

#### **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!





#### \* 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:

crustaceans ( mollusks











# soy (1) tree nuts (2) wheat

# **Nutrition Facts**

Servings per Container Serving size

100g

Amount per serving

**Palaria**a

Calories	234.74
%	Daily Value*
Total Fat 17.69g	27%
Saturated Fat 6.49g	32%
Trans Fat 0g	
Cholesterol 66.91mg	22%
Sodium 250mg	11%
<b>Total Carbohydrate</b> 1.61g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 18.48g	
Vitamin D. Omeg	00/
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.9mg	5%
Potassium 236mg	5%

<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

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	Product Category
HOLTEN	BRANDING IRON/HOLTEN	Pork, Boxed

MFG #	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						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
0in	0in	0in	0.45ft3	10x4	365DAYS	0°F / 32°F





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#### Nutrition Analysis - By Serving

Calories	234.74	Total Fat	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







