

#### **ADVANCE PIERRE**

## 002317 - Beef Steak Fritter Western Style 29



Profitable--purchase one product vs. several ingredients; pre-portioned servings eliminate waste; dependable product with portion control at a value price. Labor Saving--goes straight from the freezer to the fryer; prebattered and breaded; consistent product regardless of experience level. Improved Food Safety--reduced risk of cross contamination; no knife work required.



### Ingredients

INGREDIENTS: Beef, Salt, Sodium Phosphate. Breaded With: Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate. Riboflavin, Folic Acid), Wheat Flour, Corn Starch, Corn Flour, Salt, Spices, Torula Yeast, Guar Gum. Battered With: Water, Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Starch, Wheat Flour, Salt, Buttermilk Blend (Buttermilk, Whey), Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Spice. CONTAINS: Wheat, Milk

A Allergens

#### **Contains:**



#### Free From:









# **Nutrition Facts**

Servings per Container 5.33OZ (149.24g) Serving size

# Amount per serving **Calories**

**370** 

5%

	% Daily Value*
Total Fat 22g	34%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 800mg	35%
<b>Total Carbohydrate</b> 25g	9%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes Added Sugar	- %
Protein 18g	
Vitamin D 5.51mcg	28%
Calcium 14.6mg	1%
Iron 2mg	11%

\* 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.

### Handling Suggestions

### Keep frozen

# Serving Suggestions

For more information, please contact AdvancePierre Foods or visit www.advancepierre.com.

# Prep & Cooking Suggestions

Deep fryer: preheat oil to 350 degrees f. Place frozen product in oil with heavy breading side face down and cook frozenproduct for 3 1/2 minutes or until internal temperature reaches 165 degrees f. Flat grill: add a small amount of oil tothe medium heat section of the grill (350 degrees f); cook frozen product for 3-4 minutes on each side or until internal temperature reaches 165 degrees f, turning frequently to avoid burning the breading. breading.

#### **Product Specifications**

Brand	Manufacturer	Product Category	
ADVANCE PIERRE	AdvancePierre Foods, Inc.	Beef	

Potassium 220mg

MFG #	SPC #	GTIN	Pack	Pack Desc.	
2931	002317	00880760003677	30	30 / 5.33 ONZ	

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
11.48lb	10lb	No	USA		No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
17.25in	12.56in	4.81in	0.6ft3	8x9	365DAYS	-20°F / 20°F	





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# Nutrition Analysis - By Serving

Calories	370	Total Fat	22g	Sodium	800mg
Protein	18	Trans Fats	0g	Calcium	14.6mg
Total Carbohydrates•••	25g	Saturated Fat	9g	Iron	2mg
Sugars	0g	Added Sugars		Potassium	220mg
Dietary Fiber	1g	Polyunsaturated Fat	1g	Zinc	1.7
Lactose		Monounsaturated Fat	10g	Phosphorus	
Sucrose		Cholesterol	75mg		
Vitamin A(IU)•		Vitamin D	5.51mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0.01mg	Folate	35.1mg	Riboflavin	0.2mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images



