

# 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	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	TlxHl	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

## 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.

## 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



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



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.

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

## NUTRITIONAL CLAIMS



## MORE IMAGES

