

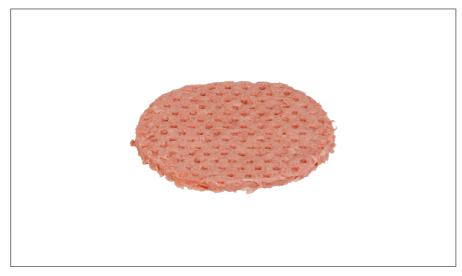
HOLTEN

232536 - Beef Patty Claim To Fame 61





100g



* Benefits

| Ingredients | ▲ Allergens |
|---------------------------------------|--|
| Ingredients: Beef, water, spice, salt | Free From: Substituting crustaceans of mollusks of eggs of fish of milk of peanuts of sesame of soy of tree nuts of wheat |

Nutrition Facts

Servings per Container Serving size

Amount per serving

| Calories | 237 |
|-------------------------|-------------|
| % Da | nily Value* |
| Total Fat 18.9g | 29% |
| Saturated Fat 8.1g | 41% |
| Trans Fat 1.2g | |
| Cholesterol 58mg | 19% |
| Sodium 222mg | 10% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 16.7g | _ |
| Vitamin D 0mcg | 0% |
| Calcium 10.1mg | 1% |
| Iron 1.8mg | 10% |
| Potassium 252mg | 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 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 a slice 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 | Manufacturer | Product Category |
|--------|----------------------|-------------------|
| HOLTEN | BRANDING IRON/HOLTEN | Ground Beef Patty |
| | | |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 32064 | 232536 | 00079821320642 | 60 | 60/EA |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10.81lb | 10lb | USA | | No |

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 15.13in | 10.09in | 4.12in | 0.36ft3 | 10x6 | 180DAYS | 0°F / 32°F |





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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 Analysis - By Serving

| Calories | 237 | Total Fat | 18.9g | Sodium | 222mg |
|---------------------|------|---------------------|----------|----------------|--------|
| Protein | 16.7 | Trans Fats | 1.2g | Calcium | 10.1mg |
| Total Carbohydrates | 0g | Saturated Fat | 8.1g | Iron | 1.8mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 252mg |
| Dietary Fiber | 0g | 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 | <u> </u> | Nitrates | |

Additional Images







