450039 - Elk Patties Round 2-1, Raw, Vacuum Packed

Elk meat is a one of those rare foods that is very healthy for you and still tastes great! - Elk is naturally low in fat, low in cholesterol and high in protein. -Elk is a dark red, dense meat.



MARKETING



PRODUCT SPECIFICATIONS

PRODUCT SPECIFICATIONS											
Code	Dist Prod Code					GTIN			Calculated Pack		
49988	49988 450039					00755515499886			10 / 2 / 8.0 ONZ		
Brand Brand Owner				ner	GP			GPC	PC Description		
Broadleaf	Broadleaf Venison			(USA), Inc.		El	Elk/Wapiti - Unprepared/Unprocessed				
Gross Weight Net		Net \	Weight Cas		Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition	
11 LBR 10 LBF		LBR		No		New Zealand			Undeclared	No	
Shipping											
Length Widt		idth	Heigh	t Volume		TIxHI	Shelf Life		Storage Temp From/To		
17.25 INH	9.5 INH 4 INH		655.5 INQ		10x10	730 Days			-4 FAH / 0 FAH		
Traceability Regulation											
Regulation Type		ре	Regulatory		Trade Item R		Regulation		Regulation Restrictions and		
Code			Act		Compl		liant		Descriptors		
N/A			N/A		N/A			N/A			

4 Servings per container	
Serving Size	40:
Amount Per Serving Calories	150
	% Daily Value
Total Fat 5 g	8%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 85 mg	28%
Sodium 90 mg	4%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	9/
Protein 26 g	
Vitamin D	(
Calcium	00
Iron	209
Potassium	(

HANDLING SUGGESTIONS



ALLERGENS



Product should be received frozen and stored frozen

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 - NI

(%) Sesame - NI

(!) Crustaceans - N

INGREDIENTS

Ground Elk

advice.

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

Consumer discretion



MORE INFORMATION

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Heat a cast iron skillet over medium heat and add oil. Place burgers in skillet and cook until browned and slightly charred on one side.

NUTRITIONAL ANALYSIS



Calories	150
Protein	26 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	85 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	90 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

