



MENU OPTIONS FOR DICED BEEF

RAW DICED BEEF

THE PERFECT INGREDIENT FOR
ANY CULINARY MASTERPIECE.

Great for stew, tacos, skewers, casserole,
and so much more!

- Melt in your mouth texture
- Marinated option (see reverse for details)
- Endless meal possibilities
- Available in bulk

USDA CHOICE DICED BEEF

2/5 LBS. BULK ITEM#: 70804-18700

MARINATED USDA CHOICE DICED BEEF

2/5 LBS. BULK ITEM#: 70804-18800

To learn more, request a quote
or place an order contact

SALES@MR-SPECIALTY.COM





RAW DICED BEEF

Product Name	USDA CHOICE DICED BEEF - BULK	USDA CHOICE DICED BEEF, MARINATED - BULK																																																								
Item Number	70804-18700	70804-18800																																																								
Portion Size/ Net Case Wt.	2/5 lbs. / 10 lbs.	2/5 lbs. / 10 lbs.																																																								
Outside Box Dimensions	15 15/16" x 10 3/4" x 4 1/4"	15 15/16" x 10 3/4" x 4 1/4"																																																								
Shipping Block & Tier	10 BLOCK / 15 HIGH	10 BLOCK / 15 HIGH																																																								
Gross Case Wt.	11 lbs.	11 lbs.																																																								
Case Cube	.42 cu. ft.	.42 cu. ft.																																																								
Ingredients	Beef	Beef, Seasoning Solution (Water, Sodium Phosphates, Dextrose, Salt, Beef Stock, Spice Extracts).																																																								
Nutritional	<p>Nutrition Facts</p> <p>Serving Size 3 oz. (85g) Servings Per Container 53</p> <hr/> <p>Amount Per Serving</p> <p>Calories 150 Calories from Fat 80</p> <hr/> <p style="text-align: right;">% Daily Value*</p> <p>Total Fat 9g 14% Saturated Fat 3.5g 18% Trans Fat 0g</p> <hr/> <p>Cholesterol 55mg 18% Sodium 55mg 2%</p> <hr/> <p>Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Sugars 0g</p> <hr/> <p>Protein 17g</p> <hr/> <p>Vitamin A 0% • Vitamin C 0% Calcium 2% • Iron 10%</p> <hr/> <p><small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small></p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th>Calories:</th> <th>2,000</th> <th>2,500</th> </tr> </thead> <tbody> <tr> <td>Total Fat</td> <td>Less than</td> <td>65g</td> <td>80g</td> </tr> <tr> <td>Saturated Fat</td> <td>Less than</td> <td>20g</td> <td>25g</td> </tr> <tr> <td>Cholesterol</td> <td>Less than</td> <td>300mg</td> <td>300mg</td> </tr> <tr> <td>Sodium</td> <td>Less than</td> <td>2,400mg</td> <td>2,400mg</td> </tr> <tr> <td>Total Carbohydrate</td> <td>Less than</td> <td>300g</td> <td>375g</td> </tr> <tr> <td>Dietary Fiber</td> <td></td> <td>25g</td> <td>30g</td> </tr> </tbody> </table> <p>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</p>		Calories:	2,000	2,500	Total Fat	Less than	65g	80g	Saturated Fat	Less than	20g	25g	Cholesterol	Less than	300mg	300mg	Sodium	Less than	2,400mg	2,400mg	Total Carbohydrate	Less than	300g	375g	Dietary Fiber		25g	30g	<p>Nutrition Facts</p> <p>Serving Size 3 oz. (85g) Servings Per Container 53</p> <hr/> <p>Amount Per Serving</p> <p>Calories 120 Calories from Fat 60</p> <hr/> <p style="text-align: right;">% Daily Value*</p> <p>Total Fat 7g 11% Saturated Fat 2.5g 13% Trans Fat 0g</p> <hr/> <p>Cholesterol 45mg 15% Sodium 240mg 10%</p> <hr/> <p>Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Sugars 0g</p> <hr/> <p>Protein 14g</p> <hr/> <p>Vitamin A 0% • Vitamin C 0% Calcium 0% • Iron 8%</p> <hr/> <p><small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small></p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th>Calories:</th> <th>2,000</th> <th>2,500</th> </tr> </thead> <tbody> <tr> <td>Total Fat</td> <td>Less than</td> <td>65g</td> <td>80g</td> </tr> <tr> <td>Saturated Fat</td> <td>Less than</td> <td>20g</td> <td>25g</td> </tr> <tr> <td>Cholesterol</td> <td>Less than</td> <td>300mg</td> <td>300mg</td> </tr> <tr> <td>Sodium</td> <td>Less than</td> <td>2,400mg</td> <td>2,400mg</td> </tr> <tr> <td>Total Carbohydrate</td> <td>Less than</td> <td>300g</td> <td>375g</td> </tr> <tr> <td>Dietary Fiber</td> <td></td> <td>25g</td> <td>30g</td> </tr> </tbody> </table>		Calories:	2,000	2,500	Total Fat	Less than	65g	80g	Saturated Fat	Less than	20g	25g	Cholesterol	Less than	300mg	300mg	Sodium	Less than	2,400mg	2,400mg	Total Carbohydrate	Less than	300g	375g	Dietary Fiber		25g	30g
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RECIPES



BEEF BURGUNDY

To the braised diced beef, add minced garlic to taste, beef bouillon cubes, pearl onions, mushrooms and a bottle of Burgundy (or other dry red) Wine. Cook until fork tender.

CARNE ASADA

Add your favorite mole sauce to the braised meat. Add salsa or tomatillos based on preference. Cook until fork tender. Serve with black beans, refried beans, or rice. Garnish with salsa, guacamole and fresh, chopped cilantro. This is great for Carne Asada Tacos and Burritos too. Garnish accordingly.

HEARTY BEEF STEW

Braise beef, red potatoes, carrots (peeled and cut into 1 1/2" julienne strips) and chopped onions in kettle. Season with salt, pepper and parsley or rosemary. Cover with beef stock. Add a small amount of tomato paste if desired and cook until fork tender. Serve with crusty bread for a hearty, home-made meal.

COOKING INSTRUCTIONS:

Prior to use, our diced beef, packed in 5 lb. vacuum bags, should be tempered for 24 to 48 hours under refrigeration at 41°F or less (per ServSafe Essentials Section 6-5). Dispense 5 lb. bag of diced beef into a hot kettle or stock pot for a quick braise with vegetables, oil and seasonings, turning to brown on all sides. Add the desired liquid, cover and cook for 3 to 4 hours, for a melt-in-your-mouth texture. Always be sure to cook to an internal temperature of 165°F.

FOR MORE INFORMATION PLEASE CONTACT:

