

# LABOR DAY SPECIAL

Price effective for ship dates: 8/15/11-9/12/11

Call for pricing: 817-473-5223

Great Savings!

## CHARGRILLED, FULLY COOKED

**“RIBETTE”**

RIB SHAPED, CHICKEN PATTIE BEEF ADDED  
SMOKE FLAVOR ADDED

**INGREDIENTS:** Mechanically Separated Chicken, Water, Textured Vegetable Protein (Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate [B1], Pyridoxine Hydrochloride [B6], Riboflavin [B2], Cyanocobalamin [B12]), Sugar, Seasoning (Salt, Dried Garlic, Dried Onion, Worcestershire Sauce, [Distilled Vinegar, Molasses, Corn Syrup, Salt, Carmel Color, Garlic Powder, Sugar Spices, Tamarind, Natural Flavor, Sulfating Agents], Maltodextrin, Yeast Extract, Spice, Canola Oil, and Natural Grill Flavor, [Maltodextrin, Flavor, Modified Corn Starch, Corn Syrup Solids] ), Isolated Oat Product, Beef, Sodium Tripolyphosphate, Onion Powder, Garlic Powder, Natural Hickory Wood Smoke Flavors, Spice. **Contains:** Soy

ITEM #: **89146**

FOB: Mansfield, TX

PORTIONS SIZE: 3.25 oz

PORTIONS PER CASE: Target 197 pcs (range 192-202 pcs)

CASE WEIGHT: 40.0 lbs

FROZEN SHELF-LIFE (Stored at <10°F): 240 days

### PREPARATION METHOD:

- Conventional Oven: Preheat oven to 375°F. Place frozen product on non-stick baking tray. Cook for 18-20 minutes or until internal temperature reaches a minimum of 160°F.
- Convection Oven: Preheat oven to 350°F. Place frozen product on non-stick baking tray. Cook for 6-8 minutes or until internal temperature reaches a minimum of 160°F.



## Nutrition Facts

Serving Size 1 piece (92g)  
Servings Per Container minimum 192

Amount Per Serving

Calories 180    Calories from Fat 100

% Daily Value\*

Total Fat 11g    17%

Saturated Fat 2g    10%

Trans Fat 0g

Cholesterol 40mg    13%

Sodium 950mg    40%

Total Carbohydrate 12g    4%

Dietary Fiber 5g    20%

Sugars 7g

Protein 13g

Vitamin A 2%    • Vitamin C 0%

Calcium 4%    • Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4