

This is a unique 100% boneless pork pattie, lightly seasoned with liquid smoke to enhance the "down-home" barbeque flavor.

The St. Louis Rib delivers the texture, taste and bite of a barbeque pork rib without the inconvenience of the bone. This quality product is a portion controlled, individually quick-frozen item that is perfect for fast food outlets, schools, cafeterias and any food establishment seeking to create a personalized menu selection.





ST. LOUIS RIB

FEATURES & BENEFITS

- Precise portioning for exact cost control
- Excellent taste and texture
- Superior retention of juicy pork flavor
- · 100% boneless pork eliminates bone and fat waste
- · Performs well under multiple cooking methods
- Flexible applications Sandwich or Plate lunch item
- Maintains freshness with most "holding" conditions
- · Processed under HACCP to insure food safety

STORAGE & COOKING INSTRUCTIONS

Our St. Louis Rib is individually quick frozen at our plant to lock in freshness and superior taste. They are shipped frozen and will maintain their freshness 120 days from the code date when held at 0°F or colder. Cook Holten's St. Louis Rib from frozen state for best results. Flat grill: Pre-heat grill 350°F, cook rib side down and cook 4 minutes, turn and continue cooking for 4 minutes.

Baking Conventional oven: Pre-heat oven 375°F, bake 16-18 min.

Baking Convection oven: Pre heat oven 350°F, bake 10-12 min.

Always cook product to an internal temperature of 160°F. After cooking, marinate St. Louis Ribs in your favorite BBQ sauce prior to serving.

INGREDIENTS

Pork, water, hickory smoke flavoring, salt, BHA, BHT, citric acid

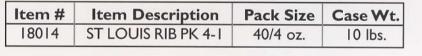
NUTRITIONAL INFORMATION

PRODUCT LISTING - CHART

| Nutrition | Facts |
|------------------|-------|
| | |

Serving Size 4 oz. patty (112 g) Servings Per Container 40

| Calories 235 | | | Calories | from Fa | at 150 |
|--|--|---------------------------|--|---|--------------------------|
| | | | *9 | 6 Daily | Value |
| Total Fat 18g Saturated Fat 6g Cholesterol 65mg Sodium 250mg Total Carbohydrate <2g Dietary Fiber <2g | | g | | | 28% 30% 22% 10% |
| | | | | | |
| Sugars <2g Protein 18g | | | | | |
| Sugars <2g Protein 18g Vitamin A | 0% | • | Vitamin | С | 0% |
| Protein 18g | 0% 2% | • | Vitamin Iron | с | 0% 5% |
| Protein 18g Vitamin A Calcium | 2% es are base ay be high | ner or l | Iron a 2,000 calorie | e diet | |
| Protein 18g Vitamin A Calcium * Percent Daily Value Your daily values m your calorie needs. | 2% es are base ay be high Calories | ier or l | Iron a 2,000 calorie ower dependir 2,000 | e diet ng on 2,500 | |
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