

444738 - IQFW Ground Beef Patty 5.3 oz. 1/2 Homestyle 80/20

An award-winning recipe perfected over four generations. Made from hand-selected, premium cuts of chuck, round and sirloin. The hearty flavor of a steak in a juicy Burger.



MARKETING



Nutrition Facts

40 Servings per container	
Serving Size	Patty in a bun
Amount Per Serving	
Calories	281
% Daily Value*	
Total Fat 23 g	35%
Saturated Fat 9 g	43%
Trans Fat 1 g	
Cholesterol 80 mg	27%
Sodium 76 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 19 g	
Vitamin D 0 mcg	
0%	
Calcium 20 mg	
2%	
Iron 2.19 mg	
12%	
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	
2131W	444738		00023964121314		30 x 5.3 OZ	
Brand		Brand Owner		GPC Description		
Schweid & Sons		Burger Maker, Inc.		Beef - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin		Kosher	Child Nutrition
10.6 LBR	10 LBR	No	United States		Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.125 INH	11.5625 INH	4.375 INH	0.4720 FTQ	10x10	365 Days	0 FAH / 10 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 Frozen. Store at 0-10 degrees.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 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 - N
- Sesame - N

INGREDIENTS



Beef

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PREPARATION & COOKING SUGGESTIONS

How To Cook The Very Best Burger 1. Keep Burger at storage temperature until ready to cook. 2. Lightly season both sides of each Burger with kosher salt (optional). 3. Starting with a clean and oiled grill, cook Burgers over high heat for 8-10 minutes or until desired temperature is reached.\* 4. To keep Burgers juicy, flip each Burger only once halfway through cooking time and do not press down on Burgers while cooking. If cooking Burgers on the stovetop, we recommend using a cast iron skillet and following the instructions above. \*The USDA recommends cooking Burgers to a minimum internal temperature of 160°F (71.1°C).

SERVING SUGGESTIONS

4oz Patty

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	281	Total Fat	23 g	Sodium	76 mg
Protein	19 g	Trans Fat	1 g	Calcium	20 mg
Total Carbohydrates	0 g	Saturated Fat	9 g	Iron	2.19 mg
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80 mg		
Vitamin A (IU)	0	Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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