hand Layered	7054	4.0 oz.	1-10 lb.	074126070544
Marinated Philly Steaks - Hand Layered	7055	5.0 oz.	1-10 lb.	074126070551

Serving Suggestion: Steak n' Queso Fries See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Marinated Philly Steaks - Hand Layered (7053)	10.79/10	15 3/4 x 8 1/2 x 3 3/4	0.29	10	13	130	≤10°F	6 Months
Marinated Philly Steaks - Hand Layered (7054)	10.74/10	15 3/4 x 8 1/2 x 3 3/4	0.29	10	13	130	≤10°F	6 Months
Marinated Philly Steaks - Hand Layered (7055)	10.71/10	15 3/4 x 8 1/2 x 3 3/4	0.29	10	13	130	≤10°F	6 Months

Steaks -

Steak n' Queso Fries

Ingredients
Devault Marinated Philly Ste
Hand Layered
Diced tomatoes
Chopped onions
Chopped jalapeno peppers
Jalapeno cheese sauce
Frozen French fries
Guacamole
Salt
Pepper

Cooking Directions

Fry eight (8) ounces of French fries in hot oil until crisp and golden brown, then drain. Cook 1 portion of Devault Marinated Philly Steaks - Hand Layered until bottom is browned, then turn over. Mound the French fries on a serving plate. Season to taste with salt and pepper.

Arrange beef on top of fries. Top beef with 1/2 cup of warm jalapeno cheese sauce.

Then top with 1/4 cup guacamole. Add 1 tablespoon of onions and diced tomatoes.

Nutrition Fa Serving Size 3 oz (85g) Servings Per Container App Amount Per Serving Calories 130 Calories from Fat	prox 53	Nutrition Fa Serving Size 4 oz (113g) Servings Per Container App Amount Per Serving Calories 180 Calories from Fat	prox 40	Nutrition Fa Serving Size 5 oz (142g) Servings Per Container App Amount Per Serving Calories 220 Calories from Fat	prox 32
% Da	ily Value*	% Da	ily Value*	% Da	aily Value*
Total Fat 7g	11%	Total Fat 9g	14%	Total Fat 12g	18%
Saturated Fat 3g	14%	Saturated Fat 3.5g	19%	Saturated Fat 4.5g	23%
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g	
Cholesterol 30mg	9%	Cholesterol 40mg	13%	Cholesterol 45mg	16%
Sodium 230mg	10%	Sodium 310mg	13%	Sodium 390mg	16%
Total Carbohydrate 0g	0%	Total Carbohydrate 0g	0%	Total Carbohydrate Og	0%
Dietary Fiber 0g	0%	Dietary Fiber 0g	0%	Dietary Fiber 0g	0%
Sugars 0g		Sugars 0g		Sugars 0g	
Protein 16g		Protein 21g		Protein 27g	
Vitamin A 0% • Vitamin Calcium 0% • Iron 100 * Percent Daily Values are based of calorie diet. Your daily values may or lower depending on your calorit Calories: 2,000 Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300mg	% n a 2,000 be higher e needs: 2,500 80g 25g 300mg	Vitamin A 0% • Vitamir Calcium 0% • Iron 109 * Percent Daily Values are based or calorie diet. Your daily values may or lower depending on your calorie Calories: 2,000 Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300mg	% n a 2,000 be higher e needs: 2,500 80g 25g 300mg	Calcium 2% Iron 1 * Percent Daily Values are based o calorie diet. Your daily values may or lower depending on your calori Calories: 2,000 Total Fat Less than 65g Sat Fat Sat Fat Less than 20g Cholesterol	n a 2,000 y be higher ie needs: 2,500 80g 25g 300mg
Sodium Less than 2,400mg Total Carbohydrate 300g	2,400mg 375g 30g Protein 4	Sodium Less than 2,400mg Total Carbohydrate 300g Dietary Fiber 25g Calories per gram: Fat 9 • Carbohydrate 4 • F	375g 30g	Sodium Less than 2,400mg Total Carbohydrate 300g 300g Dietary Fiber 25g 25g Calories per gram: Fat 9 • Carbohydrate 4 •	2,400mg 375g 30g Protein 4

7055

7053

7054

Ingredient Statement: Beef That Contains up to 10% of a Solution of Water, Salt, Sodium Phosphates, Dextrose, Hydrolyzed Soy and Corn Protein, Flavorings (Extractives of Onion and Spices).



Rib Eye Philly Steaks

A Family Tradition of Excellence



Tender, delicious cut from rib eye — formed, portioned and sliced. A favorite of steak sandwich lovers.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Rib Eye Philly Steaks	7100	2.0 oz.	1-10 lb.	074126071008
Rib Eye Philly Steaks	7102	3.0 oz.	1-10 lb.	074126071022
Rib Eye Philly Steaks	7103	4.0 oz.	1-10 lb.	074126071039

Serving Suggestion: Rib Eye Reuby Steak See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Rib Eye Philly Steaks (7100)	10.92/10	12 x 12 x 4.75	0.40	12	10	120	≤10°F	6 Months
Rib Eye Philly Steaks (7102)	10.86/10	12 x 12 x 4.75	0.40	12	10	120	≤10°F	6 Months
Rib Eye Philly Steaks (7103)	10.82/10	12 x 12 x 4.75	0.40	12	10	120	≤10°F	6 Months

Recipe Ideas Rib Eye Reuby Steak

Ingredients

One portion Devault Rib Eye Philly Steak 2 oz. Sauerkraut 2 slices Swiss cheese 1-2 oz. Russian Dressing 1 Kaiser roll

Cooking Directions

Thoroughly brown Devault Rib Eye Philly Steak on one side. When one side is browned to your satisfaction, flip and brown the other side. In separate skillet, heat the sauerkraut. Place the roll over the steak to brown roll and help cheese melt. Take the roll off and spread Russian dressing on it. Add saverkraut on top of steak and cheese to heat it.

Keeping the beef steak whole, carefully lift the steak with everything on it and place on the Kaiser roll.

Nutrition Fa Serving Size 2 oz (57g) Servings Per Container App Amount Per Serving Calories 100 Calories from Fat	rox 80	Nutrition Fa Serving Size 3 oz (85g) Servings Per Container App Amount Per Serving Calories 140 Calories from Fat	rox 53	Nutrition Fa Serving Size 4 oz (113g) Servings Per Container Ap Amount Per Serving Calories 190 Calories from Fa	oprox 40
	ly Value*		ly Value*	· · · · · · · · · · · · · · · · · · ·	aily Value*
Total Fat 5g	8%	Total Fat 8g	12%	Total Fat 10g	16%
Saturated Fat 2g	10%	Saturated Fat 3g	15%	Saturated Fat 4g	20%
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g	
Cholesterol 20mg	7 %	Cholesterol 30mg	10%	Cholesterol 40mg	15%
Sodium 40mg	2%	Sodium 60mg	3%	Sodium 80mg	3 %
Total Carbohydrate Og	0%	Total Carbohydrate 0g	0%	Total Carbohydrate Og	0%
Dietary Fiber 0g	0%	Dietary Fiber 0g	0%	Dietary Fiber 0g	0%
Sugars 0g		Sugars 0g		Sugars 0g	
Protein 12g Vitamin A 0% • Vitamin	C 0%	Protein 17g Vitamin A 0% • Vitamin	n C 0%	Protein 23g Vitamin A 0% • Vitam	in C 0%
Calcium 0% · Iron 6%	6	Calcium 0% · Iron 10	0%	Calcium 0% · Iron	15%
* Percent Daily Values are based on calorie diet. Your daily values may or lower depending on your calorie Calories: 2.000	be higher	* Percent Daily Values are based or calorie diet. Your daily values may or lower depending on your calorie Calories: 2.000	be higher	* Percent Daily Values are based calorie diet. Your daily values ma or lower depending on your calo Calories: 2,000	ay be higher
Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300mg Sodium Less than 2,400mg Total Carbohydrate 300g Dietary Fiber 25g Calories per gram: Fat 9 Fat 9 Carbohydrate 4	80g 25g 300mg 2,400mg 375g 30g	Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300mg Sodium Less than 2,400mg Total Carbohydrate 300g Dietary Fiber Dietary Fiber 25g Calories per gram: Fat 9 Carbohydrate 4 Fat 9	375g 30g	Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 2,400m Total Carbohydrate 300g Dietary Fiber 25g Calories per gram: Fat 9 • Carbohydrate 4 •	80g 25g 300mg g 2,400mg 375g 30g Protein 4

7100

7102

7103



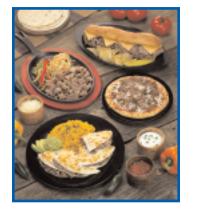
Quick Prep[™] Marinated Steaks

This tender steak falls apart easily on the grill while maintaining its natural beefy flavor.

