2.5 oz Mesquite Beef Patty



JTM Item CP5664 Number:

Nutritional Information:	CN Serving Size	100g Serving
0 : 0: ()	0.50	0.50
Serving Size (oz.)	2.50	3.53
Serving Size (g)	70.9	100.0
Servings Per Case	200	142
Calories	149	211
Calories from Fat	86	121
Protein (g)	14	20
Carbohydrates (g)	2	3
Fiber (g)	1	2
Total Fat (g)	10	13
Saturated Fat (g)	3.6	5.1
Trans Fat (g)*	0.6	0.8
Cholesterol (mg)	39	55
Sodium (mg)	242	342
Sugar (g)	0	0
Vitamin A (IU)	0	0
Vitamin C (mg)	0	0
Calcium (mg)	38	54
Iron (mg)	2	3

Product Specifications:

UPC (GTIN)	10049485056642
Case Pack	6 / 5.208#
Net Weight	31.250 lbs
Gross Weight	32.750 lbs
Case Length	23.530 in
Case Width	12.910 in
Case Height	11.190 in
Case Cube	1.970 ft
TixHi	6x4
Shelf Life	365 Days
Lead Time	21 Days
Minimum Order	0

*Contains 0g Trans Fat or ZERO added trans fats

Product Title:

FULLY COOKED MESQUITE FLAVORED BEEF PATTIES

Ingredients:

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), SEASONING (potassium chloride, flavor [contains maltodextrin]), HYDROLYZED SOY PROTEIN, SALT, SMOKE FLAVORING (maltodextrin, natural smoke flavor), DRY BEEF STOCK, CARAMEL COLOR, SPICE.

CN Statement: CN ID Number: 080755

Each 2.50 oz Fully Cooked Mesquite Flavored Beef Patty provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-11.)

Allergens:

Soy.

**This Product is Gluten-Free

Preparation:

FROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM.