444783 - Fresh Angus Butcher's Blend Patty 6 oz. 3<u>/4 75/25</u>

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 angus chuck, round and sirloin.



MARKETING



Nutrition Facts

36 Servings per container

Serving Size 6 ounce patty

Amount Per Serving Calories

500

	% Daily Value*
Total Fat 43 g	66%
Saturated Fat 16 g	80%
Trans Fat 2.5 g	
Cholesterol 130 mg	43%

Sodium 110 mg	5%
Total Carbohydrates 0 g	0%

Dietary Fiber 0 g

Total Sugars 0 g

Protein 27 g

Potassium

Vitamin D 0 mcg	0%
Calcium	4%
Iron	15%

Includes Added Sugars

* 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	
3106	444783	00023964031064	24 x 6 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
9.6 LBR	9 LBR	No	US, US	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.8125 INH	9.6875 INH	4.375 INH	0.3388 FTQ	10x10	21 Days	28 FAH / 34 FAH

HANDLING SUGGESTIONS

Keep Refrigerated. Store at 28 to 34 F



SERVING SUGGESTIONS



6oz Patty. Serve patty on a toasted Brioche Bun with toppings of your choice.

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 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).

INGREDIENTS

Beef



ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; \overline{UN} = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

(ii) Milk - N

(S) Peanuts - N

(Eggs - N

(1) Tree - N

Soybean - N



(Wheat - N



Sesame - N



(!) Molluscs - N

MORE INFORMATION



444783 - Fresh Angus Butcher's Blend Patty 6 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 angus chuck, round and sirloin.

NUTRITIONAL ANALYSIS

Calories	500
Protein	27 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	43 g
Trans Fat	2.5 g
Saturated Fat	16 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	130 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	110 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





