



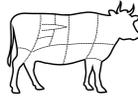
PHILLY PUCK

Our puck concept is the most efficient Philly product on the market for chefs. Made from whole muscle meat, it requires no chopping, minimal griddle space, and can be used for a variety of dishes!



TEMPERATURE CONTROL

We keep our facility at the ideal temperature throughout the process to ensure the perfect consistency every time.



QUALITY CUTS

All of our steak products are made from USDA-inspected quality cuts.



SUPERIOR STEAKS

The flavor, taste, and texture of our product is superior to any competitor.

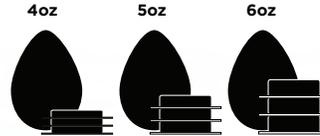
PACKAGING & SIZING



We take the time to carefully place our Philly Steaks on individual layers separated by USDA approved wax paper. All of our products are flash frozen to capture freshness.

SHELF LIFE: 365 DAYS

PORTION	PER CASE	CASE WEIGHT
4 oz	40	10 lb
5 oz	32	10 lb
6 oz	27	10 lb



AVAILABLE BLENDS

ITEM	DESCRIPTION	INGREDIENTS	MARINATION
SLP SIRLOIN PUCK	Our 100% USDA domestic, marinated sirloin puck is crafted from flavorful, lean sirloin. With a leaner profile and beefier flavor, our sirloin puck is the perfect match for your next meal, saving you time and grill space.	Beef, Water, Hydrolyzed Soy Protein, Modified Corn Starch, Dextrose, Sodium Phosphate, Salt, Yeast Extract, Onion Powder, Natural Flavors. ALLERGEN: SOY	
OMGP SHORT RIB PUCK	Our signature seasoned short rib puck is made with the highest quality beef cuts and a blend of seasoning you can't find anywhere else. This tender, juicy short rib puck is a perfect option for a variety of different dishes.	Beef, Water, Modified Corn Starch, Dextrose, Sodium Phosphates, Salt, Yeast Extract, Hydrolyzed Corn Protein.	
MOCBP MARINATED CHICKEN BREAST PUCK	Our chicken Philly puck blend is made from 95% lean USDA chicken breast meat, making it the most efficient chicken blend on the market for chefs.	Chicken Breast Meat, Water, Modified Corn Starch, Salt, Dextrose, Sodium Phosphate, Hydrolyzed Corn Protein, Natural Flavors.	



PHILLY STEAKS

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