

CONVENIENTLY PACKAGED IN 16-LINK SLEEVES



21282

ANDOUILLE CHICKEN SAUSAGE



- ♦ Pork free
- ♦ Fully cooked
- ♦ Always fresh, never frozen
- ♦ All natural*
- ♦ Made with 100% farm raised chicken
- ♦ Gluten free
- ♦ Humanely raised
- ♦ Extended shelf life
- ♦ No artificial ingredients
- ♦ No nitrites or nitrates added**
- ♦ No MSG

For more information, please visit us at chefscraftgourmet.com

| Nutrition Facts | |
|--|---------------------------|
| Serving Size 1 link (85g) | |
| Servings Per Container 16 | |
| Amount Per Serving | |
| Calories 160 | Calories from Fat 90 |
| % Daily Value* | |
| Total Fat 10g | 15% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 65mg | 22% |
| Sodium 630mg | 26% |
| Total Carbohydrate 2g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 0g | |
| Protein 15g | |
| Vitamin A 4% • Vitamin C 2% | |
| Calcium 2% • 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 |
| Sat 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 | |

INGREDIENT STATEMENT: CHICKEN, GARLIC PUREE (GARLIC, WATER), ONION, SALT, SEASONINGS (SPICES [BLACK, RED, AND WHITE PEPPER]), SMOKED GROUND PAPRIKA, VINEGAR, CULTURED CELERY JUICE POWDER, EVAPORATED CANE JUICE, IN A BEEF COLLAGEN CASING

NET WEIGHT: 12 lbs (8pcs/pk—8pkcs/cs)

UPC BOX LABEL: 038483212825

DOT FOODS ITEM CODE: 627634

SERVING SIZE: 3oz

CASE DIMENSIONS: 9.125" X 9" X 6.125"

CASE PACK: 8/3oz links per package—8 packages per 12lb case

PALLET CONFIGURATION: 30 cases per layer/6 layers per pallet

COOKING INSTRUCTIONS:

PAN SAUTÉ USING A SKILLET: Lightly spray the pan with pan release or apply a small amount of oil to the pan. Sauté over medium high heat for 3–5 minutes. Sausages will achieve a golden brown color.

FLAT TOP GRILL REHEATING: Lightly spray the grill with pan release or apply a small amount of oil to the grill top. Place the sausages on top of a medium high grill and heat for 3–5 minutes, turning frequently. Sausages will achieve a golden brown color.

CHAR BROILER REHEATING: Lightly spray the broiler with pan release. Place sausages over medium high heat for 2 minutes—then turn ½ turn for another 2 minutes or until sausages reach 145° F using a food thermometer. Sausages will achieve a golden brown color with grill mark highlights.



Corporate Headquarters
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**Minimally processed. No artificial ingredients.*

***Except for those naturally present in cultured celery juice powder.*

To place an order, please contact your Regional Sales Manager or Representative, or call 1.800.392.0844