

## 444785 - Fresh Butcher's Blend Patty 8 oz. 3/4 80/20

An award-winning recipe perfected over four generations. Our unique grinding process creates the hearty flavor of a steak in a juicy Burger with a soft and airy texture. A proprietary blend made from hand-selected, premium cuts of chuck, round and sirloin.



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
4007	444785	00023964040073	20 x 8 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 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.8125 INH	9.6875 INH	4.375 INH	0.3388 FTQ	10x10	21 Days	28 FAH / 40 FAH

## Nutrition Facts

40 Servings per container

Serving Size 4 ounce

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.

## 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
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

## SERVING SUGGESTIONS



4oz Patty

## INGREDIENTS



Beef

## HANDLING SUGGESTIONS



Keep Refrigerated. Store at 28 to 34 F

## PREPARATION &amp; 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).

## MORE INFORMATION



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## NUTRITIONAL ANALYSIS



Calories	281
Protein	19 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	23 g
Trans Fat	1 g
Saturated Fat	9 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	80 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	76 mg
Calcium	20 mg
Iron	2.19 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



## MORE IMAGES

