

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



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	Tlx/Hi	Shelf Life	Storage Temp From/To
16.125 INH	11.5625 INH	4.375 INH	0.4720 FTQ	10x12	365 Days	0 FAH / 10 FAH

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.

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
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS



4 oz Patty

INGREDIENTS



Beef

HANDLING SUGGESTIONS



Keep Frozen. Store at 0-10 degrees.

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).

MORE INFORMATION



444852 - IQF Angus Ground Beef 2.67 oz. 3/4 75/25

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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	0 g
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



MORE IMAGES

