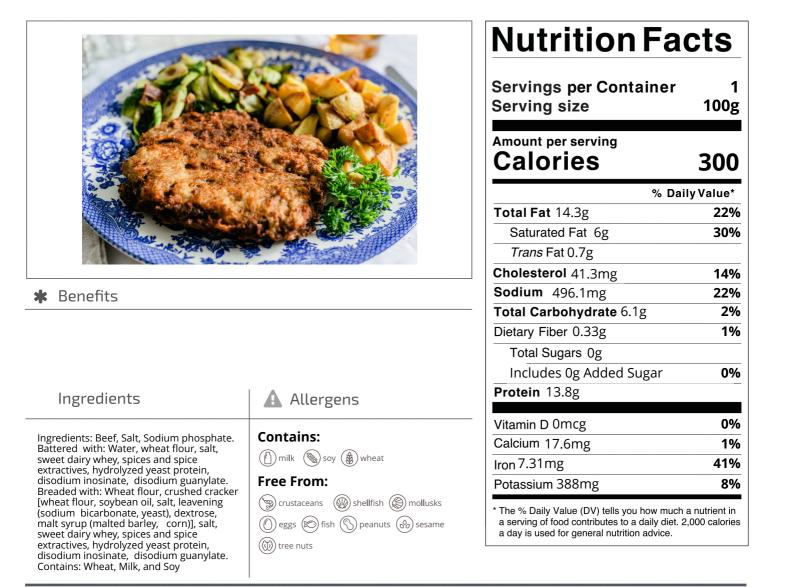


HOLTEN 274549 - Beef Country Fry Steak Fritter S/O

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.





Handling Suggestions

Product should be stored between -10 and10 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

14.88in

11.63in

6.19in

0.62ft3

Brand			Manufacturer				Product Category			
HOLTEN		BRA	BRANDING IRON/HOLTEN					Beef		
MFG #	ŧ	SPC #		GTIN			ick	Pack Desc.		
19086	5	274549	00079821190863			15		15/11 OZ		
Gross Weight		Net Weig	ht Cou	Intry of Origin		Kosher		Child Nutrition		
11.4lb		10.5lb		USA				No		
Shipping Information										
Length	Width	h Height	Volume	TIxHI	Shelf	f Life Storage Tem		ge Temp From/To		

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	Og	Added Sugars	Og	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-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



