



HOLTEN

# 216104 - Beef Patty Angus Chuck Tnj 4 1



Still thick and juicy when cooked to the USDA recommended temperature of 160F! 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 Beef! 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 gourmet 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 4 oz pattie, measures 4.75 x 4.5 x 0.47

## Nutrition Facts

Servings per Container 1  
Serving size 100g

Amount per serving  
**Calories 260**

	% Daily Value*
<b>Total Fat</b> 21.9g	<b>33%</b>
Saturated Fat 9.4g	<b>47%</b>
Trans Fat 1.2g	
<b>Cholesterol</b> 69.2mg	<b>23%</b>
<b>Sodium</b> 242mg	<b>11%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>

<b>Protein</b> 15.5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 10.3mg	<b>1%</b>
Iron 1.8mg	<b>10%</b>
Potassium 252mg	<b>5%</b>

\* 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.

### Ingredients

Ground Black Angus Chuck, water, spice, salt

### ⚠ Allergens

#### Free From:

- crustaceans
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### 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 sautéed 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 sautéed mushrooms & onions. Topped with guacamole and Mexican cheese. On a sourdough bun topped with a slice of Monterey Jack cheese, sautéed 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 patty and continue cooking until juices run clear. Always cook ground beef products to an internal temperature of 160F.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
HOLTEN	BRANDING IRON/HOLTEN	Ground Beef Patty

MFG #	SPC #	GTIN	Pack	Pack Desc.
12554	216104	00079821125544	60	60/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.88lb	15lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.2in	10.4in	8.5in	0.78ft3	10x8	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-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

