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
10.6 LBR	10 LBR	No	US, US	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.8125 INH	9.6875 INH	4.375 INH	0.3388 FTQ	10x10	21 Days	28 FAH / 34 FAH

Nutrition Facts

40 Servings per container

Serving Size 8 oz patty

Amount Per Serving Calories

% Daily Value

	70 Daily Value
Total Fat 45 g	69%
Saturated Fat 17 g	85%
Trans Fat 2.5 g	

Cholesterol 160 mg	53%
Sodium 150 mg	6%

Total Carbohydrates 0 g	0%	
Dietary Fiber 0 g	0%	
Total Sugars 0 g		

Includes Added Sugars	%
Protein 39 g	

	Vitamin D 0 mcg	0%
	Calcium	4%
	Iron	25%

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

ALLERGENS



SERVING SUGGESTIONS

40z Patty



advice.

Beef

INGREDIENTS

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'

(門) Milk - N

(%) Peanuts - N

(Eggs - N

(13) Tree Nuts - N

(🗞) Soy - N

Fish - N

(🕸) Wheat - N

(M) Shellfish - N

(%) Sesame - N

HANDLING SUGGESTIONS



Keep Refrigerated. Store at 28 to 34 F

PREPARATION & COOKING SUGGESTIONS



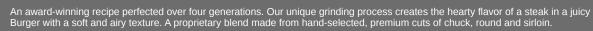
How To Cook The Very Best Burger 1. Keep Burger at storage temperature until ready to cook. 2. Lightly season both sides of each Burger with kosher salt (optional). 3. Starting with a clean and oiled grill, cook Burgers over high heat for 8-10 minutes or until desired temperature is reached.* 4. To keep 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).

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	580
Protein	39 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	45 g
Trans Fat	2.5 g
Saturated Fat	17 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	160 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	150 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS (!

MORE IMAGES



