

## 444786 - Fresh Angus Butcher's Blend Patty 8 oz. 3/4 75/25

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 angus chuck, round and sirloin.



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
3107	444786	00023964031071	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	Tlx/Hi	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

## 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

## HANDLING SUGGESTIONS



Keep Refrigerated. Store at 28 to 34 F

## MORE INFORMATION



## SERVING SUGGESTIONS



4oz Patty

## 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).

## Nutrition Facts

40 Servings per container

**Serving Size** 4 ounce patty

**Amount Per Serving**

**Calories** **330**

% Daily Value\*

**Total Fat** 28 g **36%**

Saturated Fat 11 g **55%**

Trans Fat 1.5 g

**Cholesterol** 85 mg **28%**

**Sodium** 75 mg **3%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes Added Sugars %

**Protein** 18 g

Vitamin D 0 mcg 0%

Calcium 24 mg 2%

Iron 2 mg 10%

Potassium 277 mg 6%

\* 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.

## INGREDIENTS



Beef

