

Schweid & Sons

446376 - IQFW Flavor Savor Patty 4 oz. 1/2 80/20

An award-winning recipe perfected over four generations. Made from hand-selected, premium cuts of chuck, round and sirloin. The hearty flavor of a steak in a juicy Burger.



MARKETING

Nutrition Facts

80 Servings per container

Serving Size	4 Ounce Patty
Amount Per Serving	
Calories	290
% Daily Value*	
Total Fat 23 g	29%
Saturated Fat 9 g	45%
Trans Fat 1.5 g	
Cholesterol 80 mg	27%
Sodium 75 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 19 g	
Vitamin D 0 mcg	0%
Calcium 20 mg	2%
Iron 2 mg	10%
Potassium 306 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			
21003	446376	00023964210032	72			
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	
21.08 LBR	20 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.5 INH	11.3125 INH	3.75 INH	0.4296 FTQ	8x9	365 Days	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

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Contains: Beef, mustard, encapsulated salt, onion & garlic powders, sugar, natural flavors, spice.

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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

4 oz Patty

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	290	Total Fat	23 g	Sodium	75 mg
Protein	19 g	Trans Fat	1.5 g	Calcium	20 mg
Total Carbohydrates	0 g	Saturated Fat	9 g	Iron	2 mg
Sugars	0 g	Added Sugars		Potassium	306 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80 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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