

444781 - Fresh Butcher's Blend Patty 6 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



Nutrition Facts

24 Servings per container	
Serving Size	6 ounce patty
Amount Per Serving	
Calories	430
% Daily Value*	
Total Fat 34 g	52%
Saturated Fat 13 g	65%
Trans Fat 2 g	
Cholesterol 120 mg	40%
Sodium 110 mg	5%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 29 g	
Vitamin D 0 mcg	0%
Calcium	4%
Iron	20%
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 advice.	

PRODUCT SPECIFICATIONS



Code	Dist Prod Code		GTIN		Calculated Pack	
4006	444781		00023964040066		24/6 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
9.6 LBR	9 LBR	No	United States		Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	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
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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS



Beef

Schweid & Sons

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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 until desired temperature is reached.* 4. To keep Burgers juicy, flip each Burger only once halfway through cooking time. 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

6oz Patty

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	430	Total Fat	34 g	Sodium	110 mg
Protein	29 g	Trans Fat	2 g	Calcium	
Total Carbohydrates	0 g	Saturated Fat	13 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	120 mg		
Vitamin A (IU)	0	Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)	0	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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