



It Looks And Eats Like A Hamburger!

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

Introducing the Burger CHICKS® Savory chicken burger: an antibiotic-free 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 31 grams of protein per serving!

Ingredient Declaration Statement

CHICKEN DARK AND WHITE MEAT, SUGAR, BROWN SUGAR, WHEAT, SOYBEANS, SALT, CITRUS POWDER, YEAST EXTRACT, CULTURED DEXTROSE, MALTODEXTRIN, ONION POWDER, GARLIC POWDER, NATURAL FLAVORS, SPICES, FILTERED WATER, CANOLA OIL, FLAVOR, CORN STARCH, GINGER, SESAME OIL, SESAME SEED, VINEGAR, POTATO FLOUR, EVAPORATED CANE JUICE BLACK PEPPER, ROASTED GARLIC, MALTODEXTRIN (from corn), NATURAL FLAVORING, CANOLA OIL CARAMELIZED ONION (onion, evaporated cane juice), AND POTATO FLOUR.

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.



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

Piece Count Per Box

4.0-oz.: 39 – 41 Pieces*

*Subject to change without notice.

Contact Information:

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