100% whole-muscle, USDA grain-fed beef in a light, delicate marinade.

June 1949

A Family Tradition of Excellence



Production Information

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.





Keep hot foods hot. Refrigerate leftovers immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC	
Quick Prep™ Marinated Steaks	7200	2.0 oz.	1-10 lb.	074126072005	Serving Suggestion:
Quick Prep™ Marinated Steaks	7202	3.0 oz.	1-10 lb.	074126072029	Steak Roundup See recipe on back.
Quick Prep™ Marinated Steaks	7203	4.0 oz.	1-10 lb.	074126072036	

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Quick Prep™ Marinated Steaks (7200)	10.89/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Quick Prep™ Marinated Steaks (7202)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Quick Prep™ Marinated Steaks (7203)	10.74/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Steak Roundup

Ingredients
Devault Quick Prep™ Marinated Steak
Grilled mushrooms
Grilled onion
Crisp bacon
Monterey Jack cheese

Cooking Directions

Grill Devault Quick Prep™ Marinated Steak until cooked. Grill onions. Grill mushrooms. Grill bacon until crisp. Top steak with Monterey Jack Cheese and melt cheese. Add steak, mushrooms, onions and crisp bacon to steak roll.

Nutrition F a Serving Size 2 oz (57g) Servings Per Container Ap		Nutrition Serving Size 3 oz (85 Servings Per Containe	5g)	Serving Size 4 oz (113 Servings Per Container	g)		
Amount Per Serving Calories 90 Calories from Fat	40	Amount Per Serving Calories 130 Calories fro	m Fat 60	Amount Per Serving Calories 180 Calories from Fat 80			
% C	aily Value*		% Daily Value*	9	6 Daily Value*		
Total Fat 4.5g	7 %	Total Fat 7g	11%	Total Fat 9g	14%		
Saturated Fat 2g	9%	Saturated Fat 3g	14%	Saturated Fat 3.5g	19%		
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g			
Cholesterol 20mg	6%	Cholesterol 30mg	9%	Cholesterol 40mg	13%		
Sodium 160mg	6%	Sodium 230mg	10%	Sodium 310mg	13%		
Total Carbohydrate 0g	0%	Total Carbohydrate	0g 0 %	Total Carbohydrate)g 0 %		
Dietary Fiber 0g	0%	Dietary Fiber 0g	0%	Dietary Fiber 0g	0%		
Sugars 0g		Sugars 0g		Sugars 0g			
Protein 11g		Protein 16g		Protein 21g			
Vitamin A 0% • Vitam	in C 0%	Vitamin A 0% • Vi	itamin C 0%	Vitamin A 0% • Vita	amin C 0%		
Calcium 0% · Iron 6			on 10%		n 10%		
 * Percent Daily Values are based calorie diet. Your daily values may or lower depending on your calc 	ay be higher	* Percent Daily Values are ba calorie diet. Your daily value or lower depending on your	es may be higher	* Percent Daily Values are bas calorie diet. Your daily values or lower depending on your c	may be higher		
Calories: 2,000	2,500	Calories: 2,0	,	Calories: 2,00			
Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300mg Sodium Less than 2,400m Total Carbohydrate 300g 30g Dietary Fiber 25g 25g	80g 25g 300mg 2,400mg 375g 30g	Total Fat Less than 659 Sat Fat Less than 200 Cholesterol Less than 300 Sodium Less than 2,4 Total Carbohydrate 300 Dietary Fiber 259	g 25g 0mg 300mg 400mg 2,400mg 0g 375g	Total Fat Less than 65g Sat Fat Less than 20g Cholesterol Less than 300r Sodium Less than 2,40 Total Carbohydrate 300r Dietary Fiber 25g	0mg 2,400mg		
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4	Calories per gram: Fat 9 • Carbohydrate 4	Protein 4	Calories per gram: Fat 9 • Carbohydrate 4	Protein 4		

7200

7202

7203

Ingredient Statement: Beef That Contains up to 10% of a Solution of Water, Salt, Sodium Phosphate, Dextrose, Hydrolyzed Soy and Corn Protein, Flavorings (Extractives of Onion and Spices).

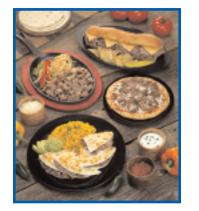


Phil-EZE[™] Marinated Philly Steaks

Formed into individual servings that are easy to prepare on the grill. Versatile and tasty.

All-beef sandwich steaks that are popular in all food service segments.

A Family Tradition of Excellence



Production Information

Cooking Instructions

- Preheat a lightly oiled grill to 350°F. 1.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. 3. Be sure to cook thoroughly.
- As it cooks, blend in desired toppings and seasonings. 4.
- Place cooked steak on a toasted or heated roll and serve. 5.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.





Keep hot foods hot. Refrigerate leftovers > immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC	
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed	2850	3.0 oz.	1-10 lb.	074126028507	Serving Suggestion:
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed	2851	4.0 oz.	1-10 lb.	074126028514	Steak Pizzadina See recipe on back.
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed	2852	5.0 oz.	1-10 lb.	074126028521	

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed (2850)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed (2851)	10.74/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Phil-EZE™ Marinated Philly Steaks - Chunked & Formed (2852)	10.71/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Steak Pizzadina

Ingredients

8-inch partially baked thin pizza crust 2 oz. shredded mozzarella cheese Devault Phil-EZE™ Marinated Philly Steaks Balsamic vinaigrette Baby lettuce mix Roasted red bell peppers Diced tomatoes Crumbled Gorgonzola cheese Thinly sliced red onions Crumbled cooked bacon Salt Pepper

Cooking Directions

Sprinkle the crust with two ounces of mozzarella cheese. Heat the crust in oven preheated to 350° for one to two minutes or until cheese is melted and crust is browned. Keep warm.

Cook one portion of Devault Phil-EZE™ Marinated Philly Steaks. While cooking, break up the beef with a spatula and drizzle with one tablespoon of balsamic vinaigrette near the end of cooking. Season to taste with salt and pepper.

Place the pizza crust on a serving plate. Top with the steak, three cups of baby lettuce mix, two tablespoons of roasted peppers, two tablespoons of diced tomatoes, one tablespoon of Gorgonzola cheese, one tablespoon of sliced red onion, and one tablespoon of bacon with one tablespoon of balsamic vinaigrette.

	_			_				
Nutrition Fa	cts∣	Nutritior		cts	Nutr			cts
Serving Size 3 oz (85g)	_	Serving Size 4 oz	· · · · ·		Serving S		· 0/	
Servings Per Container Appre	ox 53	Servings Per Conta	iner Appr	rox 40	Servings F	er Conta	iner App	rox 32
Amount Per Serving		Amount Per Serving			Amount Per	Serving		
Calories 100 Calories from Fat 3	5	Calories 130 Calories	from Fat 4	45	Calories 16	5	from Fat	50
% Daib	/ Value*		% Dail	v Value*			% Dai	y Value*
Total Fat 3.5g	6 %	Total Fat 5g	70 Bull	7 %	Total Fat	6g	<i>,</i> 0 Bu	9 %
Saturated Fat 1.5g	7 %	Saturated Fat 2	g	9%	Saturat	ed Fat 2	.5g	12%
Trans Fat 0g		Trans Fat 0g	-		Trans F	at 0g		
Cholesterol 40mg	13%	Cholesterol 50mg	9	17 %	Choleste	r ol 65m	9	22 %
Sodium 200mg	9%	Sodium 270mg		11%	Sodium 3	340mg		14%
Total Carbohydrate Og	0%	Total Carbohydra	te 0g	0%	Total Car	bohydra	te 0g	0%
Dietary Fiber 0g	0%	Dietary Fiber 00	9	0%	Dietary	Fiber 0	3	0%
Sugars Og		Sugars 0g			Sugars	1g		
Protein 14g		Protein 19g			Protein 2	24g		
Vitamin A 0% • Vitamin	C 0%	Vitamin A 0% •	Vitamin	C 0%	Vitamin A	0% •	Vitamir	n C 0%
Calcium 0% · Iron 6%	b	Calcium 0% ·	Iron 8%	6	Calcium ()% ·	Iron 10)%
* Percent Daily Values are based on a calorie diet. Your daily values may b or lower depending on your calorie	e higher	* Percent Daily Values are calorie diet. Your daily v or lower depending on y	alues may	be higher	* Percent Dai calorie diet. or lower dep	Your daily v	alues may	be higher
	2,500		_,	2,500		Calories:	2,000	2,500
Sat FatLess than20g20gCholesterolLess than300mg300mgSodiumLess than2,400mg2Total Carbohydrate300g300g	30g 25g 300mg 2,400mg 375g 30g	Sat Fat Less than Cholesterol Less than	20g 300mg 2,400mg 300g	80g 25g 300mg 2,400mg 375g 30g	Sat Fat Cholesterol		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Pr	otein 4	Calories per gram: Fat 9 • Carbohydrate	e4 • P	rotein 4	Calories per o Fat 9 • C		e4 • F	Protein 4

2850

2851

2852

Ingredient Statement: Beef, Water, Salt, Sodium Phosphate, Dextrose, Hydrolyzed Soy Protein, Hydrolyzed Soy and Corn Protein, Flavorings (Extractives of Onion and Spices).



