



HOLTEN

# 216814 - Beef Patty Quality\* 4 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

## Nutrition Facts

Servings per Container	1
Serving size	100g
<b>Amount per serving</b>	
<b>Calories</b>	<b>318</b>
<i>% Daily Value*</i>	
<b>Total Fat</b> 27.5g	<b>42%</b>
Saturated Fat 10.8g	<b>54%</b>
Trans Fat 1g	
<b>Cholesterol</b> 52.8mg	<b>18%</b>
<b>Sodium</b> 398.3mg	<b>17%</b>
<b>Total Carbohydrate</b> 3.5g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 14.2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 26.8mg	<b>2%</b>
Iron 2.3mg	<b>13%</b>
Potassium 270mg	<b>6%</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

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.

### Allergens

#### Contains:



#### Free From:



### 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 entree. 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 entree. 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 melted slices of American cheese, Swiss cheese, and cheddar 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 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.
30040	216814	00079821300408	40	40/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.74lb	10lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.87in	10.62in	4.75in	0.46ft3	10x5	0DAYS	0°F / 32°F



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## Nutrition Analysis - By Serving

Calories	318	Total Fat	27.5g	Sodium	398.3mg
Protein	14.2	Trans Fats	1g	Calcium	26.8mg
Total Carbohydrates...	3.5g	Saturated Fat	10.8g	Iron	2.3mg
Sugars	0g	Added Sugars	0g	Potassium	270mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	52.8mg		
Vitamin A(U)	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

