

Flame Grilled Beef Steak Burger CN

Item #: Pieces Per Case: Piece Size (oz.): Case Weight (lb.):
1-15-930-20 160 3.00 30.00



Data Generated: 1/8/2019

Data Valid As Of: 9/15/2018

Description: Fully cooked, beef steak burger. Juicy, loose bite with very mild beef taste. Natural shape with charmarks. Sleeve pack. CN labeled. Commodity processed product.

Features & Benefits: Great for Kids-high quality, all-meat CN labeled burger. Freshly Made Taste-flamegrilled, juicy, beef steak burger; loose bite; charmarks for a freshly grilled appearance; backyard-grilled flavor; mild beef taste; consistent taste, productsize and quality; natural shape; IQF to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA beeftrim; all meat-no added water, phosphates, binders or fillers. Easy Preparation-tastes and holds better than burgers cooked from raw; feed more with faster speed of service duringpeak 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.

Technical Label Name: Our Deluxe Flamebroiled Beef Steak Burger Caramel Color Added

Brand: Advance Pierre

Packaging Type: BULK-SLV

Master Case GTIN: 00880760017186

Master Case Gross Weight: 32.14600

Master Case Length: 20.62500

Master Case Width: 13.18750

Master Case Height: 11.88000

Master Case Cube: 1.86990

Cases/Layer: 7

Cases/Pallet: 21

Layers/Pallet: 3

Frozen Shelf Life (days): 455

Refrigerated Shelf Life (days): 0

CN Credit: 2.75 OZ MMA BEEF

Preparation Method:

Convection Oven: From thawed state: sleeve pack preparation, put a few smallholes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes.Remove from oven and let stand 3 minutes before opening bag.

Ingredient Statement: INGREDIENTS: Ground Beef (Not More Than 20% Fat), Salt, Caramel Color.

CN Equivalency Statement: 1-15-930-20

Master-Case-Labels: 1-15-930-20

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)
Servings Per Container: 160

Calories / Calories from Fat: 200 / 130

		% Daily Value **
Total Fat	14 g	22%
Saturated Fat	6 g	30%
Trans Fat	0 g	
Cholesterol	60 mg	20%
Sodium	130 mg	5%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	18 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		10%

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



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	6.1	7.3
Calories	kcal	202.9	241.6
Calories from Fat	kcal	126.5	150.7
Cholesterol	mg	60.4	71.9
Dietary Fiber	g	0.0	0.0
Iron	mg	1.8	2.1
Protein	g	17.8	21.2
Saturated Fat	g	5.6	6.7
Serving Size	g	84.0	100.0
Sodium	mg	127.8	152.1
Sugars	g	0.0	0.0
Total Carbohydrate	g	0.1	0.1
Total Fat	g	14.0	16.7
Trans Fat	g	0.3	0.4
Vitamin A	IU	0.0	0.0
Vitamin C	mg	0.0	0.0



Our Deluxe Flamebroiled Beef Steak Burger **CN 1-15-930-20** **Caramel Color Added**

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SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

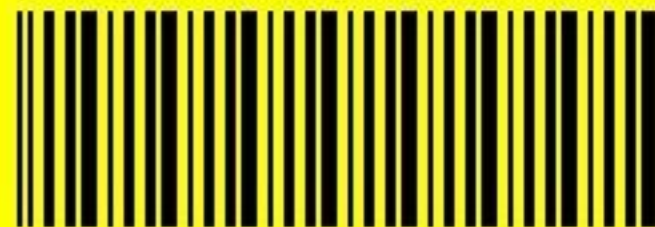
CN **CN** **069288**
One 3.00 oz. Fully Cooked Flamebroiled Beef Steak Burger Provides 2.75 oz. Equivalent Meat For Child Nutrition Meal Pattern Requirements. (Use of this Logo and Statement Authorized by the Food and Nutrition Service, USDA 04-07). **CN**
CN

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE.
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

FULLY COOKED KEEP FROZEN NET WT. 30.00 LBS

Comments or questions about AdvancePierre products? Call toll free 800-317-2333 www.AdvancePierre.com

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