

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



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
21003	446376	00023964210032	80

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
20 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	8x10	365 Days	0 FAH / 10 FAH

Nutrition Facts

80 Servings per container

Serving Size 4 Ounce

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 76 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.

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, water, mustard, encapsulated salt, onion & garlic powders, sugar, natural flavor, grill flavor (maltodextrin, natural flavors, modified food starch, corn syrup solids, tricalcium phosphate), spice

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



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NUTRITIONAL ANALYSIS



Calories	290
Protein	19 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	23 g
Trans Fat	1.5 g
Saturated Fat	9 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	80 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	76 mg
Calcium	20 mg
Iron	2 mg
Potassium	306 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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