

SMOKED BRISKET

HICKORY SMOKED FULLY COOKED

MARKETPLACE DELI PRODUCTS, INC.

Description

- USDA inspected, "alternative one" food safety rating
- Smoke created from burning hickory wood chips
- Fresh domestic steer whole muscle raw materials
- Closely trimmed for maximum yields
- Fully cooked. Ready to eat
- Vacuum packaged
- Post process pasteurized for food safety and maximum shelf life
- Traditional natural spices and flavorings
- Shelf life fresh 45 days from date of processing
- Custom packaging and private label available
- Cooked to temperatures per customer requirement.

Savory and Succulent Full Time Flavor

11311 - Smoked Beef Brisket

Serve cold for deli trays or subs

Serve hot or cold for plate or sandwich applications.

Ideal for restaurants, hotels, institutions, casinos and caterers.

Deli meats should always be sliced very thin when used for sandwiches.

Small Case

Weight 12 - 15 lbs.
Dimensions 10" x 15" x 5"
Case Cube .43 Cu. Ft.
Pallet Tie 10 x 10
Cases Per Pallet 100

Large Case

Weight 45 - 55 lbs.
Dimensions 13" x 20" x 8.5"
Case Cube 1.25 Cu. Ft.
Pallet Tie 7 x 5
Cases Per Pallet 35 Cs.

Smoked Brisket

INGREDIENTS; BEEF, WATER, SALT,
SODIUM LACTATE,
SODIUM PHOSPHATE, DEXTROSE,
BROWN SUGAR, CARAMEL COLOR,
DRIED BEEF STOCK, FLAVORING,
SPICE.

Keep Refrigerated

NUTRITION FACTS

Serving size: 2 oz. (57g)
Servings per package: Varied

Amount per serving

Calories 90 Calories from Fat 20

	%Daily Value
Total Fat 2.5 g	4%
Saturated Fat 1g	4%
Cholesterol 40 mg	14%
Sodium 410 mg	17%
Total Carbohydrate 1	0%
Protein 14 g	
Iron 8 %	

MARKETPLACE DELI PRODUCTS, INC.

AVAILABLE FROM

1738 W. Buckeye Road
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"Our Quality Makes the Difference"