

Perfect Burger, Chef-Crafted (Vegan, Gluten Free) 4oz

**20G
PLANT
PROTEIN**
PER SERVING



Soy Free

INGREDIENTS

Hydrated Textured Pea Protein (Water, Pea Protein, Pea Fiber), Canola Oil, Onions, Sweet Potato Puree, Carrot Puree, Butternut Squash Puree, Oat Fiber, Roasted Garlic, Fruit and Vegetable Juice (for Color), Natural Flavors, Potato Starch, Methyl Cellulose, Sea Salt

PREPARATION

KEEP FROZEN PRIOR TO USE. For food safety cook to an internal temperature of 165°F. **Flat Top:** Preheat flat top grill to 375°F. Place thawed burger on grill and flatten with spatula or use grill weight to flatten to ¼ inch high. Grill over medium-high heat cooking for approximately 5 minutes. Carefully flip and cook for an additional 5 minutes until lightly charred.

Food Buying Guide creditable amount of Alternate Protein Product/Meat Alternate: 3.5 oz per 4 oz serving

Nutrition Facts

About 40 servings per container
Serving Size 1 burger (113g)

Amount per serving

Calories 220

% Daily Value*

Total Fat 12g **15%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 410mg **1%**

Total Carbohydrate 9g **3%**

Dietary Fiber 3g **11%**

Total Sugars <1g

Includes 0g Added Sugars **0%**

Protein 20g **27%**

Vitamin D 0mcg **0%**

Calcium 70mg **6%**

Iron 5.8mg **30%**

Potassium 100mg **2%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PACKAGING SPECS

UPC	080868067506
Case Pack*	Approx. 40/4oz
Case Net Weight	10 lbs
Gross Weight	11 lbs
Case Dimensions	12.81" x 8.31" x 5.12"
Case Cube (cubic feet)	.3344
Pallet Ti/Hi	16/11
GTIN	(01)00080868067506
Country of Origin	USA, from US and foreign ingredients

*Cases sold by weight. Piece count may vary.



Perfect Burger "Chef Crafted" - 4oz Foodservice

COOKING INSTRUCTIONS: KEEP FROZEN PRIOR TO USE. Cooking times may vary - for food safety cook to an internal temperature of 165°F. Interior and sides of patty will still look pink when fully cooked. **COOK FROM FROZEN:** Skillet (Preferred): Preheat a non-stick pan over medium-low heat. Cook for 5 minutes per side until heated through and lightly charred. **Oven:** Preheat to bake at 425°F. On a lined baking tray, cook for 10 minutes per side until lightly browned and patty reaches 165°F internal temperature. **COOK FROM THAWED:** **THAW IN REFRIGERATOR OVERNIGHT.** Skillet (Preferred): Preheat a non-stick pan over medium heat. Cook for 3 minutes per side until heated through and lightly charred. **Oven:** Preheat over medium-high heat. Cook for 4 minutes. Carefully flip and cook for an additional 3 minutes until lightly browned and patty reaches 165°F internal temperature.



Kosher Parve



PVBPBIN4

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10 lbs (4.54kg)



Lot # F23AE-XX-

Made in a facility that uses
Wheat, Soy, Sesame, and Eggs

Dr. Praeger's Sensible Foods LLC
Elmwood Park, NJ 07407
Made in USA



(01) 0 0080868 06750 6

Keep Frozen 0°F/-18°C