



Flame Grilled Beef Steak Burger



Fully cooked, thick, beef steak burger. Juicy, loose bite with mild beef taste. Natural shape with charmarks.

Product Last Saved Date:03 May 2018

Nutrition Facts

53 Servings per container
Serving Size 3 OZ

Amount Per Serving
Calories 220

		% Daily Value*
Total Fat	17 g	26%
Saturated Fat	7 g	35%
Trans Fat	0 g	
Cholesterol	70 mg	23%
Sodium	290 mg	12%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Total Sugars	0 g	
Includes	g Added Sugars	%
Protein	19 g	
Vitamin D	6.375 mg	2%
Calcium	7.1 mg	0%
Iron	1.5 mg	8%
Potassium	230 mg	7%

*The % Daily Values (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.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
15-230	710975	00880760152306	53 X 3 ONZ	

Brand	Brand Owner	GPC Description
The Pub Steak Bgr Original	AdvancePierre Foods, Inc.	Beef - Prepared/Processed

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
10.724 LBR	9.94 LBR	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.563 INH	11 INH	5 INH	0.5272 FTQ	9x8	365 None	-20 FAH / 20 FAH

Ingredients :

INGREDIENTS: Beef, Seasoning (Salt, Dextrose, Natural Flavors, Spice), Natural Flavoring.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

Keep frozen

Benefits :

Freshly Made Taste-handmade texture; flamegrilled, juicy, thick steak burger; loose bite; charmarks for a freshly grilled appearance; fully cooked; backyard-grilled flavor; mild beef taste; consistent taste, product size and quality; natural shape; individually quick frozen (IQF) to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA beef trim; all meat-no added water, phosphates, binders or fillers. Increased Profits-tastes and holds better than burgers cooked from raw; feed more with faster speed of service during peak times; reduce labor costs; less waste; minimal cleanup, grease and shrinkage. Reduced Labor Costs-easy to prepare; just heat from frozen on a flat top grill, in a conventional or convection oven, Turbochef or in a microwave; no thawing necessary; easy clean up. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.

Serving Suggestions :

Serve on potato or brioche bun, onion or pretzel roll or sliced bread. Serve with toppings: caramelized onions, sautéed mushrooms, guacamole, corn salsa, coleslaw or jalapeño slices. Serve with other proteins: a fried egg, bacon, ham, refried beans or chorizo. Serve with cheeses: Swiss, provolone, cheddar, Pepper Jack or American. Serve with sauces: hickory, buffalo hot sauce, Ranch or salsa. Bacon Cheeseburger, Mushroom & Swiss Burger, BBQ Ranch Burger, Breakfast Burger, California Burger, Patty Melt. For more information, please contact AdvancePierre Foods or visit www.advancepierre.com.

Prep & Cooking Suggestions :

FROM FROZEN STATE: Conventional Oven: Preheat oven to 350F and reheat product from frozen for 20-22 minutes. Convection Oven: Preheat oven to 350F and reheat product from frozen for 9-11 minutes.

More Information :

TELEPHONE: AdvancePierre Foods, Inc. AdvancePierre Foods Inc CINCINNATI, OH 45246 Main Phone: 5138748741 Toll Free: 8002596656 Customer Comments/Quality Assurance: 8006795687 www.advancepierre.com