

- 8z Wide Angus Steakburger 80/20 Raw Fresh Vacuum Packed

Labor Savings Pre-formed and Weighed patties for cost control Quick and easy to prepare. FRESH products are Vacuum packed for extended shelf life. Full HACCP program, certified by outside inspection service. All products pass thru Metal Detection & Bone Removal System. 2 day advance on all fresh orders, 10 day on frozen. Our proprietary blend of USDA Angus Chucks and Lean Angus Beef



MARKETING



Nutrition Facts

32 Servings per container

Serving Size 100 Grams

Amount Per Serving

Calories **257**

% Daily Value*

Total Fat 20 g	31%
Saturated Fat 8 g	41%
Trans Fat 0 g	
Cholesterol 68 mg	23%
Sodium 55 mg	2%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%

Protein 18 g	
Vitamin D	%
Calcium 10 mg	1%
Iron 2 mg	11%
Potassium	%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
99732100	992080	00076176732106	32/8 oz			
Brand		Brand Owner	GPC Description			
Grand Champion Angus		Wolverine Packing Co.	Beef - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	16 LBR	No	CA, US	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19.75 INH	11.25 INH	3.25 INH	722 INQ	8x14	24 Days	28 FAH / 34 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS



KEEP REFRIGERATED 28-34° or KEEP FROZEN 0-10° All of our Fresh Ground Beef Patties are now packaged in our EZ Peel Pouch. Added safety and convenience, no knife required to open the package. Just grasp the corner of the top seal and peel open. The pouch will then relax and allow the ez removal of the Ground Beef Patties. Frozen Patties are Stacked on Edge and Put into a Sealed Poly Bag.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- | | |
|-------------|-----------------|
| Milk - N | Peanuts - N |
| Eggs - N | Tree - N |
| Soybean - N | Fish - N |
| Wheat - N | Shellfish - NI |
| Sesame - NI | Crustaceans - N |

INGREDIENTS



Beef 80/20 8 oz

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PREPARATION & COOKING SUGGESTIONS

PREHEAT GRILL TO 325 DEGREES. COOK PATTY UNTIL JUICES APPEAR ON TOP FLIP AND COOK UNTIL JUICES RUN CLEAR. COOK UNTIL INTERNAL TEMP REACHES 160 DEGREES. Keep Refrigerated or Frozen. Thaw in Refrigerator or Microwave. Keep Raw Meat And Poultry Separate From Other Foods. Wash Working Surfaces (Including Cutting Boards), Utensils, and Hands after Touching Raw Meat or Poultry. Cook Thoroughly To 160° Keep Hot Foods Hot. Refrigerate Leftovers Immediately or Discard.

SERVING SUGGESTIONS

Place cheese on at 160° and melt so as not to overcook and dry out product. Unique burger. Sauces, Loaves, and meatballs.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	257
Protein	18 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	20 g
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	68 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	55 mg
Calcium	10 mg
Iron	2 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

