

# GREAT THINES START HERE 

We know how important a great burger is to your operation and your patrons. We also know how much work goes into making sure every bite is as incredible as possible. That's why we developed The Pub burgers to give you a consistently high-quality foundation to build something irresistible.

## BUREER CONSUMPTION REMAINS HIGH Amid changes in purchasing behaviors. ${ }^{1}$



42\% strongly agree that they are willing to wait longer for a build-your-own burger. ${ }^{1}$

$46 \%$ of consumers say the quality/ taste of the patty is the most important component. ${ }^{1}$


Signature flavors, quality and ingredients all contribute to cravings that drive burger purchases. ${ }^{1}$


## Features e Benefits

PATRONS GRAVE JUIEY, HIEH-DUUALITY BUREERE. Our products deliver great taste and flavor to provide a burger experience that lives up to high expectations.

TUDAY's LABDR EHDRTAEE HAS HEIEHTENED THE DEMAND FDR PRODUETS THAT PREP EAEILY. Our products are ready to heat and can work with any kitchen equipment to help you meet surges in demand.

## MDRE THAN EVER, DPERATDRE NEED TU MAXIMIEE IPERATINE EFFICIENEY.

Our products retain moisture and flavor during cooking to help reduce yield loss and facilitate easier cleanup.

## THE HEALTH AND EAFETY IF CUSTIMERE

 IEAWAVETID DF MIND FIR IPERATURE.
## Our products are fully cooked, which helps to protect

 customer's and provide peace of mind for operators.
## YIUR RANVAS IS READY

## ALL NIGHT DINER BURgER

Chopped Beef Steak Burger or Pattie on a classic bakery bun with melty American cheese, crispy, grilled onion rings, lettuce, fresh tomato, and an assortment of complementing condiments.



## FRENLH ONIDN BURGER

Start with a Chopped Beef Steak Burger or Pattie placed on a brioche roll with gooey Swiss cheese and crunchy thin fried onion rings

## DELUXE CHEESEBURGER WITH PICKLES AND DNIDN

Two irresistible patties with melted American cheese and topped with dill pickle slices and sweet onion rings, all served on a classic bun with crisp lettuce and fresh tomato slices


## NOTRKITIONAL INFIRMMTIUS

## THE PUB ${ }^{\circ}$ FULLY COOKED BURGERS

| Product Code | Description | $\begin{aligned} & \text { Case } \\ & \text { Pack } \\ & \text { (lb.) } \end{aligned}$ | Net <br> Wt. <br> ( lb.$)$ | $\begin{aligned} & \text { Piece } \\ & \text { Count } \\ & \text { (loz.) } \end{aligned}$ | $\begin{gathered} \text { Nutr. } \\ \text { Serv. } \\ \text { Size (oz.) } \end{gathered}$ | Cal. | $\begin{aligned} & \text { Fat } \\ & \text { (g.) } \end{aligned}$ | $\begin{array}{\|c\|} \hline \text { Trans } \\ \text { Fat } \\ \text { (g.) } \end{array}$ | Chol. (mg.) | Sod. <br> (mg.) | $\begin{gathered} \text { Carb. } \\ \text { (g.) } \end{gathered}$ | Prot. (g.) | $\checkmark$ Dietary Needs |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |  |  |  |  |  |  |  | $\Delta$ | A | 0 | 0. | © | © (-) |
| CHOPPED BEEF STEAK ANGUS BURGERS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 10000002903 | Angus Beef Steak, Chopped \& Formed | 1 | 10.06 | 46 | 3.5 | 240 | 18 | 1 | 85 | 440 | 1 | 18 |  |  |  |  | - |  |
| 10000009787 | Flamebroiled Chopped Beef Steak | 1 | 23.75 | 192 | 2.5 | 150 | 11 | 0.5 | 35 | 230 | 4 | 11 |  |  | - |  | - |  |
| 10000019471 | Flamebroiled Angus Beef Steak, Chopped \& Formed | 1 | 10.5 | 56 | 3 | 220 | 16 | 0.5 | 70 | 350 | 0 | 17 |  |  |  |  | - |  |
| 10000019472 | Flamebroiled Angus Beef Patties, 4 oz. | 1 | 10 | 40 | 4 | 310 | 25 | 0 | 85 | 430 | 0 | 20 |  |  |  |  | - |  |



