Certified Angus Beef® Brand The PUB® Flame Grilled Beef Steak Burger

Item #: 25-930

Product Description: Fully cooked, thick, flamegrilled, Certified Angus Beef(R) brand chuck steak burger tastes like it came straight from the grill.

Handmade texture and appearance. Natural shape with charmarks.

Technical Name: Fully Cooked Flamebroiled CAB®Chuck Steak Burger

Brand: Certified Angus Beef(R)

Product Details

Data Generated:6/12/2017Data Valid As Of:9/21/2016Packing Type:BULK-LINER

Pieces Per Case:53Piece Size (oz.):3.00Case Net Weight (lb.):10.00

Case Dimensions: Width: 11.00 Length: 16.56

Height: 5.00 Case Cube: 0.53

Cases / Pallet: 72 Case TiHi: 9 x 8

Credit (CN): 2.75 OZ MMA BF/CAB

Equivalent Grain: -

Ingredients:

INGREDIENTS: Beef, Seasoning [Salt, Dextrose, Natural Flavors, Spice], Natural Flavoring.

Shelf Life (days): 365

Starting from date of production when kept @ 0°F or below.

Preparation Method:

Flat Grill: Add a small amount of oil to the grill (350 degrees f) and cook 1-3 ounce products for 4-7 minutes and 4-6 ounce products for 8-15 minutes from a frozen state, turning frequently to avoid excessive browning.

Conventional Oven: Preheat oven to 350 degrees f and bake frozen product for 10-15 minutes.

Convection Oven: Preheat oven to 350 degrees f and bake frozen product for6-13 minutes.

Microwave: Cook frozen product on high power for 30 seconds-2 minutes.Longer cooking times are required for thicker burgers and patties.

Master Case GTIN: 00880760023545

Master Case Gross

Weight: 10.74500



Nutrition Facts:
Serving Size: 3.00 OZ (84 g) Servings Per Container: 53

Calories / Calories from Fat:	240 / 170
	% Daily Value **
Total Fat 19 g	29%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 60 mg	20%
Sodium 210 mg	9%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 16 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	8%

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



Date Generated: 6/12/2017