

COOKING BURGERS SAFELY

To prevent foodborne illnesses, the USDA recommends cooking ground beef products to **160°F**.

Many states have made it mandatory for restaurants to cook ground beef patties to **160°F - 165°F**.

“How do you want your burger cooked... rare, medium, or well done?” is something heard less and less these days. Many restaurants have stopped offering their customers a choice in how they want their burgers cooked in recognition of the dangers of consuming undercooked ground beef items.

Here is a representative menu advisory:

*Notice: Consuming raw or undercooked beef, poultry, lamb, pork, seafood, shellfish, eggs, or milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking such foods reduces the risk of foodborne illness. Items marked with an * may be cooked to order except burgers/burger patties. Consult your physician or public health official for further information.*

Holten Meat provides a **SOLUTION** to the problem of serving safe, wholesome food:

THICK N JUICY® BEEF PATTIES



Holten Meat's **THICK N JUICY® Beef Patties** are designed to be cooked to the USDA recommended temperature of 160°F and still be thick, juicy, and delicious! Holten's special **THICK N JUICY®** process and seasoning keeps **THICK N JUICY® Beef Patties** juicy and flavorful when most beef patties become dry, rubbery, and tasteless.

Often imitated but never equaled, Holten's **THICK N JUICY®** brand builds customer loyalty and good margin by providing a great tasting burger that brings customers back again and again!



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