

HOLTEN 221008 - Pork Patty St Louis Rib

For a unique menu item that delivers the texture and appearance of a BBQ pork rib without the inconvenience and waste of the bone, try Traditional Comforts St. Louis pork rib patty. These patties are quick and easy to cook and can be prepared on the grill or in the oven and are unsauced so operators can use their house specialty sauces and serve on a hoagie or hotdog bun for a savory dish.



		Nutrition Fa	cts			
		Servings per Container Serving size	1 100g			
		Amount per serving Calories	209			
		% Daily Value*				
		Total Fat 15.7g	24%			
		Saturated Fat 5.8g	29%			
		Trans Fat 0g				
		Cholesterol 59.5mg	20%			
≭ Benefits		Sodium 222.3mg	10%			
		Total Carbohydrate 1.4g	1%			
Rib-shaped 4oz pattie, measures	6.5 x 3 x .343/5	Dietary Fiber Og	0%			
		Total Sugars 0g				
		Includes 0g Added Sugar	0%			
Ingredients	Allergens	Protein 16.4g				
		Vitamin D 0mcg	0%			
Pork (contains up to 10%	Free From:	Calcium 17.8mg	1%			
solution of water, dextrose, sodium tripolyphosphate,	crustaceans 🛞 shellfish 🌘 mollusks	Iron 0.8mg	4%			
flavoring), water, hickory smoke	🕜 eggs 🔊 fish 👔 milk 🕥 peanuts	Potassium 236mg	5%			
flavoring, salt, vegetable oil (corn, cottonseed, or soy), and natural flavor	🚱 sesame 🛞 soy 🛞 tree nuts 🋞 wheat	* 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 hot dog bun or hoagie roll with sides of coleslaw and fries or chips. On a plate with baked beans and potato salad or coleslaw. With rice and salad or fruit for a light plate luncheon. With mashed potatoes and gravy for a hearty dinner entre. With salad, vegetables, and a dinner roll for a lighter entre.

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 pork products to an internal temperature of 160F.

Product Specifications

Brand			Manufacturer						
HOLTEN			BRANDING IRON/HOLTEN						
MFG a	#	SPC #		GTIN		Pack		Pack Desc.	
18014	4	221008 0		0079	0079821180147			40	40/4 OZ
Gross Weight Net Weight		Οοι	untry of	Origin	K	osher	Child Nutrition		
10.5lb 10lb			USA				No		
Shipping Information									
Length	Width	Height	Volur	me	TIxHI	Shelf L	ife	e Storage Temp From/To	
0in	0in	0in	0.45	ft3	10x4	365DA	YS	0°F / 32°F	





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Nutrition Analysis - By Serving

Calories	209	Total Fat	15.7g	Sodium	222.3mg
Protein	16.4	Trans Fats	Og	Calcium	17.8mg
Total Carbohydrates…	1.4g	Saturated Fat	5.8g	Iron	0.8mg
Sugars	Og	Added Sugars	Og	Potassium	236mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	59.5mg		
Vitamin A(IU)•	0	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



