



THE PUB STEAK B

F6B030 - Beef Chuck Steak Burgers Fc

Natural Burger Appearance-handmade texture and appearance; flamegrilled, juicy, thick steak burger; loose bite; charmarks; backyard-grilled flavor; clean beef taste; consistent taste, product size and quality; natural shape; IQF to lock in freshness. High Quality USDA-Approved Raw Materials-made from USDA Choice Beef Chuck; all meat-no added water, phosphates, binders or fillers. Increased Profits-tastes and holds better than burgers cooked from raw; feed more customers with faster speed of service during peak times; 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. Versatile-expand menu offerings to all day parts. Decreased Food Safety Concerns-fully cooked to USDA HACCP requirements utilizing calibrated thermometers; enhanced food safety; reduces cross contamination risk in your kitchen.



* Benefits

Nutrition Facts

Servings per Container
Serving size

Amount per serving
Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Value (DV) 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.

Ingredients

⚠ Allergens

Handling Suggestions

Keep frozen

Serving Suggestions

Serve on breads: French, Kaiser, Cuban, onion or pretzel roll, focaccia, ciabatta or pita bread, bagel, English muffin or croissant. Serve with toppings: caramelized onions, sauted mushrooms, roasted red peppers, guacamole, corn salsa, olive tapenade or jalapeo slices. Serve with other proteins: a fried egg, bacon, sliced steak, prosciutto or chorizo. Serve with cheeses: Brie, bleu, Limburger, Muenster, goat, Swiss, provolone or Pepper Jack. Serve with sauces: soy sauce, pesto or marinara sauce. For more information, please contact AdvancePierre Foods or visit www.advancepierre.com.

Prep & Cooking Suggestions

Flat grill: preheat flat grill (350 degrees f) and heat 1-3 ounce products for 4-7 minutes and 4-6 ounce products for 8-15 minutes from a frozen state, turning frequently to avoid excessive browning conventional oven: preheat oven to 350 degrees f and bake frozen product for 10-15 minutes convectionoven: preheat oven to 350 degrees f and bake frozen productfor 6-13 minutes microwave: cook frozen product on high power for 30 seconds-2 minutes. Longer cooking times are required for thicker burgers.

📄 Product Specifications

Brand	Manufacturer	Product Category
THE PUB STEAK B	Tyson Foods Inc.	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
15-960	F6B030	00880760159602	27	27 / 6.0 ONZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
11.09lb	10.13lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.81in	9.81in	5.63in	0.57ft3	10x7	365DAYS	-20°F / 20°F



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Nutrition Analysis

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

