

Maid-Rite

444884 - 4.0oz Steamtown All Beef Patties 75/25 4-1 Individual...

Individually quick frozen for portion control.



MARKETING

Individually quick frozen for portion control.

Nutrition Facts

40 Servings per container

Serving Size (113 g)

Amount Per Serving

Calories330

% Daily Value*

Total Fat 28 g36%

Saturated Fat 11 g55%

Trans Fat 1.5 g

Cholesterol 85 mg28%

Sodium 75 mg3%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes Added Sugars%

Protein 18 g

Vitamin D 0 mcg0%

Calcium 24 mg2%

Iron 2 mg10%

Potassium 277 mg6%

* 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			
70804-26303	444884	00070804263031	40/4 oz			
Brand	Brand Owner		GPC Description			
Maid-Rite	Maid-Rite Specialty Foods Inc.		Beef - Prepared/Processed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.0000 LBR	10.0000 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.9375 INH	10.7500 INH	4.2500 INH	0.42 FTQ	10x15	365 Days	0 FAH / 0 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 frozen at 0 degrees F. Use within one year of manufactured date printed on label.

- 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

AU - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Mustard - N

INGREDIENTS

INGREDIENTS: Beef.

PREPARATION & COOKING SUGGESTIONS

Preheat oven to 350F. Place frozen Burgers in a single layer a baking pan lined with parchment paper. Cover and cook to a uniform internal temperature of 160F as measured by a thermometer. Burgers are done when uniform internal temperature reaches 160F and insides are no longer pink and juices run clear.

SERVING SUGGESTIONS

Serve on a roll with lettuce, tomato.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	330	Total Fat	28 g	Sodium	75 mg
Protein	18 g	Trans Fat	1.5 g	Calcium	24 mg
Total Carbohydrates	0 g	Saturated Fat	11 g	Iron	2 mg
Sugars	0 g	Added Sugars		Potassium	277 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	85 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