Portioned Meats Meals-To-Go Guide

Our bulk packed burgers, sausage patties, meatloaf and salisbury steak slices can be portioned from frozen to use for grab ‘n go meals that can be heated at home.

Best Practices:
• When sending home products to be heated at home, include instructions for heating at home using microwave, oven, and/or stove top.
• Please refer to your state or local food code requirements for final cooking/heating guidelines.

General At Home Heating Instructions:

Microwave Oven:
*Instructions are based on heating a single portion. Heating times may vary based on the number of portions being heated at one time. If heating more than one serving, increase microwave time by 30 seconds for each additional portion.*
1. Place burger or patty onto microwave safe plate or container. Loosely cover with damp paper towel.
2. Heat on high for 90 seconds or until the product is thoroughly heated.
3. Carefully remove from microwave and serve.

Stove Top:
*Instructions are based on heating a single portion. If heating 2 or more portions, use a larger pan. Cooking time should be similar as single portion.*
1. Place burger or patty into a skillet.
2. Heat on medium to high heat for 2 - 3 minutes. Flip and heat the other side for 2 – 3 minutes.
3. Remove and serve.

Oven:
1. Pre-heat oven to 350°F°.
2. Place burger or patty on an oven safe pan and heat for 8-10 minutes.
3. Remove and serve.

Leftovers:
• Place any uneaten portions into storage container (plastic or glass container w/ lid or Ziploc bag).
• Store in the refrigerator until next use, but no longer than 3 days.

Serving Suggestions: Deconstructed Sandwich Kit
*Wrap or pack components into separate containers or compartments. Pack with missing meal components and include instructions on how to heat meal components at home.*

Cheeseburger: Burger Patty + Bun + Cheese + Ketchup Packet
Breakfast Sandwich: Sausage Patty + Biscuit/English Muffin/Bagel/Waffles
BBQ Riblet Sub: Rib Patty + Sub Bun
Meatloaf/Salisbury Steak Sandwich: Meatloaf/Salisbury Slice + Sub Bun or Hamburger Bun + Optional: Cheese

Serving Suggestions: Comfort Meal Kits
*Wrap or pack components into separate containers or compartments. Pack with missing meal components and include instructions on how to heat meal components at home.*

Pick One: J.T.M Meatloaf Patty, Salisbury Steak Patty, or Grillin Rib Patty
Pack With: Roll + Mashed Potatoes/Potato Wedges + Vegetable + Fruit Cup/Fruit + Milk

Breakfast Platter Kit: J.T.M Sausage Patty or Links + Biscuit/Pancakes/Waffle + Fruit + Milk
Serving Suggestion: Make Ahead Wrapped Sandwiches

1. Pre-portion J.T.M. beef burger/patty, sausage patty, meatloaf, Salisbury steak or rib patty on to bun of choice.
2. Optional: Top with sliced or shredded cheese.
3. Wrap individually in insulated, foil sandwich wrappers and write or label with “Packed On” date.
4. Refrigerate until ready to distribute. Refrigerated, wrapped sandwich must be consumed within three days of being packaged.

Oven Heat at Home:
1. Preheat oven to 350°F. Bake foil wrapped sandwich for 15-20 min. or until product reaches 145°F (Serv Safe Standard - 145°F for 15 seconds). If sandwich is wrapped in plastic wrap, remove plastic wrap and place sandwich on oven safe pan and cover with lid or aluminum foil before baking.
2. Serve immediately or hold hot until ready to eat.

Microwave Heat at Home:
1. Remove foil or plastic wrap and loosely wrap sandwich in damp, paper towel.
2. Place on microwave safe plate. Microwave for 90 seconds to 2 minutes or until product reaches 145°F (Serv Safe Standard - 145°F for 15 seconds).

Packaging Tips:
- When you can, please be sure to utilize the appropriate ovenable/microwaveable containers for the specific method of heating & service.
- Plastic and foam containers are not always appropriate for microwave use.
- Pyrex, aluminum and metal containers are best suited for oven applications.
- Foil wraps with paper lining are the ideal packaging for heating, holding and service.
- Wrapping the sandwich will help to maintain moisture and quality during the heating, holding and service of the sandwich.

J.T.M. Portioned Meats

### Burgers & Patties (AF, GF)

<table>
<thead>
<tr>
<th>Cs Wgt.</th>
<th>Packed</th>
<th>Svgs/Cs</th>
<th>Svg Size</th>
<th>M/MA</th>
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<tbody>
<tr>
<td>5610 2.50 oz Premium Beef Patty (AF, GF)</td>
<td>30 6 Poly Bags</td>
<td>192.00</td>
<td>2.50 2.00</td>
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<tr>
<td>5670 2.45 oz Premium Beef Steak Patty (AF, GF)</td>
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<tr>
<td>5671 2.25 oz Premium Beef Patty w/ Mushrooms (AF, GF)</td>
<td>30 6 Poly Bags</td>
<td>213.00</td>
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<tr>
<td>5683 3.0 oz Premium Beef Steak Patty (AF, GF)</td>
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<td>156.00</td>
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<tr>
<td>5637 2.46 oz. Signature Beef Patty with Mushrooms (GF)</td>
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<td>5659 2.50 oz Value Beef Patty (GF)</td>
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### Salisbury Steak, Meatloaf Slices, Rib Patties

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<tr>
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<td>5632 Signature Salisbury Steak</td>
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<td>5631 Signature Meatloaf Slices</td>
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<td>5690 Signature BBQ Pork Rib Patty with Sauce</td>
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<td>168.00</td>
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### Sausage Patties

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<td>5646 Premium 2.5” Pork Sausage Patty (AF, GF)</td>
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<td>5649 Premium 2.5” Pork Sausage Patty (AF, GF)</td>
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<td>5653 Premium Pork Sausage Link (2=1 oz M/MA, AF, GF)</td>
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<td>5685 Premium 2.5” Turkey Sausage Patty (AF, GF)</td>
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