



December 29, 2020

PRODUCT SPECIFICATIONS

40Z GOLDEN BREADED VEAL PATTIES BEEF ADDED

CASE PACK 40/4oz

NET WEIGHT 10 LBS

GROSS WEIGHT 11.5 LBS

CASE DIMENSIONS 12.75 X 9.9375 X 4.1875

TIE HI 10 X 10

STORAGE TEMPERATURE 0 DEGREES FAHRENHEIT

PRODUCT SPECIFICATIONS

60Z GOLDEN BREADED VEAL PATTIES BEEF ADDED

CASE PACK 27/6oz

NET WEIGHT 10 LBS

GROSS WEIGHT 11.5 LBS

CASE DIMENSIONS 12.75 X 9.9375 X 4.1875

TIE HI 10 X 10

STORAGE TEMPERATURE 0 DEGREES FAHRENHEIT



Product Specification Sheet
Breaded Veal Patties
Beef added

Ingredients: Veal, Beef, Soy, Water, Salt, Dehydrated Onion and Garlic, Spices, Hydrolyzed Soy and Corn Protein, (4.10%) BREADING INGREDIENTS: Bleached Wheat flour, Yellow Corn Flour, Salt, Dextrose, Soybean Oil, (Added as a Dust Control Agent), Colored with Extractives of Paprika, Annatto and Turmeric, Spice, Whey, Sugar, Natural Flavor. BATTER INGREDIENTS: Water, Yellow Corn Flour, Bleached Wheat Flour, Salt, Non Fat Milk, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate) Dextrose, Eggs, Spice, Extractives of Paprika and Annatto, Natural Flavor.

COOKING METHODS

Cook to an internal temperature of 165° F



SKILLET

Place frozen patty in heated pan over medium-high heat. Brown 5 minutes per side.



GRILL

Place frozen patties on hot grill and cook for 3-5 minutes on each side or until browned.



BAKE

Set oven to 350° and wait until hot. When hot, place frozen patties in oven and bake for 15-20 minutes.

Product Specifications

Case Pack 40/40z
Net Weight 10lbs
Gross Weight 11.5lbs
Tie Hi 10 x 10 (all portions have same tie hi)

Nutrition Facts

Serving Size (113g)

Servings Per Container

Amount Per Serving

Calories 320 Calories from Fat 180

% Daily Value*

Total Fat 20g 31%

Saturated Fat 8g 40%

Cholesterol 55mg 19%

Sodium 160mg 7%

Total Carbohydrate 18g 6%

Dietary Fiber 2g 6%

Sugars 3g

Protein 16g

Vitamin A 2% • **Vitamin C** 0%

Calcium 4% • **Iron** 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4