Cargill frozen burgers delivered
A SENSORY EXPERIENCE COMPARABLE TO FRESH!

Recent sensory panel testing* concluded that, overall, fresh or frozen meat had little effect on consumer acceptability.

Why frozen is chosen
Check out all the ways frozen beats fresh:

Consistency
Cargill frozen burgers:
- Lock in quality at the peak of freshness
- Cook up with the same premier attributes every time
- Retain their juiciness, texture and flavor

Cost savings
- Zero food waste
- Longer shelf life and fewer throwaways
- Reduced kitchen labor costs
- Less market volatility and more stable pricing

Efficiency
- Preformed—for consistent quality and control while cooking
- Cooked from frozen—no slacking or waiting
- Portion controlled—take only what you need
- Frees up refrigerator space—no managing “fresh” expiration dates
- Available year-round—no order shorting

Safety
- Rigorous E.coli testing and test-and-hold safety protocols
- Freezing helps inhibit microbial growth
- Enhanced shelf life reduces spoilage concerns

Taste
Sensory testing proves that Cargill frozen burgers deliver the same consumer experience as fresh burgers

81% of operators say the taste experience is critical**

80% of operators say consistent quality is important**

FRESH VS. FROZEN FACEOFF
Think fresh burgers always win? THINK AGAIN.

For more information and great burger ideas, go to BurgerCravings.com or call 1-800-373-6515 to connect with your Cargill sales representative.