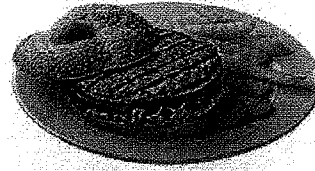


Premium Beef Patties 2 oz.



Specification

Item Description: Char-Broiled Premium Beef Patties 2oz.
Item Code: 22227
Case Pack: Approx. 176/2 oz. Patties

Flavor: Beef

GENERAL DESCRIPTION:

Fully cooked Premium Beef Patties. Char-broiled and cooked to perfection over an open flame. Natural char marks deliver homemade appearance and taste. Redi-Serve Beef Patties offer you a high quality, cost-effective product.

INGREDIENT STATEMENT:

BEEF, WATER, SOY PROTEIN CONCENTRATE, DEXTROSE, SALT, SODIUM PHOSPHATE, FLAVOR (FROM VEGETABLE OIL), PEPPER, WHEAT FLOUR, NONFAT DRY MILK.
CONTAINS: SOY, WHEAT, MILK.

FEATURES:

- High quality, cost-effective.
- Char-broiled taste and meaty flavor.
- Homemade appearance.
- Natural texture.

SERVING SUGGESTIONS:

- On a bun with French fries.
- Center of the plate presentation.
- Cafeteria style served in a pan with sautéed onions.

PRODUCT INFORMATION:

Unit Weight: 2 oz. (57 grams)
Product Dimensions: 3 3/4" x 1/4" round.
Servings per case: Approximately 176
Handling: Frozen
Shelf Life: 12 months @ 0°F or 7-14 days refrigerated @ 40°F or below
Recommended Storage: Store @ 0° F or below.

PACKAGING INFORMATION:

Description of Box: Corrugated carton.
Case Net Weight: 22 lbs.
Case Gross Weight: Approximately 23.5 lbs.
Case Dimensions: 17 1/2" x 11 1/8" x 9 5/8"
Case Cube: 1.0844 cubic feet
Pallet Tie & High: 9 per layer x 7 high (63 cases).

PREPARATION:

Already fully cooked. Just heat and serve.

COOKING INSTRUCTIONS:

Microwave, bake, fry, grill, or broil.

Heating Instructions (thawed): -Oven (5 minutes @ 400°) -Microwave (1 minute/patty) -Grill (2 minutes each side)

Nutrition Facts

Serving Size 1 Patty (57g)
Servings Per Container Approx 176

Amount Per Serving

Calories 150 Calories from Fat 100

% Daily Value*

Total Fat 11g 17%

Saturated Fat 4.5g 23%

Trans Fat 0.5g

Cholesterol 30mg 10%

Sodium 400mg 17%

Total Carbohydrate 2g 1%

Dietary Fiber 1g 4%

Sugars 0g

Protein 11g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet.