

SALISBURY BEEF STEAK PATTIES

A Traditional Favorite With Today's Hungry Crowd!

Who can resist Salisbury Steak? Holten's Salisbury Beef Steaks have all the character and taste of an old American favorite. Designed for menu versatility, you can serve them as-is for a sandwich or plate platter, or with sauces and gravies – your imagination is the limit! However you serve them, Holten's Salisbury Beef Steaks are rarin' to go. You'll rave about the flavor, quality, and home-made goodness of these easy to prepare beef patties. Holten's Salisbury Beef Steaks are great for use in any place seeking high quality and low cost meals for complete customer satisfaction. They're a great menu staple sure to be happily ordered again and again.

All of Holten's high quality products are fresh frozen from quality ingredients under HACCP procedures at Holten's state of the art processing SQF Level 3 facility to lock in their great taste and freshness. Holten products provide consistent portion control, product safety, and ease of handling and cooking. Most important – they have the great taste that brings customers back for more!

BENEFITS...

- * They taste terrific!
- * They're so versatile...serve them with various sauces & side dishes.
- * They're economical.
- * They're always top quality.
- * They make an excellent presentation on the plate.
- * The tastiest salisbury steak on the market.
- * Exact portioning controls costs.
- * Processed under HACCP procedures to insure food safety.
- * Holten is SQF Level 3 certified – one of only 60 companies!
- * Individually Quick Frozen means ease of handling, product safety, and product freshness.
- * Our products are backed with service (800) 851-4684.

SERVE...

- * On a bun or roll for a tasty hot sandwich.
- * On a slice of bread with gravy for an open-face sandwich.
- * With rice and salad or fruit for a light plate luncheon.
- * In a mushroom-wine sauce for a gourmet entrée.
- * With mashed potatoes and gravy for a hearty country entrée.
- * With salad and vegetables or rice for a lighter entrée.
- * With brown gravy, mushrooms, and noodles for buffets.



| Item | 17025 Salisbury Steak 4-1 | 17024 Salisbury Steak 3-1 |
|----------------|---|---|
| UPC | 079821170254 | 079821170247 |
| Pack Size | 40 / 4-oz Fritters | 30 / 5.33-oz Fritters |
| Net/Gross | 10 lbs/10.77 lbs | 10 lbs/10.78 lbs |
| Case Cube | 0.46 | 0.46 |
| Ti Hi | 10 x 12 | 10 x 12 |
| Box Dimensions | 15 ⁷ / ₈ x 10 ⁵ / ₈ x 4 ³ / ₄ | 15 ⁷ / ₈ x 10 ⁵ / ₈ x 4 ³ / ₄ |

| Nutrition Facts #17025 | |
|------------------------------------|-----------------------|
| Serving Size 4 oz. fritter (112 g) | |
| Servings Per Container 40 fritters | |
| Amount Per Serving | |
| Calories 280 | Calories from Fat 210 |
| % Daily Value | |
| Total Fat 23g | 35% |
| Saturated Fat 10g | 50% |
| Cholesterol 60mg | 20% |
| Sodium 480mg | 20% |
| Total Carbohydrate 3g | 1% |
| Dietary Fiber <1g | |
| Sugars <1g | |
| Protein 16g | |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 0% | Iron 6% |

* 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: Beef, water, textured vegetable protein (soy flour), seasoning: (dextrose, salt, dehydrated onion and dehydrated garlic, spice, MSG, hydrolyzed vegetable protein [hydrolyzed soy protein, yeast extract, caramel color], sugar, soybean oil, turmeric), dehydrated onion. *Contains soy.*

Cooking Instructions: Always cook patties from frozen state for best results and to re-duce cross contamination. Keep raw patties separate from cooked patties and other foods. *Always cook ground meat products to an internal temperature of 160°F.*

➔ **Grill:** Place on pre-heated (350°F) grill and cook on first side until juices come to the surface, turn pattie and cook until juices run clear or until reaches 160°F internal temperature.

➔ **Oven:** Bake at 350°F for 6-8 minutes or until reaches 160°F internal temperature.



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