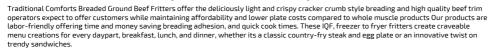
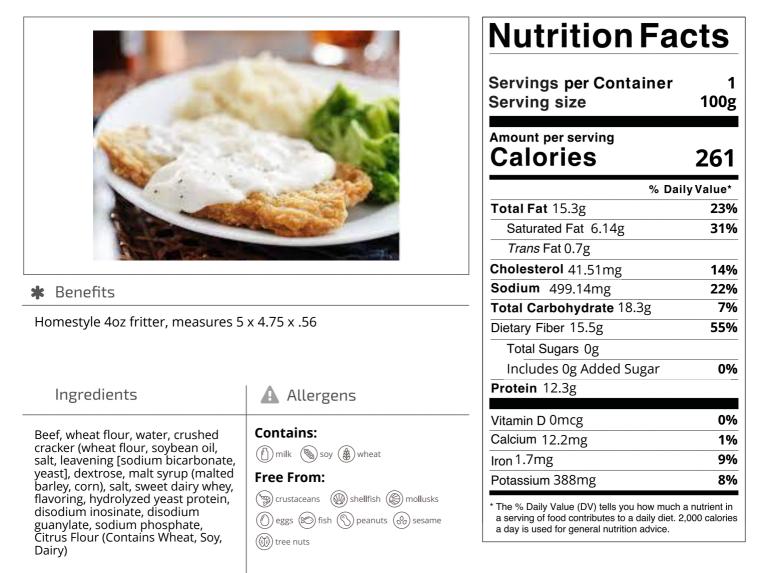


TRAD COMFORTS 232549 - Beef Patty Fritter Country Steak Brd







Handling Suggestions

Product should be stored between -10 and 10 degrees F

Serving Suggestions

With biscuits and gravy or eggs and hash browns for a breakfast platter. On a biscuit for a breakfast sandwich. On a roll with fixings and fries for a hot sandwich plate. With mashed potatoes and gravy for a hearty country-style entre. With vegetables and a dinner roll for a lighter entre. Dress like a club on a bun, then quarter and fill center with fries, and serve with house salad or soup. With rice and salad or fruit for a light plate item.

Prep & Cooking Suggestions

Always cook from a frozen state for best results and to reduce cross contamination. Deep fry at 350F until fritter floats to surface. Always cook ground meat products to an internal temperature of 160 F.

Product Specifications

| | Manufacturer | | | | | | | | | |
|----------------------|----------------------|----------------|--------|-----------------|---------|--------|----------------------|-----------------|--|--|
| | BRANDING IRON/HOLTEN | | | | | | | | | |
| MFG # SPC # | | | GTIN | | | Pack | Pack Desc. | | | |
| 19008 232 | | 232549 | 00079 | 00079821190085 | | | 40 | 40/4 OZ | | |
| Gross Weight | | Net Weight Cou | | intry of Origin | | Kosher | | Child Nutrition | | |
| 10.85lb | | 10lb | | USA | | | | No | | |
| Shipping Information | | | | | | | | | | |
| Length | Width | Height | Volume | TIxHI | Shelf I | Life | Storage Temp From/To | | | |
| 14.94in | | | | | | | 5 0°F / 32°F | | | |





TRAD COMFORTS 232549 - Beef Patty Fritter Country Steak Brd



Traditional Comforts Breaded Ground Beef Fritters offer the deliciously light and crispy cracker crumb style breading and high quality beef trim operators expect to offer customers while maintaining affordability and lower plate costs compared to whole muscle products Our products are labor-friendly offering time and money saving breading adhesion, and quick cook times. These IQF, freezer to fryer fritters create craveable menu creations for every daypart, breakfast, lunch, and dinner, whether its a classic country-fry steak and egg plate or an innovative twist on trendy sandwiches.

Nutrition Analysis - By Serving

| Calories | 261 | Total Fat | 15.3g | Sodium | 499.14mg |
|----------------------|-------|---------------------|---------|----------------|----------|
| Protein | 12.3 | Trans Fats | 0.7g | Calcium | 12.2mg |
| Total Carbohydrates… | 18.3g | Saturated Fat | 6.14g | Iron | 1.7mg |
| Sugars | Og | Added Sugars | Og | Potassium | 388mg |
| Dietary Fiber | 15.5g | Polyunsaturated Fat | Og | Zinc | 0 |
| Lactose | | Monounsaturated Fat | Og | Phosphorus | |
| Sucrose | | Cholesterol | 41.51mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0mg | Folate | 0mg | Riboflavin | 0mg |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

