

HOLTEN 232536 - Beef Patty Claim To Fame 61

Lightly preseasoned to enhance the natural beef flavor, and for uniform taste throughout. Quick-cooking patties, wider bun-coverage. Great pattie for cheeseburgers, ideal for layering. Made with high quality ingredients. Clean label, few ingredients. Contains no MSG, or TVP, soy, or other fillers! Gluten free! Individually Quick Frozen for ease of handling, product safety, and product freshness. Easy to cook goes straight from freezer to grill. Performs well under multiple cooking methods. Great for a chain-broiler. Perfect for hotels, buffets, catering, commercial restaurants, theme parks, and wherever fine quality is required. High quality means customers will pay more! Great taste builds customer loyalty. Exact portioning controls costs. Processed under HACCP procedures and USDA regulations to ensure food safety. SQF Food Safety and Quality Codes Certified!



		Nutrition Facts		
	Servings per Container Serving size			
	Amount per serving Calories	237		
		% Dai	ly Value*	
		Total Fat 18.9g	29%	
		Saturated Fat 8.1g	41%	
	Trans Fat 1.2g			
	Cholesterol 58mg	19%		
* Benefits		Sodium 222mg	10%	
•		Total Carbohydrate 0g	0%	
		Dietary Fiber 0g	0%	
	Total Sugars 0g			
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 16.7g		
5		Vitamin D 0mcg	0%	
Ingredients: Beef, water, spice,	Free From:	Calcium 10.1mg	1%	
salt	crustaceans 🛞 mollusks 🕜 eggs	Iron 1.8mg	10%	
	fish 👔 milk 🕥 peanuts 🛞 sesame	Potassium 252mg	5%	
	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 and10 degrees F

Serving Suggestions

On a bun in a basket with curly fries for a quick lunch entre. On a bun with sides of colesiaw, French fries, and a pickle for lunch or supper. Without a bun on a plate with salat 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 pout ball 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

15.13in

10.09in

Brand		Manufacturer					Product Category		
HOLTEN		BRANDING IRON/HOLTEN			TEN	Ground Beef Patty			
MFG #	SP	C #	GTIN		Pa	ick	Pack Desc.		
32064	232	232536 000		00079821320642		6	0	60/EA	
Gross Weight Ne		et Weight	ht Country of Origin		Kos	her	Child Nutrition		
10.81lb		10lb	USA				No		
Shipping Information									
Length Width Height Volume TIxHI Shelf Life Storage Temp From/To						Tomp From/To			

Storage remp From/10	Shell Life		volume	Height
0°F / 32°F	180DAYS	10x6	0.36ft3	4.12in
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Nutrition Analysis - By Serving

Calories	237	Total Fat	18.9g	Sodium	222mg
Protein	16.7	Trans Fats	1.2g	Calcium	10.1mg
Total Carbohydrates…	Og	Saturated Fat	8.1g	Iron	1.8mg
Sugars	Og	Added Sugars	Og	Potassium	252mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	58mg		
Vitamin A(IU)•	14	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