## ANGUS STEAK BURGERS



## THE PUB ${ }^{\circ}$ FULLY COOKED BURGERS

| Product Code | Description | Case <br> Pack <br> (lb.) | Net <br> Wt. <br> (lb.) | Piece Count (oz.) | $\begin{gathered} \text { Nutr. } \\ \text { Serv. } \\ \text { Size (Oz.) } \end{gathered}$ | $\begin{gathered} \text { Cal. } \\ \text { (kcal.) } \end{gathered}$ | Fat <br> (g.) | $\begin{array}{\|c\|} \hline \text { Trans } \\ \text { Fat } \\ \text { (g.) } \end{array}$ | Chol. (mg.) | Sod. <br> (mg.) | Carb. (g.) | Prot. (g.) | $\checkmark$ Dietary Needs |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |  |  |  |  |  |  |  | $\Delta$ | a | 0 | 0. | © | $\bigcirc$ | (1) |
| ORIGINAL STEAK BURGERS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 10000015030 | Flamebroiled Beef Steak Burger | 1 | 9.94 | 53 | 3 | 230 | 17 | 0 | 70 | 290 | 0 | 19 |  |  |  |  | - |  |  |
| 10000015240 | Flamebroiled Beef Steak Burger | 1 | 10 | 40 | 4 | 300 | 23 | 0 | 90 | 380 | 0 | 25 |  |  |  |  | - |  |  |
| 10000005940 | Flamebroiled Beef Chuck Steak Burger | 1 | 10 | 40 | 4 | 320 | 26 | 0 | 80 | 280 | 0 | 22 |  |  |  |  | - |  |  |
| 10000015224 | Flamebroiled Beef Steak Burger | 1 | 10.2 | 68 | 2.39 | 180 | 14 | 0 | 55 | 230 | 0 | 15 |  |  | - |  | - |  |  |
| 10000015329 | Flamebroiled Beef Steak Burger | 1 | 14.32 | 114 | 2 | 170 | 14 | 0 | 40 | 85 | 0 | 10 |  |  | - |  | - |  |  |
| 10000044462 | Charbroiled Mini Beef Steak Burger | 1 | 10.13 | 135 | 1.2 | 110 | 9 | 0 | 25 | 50 | 0 | 6 |  |  | - |  | - |  |  |
| 10000015250 | Flamebroiled Beef Steak Burger | 1 | 10 | 32 | 5 | 370 | 29 | 0 | 115 | 480 | 0 | 31 |  |  |  |  | - |  |  |
| 10000011712 | Flamebroiled Beef Steak Burger with Bun | 1 | 9.9 | 72 | 2.21 | 180 | 10 | 0 | 25 | 220 | 15 | 9 |  |  | - |  | - |  |  |
| 10000025930 | Flamebroiled Beef Chuck Steak Burger | 1 | 10 | 53 | 3 | 240 | 19 | 0 | 60 | 210 | 0 | 16 |  |  |  |  | - |  |  |
| 10000015360 | Flamebroiled Beef Steak Burger | 1 | 10.13 | 27 | 6 | 440 | 34 | 0 | 135 | 570 | 0 | 37 |  |  |  |  | - |  |  |
| 10000004355 | Flamebroiled Beef Chuck Steak Burger | 1 | 10.13 | 27 | 6 | 490 | 39 | 0 | 120 | 420 | 0 | 33 |  |  |  |  | - |  |  |
| 10000025940 | Chuck Beef Burger | 1 | 10 | 40 | 4 | 280 | 23 | 0 | 75 | 290 | 0 | 19 |  |  |  |  | - |  |  |
| 10000033020 | Flamebroiled Beef Steak Burger | 1 | 15.19 | 82 | 3 | 210 | 17 | 0 | 65 | 180 | 0 | 15 |  |  |  |  | - |  |  |
| 10000018480 | Flamebroiled Beef Burger, 2.75 oz. | 1 | 9.96 | 58 | 2.75 | 200 | 16 | 1.5 | 65 | 260 | 0 | 17 |  |  | - | - | - |  |  |
| 10000052302 | Flamebroiled Beef Burger, 3 oz . | 1 | 30 | 160 | 3 | 220 | 17 | 0 | 70 | 290 | 0 | 19 |  |  |  | - | - |  |  |
| 10000063370 | Flamebroiled Beef Burger, 3 oz . | 1 | 13.13 | 70 | 3 | 230 | 17 | 0 | 70 | 290 | 0 | 19 |  |  |  | - | - |  |  |
| D $\qquad$ <br>  $\theta$-Products contaning no ogluen ingeredents. (3) - No MSG products sontain no added MSG. $\bar{B}$ - Reduced Sodium means the product is a 25 25 or more reduction in the amount of sodium from a reference food. (Reference product will be noted on label and/or spec sheet) (Al) - All Natural* products are minimally processed, no artificial ingredients. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

(1) Contact your Tyson Foodservice Representative or visit tysonfoodservice.com for product
(0) (il information, resources and market-relevant solutions backed by our trusted brands.

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Staker


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$\overline{\text { THE PUB }}$

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