



TRAD COMFORTS

232550 - Beef Fritter Country Fry Steak Brd

More beef, less breading! Made with high quality beef. Natural shape and texture for hand-made appearance and taste. Tastes great...special seasonings and spices. Great tasting breading that fries up crisp. They appeal to a wide range of customers. Multiple uses throughout day breakfast biscuit, with biscuits & gravy, as a hot sandwich, or as a dinner entre. Easy to store and handle. Quick and easy to prepare and cook. Exact portioning controls costs. Great taste builds repeat sales. Processed under HACCP procedures and USDA regulations to ensure food safety. SQF Food Safety and Quality Codes Certified!



* Benefits

8oz Homestyle 5.625 x 5.75 x .5

Nutrition Facts

| | |
|--------------------------------|-------------|
| Servings per Container | 1 |
| Serving size | 100g |
| Amount per serving | |
| Calories | 300 |
| % Daily Value* | |
| Total Fat 14.3g | 22% |
| Saturated Fat 6g | 30% |
| Trans Fat 0.7g | |
| Cholesterol 41.3mg | 14% |
| Sodium 496.1mg | 22% |
| Total Carbohydrate 6.1g | 2% |
| Dietary Fiber 0.33g | 1% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 13.8g | |
| Vitamin D 0mcg | 0% |
| Calcium 17.6mg | 1% |
| Iron 1.3mg | 7% |
| Potassium 388mg | 8% |

* 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.

Ingredients

Ingredients: Beef, Salt, Sodium phosphate. Battered with: Water, wheat flour, salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate, disodium guanylate. Breading with: Wheat flour, crushed cracker [wheat flour, soybean oil, salt, leavening (sodium bicarbonate, yeast), dextrose, malt syrup (malted barley, corn)], salt, sweet dairy whey, spices and spice extractives, hydrolyzed yeast protein, disodium inosinate, disodium guanylate. Contains: Wheat, Soy, Dairy

Allergens

Contains:



Free From:



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 160F.

Product Specifications

| Brand | Manufacturer |
|---------------|----------------------|
| TRAD COMFORTS | BRANDING IRON/HOLTEN |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 19045 | 232550 | 00079821190450 | 20 | 20/8 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 10.85lb | 10lb | USA | | No |

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 14.94in | 11.69in | 5.63in | 0.57ft3 | 10x11 | 180DAYS | 0°F / 32°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|-------|---------------------|--------|---------------|---------|
| Calories | 300 | Total Fat | 14.3g | Sodium | 496.1mg |
| Protein | 13.8 | Trans Fats | 0.7g | Calcium | 17.6mg |
| Total Carbohydrates... | 6.1g | Saturated Fat | 6g | Iron | 1.3mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 388mg |
| Dietary Fiber | 0.33g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 41.3mg | | |
| Vitamin A(U) | 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

