



2131W - IQFW Ground Beef Patty 5.3 oz. 1/2 Homestyle 80/20

An award-winning recipe perfected over four generations. Made from hand-selected, premium cuts of chuck, round and sirloin. The hearty flavor of a steak in a juicy Burger.

Brand: Schweid & Sons®



Nutrition Facts

40 servings per container

Serving size Patty in a bun (113g)

Amount per serving

Calories 281

% Daily Value*

Total Fat 23g **35%**

Saturated Fat 9g **43%**

Trans Fat 1g

Cholesterol 80mg **27%**

Sodium 76mg **3%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes g Added Sugars **0%**

Protein 19g

Vitamin D 0mcg 0% • Calcium 20mg 2%

Iron 2.19mg 10% • Potassium 0%

Vitamin C 0mg 0%

* The % Daily Value (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.

Ingredients

Beef

Case Specifications

GTIN	00023964121314	Case Gross Weight	10.60 LB
UPC		Case Net Weight	10 LB
Pack Size	30 / 5.3OZ	Case L,W,H	16.13 IN, 11.56 IN, 4.38 IN
Shelf Life	365 Days	Cube	0.47 CF
Tie x High	10 x 10		

Preparation and Cooking

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 for 8-10 minutes or 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

4oz Patty

Packaging and Storage

Keep Frozen. Store at 0-10 degrees.

Allergens

FREE FROM:

Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Shellfish or Shellfish Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives