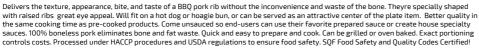


HOLTEN

221008 - Pork Patty St Louis Rib







Benefits

Ingredients

Pork (contains up to 10% solution of water, dextrose, sodium tripolyphosphate, flavoring), water, hickory smoke flavoring, salt, vegetable oil (corn, cottonseed or soy), citric acid, BHA, BHT & propyl gallate.

Allergens

Free From:













Nutrition Facts

Servings per Container Serving size

100g

Amount per serving

Solorios

| Calories | 234./4 |
|---------------------------------|--------------|
| % | Daily Value* |
| Total Fat 17.69g | 27% |
| Saturated Fat 6.49g | 32% |
| Trans Fat 0g | |
| Cholesterol 66.91mg | 22% |
| Sodium 250mg | 11% |
| Total Carbohydrate 1.61g | 1% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | r 0% |
| Protein 18.48g | _ |
| Vitamin D.Omca | 00% |
| Vitamin D 0mcg | 0% |
| Calcium 20mg | 2% |
| Iron 0.9mg | 5% |
| Potassium 236mg | 5% |

^{*} 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 (350 F) 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 160 F.

Product Specifications

| Brand | | | | Manufacturer | Proc | Product Category | | |
|-------|--------|--------|------|-------------------|------|------------------|------------|--|
| | HOLTEN | | BRAI | NDING IRON/HOLTEN | Po | Pork, Boxed | | |
| | MFG # | SPC # | | G# SPC# GTIN | | Pack | Pack Desc. | |
| | 18014 | 221008 | | 00079821180147 | 40 | 40/4 OZ | | |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10.5lb | 10lb | USA | | No |

| | Shipping Information | | | | | | | |
|---|----------------------|-------|--------|---------|-------|------------|----------------------|--|
| ı | Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | |
| | 0in | 0in | 0in | 0.45ft3 | 10x4 | 365DAYS | 0°F / 32°F | |





HOLTEN

221008 - Pork Patty St Louis Rib



Delivers the texture, appearance, bite, and taste of a BBQ pork rib without the inconvenience and waste of the bone. Theyre specially shaped with raised ribs great eye appeal. Will fit on a hot dog or hoagie bun, or can be served as an attractive center of the plate item. Better quality in the same cooking time as pre-cooked products. Come unsauced so end-users can use their favorite prepared sauce or create house specialty sauces. 100% boneless pork eliminates bone and fat waste. Quick and easy to prepare and cook. Can be grilled or oven baked. Exact portioning controls costs. Processed under HACCP procedures and USDA regulations to ensure food safety. SQF Food Safety and Quality Codes Certified!

Nutrition Analysis - By Serving

| Calories | Calories 234.74 | | 17.69g | Sodium | 250mg |
|------------------------|-----------------|---------------------|---------|----------------|-------|
| Protein | 18.48 | Trans Fats | 0g | Calcium | 20mg |
| Total Carbohydrates··· | 1.61g | Saturated Fat | 6.49g | Iron | 0.9mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 236mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 66.91mg | | |
| Vitamin A(IU)• | 0 | 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







