

CERTIFIED ANGUS BEEF® PATTIES

Certified Angus Beef® 78/22 Beef Patties – not your ordinary burger!

At Holten Meat, we don't believe in simply doing the ordinary. That's why we created our **THICK N JUICY®** line of beef patties. Our secret seasoning and special process enhances the natural meaty flavor of high quality beef to create a burger that tastes like it came from the backyard grill. Best of all, **THICK N JUICY®** Beef Patties can be safely cooked to 160°F and will still remain juicy and delicious!

Now we've made the best even better by creating *Certified Angus Beef®* 78/22 Beef Patties! We've combined our **THICK N JUICY®** seasoning and process with the incredibly flavorful, juicy, and tender *Certified Angus Beef®* brand beef, the world's best beef. The result is an extraordinary, mouth-watering burger that will satisfy real meat lovers and true hamburger fans.

Holten's *Certified Angus Beef®* 78/22 Beef Patties – burgers at their best made with beef at its best, because you and your customers deserve the best!



WHAT MAKES CERTIFIED ANGUS BEEF® SPECIAL?

- * To ensure reliable quality, the USDA evaluates beef for the 10 quality standards of the *Certified Angus Beef®* brand.
- * These stringent standards ensure superior flavor, juiciness, and tenderness in each bite.
- * Only 8% of all beef meets these highest standards to become *Certified Angus Beef®*!



www.certifiedangusbeef.com

Part Code	Description	Pack Size	Cs. Wght	UPC
12121	C.A.B.® TNJ ® BP 78/22 2-1 HS	30 / 8 oz	15 lbs	00079821121218
12261	C.A.B.® TNJ ® BP 78/22 6oz HS	40 / 6 oz	15 lbs	00079821122611
12220	C.A.B.® CTF ® BP 78/22 2-1	30 / 8 oz	15 lbs	00079821122208
12230	C.A.B.® CTF ® BP 78/22 3-1	45 / 5.33 oz	15 lbs	00079821122307
12250	C.A.B.® CTF ® BP 78/22 5-1	75 / 3.2 oz	15 lbs	00079821122505

Nutrition Facts #12240

Serving Size 1 patty (4 oz/113 g raw)
Servings Per Box 60

Amount Per Serving
Calories 290 Calories from Fat 200

	% Daily Value
Total Fat 23g	35%
Saturated Fat 10g	50%
Trans Fat 1g	
Cholesterol 75mg	25%
Sodium 290mg	12%
Total Carbohydrate 4g	
Dietary fiber 0g	
Sugars 0g	
Protein 18g	

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.

Ingredients: *Certified Angus Beef®* Brand Beef, Water, Spice, Salt

Cooking Instructions – 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 a pre-heated grill (350°F) and cook until juices begin to pool (approximately 5 minutes). Turn and continue cooking until juices run clear (approximately 3 more minutes).

Always cook ground beef products to an internal temperature of 160°F.

* *Certified Angus Beef®* brand products are available only to users licensed by *Certified Angus Beef®* LLC. Contact *Certified Angus Beef®* LLC for more information about licensing.

HOLTEN
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JUICY
BRAND

Certified Angus Beef® 78/22 Beef Patties

Holten Meat's *Certified Angus Beef® 78/22 Beef Patties* combine the rich, full flavor of the world's best beef, *Certified Angus Beef®* brand beef, with Holten's **THICK N JUICY®** Brand secret seasoning and special process to create the world's best beef pattie. Holten's revolutionary process ensures these outstanding patties will maintain the appearance and robust flavor of burgers cooked on the backyard grill. Unlike other burgers, Holten's *Certified Angus Beef® 78/22 Beef Patties* can be safely cooked to 160°F and will still remain thick, juicy, and delicious. Most important – they have the great taste that keeps customers coming back for more!

Holten's *Certified Angus Beef® 78/22 Beef Patties* – burgers at their best made with beef at its best, because you and your customers deserve the best!

BENEFITS

- ✓ Made with genuine *Certified Angus Beef®* – only 8% of beef makes the grade!
- ✓ Still thick and juicy when cooked to the USDA recommended temperature of 160°F!
- ✓ Contains only *Certified Angus Beef®* brand beef, water, spice, and salt – no MSG, or HVP, soy, or other fillers!
- ✓ Excellent rich beefy taste and texture.
- ✓ Great taste builds customer loyalty – high quality means customers will pay more!
- ✓ **Claim to Fame®** Beef Patties are made with the **THICK N JUICY®** formula and process, but in a wider, thinner pattie for greater bun coverage and faster cooking time.
- ✓ Performs well under multiple cooking methods.
- ✓ Maintains freshness under most holding conditions.
- ✓ Exact portioning controls costs.
- ✓ Individually Quick Frozen means ease of handling, product safety, and product freshness.
- ✓ Processed under HACCP procedures and USDA regulations to ensure food safety.
- ✓ Holten products are backed with service: (800) 851-4684.
- ✓ **You and your customers deserve the best!**

SERVING IDEAS

- ✓ Serve on a bun in a basket with curly fries for a quick lunch entrée.
- ✓ Serve on a bun with sides of coleslaw, french fries, and a pickle for lunch or supper.
- ✓ Serve on a fresh-baked toasted sesame bun or onion roll with steak fries and house salad for an upscale entrée.
- ✓ Serve without a bun or wrapped in lettuce or a tortilla for a low-carb menu item.
- ✓ *American Melt Burger* - top with a slice of American cheese and bacon strips, then grill or toast on a bun until cheese is melted.
- ✓ *Mushroom Burger* - top with a slice of cheddar cheese and sautéed portabella mushrooms, then grill or toast on a bun until cheese is melted.
- ✓ *Bacon BBQ Burger* - top with BBQ sauce, bacon, and onions, and serve on a toasted onion roll.
- ✓ *3-Cheese Melt Burger* - top with a slice of American cheese, Swiss cheese, and cheddar cheese, then grill or toast on a bun until cheese is melted.
- ✓ *Chili Burger* - smother burger with chili, top with shredded cheese.
- ✓ *Texas Burger* - top with BBQ sauce, grilled onions, and Pepper cheese, sprinkle on dried red peppers, and serve on Texas toast.
- ✓ *Cowboy Burger* - top with grilled mushrooms & onions, bacon, and Monterey Jack cheese, serve on a potato roll.
- ✓ *San Francisco Burger* - top with a slice of Monterey Jack cheese, sautéed mushrooms & onions, and bacon, then toast on a sourdough bun or sourdough bread.
- ✓ *Swiss Melt Burger* - top with a slice of Swiss cheese and sautéed mushrooms & onions, then grill or toast on a bun until cheese is melted. Use artisan bread for a special burger!
- ✓ *Across the Border Burger* - top with a slice of any Mexican cheese or cheddar cheese, salsa, and chopped green onions, then grill or toast on a bun until cheese is melted.
- ✓ *Caribbean Burger* - top with Mango Salsa.
- ✓ *Hawaiian Burger* - top with pineapple sauce and sliced pineapple and serve on a sweet roll or a Hawaiian bun.
- ✓ *Italian Burger* - top with a slice of mozzarella cheese, spaghetti sauce, chopped roasted red peppers, and fresh chopped roma tomatoes, then toast on a small round Focaccia loaf or other Italian bread.
- ✓ *Greek Burger* - top with red onion, chopped tomatoes, sliced olives, and feta cheese, and serve in a pita.
- ✓ *Philly Cheeseburger* - top with grilled onions, peppers, and provolone cheese, then grill or toast on a butter toasted Italian roll or Hoagie until cheese is melted.

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