

**A580 – BEEF, PATTIES, LEAN, GROUND, RAW, 5% FAT,
FROZEN, IQF, 40 LB**



Nutrition Information

Beef patty, 5% fat, cooked, pan broiled

1 patty
(65 g)

Calories	103
Protein	15.45 g
Carbohydrate	0 g
Dietary Fiber	0 g
Sugars	0 g
Total Fat	4.12 g
Saturated Fat	1.55 g
<i>Trans</i> Fat	0.10 g
Cholesterol	52 mg
Iron	1.55 mg
Calcium	16.48 mg
Sodium	139 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	412 IU
Vitamin A	125 RAE
Vitamin C	1.24 mg
Vitamin E	N/A mg

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Raw ground beef, 3.1 oz patties, individually quick frozen (IQF). The fat content of the patties may not be higher than 5% fat. The beef will comprise at least 85% of the raw formula; non-meat components will comprise no more than 15% of the raw formula.
PACK/YIELD	<ul style="list-style-type: none"> 8/5 lb pkg OR 5/8 lb pkg OR 4/10 lb pkg per case. One 40 lb case AP provides about 203 3-oz raw beef patties. One 10 lb pkg AP provides about 51 3-oz raw beef patties. One 8 lb pkg AP provides about 41 3-oz raw beef patties. One 5 lb pkg AP provides about 25 3-oz raw beef patties. CN Crediting: One 3.1 oz raw beef patty when cooked provides 2 oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store frozen beef patties in original shipping container off the floor at 0 °F or below. Refrigerate leftover beef patties covered and labeled in a dated container and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Beef patties should be cooked from the frozen state to prevent moisture loss. Partially thaw in refrigerator only until patties can be easily separated. Separate and place patties onto sheet pans. To avoid injury, DO NOT separate with a knife or sharp objects. • Bake in standard oven at 350 °F for 18-20 minutes or convection oven at 350 °F for 6-10 minutes. Cook to an internal temperature of 155 °F for 15 seconds. Judge doneness by temperature, not color or texture of the food. Serve immediately. Holding on a steam table or in a holding cabinet will cause patties to dry out.
USES AND TIPS	<ul style="list-style-type: none"> • Beef patties may be baked or broiled in an oven, pan-fried or pan-broiled. For variety, top with low-fat cheese, tomato sauce, mushrooms, onions, or other toppings. Season as desired.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Cook ground beef products to 155 °F for 15 seconds. The pink color in safely cooked meat is due to the hemoglobin in tissues which can form a heat-stable color. Smoking or grilling may also cause this reaction. • Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. • Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon water.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.