

NUTRITIONAL FACTS

THE KANSAS CITY STEAK COMPANY

1 (4.0-4.5lb) Prime Rib Roast – Garlic & Herb

Nutrition Facts	
Serving Size 4 ounces (112g)	
Servings Per Container 16	
Amount Per Serving	
Calories 260	Calories from Fat 170
% Daily Value*	
Total Fat 19g	29%
Saturated Fat 8g	40%
Cholesterol 70mg	23%
Sodium 390mg	16%
Total Carbohydrate 2g	1%
Protein 20g	37%
Vitamin C 4%	• Calcium 2%
Iron 10%	• Vitamin B12 30%
Not a significant source of dietary fiber, sugars and vitamin A.	
*Percent Daily Values are based on a 2,000 calorie diet.	

KEEP FROZEN

1(4.0-4.5 lbs) GARLIC AND HERB ENCRUSTED BEEF PRIME RIB ROAST
MECHANICALLY TENDERIZED

CONTAINS UP TO 7% OF A SOLUTION OF: WATER, SALT, SODIUM CITRATE
AND POTASSIUM PHOSPHATE. ENCRUSTED WITH: SPICES, YEAST
EXTRACT, DEHYDRATED GARLIC, GARLIC POWDER, SALT AND PARSLEY.

Cooking Instructions: Bake until product
reaches **145°F** as measured with a Food
Thermometer, and hold the product at or
above that temperature for 3 minutes.

NET WEIGHT 4.00 lbs (64oz)

NUTRITIONAL FACTS

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1 (4.0-4.5lb) Prime Rib Roast w/ Traditional Rub

Nutrition Facts	
Serving Size 4 ounces (112g)	
Servings Per Container 16	
Amount Per Serving	
Calories 250	Calories from Fat 170
% Daily Value*	
Total Fat 19g	29%
Saturated Fat 8g	40%
Cholesterol 70mg	23%
Sodium 740mg	31%
Total Carbohydrate 2g	1%
Protein 20g	37%
Iron 10%	• Vitamin B12 30%
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and calcium.	
*Percent Daily Values are based on a 2,000 calorie diet.	

KEEP FROZEN

1(4-4.5LB) BEEF PRIME RIB ROAST WITH A TRADITIONAL SAVORY RUB
MECHANICALLY TENDERIZED

CONTAINS UP TO 7% OF A SOLUTION OF: WATER, SALT, SODIUM CITRATE AND POTASSIUM PHOSPHATE. RUBBED WITH: SALT, YEAST EXTRACT, DEHYDRATED GARLIC, MALTODEXTRIN, SPICES, MOLASSES, SUGAR, WHEAT STARCH, CARAMEL COLOR, ONION POWDER, PARSLEY, SOY FLOUR, HYDROXYLATED SOY LECITHIN, NOT MORE THAN 2% SILICON DIOXIDE ADDED TO PREVENT CAKING.

CONTAINS: SOY, WHEAT.

NET WEIGHT 4.00 lbs (64oz)

NUTRITIONAL FACTS

THE KANSAS CITY STEAK COMPANY

1 (4.0-4.5lb) Prime Rib Roast – Classic

Nutrition Facts	
Serving Size 4 ounces (112g)	
Servings Per Container 16	
Amount Per Serving	
Calories 250	Calories from Fat 170
% Daily Value*	
Total Fat 19g	29%
Saturated Fat 9g	45%
Cholesterol 75mg	25%
Sodium 230mg	10%
Total Carbohydrate 0g	0%
Protein 20g	37%
Iron 10%	• Niacin 25%
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C and calcium.	
* Percent Daily Values are based on a 2,000 calorie diet.	

KEEP FROZEN

1(4.00-4.50 lbs) BEEF PRIME RIB ROAST

MECHANICALLY TENDERIZED

CONTAINS UP TO 7% OF A SOLUTION OF: WATER,
SALT, SODIUM CITRATE AND POTASSIUM PHOSPHATE.

NET WEIGHT 4.00 lbs (64oz)

NUTRITIONAL FACTS

THE KANSAS CITY STEAK COMPANY

Original Steak Seasoning Packet



The front of the packet features the Kansas City Steak Company logo (Established 1932) and five stars above the word "ORIGINAL". Below this is the slogan "TASTE. IT MATTERS." and the product name "STEAK SEASONING" in large, bold letters. The text describes the seasoning as a "delicious combination of spices" and provides instructions for use, including grilling times for rare, med. rare, and medium steaks. It also includes a "GRILLING TIPS" section with advice on charcoal preparation and grill distance, and a "Nutrition Facts" table.

ESTABLISHED 1932
THE *Kansas City* STEAK COMPANY

★★★★★
ORIGINAL
TASTE. IT MATTERS.

STEAK SEASONING

Our seasoning mixture is a delicious combination of spices that enhances the flavor of your steaks, prime rib, roasts, steakburgers and chicken.

Bring meat to room temperature. Sprinkle on seasoning to taste. Sear over maximum heat. On charcoal grill: 1 minute each side. On gas grill: 2 minutes each side. Reduce heat to medium. Grill to taste.

RARE	MED. RARE	MEDIUM
120°F-130°F	130°F-140°F	140°F-150°F
7 MIN. >	9 MIN. >	9 MIN. >
FLIP, 7 MIN.	FLIP, 7 MIN.	FLIP, 9 MIN.

We recommend using a cooking thermometer to accurately measure the internal temperature.

CHARCOAL PREPARATION

- ★ Mound charcoal, ignite using a lighter or an electric starter.
- ★ Allow charcoal to burn until it is completely gray which assures your fire is at maximum heat.
- ★ Close or cover the grill while grilling but leave all air vents open.
- ★ The ideal distance between the grill and charcoal is 3 inches. If your grill cannot be adjusted, it may be necessary to alter grilling times shown.

GRILLING TIPS

- ★ Grilling success is achieved by using direct and indirect heat. Whether using a gas, charcoal or wood fire grill, the technique is the same. First, sear the meat over direct heat (maximum heat). Then, place over indirect heat (reduced heat) for the remainder of the cooking time.
- ★ When preparing meat for the grill, avoid cutting it or piercing it with a fork. This causes the meat to lose natural juices and flavor.

Nutrition Facts
Serving Size 1/4 tsp (0.8g)
Servings: About 35

Amount Per Serving	Calories from Fat 0	% Daily Value*
Total Fat 0g		0%
Sodium 200mg		8%
Total Carbohydrate 0g		0%
Protein 0g		

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

INGREDIENTS: SALT, SPICES, DEHYDRATED GARLIC, TRICALCIUM PHOSPHATE (ANTI-CAKES)

Distributed by: The Kansas City Steak Company, Kansas City, KS 66106
kansascitysteaks.com 800 524 1844



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★★★★★
ORIGINAL
TASTE. IT MATTERS.

STEAK SEASONING

NET WT. 1 oz. (28g)