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.

MARKETING

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

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

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	**0%**
Total Sugars 0 g	
Includes Added Sugars	**%**
Protein 27 g	

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

* 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.

HANDLING SUGGESTIONS

Keep Refrigerated. Store at 28 to 34 F

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Beef

Schweid & Sons

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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 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).

SERVING SUGGESTIONS

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

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	500	Total Fat	43 g	Sodium	110 mg
Protein	27 g	Trans Fat	2.5 g	Calcium	
Total Carbohydrates	0 g	Saturated Fat	16 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	130 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

MORE IMAGES