

**A627 – BEEF, PATTIES, LEAN, GROUND, RAW, 10% FAT,
FROZEN, IQF, 40 LB**



Nutrition Information

Beef patty, 10% fat, cooked, pan broiled

	1 patty (65 g)
Calories	132
Protein	16.29 g
Carbohydrate	0 g
Dietary Fiber	0 g
Sugars	0 g
Total Fat	6.90 g
Saturated Fat	2.73 g
<i>Trans</i> Fat	0.43 g
Cholesterol	53 mg
Iron	1.79mg
Calcium	10 mg
Sodium	48 mg
Magnesium	15 mg
Potassium	234 mg
Vitamin A	0 IU
Vitamin A	0 RAE
Vitamin C	0 mg
Vitamin E	0.25 mg

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> 100% raw ground beef, 3 oz patties, individually quick frozen (IQF). The fat content of the patties may not be higher than 10% fat. The patties shall not have any non-meat ingredients added
PACK/YIELD	<ul style="list-style-type: none"> 8/5 lb pkg OR 4/10 lb pkg OR 2/20 lb pkg per case. One 40 lb case AP provides about 213 3-oz raw beef patties. One 20 lb pkg AP provides about 106 3-oz raw beef patties. One 10 lb pkg AP provides about 53 3-oz patties. One 5 lb pkg AP provides about 26 3-oz patties. CN Crediting: One 3.0 oz raw beef patty when cooked provides 2¼ 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.