

**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**



**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 and serve on garlic toast.

**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. The Bison Flat Iron 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 foodservice 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 not only price but taste.



**SPECIFICATIONS**

<b>Brand:</b>	Carmen Creek
<b>Product Code:</b>	330
<b>Product Description:</b>	Flat Iron
<b>Portion Weight:</b>	1kg (random weight)
<b>Pack Size:</b>	10 x 1kg
<b>Product Storage:</b>	Frozen
<b>Box Weight:</b>	15kg (random weight)
<b>Case Dimensions:</b>	L20 <sup>1/2</sup> " x W12 <sup>7/16</sup> " x D5 <sup>9/16</sup> "
<b>Cases per Pallet:</b>	54 cases

**1-866-945-3767**

**WWW.CARMENCREEK.COM**

DISTRIBUTED BY: CARMEN CREEK GOURMET MEATS CALGARY, ALBERTA CANADA