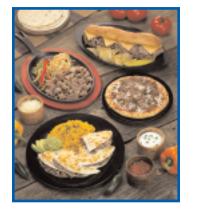
Slice-EZE[™] Marinated Philly Steaks

Formed into individual servings that are easy to prepare on the grill. Versatile and tasty.

All-beef sandwich steaks that are popular in all food service segments.

June 1747

A Family Tradition of Excellence



Production Information

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.





Keep hot foods hot. Refrigerate leftovers immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC	
Slice-EZE™ Marinated Philly Steaks	2855	3.0 oz.	1-10 lb.	074126028552	Serving Suggestion:
Slice-EZE™ Marinated Philly Steaks	2856	4.0 oz.	1-10 lb.	074126028569	Steak Bruschetta Melt See recipe on back.
Slice-EZE™ Marinated Philly Steaks	2857	5.0 oz.	1-10 lb.	074126028576	

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Slice-EZE™ Marinated Philly Steaks (2855)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Slice-EZE™ Marinated Philly Steaks (2856)	10.74/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Slice-EZE™ Marinated Philly Steaks (2857)	10.71/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Steak Bruschetta Melt

Ingredients Devault Slice-EZE™ Marinated Philly Style Steaks Toasted Italian-style bread Olive oil Minced garlic Provolone cheese Roasted bell peppers Grilled onions Basil Parmesan cheese **Cooking Directions** Toast Italian-style bread and set aside.

Grill as many portions of the Devault Slice-EZE™ Marinated Philly Steaks as you need for your purpose. Break steak apart as it cooks. Cook thoroughly. Slice and grill onions. Melt Provolone on top of the steak toward the end of grilling. Brush slices of toasted Italian-style bread with olive oil and minced garlic. Top each slice of toasted bread with cooked Slice-EZE™ beef steak with Provolone cheese, roasted bell peppers, and grilled onions. Garnish with fresh basil and shaved Parmesan.

Nutrition Fac Serving Size 3 oz (85g) Servings Per Container Appr		Nutrition Serving Size 4 oz Servings Per Conta	(113g)		Nutr Serving S Servings F	ize 5 oz	(142g)	
Amount Per Serving Calories 90 Calories from Fat 35		Amount Per Serving Calories 130 Calories	s from Fat 4	45	Amount Per Serving Calories 180 Calories from Fat 60			60
% Daily	y Value*		% Dail	y Value*			% Da	ily Value*
Total Fat 3.5g	5 %	Total Fat 5g		8 %	Total Fat	6g		9%
Saturated Fat 1.5g	8 %	Saturated Fat 2	<u>2g</u>	10%	Saturat	ed Fat 2	1.5g	13%
Trans Fat 0g		Trans Fat 0g			Trans F	at 0g		
Cholesterol 35mg	12%	Cholesterol 45m	g	15%	Choleste	rol 55mg	9	18%
Sodium 210mg	9%	Sodium 280mg		12 %	Sodium	350mg		15%
Total Carbohydrate 1g	0%	Total Carbohydra	i te 1g	0%	Total Car	bohydra	te 2g	1 %
Dietary Fiber 0g	0%	Dietary Fiber 0	g	0%	Dietary	Fiber 0	3	0%
Sugars 0g		Sugars 1g			Sugars	1g		
Protein 13g Vitamin A 0% • Vitamin	C 0%	Protein 18g	Vitamin	C 0%	Protein 2 Vitamin A	Ű	Vitamir	nC 0%
Calcium 2% • Iron 6% * Percent Daily Values are based on calorie diet. Your daily values may b or lower depending on your calorie	a 2,000 be higher	Calcium 2% • * Percent Daily Values an calorie diet. Your daily v or lower depending on	e based on alues may	a 2,000 be higher	Calcium 2 * Percent Dai calorie diet. or lower dep	ly Values ar Your daily v	e based or alues may	n a 2,000 / be higher
Total Fat Less than 65g 8 Sat Fat Less than 20g 20g Cholesterol Less than 300mg 2 Sodium Less than 2,400mg 2 Total Carbohydrate 300g 2 Dietary Fiber 25g 3	2,500 80g 25g 300mg 2,400mg 375g 30g otein 4	Calories: Total Fat Less than Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohydrat	65g 20g 300mg 2,400mg 300g 25g	2,500 80g 25g 300mg 2,400mg 375g 30g	Total Fat Sat Fat Cholesterol Sodium Total Carboh Dietary Fib Calories per f Fat 9 • C	Less than ydrate er gram:	300mg 2,400mg 300g 25g	2,500 80g 25g 300mg 2,400mg 375g 30g

2857

2855

2856

Ingredient Statement: Beef, Water, Modified Corn Starch, Dextrose, Sodium Phosphates, Salt, Autolyzed Yeast, Hydrolyzed Soy and Corn Protein.

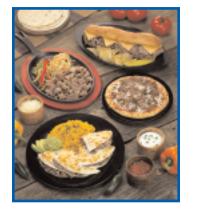


Philadelphia Style Sandwich Slice

Formed into individual servings that are easy to prepare on the grill. Versatile and tasty.

All-beef sandwich steaks that are popular in all food service segments.

A Family Tradition of Excellence



Cooking Instructions

- Preheat a lightly oiled grill to 350°F. 1.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. 3. Be sure to cook thoroughly.
- As it cooks, blend in desired toppings and seasonings. 4.
- Place cooked steak on a toasted or heated roll and serve. 5.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.





Keep hot foods hot. Refrigerate leftovers > immediately or discard.

Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Philadelphia Style Sandwich Slice	2823	3.0 oz.	1-10 lb.	074126028231
Philadelphia Style Sandwich Slice	2824	4.0 oz.	1-10 lb.	074126028248
Philadelphia Style Sandwich Slice	2825	5.0 oz.	1-10 lb.	074126028255
Philadelphia Style Sandwich Slice	2826	6.0 oz.	1-10 lb.	074126028262
Philadelphia Style Sandwich Slice	2827	7.0 oz.	1-10 lb.	074126028279
Philadelphia Style Sandwich Slice	2828	3.5 oz.	1-10 lb.	074126028286

Serving Suggestion: Portobello Cheese Steak Sandwich See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Philadelphia Style Sandwich Slice (2823)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philadelphia Style Sandwich Slice (2824)	10.74/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philadelphia Style Sandwich Slice (2825)	10.71/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philadelphia Style Sandwich Slice (2826)	10.69/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philadelphia Style Sandwich Slice (2827)	10.67/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Philadelphia Style Sandwich Slice - Chunked & Formed (2828)	10.77/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Nutrition Facts Serving Size 3 oz (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 4 oz (113g) Servings Per Container Approx 40	Nutrition Facts Serving Size 5 oz (142g) Servings Per Container Approx 32	Nutrition Facts Serving Size 6 oz (170g) Servings Per Container Approx 27	Nutrition Facts Serving Size 7 oz (198g) Servings Per Container Approx 23	Nutrition Facts Serving Size 3.5 oz (100g) Servings Per Container Approx 46	
Amount Per Serving Calories 100 Calories from Fat 45	Amount Per Serving Calories 130 Calories from Fat 60	Amount Per Serving Calories 170 Calories from Fat 70	Amount Per Serving Calories 200 Calories from Fat 90	Amount Per Serving Calories 230 Calories from Fat 100	Amount Per Serving Calories 120 Calories from Fat 50	
% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	
Total Fat 5g 8%	Total Fat 7g 10%	Total Fat 8g 13%	Total Fat 10g 15%	Total Fat 12g 18%	Total Fat 6g 9%	
Saturated Fat 2g 10%	Saturated Fat 2.5g 13%	Saturated Fat 3g 16%	Saturated Fat 4g 20%	Saturated Fat 5g 23%	Saturated Fat 2g 12%	
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	
Cholesterol 20mg 7%	Cholesterol 25mg 9%	Cholesterol 30mg 11%	Cholesterol 40mg 13%	Cholesterol 45mg 16%	Cholesterol 25mg 8%	
Sodium 290mg 12%	Sodium 390mg 16%	Sodium 480mg 20%	Sodium 580mg 24 %	Sodium 675mg 28 %	Sodium 340mg 14%	
Total Carbohydrate 1g 0%	Total Carbohydrate 2g 1%	Total Carbohydrate 2g 1%	Total Carbohydrate 3g <1%	Total Carbohydrate 3g 1%	Total Carbohydrate 2g 0%	
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	
Sugars 0g	Sugars 0g	Sugars Og	Sugars 0g	Sugars 0g	Sugars 0g	
Protein 11g	Protein 15g	Protein 19g	Protein 23g	Protein 27g	Protein 13g	
Vitamin A 0% • Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% • Vitamin C 0%	Vitamin A 0% • Vitamin C 0%	Vitamin A 0% • Vitamin C 0%	Vitamin A 0% • Vitamin C 0%	
Calcium 0% · Iron 6%	Calcium 0% · Iron 8%	Calcium 0% · Iron 11%	Calcium 0% · Iron 12%	Calcium 0% · Iron 16%	Calcium 0% · Iron 8%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	Calories: 2,000 2,500	
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	
Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4	

