

## **Product Specification**

4.0 oz. Foodservice Classic Jack Burger Patties Item Number: 2063 Jackfruit-based burger with a traditional beef flavor profile. Vegan and <u>ready to cook</u>.

#### **INGREDIENTS**

Jackfruit, Water, Soy Flour, Canola Oil, 2% Or Less Of: Spices, Onion Powder, Salt, Methylcellulose (Plant Fiber), Natural Flavor, Yeast Extract, Fruit and Vegetable Juice (For Color). **Contains: Soy.** 

### **STORAGE**

Storage and handling	Frozen, keep below 0°F +/- 10°F
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#### **COOKING/STORAGE INSTRUCTIONS**

Product is not ready to eat. Burger must be cooked to minimum 165°F internal temperature for a minimum of 36 seconds for food safety.

**Store product frozen.** Burger can be cooked from frozen or slacked out in refrigerator overnight.

On a lightly oiled flat top or grated grill, cook the burger for about 9 minutes if thawed or 11-15 minutes if frozen.

Nutrition Factoring Size 1 patty ( Amount Per Serving Calories 25	113g)
% Daily	
Total Fat 20g	26%
Saturated Fat 2g	10%
<i>Trans</i> Fat 0g	
Cholesterol Omg	0%
Sodium 590mg	26%
<b>Total Carbohydrate</b> 10g	4%
Dietary Fiber 9g	32%
Total Sugars 2g	
Includes Og Added Sugars	0%
<b>Protein</b> 9g	18%
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 1.8mg	10%
Potassium 410mg	8%
* 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.

# PRODUCT/PACKAGING

Individual burger weight	4.0 oz +/- 0.1 oz
Approx. servings per case	40
Primary packaging	2.5 lb bag
Master case	4 bags / 10 lbs
Case dimensions	12" L x 8" W x 10.5" H
Pallet Ti/Hi	20/6
Case GTIN	108 50055 87206 3

### **QUALITY**

APC	<100,000	cfu/g
Coliforms	<10	cfu/g
E. coli	<10	cfu/g



All products qualify under 21 CFR Part 117, and are only made in facilities that comply with GMPs and Hazard Analysis Risk-based Preventive Control for Human Foods. **The product is not ready to eat and must be thoroughly cooked prior to consuming.** For food safety, the burger must reach an internal temperature of 165°F for a minimum of 36 seconds.