

# Certified Angus Beef®

## THICK N JUICY® Chuck Beef Patties



Holten Meat's *Certified Angus Beef*® THICK N JUICY® Chuck Beef Patties have a taste all their own... and that taste is delicious!

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 *Certified Angus Beef*® THICK N JUICY® Chuck Beef Patties.

Made with Holten's signature THICK N JUICY® seasoning and process, they can be safely cooked to the USDA recommended temperature of 160°F and still stay thick, juicy, and delicious! These gourmet, mouth-watering patties are sure to satisfy upscale customers, real meat lovers, and true hamburger fans.

These top of the line chuck beef patties are perfect for hotels, restaurants, sports bars, buffets, catering, and wherever fine quality is required. If you want to serve the best hamburgers available, avoid the imitations and serve Holten Meat's *Certified Angus Beef*® THICK N JUICY® Chuck Beef Patties.

Holten's *Certified Angus Beef*® THICK N JUICY® Chuck Beef Patties build customer loyalty and good margin by providing a great tasting burger that brings customers back again and again!

Holten #	UPC	Description	Pack Size	Case Weight
12590	00079821125902	C.A.B.® TNJ® Chuck Beef Pattie 16 oz	15 / 16 oz	15 lbs
12112	00079821121126	C.A.B.® TNJ® Chuck Beef Pattie 12 oz	20 / 12 oz	15 lbs
12129	00079821121294	C.A.B.® TNJ® Chuck Beef Pattie 2-1	30 / 8 oz	15 lbs
12126	00079821121263	C.A.B.® TNJ® Chuck Beef Pattie 2-1 HS	30 / 8 oz	15 lbs
12179	00079821121799	C.A.B.® TNJ® Chuck Beef Pattie 7 oz	35 / 7 oz	15.3 lbs
12169	00079821121690	C.A.B.® TNJ® Chuck Beef Pattie 6 oz	40 / 6 oz	15 lbs
12139	00079821121393	C.A.B.® TNJ® Chuck Beef Pattie 3-1	45 / 5.33 oz	15 lbs
12131	00079821121317	C.A.B.® TNJ® Chuck Beef Pattie 3-1 HS	45 / 5.33 oz	15 lbs
12149	00079821121492	C.A.B.® TNJ® Chuck Beef Pattie 4-1	60 / 4 oz	15 lbs
12146	00079821121461	C.A.B.® TNJ® Chuck Beef Pattie 4-1 HS	60 / 4 oz	15 lbs
12142	00079821121423	C.A.B.® CTF® Chuck Beef Pattie 4-1 HS	40 / 4 oz	10 lbs
12181	00079821121812	C.A.B.® TNJ® Chuck Beef Pattie 8-1 Slider	160 / 2 oz	20 lbs

### 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](http://www.certifiedangusbeef.com)

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# Certified Angus Beef® THICK N JUICY® Chuck Beef Patties

Holten Meat's *Certified Angus Beef*® THICK N JUICY® Chuck 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 patty. 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*® THICK N JUICY® Chuck 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*® THICK N JUICY® Chuck 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 chuck 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!
- ✓ 2 oz sliders are fun for your customers and profitable for you!
- ✓ **Claim to Fame**® Beef Patties are made with the THICK N JUICY® formula and process, but in a wider, thinner patty 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.

## SLIDER SERVING IDEAS

Holten's 2 oz *Certified Angus Beef*® sliders are fun for your customers and profitable for you!

- ☺ Serve three in a basket with curly fries for a quick lunch entrée.
- ☺ Serve several in a basket with dipping sauce for a shared appetizer or meal.
- ☺ Serve three to four on a plate with fries for a main-menu item.
- ☺ Use sliders to create a sample platter of the house gourmet burgers.
- ☺ Serve on children's menus. For even more fun serve on a frisbee or in a small bucket.
- ☺ Serve a dozen individually wrapped sliders in a beach bucket for taking out to picnics or tail-gates.
- ☺ Mini-burgers make great finger-food for parties!

**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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