

## PRODUCT: DARK CHICKEN MEAT IN BARBEQUE SAUCE

## **DESCRIPTION:** Cooked dark meat chicken strips in bbq sauce with smoke flavor.

## INGREDIENT STATEMENT

Cooked Chicken Dark Meat Strips, Water, Tomato Puree (water, tomato concentrate), Brown Sugar, Apple Cider Vinegar, BBQ Seasoning (brown sugar, sugar, salt, molasses powder, tomato powder, citric acid, caramel color, spice, and spice extratives, soy oil), Modified Food Starch, Worcestershire Sauce (water, distilled vinegar, soy sauce [water, salt, hydrolyzed soy protein, corn syrup, caramel color, potassium sorbate {preservative}], sugar, corn syrup, tamarind extract, caramel color, spices, salt, dehydrated garlic, dehydrated onion, citric acid, xanthan gum, natural flavors, potassium sorbate [preservative]), Salt, Onion Powder, Caramel Color (contains sulfites), Liquid Smoke (a pure aqueous condensate of natural hickory wood smoke), Black Pepper. CONTAINS: Soy.

Nutrition Serving Size (113g) Servings Per Contai							
Amount Per Serving							
Calories 160 Ca	lories from Fat 60						
	% Daily Value*						
Total Fat 6g	9%						
Saturated Fat 1.5g							
Trans Fat 0g							
Cholesterol 50mg 17%							
Sodium 390mg 169							
Total Carbohydrate 10g 3%							
Dietary Fiber 0g							
Sugars 8g							
Protein 14g							
Vitamin A 2% •	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 Saturated Fat Less than Sodum Less than Total Carbohydrate Dietary Fiber Calories per gram:	65g 80g 20g 25g 300mg 300mg						

PACK	CONTAINERS	SERVINGS	PRODUCT		
SIZES:	PER CASE	PER CONT.	CODE:	CONTAINER UPC:	CASE UPC:
5 lb	1	20	10633	0-44284-10633-1	n/a

## STORAGE: KEEP REFRIGRATED 34°-38° F

PREPORATION: HEAT TO AN INTERNAL TEMPERATURE OF 165°F



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