



Seasoned 75/25 Beef Sports Patties 75/3.2 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 75 3.2-ounce Seasoned Patties. • The Suggested Serving Is 3.2-ounce. • Yields Approximately 75 3.2-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 - 82830
GTIN - 10096423828304

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

Nutrition Facts

Serving Size – 3.2 oz

Calories 250

Calories from Fat 180

Total Fat 20g	31%
Saturated Fat 8g	40%
Trans Fat 1g	
Cholesterol 60mg	20%
Sodium 270mg	11%
Total Carbs 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 15g	

Vitamin A 0%	Calcium 1%
Vitamin C 0%	Iron 11%

*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.