

2.25 oz. Signature Beef Patty

JTM Item Number: CP5682

Product Title

FULLY COOKED BEEF PATTIES
 CAMEL COLOR ADDED

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.25	3.53
Serving Size (g)	63.8	100.0
Servings Per Case	216	138
Calories	128	200
Calories from Fat	71	112
Protein (g)	13	21
Carbohydrates (g)	1	2
Fiber (g)	1	1
Total Fat (g)	8	12
Saturated Fat (g)	3.2	5.0
Trans Fat*	0.0	0.8
Cholesterol (mg)	35	55
Sodium (mg)	139	218
Sugar (g)	0	0
Vitamin A (IU)	0	0
Vitamin C (mg)	0	0
Calcium (mg)	22	34
Iron (mg)	1	2

*Contains 0 grams of added trans fat

Ingredients

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, natural flavor [contains maltodextrin]), ENCAPSULATED SALT, DRY BEEF STOCK, ONION POWDER, CAMEL COLOR, SPICE.

CN Statement: CN ID Number:081850

Each 2.25 oz Fully Cooked 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 10/11.)

Allergens

Soy

Product Specifications

UPC (GTIN)	10049485056826
Case Pack	30.375# 6 Bags
Net Weight	30.375
Gross Weight	33.230
Case Length	23.530
Case Width	23.530
Case Height	11.190
Case Cube	1.970
TixHi	6x4
Shelf Life	548

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.

January 9, 2020