



Grilled Beef Patty

Item Number: 05655
GTIN: 10705044056552
Item Type: Frozen
Pack Size: 7 Multipacks (35 Portions)

Portion Net Weight: 5.75 oz ± 0.2 oz
Case Net Weight: 12.58 lb
Case Dimensions: 13.1 in x 11.1 in x 7.7 in
Pallet Config.: 12 x 5 = 60 cases

Ingredients: Marinated Ground Beef (ground beef, celery powder or natural flavors, sea salt, silicon dioxide (anti caking)), Montreal Steak Seasoning (salt, spices (including black pepper, dill seed, coriander seed, and red pepper), garlic, extractives of dill and paprika and not more than 2% sunflower oil added to prevent caking).

Total Shelf Life: 548 days from the production date on the pouch – keep frozen at 0 °F or below
 6 days from thawed – sealed pouch/keep 40 °F or below
 3 days from thawed (within the 6 days mentioned above) – open pouch/keep 40 °F or below

HEATING INSTRUCTIONS

From Thawed

Conventional Oven: 12 minutes at 350°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

Nutrition Facts	
Serving Size 1 Beef Patty (163g)	
Servings Per Container 35	
Amount Per Serving	
Calories 400	Calories from Fat 290
% Daily Value*	
Total Fat 32g	49%
Saturated Fat 12g	60%
Trans Fat 2g	
Cholesterol 115mg	38%
Sodium 770mg	32%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 28g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 20%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Microbiological Parameter:	
• Coliforms	< 100 cfu/gram
• Staphylococcus aureus	< 10 cfu/gram
• Aerobic plate count	< 1,000 cfu/gram
• Anaerobic plate count	< 1,000 cfu/gram
• Listeria monocytogenes	Absence in 25 grams
• Salmonella	Absence in 25 grams

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MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO₂, SULFITE, MUSTARD, CELERY, EGG AND MILK.