



**THICK N JUICY®** Black Angus Chuck Beef Patties combine the rich, full flavor of Black Angus Chuck Beef with the unique process and exceptional flavoring of the world's greatest line of beef patties!

We enhance the outstanding quality and flavor of Black Angus Chuck Beef with our secret seasoning and process to create this outstanding pattie. Our revolutionary process ensures each pattie will maintain the appearance and robust flavor of patties found only on the backyard grill. Holten Meat's **THICK N JUICY®** Black Angus Chuck Beef Patties are perfect for hotels, buffets, catering, commercial restaurants, and wherever fine quality is required. Take the **THICK N JUICY®** Black Angus Chuck Beef challenge and compare them to any other pattie. We guarantee the results!



# THICK N JUICY® BLACK ANGUS CHUCK BEEF PATTIE

## FEATURES & BENEFITS

- Still THICK N JUICY when safely cooked to 160°F!
- Great taste builds customer loyalty – high quality means customers will pay more!
- Excellent taste and texture.
- Superior retention of juicy beef flavor.
- Easy to cook – goes straight from freezer to grill.
- Performs well under multiple cooking methods.
- Maintains freshness with most holding conditions
- Exact portioning controls costs.
- Processed under HACCP and SQF principles to insure food safety and quality.



## STORAGE & COOKING INSTRUCTIONS

Our patties are individually quick frozen at our plant to lock in freshness and superior taste. The patties are shipped frozen and will maintain their freshness 180 days from the code date when held at 0°F or colder. Cook patties from frozen state for best results and to reduce cross contamination. Keep raw patties separate from cooked patties and other foods. Place on pre-heated (350°F) grill and cook until juices begin to “pool,” turn patty and continue cooking until juices run clear. *Always cook ground beef products to an internal temperature of 160°F.*

## INGREDIENTS

Black Angus Chuck Beef, Water, Spice, Salt

## PRODUCT LISTING - CHART

Item #	Item Description	Pack Size	Case Wt.
12522	TNJ® BAC BP 2-1	30/8 oz	15 lbs
12535	TNJ® BAC BP 3-1	45/5.33 oz	15 lbs
12554	TNJ® BAC BP 4-1	60/4 oz	15 lbs
12562	TNJ® BAC BP 6 oz	40/6 oz	15 lbs
12571	TNJ® BAC BP 7 oz	35/7 oz	15.3 lbs
12587	TNJ® BAC BP 2 oz Sliders	120/2 oz	15 lbs

NUTRITION FACTS			
Serving Size 4 oz. patty (112 g)			
Servings Per Container 60			
Amount Per Serving		Calories from Fat 230	
<b>Calories</b> 300	*% Daily Value		
<b>Total Fat</b> 26g	40%		
Saturated Fat 10g	48%		
Trans Fat 1.5g			
<b>Cholesterol</b> 75mg	25%		
<b>Sodium</b> 280mg	12%		
<b>Total Carbohydrate</b> 1g	0%		
Dietary Fiber <1g			
Sugars <1g			
<b>Protein</b> 16g	36%		
Vitamin A 0%	•	Vitamin C 0%	
Calcium 2%	•	Iron 10%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	<b>Calories</b>	<b>2,000</b>	<b>2,500</b>
Total Fat	Less Than	65g	80g
Sat. Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g
Calories per gram:			
Fat	9	•	Carbohydrates 4
		•	Protein 4



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