

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 four weights from 125 g to 285 g

| Variant | Item number | GTIN | Weight (net) | PU per pallet |
|---------|-------------|---------------|--------------|---------------|
| 125 g | 62100 | 4025545621004 | 5,0 kg | 96 |
| 180 g | 62120 | 4025545621202 | 5,0 kg | 96 |
| 198 g | 62130 | 4025545621301 | 5,0 kg | 96 |
| 285 g | 62140 | 4025545621400 | 5,13 kg | 96 |

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



Preparation from frozen. Put the frozen burger on the grill or pan and cook at mid to high heat to a core temperature of minimum 69°C. Turn several. Not suitable for raw ingestion.

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