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



40 Servings per container

Nutrition Facts

Serving Size 4 ounce patty

Amount Per Serving Calories

	% 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%

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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	606

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

How To Cook The Very Best Burger 1. Keep Burger at

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	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

HANDLING SUGGESTIONS

Keep Refrigerated. Store at 28 to 34 F



SERVING SUGGESTIONS

4oz Pattv





%

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).

INGREDIENTS

Beef



ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; \overline{UN} = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

(🖺) Milk - N

(S) Peanuts - N

(()) Eggs - N

(1) Tree - N



🗞) Soybean - N









(%) Sesame - N

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	330
Protein	18 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	28 g
Trans Fat	1.5 g
Saturated Fat	11 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	85 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	75 mg
Calcium	24 mg
Iron	2 mg
Potassium	277 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES



