

HOLTEN

216103 - Beef Patty Angus Chuck Tnj 31



Still thick and juicy when cooked to the USDA recommended temperature of 160FI Lightly preseasoned to enhance the natural beef flavor, and for uniform taste throughout. Great tasting and juicy from first bite to last. Made with Black Angus Chuck Beefl Clean label, few ingredients. Contains no MSG, or TVP, soy, or other fillers! Gluten freel Individually Quick Frozen for ease of handling, product safety, and product freshness. Easy to cook goes straight from freezer to grill. Performs well under multiple cooking methods. Thick patties ideal for gournet and house specialty burgers. Perfect for hotels, buffets, catering, commercial restaurants, theme parks, and wherever fine quality is required. High quality means customers will pay more! Great taste builds customer loyalty. Exact portioning controls costs. Processed under HACCP procedures and USDA regulations to ensure food safety.



* Benefits

Round 5.33 oz pattie, measures 5.125 x 4.688 x 0.47

Ingredients	Allergens
Ground Black Angus Chuck, water, spice, salt	Free From: Specifical control

Nutrition Facts

Servings per Container 100g Serving size

Amount per serving

5%

Calories	260
% Da	ily Value*
Total Fat 21.9g	33%
Saturated Fat 9.4g	47%
Trans Fat 1.2g	
Cholesterol 69.2mg	23%
Sodium 242mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 15.5g	_
Vitamin D 0mcg	0%
Calcium 10.3mg	1%
Iron 1.8mg	10%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Product should be stored between -10 and 10 degrees F

Serving Suggestions

Great for a gourmet burger! Serve: On a toasted onion roll topped with BBQ sauce, bacon, and onions. Topped with a slice of cheddar cheese and sauted portabella mushrooms. Topped with bacon strips and a melted slice of American cheese. Topped with melted slices of American cheese. Topped with melted slices of American cheese, Swiss cheese, and cheddar cheeses. Topped with a slice of 5wiss cheese and sauted mushrooms & onions. Topped with guacamole and Mexican cheese. On a sourdough bun topped with a slice of Monterey Jack cheese, sauted mushrooms & onions, and bacon.

Prep & Cooking Suggestions

Cook patties from frozen state for best results. Grill: Place on a preheated (350F) grill and cook until juices begin to pool. Turn pattie and continue cooking until juices run clear. Always cook ground beef products to an internal temperature of 160F.

Product Specifications

Brand		Manufacturer	Prod	uct Category
HOLTEN	BRAN	NDING IRON/HOLTEN	Grou	nd Beef Patty
MEG # SPC #		GTIN	Pack	Pack Dosc

Potassium 252mg

MFG #	SPC #	GTIN	Pack	Pack Desc.
12535	216103	00079821125353	45	45/5.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.82lb	15lb	USA		No

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/T						Storage Temp From/To
15.3in	10.5in	8.8in	0.82ft3	10x3	0DAYS	0°F / 32°F





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Nutrition Analysis - By Serving

Calories	260	Total Fat	21.9g	Sodium	242mg
Protein	15.5	Trans Fats	1.2g	Calcium	10.3mg
Total Carbohydrates···	0g	Saturated Fat	9.4g	Iron	1.8mg
Sugars	0g	Added Sugars	0g	Potassium	252mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	69.2mg		
Vitamin A(IU)•	14	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images







