



## 3175 - Fresh Angus Butcher's Blend Patty 2.75 oz. 1 Puck 75/25

An award-winning recipe perfected over four generations. Our unique grinding process creates the hearty flavor of a steak in a juicy Burger with a soft and airy texture. A proprietary blend made from hand-selected, premium cuts of angus chuck, round and sirloin.

Brand: Schweid & Sons®



## Nutrition Facts

44 servings per container

**Serving size** Patty in a bun  
(113.4g)

**Amount per serving**  
**Calories** 325

**% Daily Value\***

**Total Fat** 28g **43%**

Saturated Fat 11g **55%**

*Trans* Fat 2g

**Cholesterol** 85mg **28%**

**Sodium** 76mg **3%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes g Added Sugars **0%**

**Protein** 18g

Vitamin D 0mcg 0% • Calcium 24mg 2%

Iron 2.02mg 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	00023964031750	Case Gross Weight	11.60 LB
UPC		Case Net Weight	11 LB
Pack Size	64 / 2.75OZ	Case L,W,H	13.81 IN, 9.69 IN, 4.38 IN
Shelf Life	21 Days	Cube	0.34 CF
Tie x High	10 x 10		

### Preparation and Cooking

How To Cook The Very Best Burger 1. Keep Burger frozen 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

Patty in a bun

### Packaging and Storage

Keep Refrigerated. Store at 28 to 34 F