2823

2824

2825

2826

2827

2828

Recipe Ideas

Portobello Cheese Steak Sandwich

Ingredients

1 Portion Devault Philadelphia-Style Sandwich Slice Toasted steak roll Sundried tomato Garlic mayo Grilled portobello mushroom Roasted bell peppers Fontina cheese

Cooking Directions

Cook 1 portion of Devault Philadelphia-Style Sandwich Slice. Place FROZEN steak (DO NOT THAW) on the grill.

Cook until topside of the steak defrosts and becomes a bright red. Turn over with spatula and brown about 15 seconds more or until thoroughly cooked.

Split a toasted steak roll. Layer with sun dried tomato and garlic mayo. Add cooked steak.

Top with grilled portobello mushrooms, roasted bell peppers and fontina cheese.

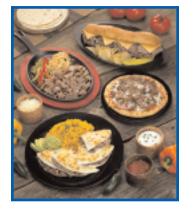
Ingredient Statement: Beef, Water, Modified Food Starch, Salt, Sodium Phosphates, Dextrose, Hydrolyzed Soy and Corn Protein, Flavorings (Extractives of Onion and Spices).

Bulk Philly Steaks



100% whole-muscle, beef in bulk pack. For high volume, economy minded operators.

A Family Tradition of Excellence



Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Bulk Philly Steaks	3015	Bulk	2-10 lb.	074126030159
Bulk Philly Steaks	3020	Bulk	2-10 lb.	074126030203
Bulk Philly Steaks	7069	Bulk	2-10 lb.	074126070698
Bulk Philly Steaks	7087	Bulk	2-10 lb.	074126070872

Serving Suggestion: Brocco Steak See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Bulk Philly Steaks (3015)	21/20	11.75 x 8.375 x 10	0.57	15	5	75	≤10°F	4 Months
Bulk Philly Steaks (3020)	21/20	11.75 x 8.375 x 10	0.57	15	5	75	≤10°F	4 Months
Bulk Philly Steaks (7069)	21/20	11.75 x 8.375 x 10	0.57	15	5	75	≤10°F	4 Months
Bulk Philly Steaks (7087)	21/20	11.75 x 8.375 x 10	0.57	15	5	75	≤10°F	4 Months

Brocco Steak

	Calories 100 Calories from Fat	45	Calories 100 Calories fi
Ingredients	% Da	ily Value*	
Devault Bulk Philly Steaks,	Total Fat 5g	8%	Total Fat 5g
portioned accordingly	Saturated Fat 2g	10%	Saturated Fat 2g
1 oz provolone	Trans Fat 0g		Trans Fat 0g
1/2 cup sauteed broccoli rabe	Cholesterol 20mg	7 %	Cholesterol 20mg
Italian roll, split	Sodium 290mg	12%	Sodium 290mg
	Total Carbohydrate 1g	0%	Total Carbohydrate
Cooking Directions	Dietary Fiber 0g	0%	Dietary Fiber 0g
Sauté broccoli rabe in garlic and	Sugars 0g		Sugars 0g
olive oil.	Protein 11g		Protein 11g
Grill Devault Bulk Philly Steak until			
thoroughly cooked.	Vitamin A 0% • Vitamin	n C 0%	Vitamin A 0% • V
Melt provolone cheese on steak.	Calcium 0% · Iron 6	%	Calcium 0% · I
Add steak and broccoli to focaccia or steak roll.	* Percent Daily Values are based of calorie diet. Your daily values may or lower depending on your calori	be higher	* Percent Daily Values are calorie diet. Your daily val or lower depending on yo

Nutrition Facts Serving Size Bulk (85g) Servings Per Container Approx 53 Amount Per Serving Calories 100 Calories from Fat 45	Nutrition Facts Serving Size Bulk (85g) Servings Per Container Approx 53 Amount Per Serving Calories 100 Calories from Fat 45	Nutrition Facts Serving Size Bulk (85g) Servings Per Container Approx 53 Amount Per Serving Calories 100 Calories from Fat 45
% Daily Value*	% Daily Value*	% Daily Value*
Total Fat 5g 8%	Total Fat 5g 8%	Total Fat 5g8%
Saturated Fat 2g 10%	Saturated Fat 2g 10%	Saturated Fat 2g 10%
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
Cholesterol 20mg 7%	Cholesterol 20mg 7%	Cholesterol 20mg 7%
Sodium 290mg 12%	Sodium 290mg 12%	Sodium 290mg 12 %
Total Carbohydrate 1g 0%	Total Carbohydrate 1g 0%	Total Carbohydrate 1g 0%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%
Sugars 0g	Sugars 0g	Sugars 0g
Protein 11g Vitamin A 0% Vitamin C 0% Calcium 0% Iron 6% * Percent Daily Values are based on a 2,000 calorie diet, Your daily values may be higher	Protein 11g Vitamin A 0% • Vitamin C 0% Calcium 0% • Iron 6% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher	Protein 11g Vitamin A 0% Vitamin C 0% Calcium 0% Iron 6% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher
or lower depending on your calorie needs:	or lower depending on your calorie needs:	or lower depending on your calorie needs:
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg	Calories: 2,000 2,500 Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories per gram: Fat 9 • Carbohydrate 4
	Serving Size Bulk (85g) Servings Per Container Approx 53 Amount Per Serving Calories 100 Calories from Fat 45 ** Daily Value* Total Fat 5g 8% Saturated Fat 2g 10% Trans Fat 0g 10% Cholesterol 20mg 7% Sodium 290mg 12% Total Carbohydrate 1g 0% Dietary Fiber 0g 0% Sugars 0g Protein 11g Vitamin A 0% Vitamin C 0% Calories 2,000 2,500 Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g Cholesterol Less than 2,400mg 2,400mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Serving Size Bulk (85g) Servings Per Container Approx 53 Amount Per Serving Calories 100 Calories from Fat 45 Mount Per Serving Calories 100 Calories from Fat 45 ** Daily Value* Total Fat 5g 8% Saturated Fat 2g 10% Trans Fat 0g Trans Fat 0g Cholesterol 20mg 7% Sodium 290mg 12% Total Carbohydrate 1g 0% Dietary Fiber 0g 0% Sugars 0g Protein 11g Vitamin A 0% Vitamin C 0% Calories: 2,000 2,500 Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 20g 25g Calories: 2,000 2,500 Total Carbohydrate 300g Sugars 0g Protein 11g Vitamin A 0% Vitamin C 0% Calories: 2,000 2,500 Total Fat Less than 20g 25g Cholesterol Less than 2,400mg 2,400mg Sat Fat Less than 300mg 300g Sodium Less than 2,400mg 2,400mg Sodium Less than 2,400mg 2,400mg Sodium Less than 2,400mg 2,400mg

3015

3020

7069

7087

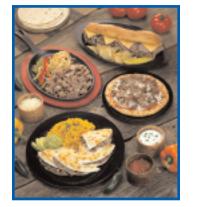
Ingredient Statement: Beef, Water, Modified Corn Starch, Dextrose, Sodium Phosphates, Salt, Hydrolyzed Soy Protein, Hydrolyzed Soy and Corn Protein, Autolyzed Yeast, Flavorings (Extractives of Onion and Spices).



3D Breakapart[™] Philly Steaks

Since 1949

A Family Tradition of Excellence

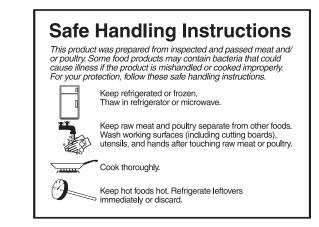


100% whole-muscle, USDA grain-fed beef. This tender steak breaks apart easily on the grill into small, tender pieces with little or no effort. Perfect for the operation where speed and efficiency are critical.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
3D Breakapart™ Philly Steaks	7033	3.0 oz.	1-10 lb.	074126070339
3D Breakapart™ Philly Steaks	7034	4.0 oz.	1-10 lb.	074126070346
3D Breakapart™ Philly Steaks	7035	5.0 oz.	1-10 lb.	074126070353
3D Breakapart™ Philly Steaks	7038	3.5 oz.	1-10 lb.	074126070384

Serving Suggestion: Bistro Steak See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
3D Breakapart™ Philly Steaks (7033)	11.25/10	14.75 x 10.25 x 4.75	0.42	10	10	100	≤10°F	6 Months
3D Breakapart™ Philly Steaks (7034)	11.16/10	14.75 x 10.25 x 4.75	0.42	10	10	100	≤10°F	6 Months
3D Breakapart™ Philly Steaks (7035)	11.10/10	14.75 x 10.25 x 4.75	0.42	10	10	100	≤10°F	6 Months
3D Breakapart™ Philly Steaks (7038)	11.23/10	14.75 x 10.25 x 4.75	0.42	10	10	100	≤10°F	6 Months

Bistro Steak

Ingredients
Devault 3D Breakapart™ Philly Steaks
Caramelized onions
Brie cheese
2-3 slices of crisp bacon
Pita bread or steak roll

Cooking Directions

Grill Devault 3D Breakapart[™] Philly Steak until cooked thoroughly. Caramelize onions. Melt Brie cheese on steak. Grill bacon slice until crisp. When all ingredients are cooked, put them on the pita or steak roll.

Nutrition Facts Serving Size 3 oz (85g) Servings Per Container Approx 53 Amount Per Serving Calories 220 Calories from Fat 160	Nutrition Facts Serving Size 4 oz (113g) Servings Per Container Approx 40 Amount Per Serving Calories 300 Calories from Fat 210	Nutrition Facts Serving Size 5 oz (142g) Servings Per Container Approx 32 Amount Per Serving Calories 370 Calories from Fat 260	Nutrition Facts Serving Size 3.5 oz (100g) Servings Per Container Approx 46 Amount Per Serving Calories 260 Calories from Fat 190
% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat 18g 27%	Total Fat 23g 36%	Total Fat 29g 45%	Total Fat 20g 32%
Saturated Fat 7g 35%	Saturated Fat 9g 47%	Saturated Fat 12g 59%	Saturated Fat 8g 42%
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
Cholesterol 65mg 21%	Cholesterol 85mg 28%	Cholesterol 105mg 35%	Cholesterol 75mg 25%
Sodium 60mg 2 %	Sodium 80mg 3 %	Sodium 100mg 4 %	Sodium 70mg 3 %
Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%	Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%
Sugars 0g	Sugars 0g	Sugars 0g	Sugars 0g
Protein 15g	Protein 20g	Protein 25g	Protein 18g
Vitamin A 0% • Vitamin C 0% Calcium 0% • Iron 8%	Vitamin A 0% • Vitamin C 0% Calcium 0% • Iron 10%	Vitamin A 0% • Vitamin C 0% Calcium 2% • Iron 15%	Vitamin A 0% • Vitamin C 0% Calcium 0% • Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500 Total Fat Less than 65g 80g	Calories: 2,000 2,500 Total Fat Less than 65g 80g	Calories: 2,000 2,500 Total Fat Less than 65g 80g	Calories: 2,000 2,500 Total Fat Less than 65g 80g
Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g	Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

7033

7034

7035

7038

Ingredient Statement: Beef

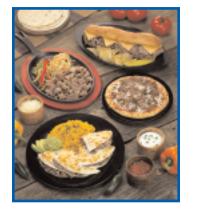


Marinated 3D Breakapart[™] Philly Steaks

This tender steak breaks apart easily on the grill while maintaining its natural beefy flavor.

June 1747

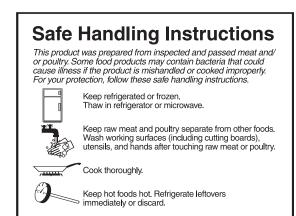
A Family Tradition of Excellence



Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



100% whole-muscle, USDA grain-fed beef in a light marinade.

Production Information

Product Description	Product Code	Portion Size	Pack	UPC	Se
Marinated 3D Breakapart™ Philly Steaks	2842	4.0 oz.	1-10 lb.	074126028422	

Serving Suggestion: Earth's Wonder Steak See recipe on back.

	Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
M	Narinated 3D Breakapart™ Philly Steaks	11.16/10	14.75 x 10.25 x 4.75	0.42	10	10	100	≤10°F	6 Months

Earth's Wonder Steak

Ingredients

- Devault Marinated 3D Breakapart™ Philly Steaks
- 1 cup boiling water
- 1/2 cup dried porcini mushrooms
- 1 Tsp extra virgin olive oil
- 1 1/2 cup chopped red onion
- 1/4 cup finely chopped shallots 1 1/2 cup less-sodium beef broth
- 1/2 cup dry white wine
- 1/2 Tsp chopped fresh thyme
- 1 bay leaf
- 2 tablespoons water
- 2 teaspoons cornstarch
- 1/4 Tsp sea salt
- 1/8 Tsp freshly ground black pepper
- Grilled zucchini
- Grilled sweet red peppers

Cooking Directions:

Sauce: To prepare sauce, combine 1 cup boiling water and mushrooms in a bowl; cover and let stand 10 minutes or until tender. Drain; rinse and drain mushrooms. Chop mushrooms.

Heat oil in a medium saucepan over medium-high heat. Add mushrooms, onion, and shallots; saute 3 minutes or until onions are tender. Reduce heat to medium. Add broth, wine, thyme, and bay leaf. Bring to a simmer; cook 6 minutes. Discard bay leaf. Combine 2 tablespoons water and cornstarch in a small bowl, stirring with a whisk. Add cornstarch mixture to pan; bring to a boil. Cook 1 minute, stirring constantly. Remove from heat; stir in 1/4 teaspoon salt and 1/8 teaspoon pepper. Keep warm. Grill Devault Marinated 3D Breakapart™ Philly Steak until thoroughly cooked. Grill zucchini and sweet red pepper. Add steak to steak roll. Top with zucchini and peppers. Drizzle porcini mushroom sauce on steak.

Nutrition Fac

Nutrition Fa Serving Size 4 oz (113g) Servings Per Container App	
Amount Per Serving	
Calories 200 Calories from Fat	130
% Da	ily Value*
Total Fat 15g	22 %
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 410mg	17 %
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	

Vitamin A	∖ 0% •	Vitamir	<u>1 C 0%</u>
Calcium	0% •	Iron 10)%
caloria diat	Your daily y	alues may	he higher
	pending on	your calorie	e needs:
or lower de	pending on Calories:	your calorie 2,000	e needs: 2,500
or lower de	calories: Less than	your calorie 2,000 65g	e needs: 2,500 80g
or lower de Total Fat Sat Fat	Calories: Less than Less than	your calorie 2,000 65g 20g	e needs: 2,500 80g 25g
or lower de Total Fat Sat Fat Cholesterol	calories: Calories: Less than Less than Less than	your calorie 2,000 65g 20g 300mg	e needs: 2,500 80g 25g 300mg
or lower de Total Fat Sat Fat Cholesterol Sodium	Calories: Calories: Less than Less than Less than Less than Less than	your calorie 2,000 65g 20g 300mg 2,400mg	e needs: 2,500 80g 25g 300mg 2,400mg
or lower de Total Fat Sat Fat Cholesterol	Calories: Calories: Less than Less than Less than Less than Less than	your calorie 2,000 65g 20g 300mg	e needs: 2,500 80g 25g 300mg

2842

Ingredient Statement: Beef, Contains a Solution of Water, Salt, Sodium Phosphate, Dextrose, Hydrolyzed Soy Protein, Hydrolyzed Corn and Soy Protein, Flavorings (Extractives of Onion and Spice).



Marinated Chicken Steaks

Pre-portioned, flavorful, thinly sliced 100% chicken breast meat in a light marinade

Since 1949

A Family Tradition of Excellence



Production Information

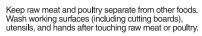
Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen chicken steak on the grill and cook until the topside of the steak defrosts.
- 3. Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



made from a delicate blend of spices and seasonings.





