

Home Food Service - Agostino

Item Specification Sheet

Company Packed For	HFS
Product Name	Chateau Briand Roast
CSB ID#	111140
Product Description	
Pieces Per Package	1
Piece Weight (in ounces)	32 oz
Package Weight	2.00 LB
Label ID	HFS Label 4x3
General Features and Benefits	This roast is cut from the center portion and most delicate part of the tenderloin so you get the juiciest, most tender roast imaginable. Superb, slowly cooked and served au natural It also makes a stunning Chateaubriand or beef Wellington.
Cooking Instructions	<p>Preheat Oven to 425°F. Remove product from the packaging with a knife. Season to taste and cook for about 45-50 minutes. Remove when the internal temperature of the meat reaches a minimum of 155°F.</p> <p>* Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk for food-borne illness.</p>
Ingredients	
Allergens	

Nutrafacts

Nutrition Facts

Serv. Size4 oz (113g)

Serv. Per Cont. 8


Calories 240

Fat Cal. 80

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 9g	13%	Total Carb. 0g	0%
Sat. Fat 3g	15%	Fiber 0g	0%
Trans Fat 0g		Sugars 0g	
Cholest. 120mg	39%	Protein 39g	
Sodium 50mg	2%		
Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 20%			

Package and Box Labels



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Beef Filet Roast


Chateau For Two

Beef Tenderloin

COOKING INSTRUCTIONS: For best taste, defrost in the refrigerator overnight.

1. Preheat oven to 450 degrees F. Cut off plastic cover. Roast in a deep baking dish for 45 minutes. 55 minutes for well done.Remove from oven. Completely cut off the butcher string and remove it With a fork, separate the two pieces of tenderloin by placing the fork at the point where they meet. The pieces will easily come apart.

Remove when the internal temperature of the meat reaches 155°F.



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EST: 5221

2lbs

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