100% PREMIUM BEEF HAMBURGER (80/20)

8 OZ FLAT SIZE  20 COUNT  10 LBS NET WT.

100% PREMIUM BEEF HAMBURGER (85/15)

6 OZ FLAT SIZE  27 COUNT  10 LBS NET WT.

DISTRIBUTED BY:
SAND CASTLE FINE MEAT
EGG HARBOR CITY, N.J. 08234
100% PREMIUM HAMBURGERS
8 OZ.
(Pub Burger)
NET WT. 10 LBS.

TOPPS MEAT COMPANY LLC, ELIZABETH, N.J. 07207

100% PREMIUM HAMBURGERS
4 OZ. (4-1)
Homestyle
NET WT. 10 LBS.

TOPPS MEAT COMPANY LLC, ELIZABETH, N.J. 07207
4 OZ. FLAT HAMBURGER
CODE: 60100
40 PCS
NET WT. 10 LB
PACKED FOR: KOHLER FOODS, PATerson, NJ 07503

6 OZ. FLAT HAMBURGER
CODE: 60200
27 PCS
NET WT. 10 LB
PACKED FOR: KOHLER FOODS, PATerson, NJ 07503

8 OZ. FLAT HAMBURGER
CODE: 60300
20 PCS
NET WT. 10 LB
PACKED FOR: KOHLER FOODS, PATerson, NJ 07503
00951

BUTCHER'S BEST

100% ALL BEEF PATTIES
75/25

6 oz. FLAT  27 PIECES  10 LB NET WEIGHT

MANUFACTURED BY:  BUTCHER'S BEST
ELIZABETH, N.J 07207

00950

BUTCHER'S BEST

100% ALL BEEF PATTIES
75/25

4 oz. (4-1)  40 PIECES  10 LB NET WEIGHT

MANUFACTURED BY:  BUTCHER'S BEST
ELIZABETH, N.J 07207
MIKE'S
PICNIC
PAK

20 seasoned beef patties

NET WT. (5 LBS.) 2.25kg

Serving Suggestion

Keep Frozen
Mike's Seasoned Beef Patties are made from beef blended with soy flour and water.

The Nutrition Facts indicated are for one uncooked patty.

We recommend the following cooking instructions:
Grill or pan fry frozen raw patties about 4 minutes on each side for a total cooking time of 8 minutes. Patties should be cooked until medium to medium-well with an internal temperature of 160°F (71.1°C).

INGREDIENTS: Beef, Water, Textured Soy Flour, Seasoning, (Dextrose, Salt, Yeast Extract, Hydrolyzed Soy Protein, Flavorings, Silicon Dioxide)

Manufactured By: Topps Meat Company LLC, Elizabeth, NJ 07207

www.toppsmeat.com

Nutrition Facts
Serving Size 1 BEEF PATTY (114g)
Serving Per Container 20

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories 380</th>
<th>Calories from Fat 290</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>32g</td>
<td>49%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>14g</td>
<td>68%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>65mg</td>
<td>22%</td>
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<tr>
<td>Sodium</td>
<td>170mg</td>
<td>7%</td>
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<tr>
<td>Total Carbohydrate</td>
<td>4g</td>
<td>0%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>2g</td>
<td>8%</td>
</tr>
<tr>
<td>Sugar</td>
<td>2g</td>
<td>1%</td>
</tr>
<tr>
<td>Protein</td>
<td>18g</td>
<td></td>
</tr>
</tbody>
</table>

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 10%

Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<table>
<thead>
<tr>
<th>Total Fat</th>
<th>Less than 65g</th>
<th>20g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturated Fat</td>
<td>Less than 20g</td>
<td>25g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>Less than 300mg</td>
<td>300mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>Less than 2,400mg</td>
<td>2,400mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>300g</td>
<td>375g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>25g</td>
<td>30g</td>
</tr>
</tbody>
</table>

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4
100% All Beef Burgers

COOKING DIRECTIONS:
For best results, cook semi-defrosted.

FROZEN
PAN FRY: Place frozen burgers in heated pan over medium high heat. Fry 4 minutes on one side. Turn and fry 4 minutes on other side. Season to taste.
BBQ GRILL: Place frozen burgers on medium hot grill. Cook 3-5 minutes on one side. Turn and cook 4-5 minutes on other side. Season to taste.

SEMI-DEFROSTED
PAN FRY: Place semi-defrosted burgers in heated pan over medium high heat. Fry 3 minutes on one side. Turn and fry 3-4 minutes on other side. Season to taste.
BBQ GRILL: Place semi-defrosted burgers on hot grill. Cook 2-3 minutes on one side. Turn and cook 3 minutes on other side. Season to taste.

SAFE HANDLING INSTRUCTIONS
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS, WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
COOK THOROUGHLY.
KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

DO NOT REFREEZE AFTER THAWING

INGREDIENTS: 100% BEEF
DISTRIBUTED BY
PATHMARK STORES, INC.
CARTERET, NJ 07008
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