



Recipe Production

Recipe Number: MB402

Recipe Name: BEEF BURGER SEC 4 OZ

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 1 SANDWICH

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
40	1 SANDWICH				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3535	BUN BURGER WFM DOZ	40	ROLL (2 OZ)			(Unassigned)
1011	SALT KOSHER 12/3 LB	2/3	tsp			(Unassigned)
3030	BEEF CALLI 40/4 OZ	40	PATTY (4 OZ)			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Preparation Instructions

Count out frozen burgers into 4" fish tub.
 Lay flat with parchment or deli paper between layers.
 Label and date.
 Keep frozen until transport.
 Transport frozen.

Serving Instructions

Keep burgers frozen until morning of service.
 Lay frozen burgers on parchment - lined sheetpans, 15 to a pan (3x5).
 Preheat oven to 325 degrees, LOW blower.
 This will allow proper cooking of burgers with no pink in the middle. Cook burgers to an internal temperature of 145 degrees.
 Tops will look red.
 Remove from oven, flip patties over, let rest 1 minute on hot sheet pan.
 Sprinkle 1/4 tsp salt per pan after cooking.
 Shingle burgers in 2 - inch hotel pans, approximately 50 burgers per pan. Cover with film and place in warmer.
 Hold hot food per HACCP until service.
 Place one burger in a bun on the line for service. Optional serve 1 oz shredded cheddar per burger.
SERVING GUIDELINES:
 Amount of product per 2 - inch pan: 50 burgers.
 Weight of serving: 3 oz ckd
 Utensil for service: tongs



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	20,152.4016	296.0146	503.8100		
Saturated Fat	g	266.0803	3.9084	6.6520	11.88	
Sodium	mg	26,128.5739	383.7974	653.2143		
Total Trans	g	42.4133	0.6230	1.0603		*
Total Fat	g	800.3989	11.7569	20.0100	35.75	
Cholesterol	mg	3,084.4793	45.3073	77.1120		
Carbohydrate	g	2,000.0000	29.3776	50.0000	39.70	
Total Dietary Fiber	g	199.9959	2.9377	4.9999		
Protein	g	1,163.2400	17.0866	29.0810	23.09	
Vitamin A (RE)	RE	0.0000	0.0000	0.0000		
Vitamin A (IU)	IU	0.0000	0.0000	0.0000		
Vitamin C	mg	0.0000	0.0000	0.0000		
Calcium	mg	681.3490	10.0082	17.0337		
Iron	mg	152.4154	2.2388	3.8104		
Moisture	g	2,981.0672	43.7883	74.5267		
Ash	g	45.2317	0.6644	1.1308		

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
3535	BUN BURGER WFM DOZ	1.00	(Unassigned)	40	0.00	ROLL (2 OZ)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.00	BOX (3 LB)	/
3030	BEEF CALLI 40/4 OZ	1.00	(Unassigned)	40	0.00	PATTY (4 OZ)	/

REPORT CRITERIA:

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