

Certified Angus Beef® Patties

Nothing beats the great rich flavor of genuine *Certified Angus Beef*® brand beef, since only 8% of beef makes the grade! Holten Meat combines the world's best beef with decades of experience in making beef patties to create a range of *Certified Angus Beef*® Patties that will have customers coming back for more!

Certified Angus Beef® Ground Beef Patties are 100% *Certified Angus Beef*®, pure and simple. No soy, no fillers, no MSG, no additives, nothing but the great rich taste of genuine *Certified Angus Beef*® Ground Beef. Available in either 80/20 or 75/25 lean to fat ratios.

Certified Angus Beef® 78/22 Beef Patties are made with Holten's signature **THICK N JUICY**® seasoning and process to create a beef patty that can be safely cooked to the USDA recommended temperature of 160°F and still stay juicy and delicious!

Holten's *Certified Angus 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
12122	C.A.B.® GBP 80/20 2-1 HS	20/8 oz	10	00079821121225
12133	C.A.B.® GBP 80/20 3-1 HS	30/5.33 oz	10	00079821121331
12113	C.A.B.® GBP 80/20 4-1 HS	40/4 oz	10	00079821121133
12144	C.A.B.® GBP 75/25 4-1	80/4 oz	20	00079821121447
12141	C.A.B.® GBP 75/25 4-1	40/4 oz	10	00079821121416
12114	C.A.B.® GBP 75/25 4-1 WD LP	40/4 oz	10	00079821121140
12164	C.A.B.® GBP 75/25 6-1	120/2.67 oz	20	00079821121645
12184	C.A.B.® GBP 75/25 8-1	160/2 oz	20	00079821121843
12220	C.A.B.® CTF™ BP 78/22 2-1	30/8 oz	15	00079821122208
12121	C.A.B.® TNJ® BP 78/22 2-1 HS	30/8 oz	15	00079821121218
12271	C.A.B.® TNJ® BP 78/22 7oz HS	35/7 oz	15.3	00079821122710
12261	C.A.B.® TNJ® BP 78/22 6oz HS	40/6 oz	15	00079821122611
12230	C.A.B.® CTF™ BP 78/22 3-1	45/5.33 oz	15	00079821122307
12240	C.A.B.® CTF™ BP 78/22 4-1	60/4 oz	15	00079821122406

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Certified Angus Beef® Patties

BENEFITS

- ✓ Made with genuine *Certified Angus Beef*® - only 8% of beef makes the grade!
- ✓ Excellent rich beefy taste and texture.
- ✓ Great taste builds customer loyalty – high quality means customers will pay more!
- ✓ Superior retention of juicy beef flavor.
- ✓ Performs well under multiple cooking methods – microwaveable!
- ✓ 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's state of the art processing facility was designed from the ground up with product safety in mind.
- ✓ Holten products are backed with service: (800) 851-4684.
- ✓ **You and your customers deserve the best!**

C.A.B.® 78/22 BEEF PATTIE BENEFITS

- ✓ Will remain juicy when cooked to the USDA recommended temperature of 160° F!
- ✓ Contain only *Certified Angus Beef*® brand beef, water, spice, and salt - no MSG, or HVP, soy, or other fillers!

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.
- ✓ **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!
- ✓ **Cowboy Burger** - top with grilled mushrooms & onions, bacon, and Monterey Jack cheese, serve on a potato roll.
- ✓ **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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