

CERTIFIED ANGUS BEEF® PATTIES

Certified Angus Beef® Ground Beef Patties

Nothing beats the great rich taste 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.

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	Case Weight	UPC
CERTIFIED ANGUS BEEF® 80/20 GROUND BEEF PATTIES				
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
CERTIFIED ANGUS BEEF® 75/25 GROUND BEEF PATTIES				
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

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
MEAT INCORPORATED

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info@holtenmeat.com

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!



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

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

WHAT MAKES CERTIFIED ANGUS BEEF® 78/22 BEEF PATTIES SPECIAL?

- ✓ They're made with genuine *Certified Angus Beef®* brand beef - only 8% of all beef makes the grade!
- ✓ They remain juicy and delicious when safely cooked to 160°F!
- ✓ They contain only *Certified Angus Beef®* brand beef, water, spice, and salt - no MSG, or soy, HVP, or other fillers!
- ✓ Great taste builds customer loyalty – high quality means customers will pay more!
- ✓ They maintain freshness under most holding conditions.
- ✓ Exact portioning controls costs.
- ✓ They're Individually Quick Frozen for product safety, product freshness, and for ease of handling and cooking.
- ✓ They perform well under multiple cooking methods.
- ✓ They're processed in Holten's state of the art facility under HACCP procedures and USDA regulations to insure food safety.
- ✓ Holten products are backed with service: (800) 851-4684.
- ✓ *Certified Angus Beef®* 78/22 Beef Patties have the great taste that brings customers back again and again!

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.**

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JUICY
BRAND