

## HOLTEN 221014 - **Beef Patty Pure 41**

100% pure beef has no other ingredients. No frills lower cost option. Highest quality raw materials. Great pattie for cheeseburgers ideal for layering. Patties cook up tender and juicy. Easy to cook - straight from freezer to grill - no need to thaw. Minimal shrinkage. Individually Quick Frozen means product safety, product freshness, and ease of handling. Consistent sizing and portion control. No catch weights so customers know their exact cost. SQF Food Safety and Quality Codes Certified! \*Wide 4oz pattie, measures 5.625 x 5.125 x .3125\*



	<b>Nutrition Facts</b>			
nato	Servings per Container1Serving size4oz			
STAR.		Amount per serving Calories 34	2.72	
			ly Value*	
		Total Fat 29.68g	45%	
	C. A. C.	Saturated Fat 13.55g	68%	
		Trans Fat 1.36g		
		Cholesterol 82.54mg	28%	
Benefits		Sodium 78.4mg	3%	
•		Total Carbohydrate 1.9g	1%	
		Dietary Fiber 0g	0%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 16.58g		
_		Vitamin D 0mcg	0%	
100% ground beef	Free From:	Calcium 10.08mg	1%	
	crustaceans 🛞 mollusks 🔘 eggs	Iron 2.7mg	15%	
	🔊 fish 🕧 milk 🔇 peanuts 🗞 sesame	Potassium 0mg	0%	
	() soy () tree nuts () wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.		

#### Handling Suggestions

Product should be stored between 10 and -10 degrees F

### Serving Suggestions

On a bun in a basket with curly fries for a quick lunch entre. On a bun with sides of coleslaw, French fries, and a pickle for lunch or supper. Without a bun on a plate with salad and fruit, or wrapped in a tortilla or lettuce, for a lighter entre. Layered for cheeseburgers. On a toasted onion roll topped with BBQ sauce, bacon, and onions. Topped with a slice of cheddar cheese and sauted portabella mushrooms. Topped with bacon strips and a melted slice of American cheese. Topped with melted slices of American cheese, Swiss cheese, and cheddar cheese. Topped with a slice of Swiss cheese and sauted mushrooms & onions. On a sourdough bun topped with a slice of Monterey Jack cheese, sauted mushrooms & onions, and bacon.

## 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 beef products to an internal temperature of 160F.

# Product Specifications

Brand			Μ	anufacturer	Pro	Product Category		
HOLTEN		BRAI	NDI	NG IRON/HOLTEN		Beef		
MFG #	SPC #			GTIN	Pack	Pack Desc.		
12542	2	221014		00079821125421	80	80/4 OZ		
Gross Weight		Net Weight		Country of Origin	Kosher	Child Nutrition		
20.85lb		20lb		USA		No		
Shipping Information								

Shipping information								
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To		
15.87in	10.62in	8in	0.78ft3	9x3	180DAYS	0°F / 32°F		





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### Nutrition Analysis - By Serving

Calories	342.72	Total Fat	29.68g	Sodium	78.4mg
Protein	16.58	Trans Fats	1.36g	Calcium	10.08mg
Total Carbohydrates…	1.9g	Saturated Fat	13.55g	Iron	2.7mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	82.54mg		
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



