



GLUTEN FREE FULLY COOKED

Turkey Sausage Rounds

COOKING INSTRUCTIONS

PREPARATION INSTRUCTIONS:

Cook from frozen. Heat to an internal temperature of 165°F (74°C). Appliances vary – There are guidelines only.

CONVENTIONAL OVEN:

Pre-heat oven to 350°F (175°C). Bake on middle rack for 8 - 10 minutes or until heated through.

MICROWAVE:

Place 1 – 2 frozen sausage rounds a microwave-safe dish. Heat on HIGH power for 1 – 1½ minutes or until heated through. Let stand 1 minute before serving.

PAN FRY DIRECTIONS:

Place in a lightly oiled pan over medium-high. Heat for 4 – 5 minutes, flipping as needed to brown and heat through.

CHEFS INSPIRATIONS

Maple Turkey Sausage Breakfast Sandwich Sunrise Egg & Turkey Sausage Bake **Mini Turkey Sausage Sliders Mediterranean Turkey Sausage Wrap**

PERFECT FOR ...

Schools

Healthcare

Restaurants

Hotels

Institutions

• HMR

Product Code/ Distributor Code: 97770

Units per case: 82-94 pieces

Unit Weight: 50 g

Case Weight: 4.54 kg (2 x 2.27 kg)

Shelf Life: 1 year

Handling:

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

Ingredients:

Turkey, Water, Rice flour, Salt, Sugars (sugar, dextrose), Spices, Rice starch, Mono & diglycerides, Rice concentrate, Spice extracts, Silicon dioxide, Canola and/or sunflower oil, Natural flavour, Yeast.

Allergens:

None

Nutrition Facts Valeur nutritive

Per 2 sausage rounds (100 g) pour 2 saucisse (100 g)

Calories 200	% Daily Value* % valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 2.5 + Trans / trans 0.1 g	g 13 %

Carbohydrate / Glucides 2 g

Fibre / Fibres 0 g	0 %
Sugars / Sucres 1 g	1 %

Protein / Protéines 26 g

Cholesterol / Cholestérol 85 mg		
Sodium 450 mg	20 %	
Potassium 300 mg	6 %	
Calcium 30 mg	2 %	
Iron / Fer 1.5 mg	8 %	

^{*5%} or less is a little, 15% or more is a lot

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BENEFITS

- 50% less fat per serving than pork sausage
- 33% less sodium than pork sausage
- Good source of protein
- Gluten free

^{*5%} ou moins c'est peu, 15% ou plus c'est beaucoup