



Portion Meats



With a wide-range of portioned meat products available, serving up favorites like burgers and corn dogs has never been easier. We offer all-meat, allergen free varieties for most of our portion meat items!



*Sandwiches and other handhelds are an approachable way for **introducing new taste combinations, global flavors, and other food trends into your menus.***

Product Type	Protein Types			Attributes Available			
	Beef	Pork	Turkey	AF	Ext	RF	RS
Portioned Meats							
Burgers/Patties	•			•	•	•	•
Boneless Rib Patties		•			•	•	•
WGR Breaded Patties	•	•			•	•	•
WGR Mini Corn Dogs			•		•	•	•

AF: Allergen Free Ext: Extended RF: Reduced/Low Fat RS: Reduced/Low Sodium

LET'S CREATE
GREAT DISHES
TOGETHER:

JTM Food Group
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Crispy Pork & Kimchi Sandwich

J.T.M. Products:
Breaded Pork Patty



Bánh mì Burger

J.T.M. Products:
Beef Patty
Korean BBQ Sauce



BBQ Rib Hoagie

J.T.M. Products:
BBQ Pork Rib with Sauce



General Heating Instructions:

Burgers/Unbreaded Patties

1. Preheat convection oven to 350°F
2. Place burgers/unbreaded patties in a full sized pan.
3. Add 1/2 cup of water to the pan and cover with lid or foil.
4. Place into preheated convection oven for approximately 30-40 minutes or until product reaches serving temperature of 135°F (HACCP).
6. Hold hot until ready for service.

Breaded Patties:

1. Preheat oven to 375°F.
2. Place breaded patties on a sheet pan in a single layer.
3. Heat for 13-15 minutes or until product reaches serving temperature of 135°F (HACCP).
4. Hold hot until ready for service.

Mini Corn Dogs:

1. **KEEP FROZEN.**
2. Preheat oven to 375° F.
3. Place parchment pan liner on a full size sheet pan and spray lightly with pan coating.
4. Pour contents of bag of frozen corn dogs and spread evenly over the entire sheet pan leaving some space between each of them.
5. Bake at 375° F for 15-17 minutes or until corn dogs reach 165° F and batter is fully cooked and serve.

Note: For best results leave oven doors closed during the entirety of the cooking step in order to keep oven temperature at optimum level. Cooking times depend on load in the oven being heated.

For more information, the recipes and promotional items above, or others, visit jtmfoodgroup.com/K-12