

CONVENIENTLY PACKAGED IN 16-LINK SLEEVES



20807

MAPLE CINNAMON APPLE 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 130	Calories from Fat 50		
% Daily Value*			
Total Fat 6g	9%		
Saturated Fat 1.5g	8%		
Trans Fat 0g			
Cholesterol 65mg	22%		
Sodium 550mg	23%		
Total Carbohydrate 6g	2%		
Dietary Fiber 0g	0%		
Sugars 4g			
Protein 14g			
Vitamin A 0% • Vitamin C 0%			
Calcium 2% • Iron 4%			
*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, APPLES, WATER WITH 2% OR LESS OF THE FOLLOWING: SALT, SUGAR, VINEGAR, MAPLE SUGAR, SPICES (INCLUDING CINNAMON AND SAGE), BROWN SUGAR, SPICE EXTRACTIVES, CULTURED CELERY JUICE POWDER, BEEF COLLAGEN CASING.

NET WEIGHT: 12 lbs (8pcs/pk—8pcs/cs)

UPC BOX LABEL: 103848320807

DOT FOODS ITEM CODE: 612347

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
4110 Continental Drive
Oakwood, GA 30566
1.800.392.0844
www.waynefarms.com

**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