

HOLTEN

274554 - Beef Fritter Patty Country Steak S/O



These country steaks are flaked and formed for lower cost than whole muscle products while still being a high quality product. Tastes great...special seasonings and spices. They appeal to a wide range of customers. Multiple uses throughout the 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 **Ouality Codes Certified!**



* Benefits

5.33oz Homestyle 5.5 x 5.0 x .50

Ingredients

Beef, wheat flour, water, crushed cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, malt syrup (malted barley, corn), salt, sweet dairy whey, flavoring, hydrolyzed yeast, disodium inosinate, disodium guanylate, sodium phosphate (Contains Wheat, Soy, Dairy)

A Allergens

Contains:









Free From:

crustaceans shellfish mollusks







(eggs (fish (peanuts (sesame

((iii)) tree nuts

Servings per Container

Nutrition Facts

Serving size

100g

Amount per serving alorios

264

9%

8%

Calories	261
% Dai	ly Value*
Total Fat 15.3g	23%
Saturated Fat 6.14g	31%
Trans Fat 0.7g	
Cholesterol 41.51mg	14%
Sodium 499.14mg	22%
Total Carbohydrate 18.3g	7%
Dietary Fiber 15.5g	55%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 12.3g	
Vitamin D 0mcg	0%
Calcium 12.2mg	1%

* 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, Steaks

Iron 1.7mg

Potassium 388mg

MFG #	SPC #	GTIN	Pack	Pack Desc.
19007	274554	00079821190078	30	30/5.33 OZ

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

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.13in	11.09in	5.08in	0.46ft3	10x11	270DAYS	0°F / 32°F





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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	0g	Added Sugars	0g	Potassium	388mg
Dietary Fiber	15.5g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	41.51mg		
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







