

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	
3107		444786		00023964031071	
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	TlxHI	Shelf Life
13.8125 INH	9.6875 INH	4.375 INH	0.3388 FTQ	10x10	21 Days
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 Refrigerated. Store at 28 to 34 F

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
- Soybean - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N

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

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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	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

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