

Schweid & Sons

444852 - IQF Angus Ground Beef 2.67 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 chuck, round and sirloin.\



MARKETING



Nutrition Facts

40 Servings per container	
Serving Size	4 ounce
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	%
Dietary Fiber 0 g	%
Total Sugars 0 g	
Includes 0 g Added Sugars	%
Protein 18 g	
Vitamin D 0 mcg	%
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.	

PRODUCT SPECIFICATIONS					
Code	Dist Prod Code	GTIN	Calculated Pack		
7109	444852	00023964071091	60 x 2.67 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	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
16.125 INH	11.5625 INH	4.375 INH	0.4720 FTQ	10x12	365 Days
Storage Temp From/To					
0 FAH / 10 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. Store at 0-10 degrees.

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

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

4 oz Patty

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	0 g	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

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