

RC Provisions, Inc.

1016 Victory Place • Burbank, CA 91502 • Office (818)781-6333 • Fax (818)848-0577
USDA Est. #1244

Product Specification

Corned Beef Brisket “Cooked” Tight Trim

PRODUCT CODE:

200

UPC:

10763986001061

LABEL:

Sabra

PROFILE:

Cooked Corned Beef Brisket. This brisket is cooked in a bag to give it superior flavor and color. Once cooked, it is re-trimmed and packaged. To be used for sandwiches, plate dinners, catering trays and corned beef hash. Each piece weighs approximately 6-8 lbs.

INGREDIENTS:

Cured With: Water, Sodium Lactate, Salt, Sodium Phosphate, Sugar, Sodium Erythorbate, Sodium Nitrite, and Flavorings.

PACKAGING:

2 pc/Box CW

DIMENSIONS

10.5 x 7 x 14.5

CUBE

.6

Tie / Hi

10 / 6

SHELF LIFE:

45 days from day of manufacture @ 34 to 38 degrees F.

Nutrition Facts	
Serving Size: 2 oz. (56g)	
Servings per Container: Varied	
Amount Per Serving:	
Calories: 280 Calories from Fat150	
% Daily Value*	
Total Fat: 15g	24%
Saturated Fat 6g	30%
Cholesterol 90mg	30%
Sodium 450mg	18%
Total Carbohydrate: 1g	1%
Protein: 12g	
Vitamin A 0% * Vitamin C 0%	
Calcium 0% * Iron 6%	
*Percent Daily Values are based on a 2,000 calorie diet.	

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Re-Heating / Serving

This fully cooked whole Corned Beef Brisket can be re-heated several different ways and used for hot or cold applications.

HOT

Steam - in a perforated pan until correct safe serving temperature.

Flat Grill – Slice thin and heat on a flat grill, turning the Corned Beef quickly, adding a hat and water to create steam. Pull off and serve as a plate or sandwich.

Alto-Shaam – Is a great way to heat and hold this Corned Beef. Great for caterers, stadiums, or restaurants that want to have product ready any time.

COLD

Sandwiches and Catering trays – Use the 1st Cut / Catering Flat of the Corned Beef Brisket for perfect lean slices. Use for cold sandwiches and for perfect “Upscale” catering trays.