## Richwood Meat Company

1485 - Iqf Gnd Beef Patty 80/20 50/3.2 0z
Packer branded, individually quick frozen (IQF) Ground Beef patties that are a designed for faster cook times and good small bun coverage. The IQF $3.22 \mathrm{oz}(5 / 1)$ round patty never has bench trim or aged beef added so it is perfect for traditional burger stands, theme parks, cafeterias, ski resorts, caterers, hotels, schools, diners or any account that requires a guaranteed flavorful burger (Singles, Doubles or Triples) that is sized for fast cooking and good cost/patty. No sour beef


## Handling Suggestions

Product Specifications
50/3.22 oz (IQF and individually papered) patties per case


## Serving Suggestions

Hamburgers (Singles, Doubles or Triples), Patty melts, Precooked-prepped meals or other chopped beef menu items that require a good beef flavor.

Prep \& Cooking Suggestions

| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 7178 | 1485 | 00043115071787 | 50 | $50 / 3.2$ oz |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 11 lb | 10 lb | USA | No | No |

Excellent for grilling, broiling, baking or cook chill operations. Cook product until the edges start to grey and clear juices comes up through the patty; flip and finish cooking until well done 160 F.

| Shipping Information |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 13.75in | 10.75 in | 3.75 in | $0.32 \mathrm{ft3}$ | $10 \times 8$ | 180DAYS | $-10^{\circ} \mathrm{F} / 15^{\circ} \mathrm{F}$ |

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Nutrition Analysis - By Serving

| Calories |  |  |  |  |  |  | 240 kcal | Total Fat | 19 g | Sodium | 60 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 16 g | Trans Fats | 0.8 g | Calcium | 0 mg |  |  |  |  |  |  |
| Total Carbohydrates... | 0 g | Saturated Fat | 7 g | Iron |  |  |  |  |  |  |  |
| Sugars | 0 g | Added Sugars |  | Potassium |  |  |  |  |  |  |  |
| Dietary Fiber | 0 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 70 mg |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D |  | Thiamin |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-12. |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |

## Additional Images

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