

THICK JUICY

BRAND



NEW!

16 oz TNJ[®] 80/20

HOLTEN
MEAT INCORPORATED

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THICK N JUICY® 16 oz 80/20 BEEF PATTIE

BENEFITS

- ✓ Still thick and juicy when cooked to the USDA recommended temperature of 160°F!
- ✓ Made with high quality beef.
- ✓ Contains only beef, water, spice, and salt – no MSG, HVP, soy, or other fillers!
- ✓ Excellent rich beefy taste and texture.
- ✓ Great taste builds customer loyalty – high quality means customers will pay more!
- ✓ Easy to cook - goes straight from freezer to grill.
- ✓ 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.
- ✓ Produced in Holten's state-of-the-art processing plant designed for food safety from the ground up.
- ✓ 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!**

12016	TNJ BP 80/20 16oz
UPC	079821120167
Pack Size	15 / 16 oz
Net Case	15 lbs
Gross Case	15.87 lbs
Case Cube	0.66
Ti Hi	10 x 8
Box Dimensions	15 ¹ / ₈ x 10 ³ / ₈ x 7 ³ / ₈



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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.
- ✓ **Cowboy Burger** - top with grilled mushrooms & onions, bacon, and Monterey Jack cheese, serve on a potato roll.
- ✓ **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!
- ✓ **Texas Burger** - top with BBQ sauce, grilled onions, and Pepper cheese, sprinkle on dried red peppers, and serve on Texas toast.
- ✓ **Chili Burger** - smother burger with chili, top with shredded cheese.
- ✓ **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.
- ✓ **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.

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). Adjust cooking time for pattie size. *Always cook ground beef products to an internal temperature of 160°F.*