

CARMEN CREEK™  
**BISON**

**RAISED THE WAY NATURE INTENDED**

NO GROWTH HORMONES,  
STIMULANTS OR ANTIBIOTICS

Carmen Creek bison are raised by highly skilled ranchers carefully selected for their commitment to humane animal care and environmental stewardship.



**BISON FLAT IRON STEAK 6oz**



**Serving Suggestions:** Serve on a fajita iron with salsa, grill and serve with fries and salad, or top with a flavourful cheese to give this steak a unique flavour. Or serve on garlic toast for a great steak sandwich.

**Bison Flat Iron Steak:** Carmen Creek Flat Iron Steak – a hidden gem! Cut from the chuck region of the carcass, the Flat Iron is tender, flavourful and juicy and has the same qualities of costlier cuts at a lower price point.

**Recommended Prep:** Marinated and grilled medium rare. For best results never cook bison meat past medium.

**Features:** Lean. Cost effective portion cost. Well suited for food service because of the size and value it offers. Flat Iron is so tender it rates with the tenderloin in shear testing. The advantage of this cut is price AND taste.



**SPECIFICATIONS**

<b>Brand:</b>	Carmen Creek
<b>Product Code:</b>	551
<b>Product Description:</b>	6oz Flat Iron Steak
<b>Portion Weight:</b>	6oz (170g)
<b>Pack Size:</b>	24 x 170g
<b>Product Storage:</b>	Frozen
<b>Box Weight:</b>	4.08kg
<b>Case Dimensions:</b>	L14 <sup>13/16</sup> " x W10 <sup>9/16</sup> " x D3 <sup>9/16</sup> "
<b>Cases per Pallet:</b>	98 cases

**1-866-945-3767**

**WWW.CARMENCREEK.COM**

DISTRIBUTED BY: CARMEN CREEK GOURMET MEATS CALGARY, ALBERTA CANADA