

BUTTERBALL*

Gluten Free

Lactose Free

100% Turkey meat

Turkey Franks



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FEATURES

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Butterball Turkey Franks

COOKING INSTRUCTIONS

Stovetop:

Bring pot of water to a boil. Boil Franks for 5-6 minutes.
Heat to minimum 165°F (74°C).

BBQ:

Low heat, cook for 7-10 min, turning occasionally.
Heat to minimum 165°F (74°C).

CHEFS INSPIRATIONS

CHEDDAR TURKEY DOGS

GRILLED TURKEY FRANKS WITH BRIE ON A PRETZEL BUN

HAWAIIAN TURKEY HOT DOGS WITH JUICY PINEAPPLE SALSA

PERFECT FOR ...

- Restaurants
- Gas/Convenience
- Institutions
- Healthcare
- Sporting Venues

BENEFITS

- Lower in fat than regular pork and beef wieners
- Good source of protein
- Made with "Real" turkey meat (not mechanically separated)

Product Code:

41263

Units per case:

96 franks

Unit Weight:

12 x 450 g

Case Weight:

5.4 kg

Shelf Life:

1 year

Allergens:

May contain egg

Ingredients:

Turkey, Water, Modified corn starch, Dextrose, Salt, Potassium lactate, Sodium phosphate, Spice, Sodium erythorbate, Onion powder, Garlic powder, Smoke flavour, Sodium diacetate, Sodium nitrite.

Handling:

Product must be kept frozen - stored below 0°F (-18°C).

Nutrition Facts Valeur nutritive

Per 1 frank (56g) / par 1 saucisse (56g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 100	
Fat / Lipides 7g	10%
Saturated / saturés 2g + Trans / trans 0g	10%
Cholesterol / Cholestérol 35mg	
Sodium / Sodium 470mg	20%
Potassium / Potassium 300mg	
Carbohydrate / Glucides 4g	1%
Fibre / Fibres 0g	0%
Sugars / Sucres 1g	
Protein / Protéines 6g	
Vitamin / Vitamine A	2%
Vitamin / Vitamine C	2%
Calcium / Calcium	4%
Iron / Fer	6%

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For recipe ideas and a complete list of poultry products go to butterball.ca