

192004 - Dry-Aged Steak Burger Patties Prime



Chef Justin Brunson (Brunson Meat Co.) is changing the game when it comes to dry aging meat. Our in-house method begins with a selection of noble molds, central to our proprietary dry-aging process. With a focus on craftsmanship, our clients are privileged to proteins perfected by these natural fungi, that enhance both flavor and texture during the aging process bestowing each ...



MARKETING

Our USDA Prime steak burgers are made from the perfect combination of prime aged short rib, steak trimmings, and chuck. Ground 80-20 for the perfect blend of noble mold-aged burgers. The burgers are formed into patties and separated with patty paper before being flash frozen to maintain freshness.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
BMC-004-BUR		90850070446146		96/4 OZ		
Brand		Brand Owner		GPC Description		
Brunson Meat Co.		Brunson Meat Co		Beef - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
25.5 LBR	24 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
18.56 INH	11.31 INH	6.5 INH	0.79 FTQ	09x06	237 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

Nutrition Facts

96 Servings per container

Serving Size 113 grams

Amount Per Serving

Calories 300

% Daily Value*

Total Fat 22 g	28%
Saturated Fat 9.5 g	48%
Trans Fat 0.75 g	
Cholesterol 70 mg	23%
Sodium 50 mg	2%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 22 g	
Vitamin D 0.1 mcg	0%
Calcium 15 mg	2%
Iron 2.1 mg	10%
Potassium 293 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.

HANDLING SUGGESTIONS

Refrigerate after opening. -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

USDA Prime Beef

Brunson Meat Co.

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PREPARATION & COOKING SUGGESTIONS

Cook on grill to customer's preferred temperature.

SERVING SUGGESTIONS

Premium burger for center of plate.

MORE INFORMATION