



TRAD COMFORTS

232550 - Beef Fritter Country Fry Steak Brd

Traditional Comforts Country Fry Beef Steak Fritters are crafted from whole muscle cuts of chuck and sirloin and feature our signature cracker crumb-style breading recipe that delivers a balanced, light, crisp, and delicious bite to truly satisfy customers. Our products are labor-friendly offering time and money saving breading adhesion, quick cook times and a handmade appearance. 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.



\* Benefits

8oz Homestyle 5.625 x 5.75 x .5

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. Breaded 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:

milk soy wheat

Free From:

crustaceans shellfish mollusks  
 eggs fish peanuts sesame  
 tree nuts

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.

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 entree. With vegetables and a dinner roll for a lighter entree. 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	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	41.3mg		
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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

