



ST. LOUIS

RIB

Holten's St. Louis Rib is a unique, 100% boneless pork pattie, lightly seasoned with liquid smoke to enhance the "down-home" barbeque flavor.

The St. Louis Rib provides the texture, taste, appearance, and bite of a barbeque pork rib without the inconvenience of the bone. Designed to

fit on a hot dog bun or sub roll, St. Louis Ribs are also great as a plate item with sides. This quality product is perfect for fast food outlets, cafeterias, and any food establishment seeking to create a personalized menu selection.

HOLTEN
MEAT INCORPORATED

ST. LOUIS RIB

FEATURES & BENEFITS

- They're specially shaped with raised ribs – great eye appeal.
- They have the taste and texture of a barbeque pork rib.
- They retain juicy pork flavor during cooking.
- 100% boneless pork eliminates bone and fat waste.
- They're precisely portioned for exact cost control.
- They perform well under multiple cooking methods.
- They have flexible applications – sandwich or plate item.
- They maintain freshness under most holding conditions.
- They're processed under HACCP and USDA regulations to insure food safety.
- Holten is SQF Level 3 certified!



STORAGE & COOKING INSTRUCTIONS

Our St. Louis Ribs are individually quick frozen at our plant to lock in freshness and superior taste. They are shipped frozen and will maintain their freshness 180 days from the code date when held at 0°F or colder. Cook St. Louis Ribs from frozen state for best results and to reduce cross contamination. Keep raw product separate from cooked product and other foods.

- **Flat Grill:** Pre-heat grill 350°F, cook rib side down for 4 minutes, turn and continue cooking for 4 more minutes.
- **Conventional Oven:** Pre-heat oven 375°F, bake 16 - 18 minutes.
- **Convection Oven:** Pre-heat oven 350°F, bake 10 - 12 minutes.

Always cook product to an internal temperature of 160°F. After cooking, marinate St. Louis Ribs in your favorite BBQ sauce prior to serving.

INGREDIENTS

Pork, water, hickory smoke flavoring, salt, BHA, BHT, citric acid.

SERVING IDEAS

- On a hot dog bun or hoagie roll with sides of coleslaw and fries or chips.
- On a plate with baked beans and potato salad or coleslaw.
- With rice and salad or fruit for a light plate luncheon.
- With mashed potatoes and gravy for a hearty dinner entrée.
- With salad, vegetables, and a dinner roll for a lighter entrée.
- Cut in half to make rib sliders!

PRODUCT LISTING - CHART

Item #	Item Description	Pack Size	Case Wt.
18014	ST LOUIS RIB PK 4-1	40/4 oz	10 lbs



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NUTRITION FACTS			
Serving Size 4 oz. patty (112 g)			
Servings Per Container 40			
Amount Per Serving		Calories from Fat 150	
Calories 235	*% Daily Value		
Total Fat 18g	28%		
Saturated Fat 6g	30%		
Trans Fat 0g			
Cholesterol 65mg	22%		
Sodium 250mg	10%		
Total Carbohydrate <2g			
Dietary Fiber <2g			
Sugars <2g			
Protein 18g			
Vitamin A 0%	•	Vitamin C 0%	
Calcium 2%	•	Iron 5%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
Total Fat	Calories	2,000	2,500
Less Than	65g	80g	80g
Sat. Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g
Calories per gram:			
Fat 9	•	Carbohydrates 4	• Protein 4