

GREAT THINGS 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.

BURGER 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

Customization and versatility are two of the top three factors customers look for when deciding where to order burgers.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	BENEFITS
Great taste and flavor	Entice those you serve with juicier, quality products they'll crave
Ready to heat	Works with any kitchen equipment and feeds more customers helping you deal with surge demand
Retains moisture and flavor during cooking	Reduced yield loss, resulting in easier clean up and less waste
Improved food safety	Safer than a raw burger which helps protect customers and your business reputation

YOUR CANVAS IS READY



Culinary masterpieces all start somewhere, and we're honored to provide a mouthwatering base to your next irresistible dish. Here are just a few ways you can start with *The Pub*° burgers and make them a little more delicious and a lot more your own.



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.



FRENCH ONION 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 ONION

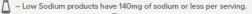
Two irresistible patties with melted American cheese and topped with dill pickle slices and sweet onion rings, all served on a classic bun with crisp lettuce and fresh tomato slices.

NUTRITIONAL INFORMATION



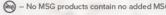
THE PUB® FULLY COOKED BURGERS

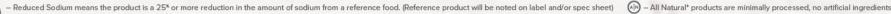
Product Code	Description	Case Pack (lb.)	Net Wt. (lb.)	Piece Count (/oz.)	Nutr. Serv. Size (oz.)	Cal. (kcal.)	Fat (g.)	Trans Fat (g.)	Chol. (mg.)	Sod. (mg.)	Carb. (g.)	Prot. (g.)	Δ Δ	♥ Dieta	ry Needs	(
CHOPPED BEEF	STEAK ANGUS BURGERS					1		-								
10000002903	Angus Beef Steak, Chopped & Formed	1	10.06	46	3.5	240	18	1	85	440	1	18			1.	
10000009787	Flamebroiled Chopped Beef Steak	1	23.75	192	2.5	150	11	0.5	35	230	4	11		1.	1.	
10000019471	Flamebroiled Angus Beef Steak, Chopped & Formed	1	10.5	56	3	220	16	0.5	70	350	0	17			1.	
CHOPPED BEEF	STEAK BURGERS															
10000019553	Flamebroiled Beef Pattie	1	12.5	50	4	320	27	1	85	420	0	19			1.	
10000009752	Flamebroiled Beef Pattie	1	13.13	70	3	240	20	1	65	390	0	15			1.	
10000009756	Flamebroiled Beef Pattie, Chopped & Formed	1	10.06	46	3.5	280	23	1	75	370	0	17			•	
10000009140	Flamebroiled Beef Pattie, Chopped & Formed	1	15	80	3	220	18	1	60	370	1	15			1.	П
ANGUS STEAK B	URGERS															
10000021594	USDA Choice Flamebroiled Angus Beef Chuck Steak Burger	1	10	40	4	330	28	1.5	60	370	1	19				•
10000021593	USDA Choice Flamebroiled Angus Beef Chuck Steak Burger	1	10.5	56	3	250	21	1	45	280	0	14			•	•
CHOICE STEAK B	URGERS		17 (4/4)	1		fry.			2.16	300-		Me .		ASSIT.		
10000016040	USDA Choice Beef Chuck Steak Burger	1	10	40	4	290	23	0	85	290	0	20			1.	
10000001593	USDA Choice Flamebroiled Beef Chuck Steak Burger	1	9.94	53	3	220	17	0	65	220	0	15			•	
10000028017	USDA Choice Charbroiled Beef Steak Burger	1	10	40	4	290	23	0	85	290	0	20			1.	
10000022800	USDA Choice Charbroiled Beef Steak Burger	1	10.5	56	3	220	17	0	65	220	0	15			1.	
10000015960	USDA Choice Beef Chuck Steak Burger	1	10.13	27	6	440	34	0	125	420	0	30			1.	T



Calorie Smart products have 200 calories or fewer per serving. — No Trans Fat products have zero grams trans fats per serving. — Products containing no gluten ingredients. — No MSG products contain no added MSG.





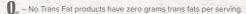




THE PUB® FULLY COOKED BURGERS

Product Code	Description	Case Pack (lb.)	Net Wt. (lb.)	Piece Count (/oz.)	Nutr. Serv. Size (oz.)	Cal. (kcal.)	Fat (g.)	Trans Fat (g.)	Chol. (mg.)	Sod. (mg.)	Carb. (g.)	Prot. (g.)	Δ	♥ Dieta	ry Needs
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			•
10000004714	Flamebroiled Beef Chuck Steak Burger with Bun	1	9.9	72	2.2	180	9	0	25	190	15	10		•	•





- Reduced Sodium means the product is a 25* or more reduction in the amount of sodium from a reference food. (Reference product will be noted on label and/or spec sheet) — All Natural* products are minimally processed, no artificial ingredients



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

























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