



## Applewood Smoked “Fire Toasted” Beef



**Nueske’s Applewood Smoked “Fire Toasted” Beef** is smoked patiently over glowing embers of genuine Wisconsin Applewood for an exceptionally long time (48 hours or more). The flavor of this special beef is rich and deeply smoky. Slice thin and serve on sandwiches, roll around cream cheese and red onions for an appetizer, use as a unique item on charcuterie plates, or just eat it all by itself. A favorite of anyone who tries it!

**Nueske’s Applewood Smoked “Fire Toasted” Beef** is unsliced and packed for foodservice or deli use. Retail packages of this beef are also available, are 4 oz. exact weight, and contain sliced product. Fully cooked and ready to eat.

## Product Specs

**Product:** Nueske’s Applewood Smoked Beef, Whole

**Nueske’s Item Code:** 2252

**Weight:** 3 lbs. average weight VP

**Case Weight:** 6 lbs. average weight

**Case Pack:** Two 3 lbs. average weight VP

**Case Size:** 12 3/8” X 10 3/8” X 4 3/4”  
(0.353 cubic feet)

**Cases per Pallet:** 135 cases

**Layers per Pallet:** 5 layers

**Cases per Layer:** 27 cases

**Refrigerated Shelf Life:** 90 Days at 38° F

**Frozen Shelf Life:** 365 Days at -10° F



**Nueske’s Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933**  
203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ [www.nueskemeats.com](http://www.nueskemeats.com)