



It Looks And Eats Like A Hamburger!

Finally! A chicken burger that tastes great and has no fillers.

Introducing the Burger CHICKS® Original chicken burger: an authentic burger made with high quality dark and white meat chicken and seasoned with wholesome ingredients. This better-for-you chicken burger features deep and rich flavor that is fully rounded and adds 32 grams of protein per serving!

Ingredient Declaration Statement

CHICKEN DARK AND WHITE MEAT INCLUDING CHICKEN JUICES, HYDROLYZED SOY AND CORN PROTEIN, POTATO FLOUR, FLAVORINGS, AUTOLYZED YEAST EXTRACT, CARROT POWDER, TURMERIC, SUGAR, CITRUS POWDER, CULTURED DEXTROSE, ONION POWDER, SPICES, COOKED VEGETABLES (carrot, onion and celery), TOMATO PASTE, YEAST EXTRACT, SEA SALT, EVAPORATED CANE JUICE, MOLASSES, POTATO FLOUR, NATURAL FLAVOR, CANOLA OIL, ROASTED VEGETABLES (CARROT, ONION, CELERY AND GARLIC), DEXTROSE, CORN OIL, CARROT POWDER, ROASTED GARLIC, MALTODEXTRIN (from corn), CORN STARCH, AND SESAME OIL.

COOKING INSTRUCTIONS

For best results, cook burgers from frozen. *Pan-Fry*: spray pan with pan-release agent *OR* coat pan with 1tsp. vegetable oil. Preheat pan on **MEDIUM-LOW** heat. Cook burgers for 10 minutes, turning as needed for even browning, until fully cooked. *Broil**: Heat broiler. Arrange burgers on pan. Adjust oven rack so burgers are 4-6 inches from heat. Broil 10 minutes, and turn over. Broil 10 minutes longer until fully cooked.

*Use broiling times to estimate grilling times.

For food safety, cook to 165°F as measured with a meat thermometer. Oven temperatures may vary; adjust cooking times accordingly. Refrigerate or discard any leftovers.

"THE BETTER OTHER BURGER."

Palletization

Case Weight: 10 lb. Pallet Tie/High: 10 / 13 Pallet Count: 130 Cases Pallet Weight: 1300 lbs.

Storage & Handling

Shelf Life: 365 Days Storage Temp: 0°F <u>Piece Count Per Box</u> 5.3-oz.: 29 – 31 Pieces*

*Subject to change without notice.

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