

#### **HOLTEN**

# 216813 - **Beef Patty Quality 5 1**

Enhanced with soy for lower cost and lower fat & cholesterol. No frills lower cost option. Highest quality raw materials. Great pattie for cheeseburgers - ideal for layering. Patties cook up tender and juicy. Easy to cook - straight from freezer to grill - no need to thaw. Minimal shrinkage. Individually Quick Frozen means product safety, product freshness, and ease of handling. Consistent sizing and portion control. No catch weights so customers know their exact cost. SQF Food Safety and Quality Codes Certified!





### \* Benefits

Round 3.2 oz pattie, measures 5.125 x 4.5 x .3125

### Ingredients

Ingredients: Ground beef (no more than 30% fat), water, textured vegetable protein (soy flour)), isolated soy protein, seasoning (salt, maltodextrin, sugar, disodium inosinate, disodium guanylate, flavorings, extractives of turmeric, hydrolyzed soy protein, hydrolyzed corn protein).Contains: Soy.

A Allergens

#### **Contains:**



#### Free From:









# **Nutrition Facts**

Servings per Container Serving size

100g

# **Amount per serving**

Calories	254
%	Daily Value*
Total Fat 20.5g	31%
Saturated Fat 9g	45%
Trans Fat 0.8g	
Cholesterol 55mg	18%
Sodium 431.3mg	19%
Total Carbohydrate 3.1g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 14.3g	
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Vitamin D 0mcg	0%
Calcium 26.6mg	2%
Iron 2.3mg	13%
Potassium 270mg	6%

\* 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

On a bun in a basket with curly fries for a quick lunch entre. On a bun with sides of coleslaw, French fries, and a pickle for lunch or supper. Without a bun on a plate with salad and fruit, or wrapped in a tortilla or lettuce, for a lighter entre. Layered for cheeseburgers. 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 estimates of American cheese.

# 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	Proc	luct Category
HOLTEN	BRA	NDING IRON/HOLTEN		Beef
	6D.6 #		- 1	

MFG #	SPC #	GTIN	Pack	Pack Desc.
30050	216813	00079821300507	50	50/3.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.81lb	10lb	USA		No

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/						Storage Temp From/To
15.7in	10.8in	5.1in	0.5ft3	10x4	0DAYS	0°F / 32°F





#### **HOLTEN**

# 216813 - **Beef Patty Quality 51**



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## Nutrition Analysis - By Serving

Calories	254	Total Fat	20.5g	Sodium	431.3mg
Protein	14.3	Trans Fats	0.8g	Calcium	26.6mg
Total Carbohydrates···	3.1g	Saturated Fat	9g	Iron	2.3mg
Sugars	0g	Added Sugars	0g	Potassium	270mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	55mg		
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







