



WE HAVE A BEEF FAJITA JUST FOR YOU!

TEXAS STYLE

This is our finest quality beef fajita. Closely trimmed selected whole skirt steaks are marinated and tenderized with a light flavor profile. An operator may choose to add a signature flavor additive to give each venue its own distinctive flavor. The tenderization process allows the high volume restaurant to grill in advance of orders and retain at warm temperatures for serving shortly after cooking. This product contains no MSG.

INGREDIENTS:

BEEF FOR FAJITAS, TENDERIZED WITH PAPAINE, BEEF CONTAINING UP TO 25% OF A SOLUTION OF: WATER, SEASONING (SALT, DEXTROSE, FLAVORING), AND SODIUM TRIPOLYPHOSPHATE.

WESTERN STYLE

A selection of whole beef raw materials give this product the optimum market price advantage without sacrificing quality. The traditional Tex-Mex flavor profile contains garlic and other spices for a more flavorful taste and aroma.

INGREDIENTS:

BEEF SKIRTS, TENDERIZED WITH PAPAINE, BEEF CONTAINING UP TO 24% OF A SOLUTION OF WATER, SEASONING (SALT, MONOSODIUM GLUTAMATE, SPICES, NATURAL FLAVORING) AND SODIUM TRIPOLYPHOSPHATE

ARRACHERAS MARINADAS

For the price conscious, this beef for fajita combines menu pricing advantages with a flavor profile that has been the best selling retail beef fajita in the club store market in Mexico for several years. The grilled fajita will serve very tender and performs at its best hot off the grill. A small amount of MSG enhances the natural beef flavor in the marinade.

INGREDIENTS:

BEEF SKIRTS, TENDERIZED WITH PAPAINE AND ASPERGILLUS ORYZAE, CONTAINING UP TO 25% OF A SOLUTION OF WATER, SEASONING, (SALT, DEXTROSE, MONOSODIUM GLUTAMATE, NATURAL FLAVORINGS, AND SPICE EXTRACTIVES), SODIUM PHOSPHATE

BEEF

TEXAS STYLE

| <u>PRODUCT NAME</u> | <u>ITEM NO.</u> | <u>NET WEIGHT</u> | <u>PACK SIZE</u> |
|-------------------------|-----------------|-------------------|------------------|
| BEEF STRIPS FOR FAJITAS | 120541 | 10# | 2 X 5# |
| BEEF FOR FAJITAS | 120544 | 40# | 4 X 10# |
| BEEF FOR FAJITAS | 120545 | 10# | 2 X 5# |

WESTERN STYLE

| | | | |
|--------------------------------|--------|-----|---------|
| BEEF SKIRTS FOR FAJITAS | 120550 | 10# | 2 X 5# |
| BEEF SKIRTS STRIPS | 120551 | 10# | 2 X 5# |
| BEEF SKIRTS STEAKS | 120552 | 10# | 2 X 5# |
| BEEF SKIRTS | 120554 | 40# | 4 X 10# |
| BEEF SKIRTS FOR FAJITAS (8 oz) | 120558 | 10# | 2 X 5# |

ARRACHERAS MARINADAS

| | | | |
|-------------|--------|-----|---------|
| BEEF SKIRTS | 120510 | 10# | 2 X 5# |
| BEEF SKIRTS | 120514 | 40# | 4 X 10# |

CHICKEN

| | | | |
|------------------------|--------|-----|--------|
| CHICKEN BREAST | 603550 | 10# | 2 X 5# |
| CHICKEN BREAST TENDERS | 603551 | 10# | 2 X 5# |
| CHICKEN BREAST (8 oz) | 603558 | 10# | 2 X 5# |