SFSP ONLY Beef, Steak Fingers

Recipe #: 2513775 (SHARED)

SFSP ONLY Beef, Steak Fingers
Lunch Entree

Ingredients	Quantity
BEEF PC STK FINGER WGR (160PC/CASE) CWD 54670	4 stick

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Preheat oven to 350°F. Place product on lined sheet pan in a single layer

2. Bake frozen product for 10 - 15 minutes or until internal temperature reaches 165°F

3. Hold at 140°F uncovered until service.

Serve 4 sticks

Note to help minimize waste: *towards the end of service lightly bake. Unused product can be wrapped tightly and frozen using cooling SOP.*



SFSP ONLY Beef, Steak Fingers
Serving Size: 1.00 serving
Yield: 1.00

Nutrition Facts

Serving Size 1 serving
Serving Weight 109.996 gm

Amounts Per Serving	
Calories	349.787 kcal
Total Fat	24.001 gm
Saturated Fat	6.996 gm
Trans Fat	0.000 gm
Cholesterol	40.006 mg
Sodium	329.999 mg
Potassium	N/A*
Carbohydrates	18.996 gm
Fiber	4.004 gm
Sugars	N/A*
Protein	15.003 gm
Iron	1.804 mg
Calcium	40.006 mg
Vitamin A (IU)	99.997 iu
Vitamin C	0.000 mg
Vitamin D	N/A*
Saturated Fat % of Calories	18.00%

* = Indicates missing Nutrient Information.
^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

2 Oz Of Meat/Meat Alternates
1 Oz (Eq) Of Whole Grain-Rich

Central Kitchen
This recipe ships from the central kitchen in 40 servings per case. Partial cases are rounded up to the nearest half.
Allergens
Soy, Wheat

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