

#### **HOLTEN**

# 218550 - **Beef Country Fried Steak**







#### Benefits

## Ingredients

Beef, water, textured vegetable protein product (soy flour, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), py ridoxine hydrochloride (B6), riboflavin (B2), and cyanocobalamin (B12)), isolated soy protein, seasoning (salt, maltodextrin, sugar, disodium inosinate, disodium guanylate, natural flavors, extractives of turmeric)monosodium glutamate. Battered with: Wheat flour, salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate and disodium guanylate (less than 2% soybean oil used as a processing aid). Contains: wheat, soy & milk. Breaded with: Wheat flour, cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast]), dextrose,malt syrup [malted barley, corn], salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate and disodium guanylate (less than 2% soybean oil used as a processing aid). Contains: wheat, soy & milk. Breading set in Soybean Oil.

A Allergens

#### **Contains:**







#### Free From:

crustaceans ( mollusks





# fish (5) peanuts (6) sesame (11) tree nuts

# **Nutrition Facts**

Servings per Container Serving size

100g

Amount per serving

Calories	328
% Da	ily Value*
Total Fat 17.2g	26%
Saturated Fat 6.47g	32%
Trans Fat 0.6g	
Cholesterol 34.1mg	11%
Sodium 970mg	42%
Total Carbohydrate 30.88g	11%
Dietary Fiber 0.5g	2%
Total Sugars 0g	
Includes Added Sugar	%
Protein 12.1g	
Vitamin D	%
Calcium 20mg	2%
Iron 1.95mg	11%
Potassium	%

<sup>\*</sup> 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

With biscuits and gravy or eggs and hash browns for a breakfast platter. On a biscuit for a breakfast sandwich. On a roll with fixings and fries for a hot sandwich plate. With mashed potatoes and gravy for a hearty country-style entre. With vegetables and a dinner roll for a lighter entre. Dress like a club on a bun, then quarter and fill center with fries, and serve with house salad or soup. With rice and salad or fruit for a light plate item.

# Prep & Cooking Suggestions

Always cook from a frozen state for best results and to reduce cross contamination. Deep fry at 350 F until fritter floats to surface. Always cook ground meat products to an internal temperature of 160 F.

#### **Product Specifications**

Brand	M	anufacturer	Product Category		
HOLTEN BRANDING IRON/HOLTEN			Beef, Breaded & Battered		
MFG # SPC #		GTIN	Pack	Pack Desc.	

MFG #	SPC #	GTIN	Pack	Pack Desc.
19041	218550	00079821190412	30	30/5.3 OZ

Gross Weight Net Weight		Country of Origin	Kosher	Child Nutrition
10.89lb 10lb		USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.87in	11.62in	5.43in	0.54ft3	10x8	180DAYS	0°F / 32°F





#### **HOLTEN**

# 218550 - **Beef Country Fried Steak**



Country steak enhanced with soy - low in fat and cholesterol, yet high in protein. Natural shape for hand-made appearance. Flavorful, crunchy breading. Great beef flavor and firm bite compared to other country steaks in the category. Multiple uses throughout day - great for breakfast, lunch, and supper. Quick and easy to prepare and serve, goes straight from freezer to deep fryer. Exact portioning controls costs. Great taste builds repeat sales. Processed under HACCP procedures and USDA regulations to ensure food safety. SQF Food Safety and Quality Codes Certified!

### Nutrition Analysis - By Serving

Calories	328	Total Fat	17.2g	Sodium	970mg
Protein	12.1	Trans Fats	0.6g	Calcium	20mg
Total Carbohydrates···	30.88g	Saturated Fat	6.47g	Iron	1.95mg
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0.5g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	34.1mg		
Vitamin A(IU)•	0	Vitamin D		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







