PORK, PATTIES, BREADED, FROZEN

for use in the USDA Household Commodity Food Distribution Programs

10/29/02

Product Description

Breaded Pork Patties are made from ground pork. They are breaded and fully cooked. They are Individually Quick Frozen (IQF), and may be round or oval.

Pack/Yield

- Breaded Pork Patties are packed, frozen, in 4-pound bags.
- Each patty weighs between 3¾ and 4 ounces.
- Each 4-pound bag will yield between 15 and 17 patties.

Storage

- Keep Breaded Pork Patties frozen at 0°F or below in original package.
- Store leftover Breaded Pork Patties in a covered container and refrigerate. Use within 4 days.

Preparation

- Preheat oven to 350°F. Bake frozen product for 15-20 minutes. Bake thawed product for 12-15 minutes.
- Breaded Pork Patties should be reheated to an internal temperature of 165°F.



Uses and Tips

 Breaded Pork Patties are excellent in a sandwich or as a main entrée with gravy and mashed potatoes.

Nutrition Information

- <u>Breaded Pork Patties</u> are an excellent source of protein and a good source of iron.
- A Breaded Pork Patty provides 1 serving from the MEAT, POULTRY, FISH, DRY BEANS, EGGS, AND NUTS GROUP of the Food Guide Pyramid.

Nutrition Facts	
Serving size 1 cooked breaded pork patty	
(109g)	
Amount Per Serving	
Calories 270	Fat Cal 162
	% Daily Value*
Total Fat 18g	27%
Saturated Fat 4.5g	22%
Cholesterol 30mg	10%
Sodium 390mg	16%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Protein 15g	30%
Vitamin A 22%	Vitamin C 0%
Calcium 4%	Iron 12%
*Percent Daily Values are based on a 2,000	
calorie diet.	

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