



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

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).

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FEATURES

Gluten Free

Lactose Free

100% Turkey meat

Nutrition Facts Valeur nutritive

Per 1 frank (56g)	/ par 1 saucisse	(56g)
Amount Teneur	% Daily Value % valeur quotidienne	
Calories / Calori	es 100	
Fat / Lipides 7g		10%
Saturated / saturés 2g + Trans / trans 0g		10%
Cholesterol / Ch	olestérol 35mg	
Sodium / Sodiur	n 470mg	20%
Potassium / Pot	assium 300mg	
Carbohydrate / Glucides 4g		1%
Fibre / Fibres 0)g	0%
Sugars / Sucre	s 1g	
Protein / Protéin	es 6g	
Vitamin / Vitamin	e A	2%
Vitamin / Vitamine C		2%
Calcium / Calcium		4%
Iron / Fer		6%

BENEFITS

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

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