

## 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 bits to last. Made with Black Angus Chuck BeefI clean label, few ingredients. Contains no MSG, or TVP, soy, or other fillers! Gluten free! 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 specially 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.



		<b>Nutrition Facts</b>		
1255	Servings per Container 1 Serving size 100g			
		Amount per serving Calories	260	
		% Daily Val		
	The second s	Total Fat 21.9g	33%	
		Saturated Fat 9.4g	47%	
		Trans Fat 1.2g		
		Cholesterol 69.2mg	23%	
* Benefits		Sodium 242mg	11%	
		Total Carbohydrate Og	0%	
Round 5.33 oz pattie, measures	5.125 x 4.688 x 0.47	Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 15.5g		
ingredients	Allergens			
Cround Black Angus Chuck	Free From:	Vitamin D 0mcg	0%	
Ground Black Angus Chuck, water, spice, salt	(Sp) crustaceans (Sp) mollusks (O) eggs	Calcium 10.3mg	1%	
		Iron 1.8mg	10%	
	(S) fish (D) milk (S) peanuts (S) sesame	Potassium 252mg	5%	
	soy ( ) tree nuts ( ) wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.		

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#### Handling Suggestions

Product should be stored between -10 and10 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, Swiss cheese, and cheddar cheese. Topped with a slice of Swiss 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		Manufactu	urer	Product Category			
HOLTEN	BRA	NDING IRON	I/HOLTEN	Freezer, Deli & Plastic Food Storage Bags			
MFG #		SPC #	G	GTIN		Pack Desc.	
12535		216103	000798	21125353	45	45/5.3 OZ	
Gross Weight		Net Weig	ht Coun	try of Origin	Kosher	Child Nutrition	
15.82lb		15lb		USA		No	
Shipping Information							

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	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…	Og	Saturated Fat	9.4g	Iron	1.8mg
Sugars	Og	Added Sugars	Og	Potassium	252mg
Dietary Fiber	Og	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



