Nutrition Facts

Serving Size – 4 oz

Calories 320

Total Fat 27g	35%
Saturated Fat 10g	50%
Trans Fat 1.5g	
Cholesterol 80mg	27%
Sodium 380mg	17%
Total Carbs 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 17g	

Calcium 2% Iron 10%

*The % Daily Value 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.

Seasoned 75/25 Beef Sports Patties 60/4 Oz Bulk

Product Description - Our Flame Broiled Beef Patties Combine Top-quality Beef With A Traditional Seasoning To Bring Out An Authentic, Just-off-the-grill Flavor. Naturally Formed And Flame-broiled For Superior Quality And Taste. Serve On A Butter Toasted Bun, Piled High With Your Favorite Toppings To Create A Satisfying Meal. Juicy, Delicious, And Full Of Nostalgia, These Premium Beef Burgers Honor The Old-fashioned Flavor Of Days Gone By. • Each Master Case Contains 60 4-ounce Seasoned Patties. • The Suggested Serving Is 4-ounce. • Yields 60 4-ounce Servings Per 15-pound Net Weight Master Case. • 75% Lean/25% Fat • Cook Thoroughly To 160˚f. • Keep Frozen At 0-(-10)˚f • Keep Frozen • Case Dimensions: 19.56l X 10.69w X 4.25h Inches

Product Code - 82760
GTIN - 10096423827604

Master Case

Piece Count	Net Weight	Gross Weight
1	15	16

Width	Length	Height
10.69"	19.56"	4.25"

TI	HI	Cube
8	10	0.51 cubic ft

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

Cook Frozen Patty On Grill Over White Hot Coals Until Juices Come Through. Turn Patty And Cook Second Side Until Cooked To 160'F.

Place Frozen Patty In Preheated Frying Pan And Cook First Side Until Juices Come Through. Turn Patty And Cook Second Side Until Cooked To 160'F.

Cook Frozen Patty In Preheated Broiler On First Side Until Brown. Turn And Cook On Second Side Until Cooked To 160'F.

Ingredients

Beef, Water, Less Than 2% Salt, Mustard, Corn Bran Product, Yeast Extract, Beef Fat Flavor, Spices

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