Keep hot foods hot. Refrigerate leftovers immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC	
Marinated Chicken Steaks	2900	Bulk	1-10 lb.	074126029009	Se
Marinated Chicken Steaks	2913	3.0 oz.	1-10 lb.	074126029139	н
Marinated Chicken Steaks	2914	4.0 oz.	1-10 lb.	074126029146	
Marinated Chicken Steaks	2916	6.0 oz.	1-10 lb.	074126029160	

Serving Suggestion:

Habanera Chicken Steak with Ranch Dressing See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Marinated Chicken Steaks (2900)	11/10	15.5 x 10.5 x 4.5	0.42	10	15	150	≤10°F	6 Months
Marinated Chicken Steaks (2913)	11/10	15.5 x 10.5 x 4.5	0.42	10	15	150	≤10°F	6 Months
Marinated Chicken Steaks (2914)	11/10	15.5 x 10.5 x 4.5	0.42	10	15	150	≤10°F	6 Months
Marinated Chicken Steaks (2916)	11/10	15.5 x 10.5 x 4.5	0.42	10	15	150	≤10°F	6 Months

Nutrition FactsServing Size 3 oz (85g)Servings Per Container 53Servings Per Container 53		Nutrition Facts Serving Size 4 oz (113g) Servings Per Container 40	Nutrition Facts Serving Size 6 oz (170g) Servings Per Container 27		
Amount Per Serving Calories 110 Calories from Fat 35	Amount Per Serving Calories 110 Calories from Fat 35	Amount Per Serving Calories 140 Calories from Fat 50	Amount Per Serving Calories 170 Calories from Fat 65		
% Daily Va	ue* % Daily Value*	% Daily Value*	% Daily Value*		
Total Fat 4g	5% Total Fat 4g 5%	Total Fat6g9%	Total Fat 8g 12%		
Saturated Fat 1g	5%	Saturated Fat 1.5g 8%	Saturated Fat 2.5g 13%		
Trans Fat 0g	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g		
Cholesterol 40mg 1	3% Cholesterol 40mg 13%	Cholesterol 55mg 18%	Cholesterol 80mg 27%		
Sodium 240mg 1	0% Sodium 240mg 10%	Sodium 320mg 13 %	Sodium 480mg 20 %		
Total Carbohydrate 0g	0%	Total Carbohydrate 1g 0%	Total Carbohydrate 1g 0%		
Dietary Fiber 0g	Dietary Fiber 0g 1%	Dietary Fiber 0g 0%	Dietary Fiber 0g 0%		
Sugars 0g	Sugars 0g	Sugars 0g	Sugars 1g		
Protein 16g	Protein 16g	Protein 21g	Protein 31g		
Vitamin A 0% • Vitamin C Calcium 0% • Iron 2% * Percent Daily Values are based on a 2, calorie diet. Your daily values may be h or lower depending on your calorie nee	Calcium 0% • Iron 2% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	Vitamin A 0% • Vitamin C 2% Calcium 0% • Iron 4% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	Vitamin A 0% • Vitamin C 2% Calcium 2% • Iron 6% * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be highe or lower depending on your calorie needs:		
Calories:2,0002,50Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300iSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30gCalories per gram:Fat 9Carbohydrate 4•	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories per gram:	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30gCalories per gram:Fat 9Carbohydrate4	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30gCalories per gram:Fat 9Carbohydrate4Fat 9Carbohydrate4Protein		

2900

2913

2914

2916

Recipe Ideas Habanera Chicken Steak with Ranch Dressing **Cooking Directions** Ingredients Sauté Devault Marinated Chicken Steaks on grill until thoroughly 4-6 oz. Devault Marinated Chicken Steaks cooked. 2 oz. Habanera sauce Sauté onions until browned. 2 oz. Mozzarella cheese, shredded Cook bacon until it is crisp. Drain off bacon grease. 1 Italian roll Add salt and pepper to taste. 1 onion, chopped Place chicken, onions, crumbled bacon and cheese on the roll and 2 strips bacon glaze with habanera sauce and ranch dressing. Salt Pepper

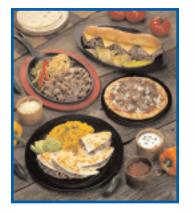
Ingredient Statement: Chicken, Contains a Solution of Water, Hydrolyzed Soy Protein, Modified Food Starch, Dextrose, Sodium Phosphate, Salt, Butter Flavoring (Maltodextrin, Butter Extract and Cream Extract), Onion Powder, Spice Extracts, Natural Spice Oils.

Contains: Soy, Milk



Marinated 3D Breakapart[™] Chicken Steaks

A Family Tradition of Excellence

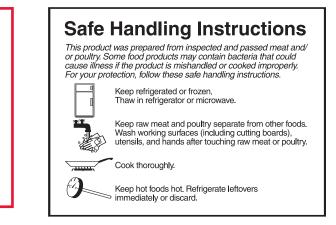


100% chicken breast meat in a light marinade created with a delicate blend of spices and seasonings. This tender steak maintains its juicy chicken flavor. It breaks apart easily on the grill.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen chicken steak on the grill and cook until the topside of the steak defrosts.
- 3. Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked chicken steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Marinated 3D Breakapart™ Chicken Steaks	2934	4.0 oz.	1-10 lb.	074126029344

Serving Suggestion: Chicken Cheese Steak Burrito See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Marinated 3D Breakapart™ Chicken Steaks (2934)	11/10	15.5 x 10.5 x 4.5	0.42	10	15	150	≤10°F	6 Months

Chicken Cheese Steak Burrito

Ingredients

Individual Serving Devault Marinated 3D Breakapart[™] Chicken Steak, Frozen Flour tortilla Onion Monterey Jack Cheese Shredded lettuce Fried peppers to taste Cooked mushrooms to taste Sour cream and/or salsa (optional) Guacamole (optional) Add any additional vegetable raw or cooked

Cooking Directions

Cook 1 portion of Devault Marinated 3D Breakapart™ Chicken Steak. Place FROZEN steak (DO NOT THAW) on the grill. Brown on one side and then flip over to brown other side.

Cook thoroughly.

While the chicken steak is cooking, melt cheese on the flour tortilla.

When the chicken steak is cooked, fold it into the tortilla.

Top with onions, peppers and other vegetables, if desired.

Top with sour cream, guacamole and/or salsa or serve these ingredients on the side.

Nutrition Facts

Serving Size 4 oz (113g) Servings Per Container 40

Amount Per Serving Calories 140 Calories from Fat 50

	% Daily Value*
Total Fat 6g	9 %
Saturated Fat	1.5g 8 %
Trans Fat 0g	
Cholesterol 55r	mg 18 %
Sodium 320mg	13 %
Total Carbohyd	rate 1g 0%
Dietary Fiber	0g 0 %
Sugars 0g	
Protein 21g	
Vitamin A 0% • Calcium 0% •	 Vitamin C 2% Iron 4%
* Percent Daily Values calorie diet. Your daily or lower depending of Calories:	y values may be higher on your calorie needs:
Total Fat Less that Sat Fat Less that Cholesterol Less that Sodium Less that	in 65g 80g in 20g 25g in 300mg 300mg

2934

Ingredient Statement: Chicken, Contains a Solution of Water, Hydrolyzed Soy Protein, Modified Food Starch, Dextrose, Sodium Phosphate, Salt, Butter Flavoring (Maltodextrin, Butter Extract and Cream Extract), Onion Powder, Spice Extracts, Natural Spice Oils.

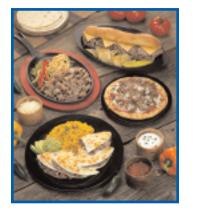
Contains: Soy, Milk



Steakwich[™] Wafer Steaks - Chopped & Formed

100% beef with no additives. Chopped, formed and thinly sliced into convenient individual servings.

A Family Tradition of Excellence



Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- 3. Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Steakwich™ Wafer Steaks - Chopped And Formed	2018	Bulk	1-10 lb.	074126020181
Steakwich™ Wafer Steaks - Chopped And Formed	2019	2.0 oz.	1-10 lb.	074126020198
Steakwich™ Wafer Steaks - Chopped And Formed	2020	2.5 oz.	1-10 lb.	074126020204
Steakwich™ Wafer Steaks - Chopped And Formed	2021	3.0 oz.	1-10 lb.	074126020211
Steakwich™ Wafer Steaks - Chopped And Formed	2022	4.0 oz.	1-10 lb.	074126020228

Serving Suggestion: Cheese Steak Burrito See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Steakwich™ Wafer Steaks - Chopped And Formed (2018)	10.58/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Steakwich™ Wafer Steaks - Chopped And Formed (2019)	10.88/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Steakwich™ Wafer Steaks - Chopped And Formed (2020)	10.83/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Steakwich™ Wafer Steaks - Chopped And Formed (2021)	10.78/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Steakwich™ Wafer Steaks - Chopped And Formed (2022)	10.73/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Nutrition Facts Serving Size 3 oz (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 2 oz (57g) Servings Per Container Approx 80	Nutrition Facts Serving Size 2.5 oz (71g) Servings Per Container Approx 64	Nutrition Facts Serving Size 3 oz (85g) Servings Per Container Approx 53	Nutrition Facts Serving Size 4 oz (113g) Servings Per Container Approx 40
Amount Per Serving Calories 250 Calories from Fat 180	Amount Per Serving Calories 190 Calories from Fat 120	Amount Per Serving Calories 200 Calories from Fat 150	Amount Per Serving Calories 250 Calories from Fat 180	Amount Per Serving Calories 330 Calories from Fat 240
% Daily Value*				
Total Fat 20g 31%	Total Fat 14g 21 %	Total Fat 17g 26 %	Total Fat 20g 31%	Total Fat 27g 42 %
Saturated Fat 8g 41%	Saturated Fat 5g 27%	Saturated Fat 7g 34%	Saturated Fat 8g 41%	Saturated Fat 11g 55%
Trans Fat 0g				
Cholesterol 70mg 23%	Cholesterol 45mg 15%	Cholesterol 60mg 19%	Cholesterol 70mg 23%	Cholesterol 95mg 31%
Sodium 55mg 2%	Sodium 40mg 2 %	Sodium 50mg 2 %	Sodium 55mg 2%	Sodium 75mg 3%
Total Carbohydrate 0g 0%				
Dietary Fiber 0g 0%				
Sugars 0g				
Protein 14g	Protein 10g	Protein 12g	Protein 14g	Protein 19g
Vitamin A 0% • Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% • Vitamin C 0%	Vitamin A 0% · Vitamin C 0%	Vitamin A 0% • Vitamin C 0%
Calcium 0% · Iron 8%	Calcium 0% · Iron 6%	Calcium 0% · Iron 6%	Calcium 0% · Iron 8%	Calcium 0% · Iron 10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Ochrower 2,000 P. 2000	 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 	 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Calories:2,0002,500Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

2018

2019

2020

2021

2022

Recipe Ideas

Cheese Steak Burrito

Ingredients

(You can make as few or as many of the Cheese Steak Burrito Flour tortillas. Simply allow one flour tortilla and an individual serving per burrito.)

Individual Serving/Frozen Devault Steakwich™ Wafer Steak

- 1 flour tortilla
- 1 Onion
- 1 oz. Monterey Jack Cheese

1/4 cup shredded lettuce

Fried peppers and/or cooked mushrooms to taste Sour cream and/or salsa (optional)

Guacamole

Add any additional vegetable - raw or cooked

Cooking Directions

Cook 1 portion of Devault Steakwich™ Wafer Steak. Place FROZEN steak (DO NOT THAW) on the grill. Cook until topside of the steak defrosts and becomes a bright red. Turn over with spatula and brown about 15 seconds more or until thoroughly cooked. While the beef is cooking, melt cheese on the flour tortilla. When the beef is cooked, fold it into the tortilla. Top with onions, peppers and other vegetables, if desired. Top with sour cream, guacamole and/or salsa or serve these ingredients on the side.



A Family Tradition of Excellence

Minute Menu[™] Wafer Steaks - Chopped & Formed

100% beef sandwich steak for the price-conscious operator. Chopped, formed and thinly sliced into convenient, individual servings.



Production Information

Cooking Instructions

- Preheat a lightly oiled grill to 350°F. 1.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. 3. Be sure to cook thoroughly.
- As it cooks, blend in desired toppings and seasonings. 4.
- Place cooked steak on a toasted or heated roll and serve. 5.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.





Keep hot foods hot. Refrigerate leftovers > immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC
Minute Menu™ Wafer Steaks - Chopped And Formed	2040	2.0 oz.	1-10 lb.	074126020402
Minute Menu™ Wafer Steaks - Chopped And Formed	2041	2.5 oz.	1-10 lb.	074126020419
Minute Menu™ Wafer Steaks - Chopped And Formed	2042	3.0 oz.	1-10 lb.	074126020426

uggestion: ak Hoagie on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Minute Menu™ Wafer Steaks - Chopped And Formed (2040)	10.89/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Minute Menu™ Wafer Steaks - Chopped And Formed (2041)	10.83/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Minute Menu™ Wafer Steaks - Chopped And Formed (2042)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Cheese Steak Hoagie

Ingredients

Individual Serving/Frozen Devault Minute Menu[™] Wafer Steak Fried Onions Steak roll 1 oz. American Cheese Sweet or hot peppers Tomato slices Shredded lettuce

Cooking Directions

Cook 1 portion of Devault Minute Menu[™] Wafer Steak. Place FROZEN steak (DO NOT THAW) on the grill. Cook until topside of the steak defrosts and becomes a bright red. Turn over with spatula and brown about 15 seconds more or until thoroughly cooked.

After you turn the steak over on the grill, top with cheese.

Fry onions.

When the beef is cooked and the cheese melted, fold into a steak roll. Top with onions, peppers, shredded lettuce and tomato slices.

Nutrition Fa Serving Size 2 oz (57g) Servings Per Container Appr Amount Per Serving Calories 170 Calories from Fat 1	ox 80	Nutrition Fa Serving Size 2.5 oz (71g) Servings Per Container App Amount Per Serving Calories 220 Calories from Fat	rox 64	Nutrition Fa Serving Size 3 oz (85g) Servings Per Container App Amount Per Serving Calories 260 Calories from Fat	prox 53
	y Value*		ly Value*		ily Value*
Total Fat 14g	22%	Total Fat 18g	28 %	Total Fat 22g	33%
Saturated Fat 6g	32%	Saturated Fat 8g	40 %	Saturated Fat 10g	49 %
Trans Fat 0g		Trans Fat 0g		Trans Fat 0g	
Cholesterol 50mg	16%	Cholesterol 60mg	21 %	Cholesterol 75mg	25 %
Sodium 40mg	2 %	Sodium 50mg	2 %	Sodium 60mg	2 %
Total Carbohydrate Og	0%	Total Carbohydrate 0g	0%	Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%	Dietary Fiber 0g	0%	Dietary Fiber 0g	0%
Sugars 0g		Sugars 0g		Sugars 0g	
Protein 10g		Protein 13g		Protein 15g	
Vitamin A 0% • Vitamin		Vitamin A 0% • Vitamin		Vitamin A 0% • Vitamin	
Calcium 0% • Iron 6%	-	Calcium 0% · Iron 8%	-	Calcium 0% · Iron 8	, -
* Percent Daily Values are based on calorie diet. Your daily values may or lower depending on your calorie	be higher needs:	* Percent Daily Values are based on calorie diet. Your daily values may or lower depending on your calorie	be higher needs:	* Percent Daily Values are based of calorie diet. Your daily values may or lower depending on your calori	be higher e needs:
. ,	2,500	Calories: 2,000	2,500	Calories: 2,000 Total Fat Less than 65g	2,500 80a
	80g 25g	Total Fat Less than 65g Sat Fat Less than 20g	80g 25g	Total Fat Less than 65g Sat Fat Less than 20g	80g 25g
Cholesterol Less than 300mg Sodium Less than 2,400mg	300mg	Cholesterol Less than 300mg Sodium Less than 2,400mg	300mg	Cholesterol Less than 300mg Sodium Less than 2,400mg	300mg 2,400mg
Total Carbohydrate 300g	375g	Total Carbohydrate 300g	375g	Total Carbohydrate 300g	375g
, ,	30g	Dietary Fiber 25g	30g	Dietary Fiber 25g	30g
Calories per gram: Fat 9 • Carbohydrate 4 • P	rotein 4	Calories per gram: Fat 9 • Carbohydrate 4 • P	Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • F	Protein 4

2040

2041

2042

Ingredient Statement: Beef.



Devault Waferette[™] Wafer Steaks - Chopped & Formed

A Family Tradition of Excellence



Production Information

A formed sandwich steak made with beef and soy protein and sliced into convenient portions. Popular with schools and other institutions.

Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.





Keep hot foods hot. Refrigerate leftovers immediately or discard.

Product Description	Product Code	Portion Size	Pack	UPC	
Devault Waferette™ Wafer Steaks - Chopped And Formed	2030	2.0 oz.	1-10 lb.	074126020303	Serving Suggestion: Steak Caesar See recipe on back.
Devault Waferette™ Wafer Steaks - Chopped And Formed	2032	3.0 oz.	1-10 lb.	074126020327	

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Devault Waferette™ Wafer Steaks - Chopped And Formed (2030)	10.89/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months
Devault Waferette™ Wafer Steaks - Chopped And Formed (2032)	10.79/10	15.75 x 8.5 x 3.75	0.29	10	13	130	≤10°F	6 Months

Steak Caesar

Ingredients

Devault Waferette™ Wafer Steaks Caesar salad dressing Romaine lettuce Avocado slices Crusty steak roll

Cooking Directions

Place FROZEN Devault Waferette™ Wafer Steaks (DO NOT THAW) on the grill. Cook until topside of the steak defrosts and becomes a bright red. Turn over with spatula and brown about 15 seconds more or until thoroughly cooked. When the steaks are cooked, place them on a crusty roll (try a poppyseed roll)

and top with 1-2 Tbsp of Caesar salad dressing, Romaine lettuce, and 1 or 2 slices of avocado.

Nutrition Facts Serving Size 2 oz (57g) Servings Per Container Approx 80 Amount Per Serving Calories 150 Calories from Fat 110	Nutrition Facts Serving Size 3 oz (85g) Servings Per Container Approx 53 Amount Per Serving Calories 230 Calories from Fat 160
% Daily Value*	% Daily Value*
Total Fat 12g 19%	Total Fat 18g 28%
Saturated Fat 5g 27%	Saturated Fat 8g 41%
Trans Fat 0g	Trans Fat 0g
Cholesterol 40mg 13%	Cholesterol 60mg 20%
Sodium 35mg 1 %	Sodium 50mg 2 %
Total Carbohydrate 1g 0%	Total Carbohydrate 1g 0%
Dietary Fiber 0g 0%	Dietary Fiber 0g 0%
Sugars 0g	Sugars 0g
Protein 9g	Protein 14g
Vitamin A 0% · Vitamin C 0% Calcium 2% · Iron 6%	Vitamin A 0% • Vitamin C 0% Calcium 2% • Iron 8%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500	Calories: 2,000 2,500
Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories per gram: 25g	Total Fat Less than 65g 80g Sat Fat Less than 20g 25g Cholesterol Less than 300mg 300mg Sodium Less than 2,400mg 2,400mg Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories per gram: 20g 30g
Fat 9 • Carbohydrate 4 • Protein 4	Fat 9 • Carbohydrate 4 • Protein 4

2030

2032

Ingredient Statement: Beef, Water, Textured Soy Protein Concentrate.



Devault Fully Cooked Philadelphia Style Steaks

100% whole-muscle, thinly sliced beef.

A Family Tradition of Excellence



Cooking Instructions

- 1. Preheat a lightly oiled grill to 350°F.
- 2. Place frozen steak on the grill and cook until the topside of the steak defrosts and becomes a bright red.
- 3. Flip steak and begin to separate or shred to desired consistency. Be sure to cook thoroughly.
- 4. As it cooks, blend in desired toppings and seasonings.
- 5. Place cooked steak on a toasted or heated roll and serve.

To ensure food safety, heat all steak products to an internal temperature of 165°F prior to serving.

Production Information

Product Description	Product Code	Portion Size	Pack	UPC
Devault Fully Cooked Philadelphia Style Steaks with Onions	2731	Bulk	3-4 lb.	074126027319
Devault Fully Cooked Philadelphia Style Steaks Plain	2732	Bulk	3-4 lb.	074126027326
Devault Fully Cooked Philadelphia Style Steaks with Onions & Peppers	2733	Bulk	3-4 lb.	074126027333

Serving Suggestion: Hickory Steak See recipe on back.

Product Description	Gross Shipping Wt./Net Wt.	Box Dimensions	Cube	Cases/Layer	Layers/Pallet	Cases/Pallet	Storage Temp.	Shelf Life
Devault Fully Cooked Philadelphia Style Steaks with Onions (2731)	12.70/12	14.5 x 8.25 x 6	0.42	11	8	88	≤10°F	6 Months
Devault Fully Cooked Philadelphia Style Steaks Plain (2732)	12.70/12	14.5 x 8.25 x 6	0.42	11	8	88	≤10°F	6 Months
Devault Fully Cooked Philadelphia Style Steaks with Onions & Peppers (2733)	13.20/12	14.5 x 8.25 x 6	0.42	11	8	88	≤10°F	6 Months

Recipe Ideas Hickory Steak

HICKORY STEAK	Amount Per Serving Calories 90 Calories from Fat 20	Amount Per Serving Calories 120 Calories from Fat 35	Amount Per Serving Calories 90 Calories from Fat 20
Ingredients	% Daily Value*	% Daily Value*	% Daily Value*
Individual Serving/Devault Fully Cooked	Total Fat 2.5g 4 %	Total Fat 3.5g 5%	Total Fat 2.5g 4%
Philadelphia-Style Steak	Saturated Fat 1g 5%	Saturated Fat 1.5g 8%	Saturated Fat 1g 5%
1-2 slices of Cheddar cheese	Trans Fat 0g	Trans Fat 0g	Trans Fat 0g
2-3 strips of crisp bacon	Cholesterol 30mg 10%	Cholesterol 40mg 13%	Cholesterol 25mg 8%
Hickory barbecue sauce (to taste)	Sodium 600mg 25 %	Sodium 750mg 31 %	Sodium 570mg 24 %
Hamburger bun or steak roll	Total Carbohydrate 7g 2%	Total Carbohydrate 4g1%	Total Carbohydrate 7g 2%
	Dietary Fiber 1g 4%	Dietary Fiber 0g 0%	Dietary Fiber 1g 4%
Cooking Directions	Sugars 4g	Sugars 0g	Sugars 4g
Place FROZEN Devault Fully Cooked	Protein 11g	Protein 16g	Protein 10g
Philadelphia-Style Steak (DO NOT			
THAW) on the grill.	Vitamin A 0% • Vitamin C 4%	Vitamin A 0% · Vitamin C 0%	Vitamin A 8% • Vitamin C 25%
Cook until thoroughly heated.	Calcium 2% · Iron 8%	Calcium 2% · Iron 10%	Calcium 2% · Iron 6%
Grill bacon until it is crispy. As the steak is heating, separate or shred	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher
to desired consistency.	or lower depending on your calorie needs: Calories: 2,000 2,500	or lower depending on your calorie needs: Calories: 2,000 2,500	or lower depending on your calorie needs: Calories: 2,000 2,500
Melt Cheddar cheese on the steak. While the beef is cooking, melt cheese on the flour tortilla. Place the steak in your bread of choice. Crumble the bacon consistently	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g	Total FatLess than65g80gSat FatLess than20g25gCholesterolLess than300mg300mgSodiumLess than2,400mg2,400mgTotal Carbohydrate300g375gDietary Fiber25g30g
throughout the sandwich.	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4
Top with as much barbecue sauce as desired.	2731	2732	2733

Nutrition Facts

Servings Per Container Approx 64

Serving Size 3 oz (85g)

Ingredient Statement: 2731: Beef, Water, Modified Corn Starch, Sodium Lactate, Vinegar, Dextrose, Salt, Sodium Phosphate, Hydrolyzed Soy Protein, Grill Flavor [Maltodextrin, Grill Extract in Vegetable Oil, Corn Syrup Solids, Modified Food Starch], Yeast Extract, Garlic Powder, Spice Extractives, Natural Flavoring. Coated with Seasoned Onions: Containing Dextrose, Salt, Tomato Powder, Onion Powder, Garlic Powder, Caramel Color, Spices, Natural Flavorings Contains: Soy.

Nutrition Facts

Servings Per Container Approx 64

Serving Size 3 oz (85g)

Nutrition Facts

Serving Size 3 oz (85g) Servings Per Container Approx 64

Ingredient Statement: 2732: Beef, Water, Modified Corn Starch, Sodium Lactate, Vinegar, Dextrose, Salt, Sodium Phosphate, Hydrolyzed Soy Protein, Grill Flavor [Maltodextrin, Grill Extract in Vegetable Oil, Corn Syrup Solids, Modified Food Starch], Yeast Extract, Garlic Powder, Spice Extractives, Natural Flavoring. Contains: Soy.

Ingredient Statement: 2733: Beef, Water, Modified Corn Starch, Sodium Lactate, Vinegar, Dextrose, Salt, Sodium Phosphate, Hydrolyzed Soy Protein, Grill Flavor [Maltodextrin, Grill Extract in Vegetable Oil, Corn Syrup Solids, Modified Food Starch], Yeast Extract, Garlic Powder, Spice Extractives, Natural Flavoring. Coated with Seasoned Onions and Peppers: Containing Dextrose, Salt, Tomato Powder, Onion Powder, Garlic Powder, Caramel Color, Spices, Natural Flavorings.