



HOLTEN

274549 - Beef Country Fry Steak Fritter S/O

More beef, less breading! 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.



* Benefits

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. 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, Milk, and Soy

⚠ 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 7.31mg	41%
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 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	Product Category
HOLTEN	BRANDING IRON/HOLTEN	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
19086	274549	00079821190863	15	15/11 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.4lb	10.5lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.88in	11.63in	6.19in	0.62ft3	10x10	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	7.31mg
Sugars	0g	Added Sugars	0g	Potassium	388mg
Dietary Fiber	0.33g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	41.3mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

