

- 100 % German Angus Beef
- especially tender, with pure beef flavour
- patties are unseasoned for a customised taste experience after frying

This is the work of true professionals – with over 40 years of experience in the production of burger patties. You can tell, not just by the typical grill stripes, but above all by the taste. 100% unseasoned Angus beef is formed under strict hygiene standards to our high-quality burger patties.

NEW: The "Harvest Farms" brand now brings its proven foodservice quality to the retail market for home enjoyment.

Angus Burger

 $100\,\%$ German Angus Beef, unseasoned, 150g / patty.

ltem number	PU (bag)	Carton Contents	PU per palett
69510	5 Patties à 150 g = 750 g	12 Beutel à 750 g	56

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





Frying pan:

The frozen burger patties may be fried in a lightly-oiled hot frying pan at medium heat for a total of 6–8 minutes per side.

Grill:

Grill the frozen burger patties for a total of 6–8 minutes per side.



- frozen, portions can be removed singly from package
- Storage temperature: -18 °C





Serving suggestion

The "Harvest Farms" brand from OSI Convenience Europe GmbH, a subsidiary of the OSI Group, delivers burgers in food-service quality for the retail food sector. High quality ingredients and the most modern technology paired with traditional craftsmanship guarantee outstanding product quality and superlative flavour.



- with pea protein as meat substitute
- for everyone who wants to reduce their meat consumption
- free from preservatives and flavour enhancers

This is the work of true professionals – with over 40 years of experience in the production of burger patties. You can taste this especially in the harmonious combination of juicy meat and pea protein, which provides a special taste experience. In line with the trend of reduced meat consumption, our Spezial Burger offers 100% burger enjoyment with only 51% meat content.

NEW: The "Harvest Farms" brand now brings its proven foodservice quality to the retail market for home enjoyment.

Spezial Burger

Patty consisting of 51 % beef and pea protein, 100g / patty.

Item number	PU (bag)	Carton Contents	PU per palett
69520	7 Patties à 100 g = 700 g	12 Beutel à 700 g	56

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





Frying pan:

The frozen burger patties may be fried in a lightly-oiled hot frying pan at medium heat for a total of 3,5–4 minutes per side.

Grill:

Grill the frozen burger patties for a total of 5,5–6 minutes per side.



- frozen, portions can be removed singly from package
- Storage temperature: -18 °C



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- steaking of the patties saves preparation time
- classically seasoned with salt and pepper, or as a spicy variation with a little heat
- optimal grinding for a great bite

Big Burger

Quality beef, seasoned with salt and pepper, 180g / patty.

Item number	PU (bag)	Carton Contents	PU per palett
69540	4 Patties à 180 g = 720 g	12 bags à 720 g	56

Big Burger Spicy

Quality beef, extra spicy, 180g / patty.

Item number	PU (bag)	Carton Contents	PU per palett
69530	4 Patties à 180 g = 720 g	12 bags à 720 g	56

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





Frying pan:

The frozen burger patties may be fried in a lightly-oiled hot frying pan at medium heat for a total of 12–15 minutes per side.

Grill:

Grill the frozen burger patties for a total of 12-15 minutes per side.



- frozen, portions can be removed singly from package
- Storage temperature: -18 °C



Group Brand

The "Harvest Farms" brand from OSI Convenience Europe GmbH, a subsidiary of the OSI Group, delivers burgers in food-service quality for the retail food sector. High quality ${\sf G}$ ingredients and the most modern technology paired with traditional craftsmanship guarantee outstanding product quality and superlative flavour.