





00070247404145 - Smithfield Black Angus Ground Beef Patties, Silver Medal, 20/8 oz, 10 lb, Frozen

All Smithfield brands are driven by the love of meat - ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way - no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head-turning menu ideas. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better



Brand: Smithfield

Nutrition Facts

27 servings per container Serving size

1 patty (170g)

Amount per serving Colorias

510

Calories	540
	% Daily Value*
Total Fat 46g	71%
Saturated Fat 19g	95%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1	6g
Cholesterol 120mg	41%
Sodium 85mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Suga	nrs 0 %
Protein 28g	56%
Vitamin D 0mcg 0% •	Calcium 20mg 2%
Iron 3.6mg 20% •	Potassium 440mg 15%
Vitamin A 0IU 0%	
Vitamin C 0mg 0%	
* The % Daily Value (DV) tells nutrient in a serving of food or	ontributes to a daily diet.

2,000 calories a day is used for general nutrition advice.

Ingredients

Beef

Case Specifications

GTIN	00070247404145	Case Gross Weight	10.65 LB
UPC		Case Net Weight	10 LB
Pack Size		Case L,W,H	15.50 IN, 10.06 IN, 4.88 IN
Shelf Life	180 Days	Cube	0.44 CF
Tie x High	10 x 12		

Preparation and Cooking

Cook Raw Patties from frozen: 4oz.-5.33 oz.-6.0oz.-8.0oz. Flat Top Grill/Charbroiler/Convection Oven set at 350.F. Cook 10 to 15 minutes.

Serving Suggestions

Serve as hamburgers, Salisbury steak or beef patty melt.

Product Features and Benefits

For a rich flavor and exceptional quality, look no farther than Black Angus Beef Patties. We grind 100% Black Angus Beef through a 1/8-inch grind before crafting our patties.

Packaging and Storage

Keep Frozen Until Use.

Product Images











