



maidrite™
SUPERIOR PORTIONED MEATS SINCE 1960

MAID-RITE SPECIALTY FOODS INC.
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75156-95124 Fully Cooked BBQ Seasoned Beef Pattie Rib-Shaped CN

PRODUCT INFORMATION					
PRODUCT 2.4 oz. Fully Cooked BBQ Seasoned Beef Pattie Rib-Shaped -CN			ITEM NUMBER 75156-95124		DATE 8/5/2021
PORTION SIZE/ NET CASE WT. 2.4 oz / 31.2 lbs	OUTSIDE BOX DIMENSIONS 20 11/16"x15 7/16"x7 5/8"	SHIPPING BLOCK & TIER 5 block / 7 high		GROSS CASE WT. 32.20 lbs.	CASE CUBE 1.41 cu. ft.

Nutrition Facts

About 208 servings per container
Serving size 1 Pattie (68g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 6g 8%

Saturated Fat 2.5g **13%**

Trans Fat 0g

Cholesterol 35mg 12%

Sodium 380mg 17%

Total Carbohydrate 4g 1%

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 0g Added Sugars **0%**

Protein 12g

Vitamin D 0mcg **0%**

Calcium 26mg **2%**

Iron 1mg **6%**

Potassium 173mg **4%**

*The % Daily Value 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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Each 2.40 oz Fully Cooked Barbeque Seasoned Beef Pattie provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements.

This product contains commodities donated by the United States (U.S.) Department of Agriculture.

*Nutrition Data is calculated from Genesis R&D Nutritional Software. The estimated values are derived from the comprehensive nutrient database contained in the software however cannot be guaranteed by Maid-Rite Specialty Foods INC.

Ingredients:

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Seasoning (Dextrose, Corn Syrup Solids, Salt, Tomato Solids, Vinegar Powder [Maltodextrin, White Distilled Vinegar], Spices, Onion Powder, Garlic Powder, Spice Extractives, Natural Smoke Flavor).

Allergens:

Contains Soy.

Storage Conditions:

Keep Frozen at or below 0°F.