

Angus Burger



**Premium
Burger!**

- **finest Angus beef from certified sources (CAB – Certified Angus Beef)**
- **raw and unseasoned – our Angus Patties are clean-label-products**
- **coarser grind for better mouthfeel**
- **looser texture thanks to special forming technology**
- **available in six weights from 50 g to 285 g**

Variant	Item number	GTIN	Weight (net)	PU per pallet
50 g	77170	9120020929028	6 kg	104
125 g	77160	4025545771600	6 kg	104
150 g	77000	9120020929721	7,2 kg	104
180 g	77010	9120020929714	6,3 kg	104
198 g	77020	9120020929738	5,94 kg	104
285 g	77030	9120020929745	7,125 kg	104

We are happy to assist you on this and other products from our range.



Cook the frozen hamburger over medium to high heat for about 18 minutes to a core temperature of at least 69 °C.

Great Britain's and Ireland's mild insular climate allows for this cattle breed to be pasture-fed virtually all year round (CAB – Certified Angus Beef). Gentle rearing and lush, fresh grass as well as the absence of all feed additives give their meat a flavour beyond comparison.



- Reliable calculation: individual quick frozen for convenient removal
- Storage: -18 °C