

### HOLTEN 218559 - Pork Loin Fritter Patty 7 Oz

Traditional Comforts pork fritters are the perfect choice for cost-conscious operations. This item is made with the signature cracker-crumb style breading recipe that cooks up light, crispy, and delicious. Operators win with a delicious pork menu item that satisfies customers and keeps plate costs low. Quick and easy to cook for labor efficiency, the pork fritter goes from freezer to fryer and is great as a sandwich or center of the plate item.



		<b>Nutrition Facts</b>		
		Servings per Container Serving size	1 100g	
		Amount per serving Calories	215	
	and the second second	% Da	ily Value*	
	and the second se	Total Fat 10g	15%	
		Saturated Fat 3.73g	19%	
		Trans Fat 0g		
		Cholesterol 41mg	14%	
<b>★</b> Benefits		Sodium 621.2mg	27%	
•		Total Carbohydrate 17.34g	6%	
7oz round fritter, measures 6.0 x 5	5.3 x 0.675	Dietary Fiber 4.4g	16%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 14.16g		
0		Vitamin D 0mcg	0%	
Pork, water, salt, sodium phosphate, BHA, BHT,Citric Acid, Dextrose, flavoring Battered	Contains:	Calcium 13.8mg	1%	
with: Water, wheat flour, salt, sweet dairy whey, spices and spice extractives,	👔 milk 🛞 soy 🋞 wheat	Iron 2.05mg	11%	
hydrolyzed yeast protein, disodium	Free From:	Potassium 420.96mg	9%	
inosinate, and disodium guanylate. 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	() crustaceans () shellfish () mollusks () eggs () fish () peanuts () sesame () tree nuts	* 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.		

Handling Suggestions

hydrolyzed yeast protein, disodium inosinate and disodium guanylate.

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 350F until fritter floats to surface. Always cook ground meat products to an internal temperature of 160F.

## Product Specifications

10.2in

14.1in

7in

0.58ft3

Brand			Manufacturer				
HOLTEN			BRANDING IRON/HOLTEN				
MFG #		SPC #		GTIN		Pack	Pack Desc.
21015		218559	1	0079821210155		24	24/7 OZ
Gross Weight Net Weight		ght	Country of Origin		Kosher	Child Nutrition	
11.5lb 10.5lb		)	USA			No	
Shipping Information							
Length V	Vidth	Height	Volur	me TIxHI Shelf Life Storage Temp From/To			

10x3

**0DAYS** 



0°F / 32°F



## HOLTEN 218559 - Pork Loin Fritter Patty 7 Oz



Traditional Comforts pork fritters are the perfect choice for cost-conscious operations. This item is made with the signature cracker-crumb style breading recipe that cooks up light, crispy, and delicious. Operators win with a delicious pork menu item that satisfies customers and keeps plate costs low. Quick and easy to cook for labor efficiency, the pork fritter goes from freezer to fryer and is great as a sandwich or center of the plate item.

#### Nutrition Analysis - By Serving

		_			
Calories	215	Total Fat	10g	Sodium	621.2mg
Protein	14.16	Trans Fats	Og	Calcium	13.8mg
Total Carbohydrates…	17.34g	Saturated Fat	3.73g	Iron	2.05mg
Sugars	Og	Added Sugars	Og	Potassium	420.96mg
Dietary Fiber	4.4g	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	41mg		
Vitamin A(IU)•	48	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

## Additional Images



