



# BUFFALO STYLE CHICKEN MEATBALL

100% all white meat chicken tossed in a traditional buffalo sauce.

- Serve for lunch or dinner
- Perfect as an appetizer
- Serve with blue cheese, celery and carrots
- Display in the self service section & garnish with Basil
- Prepack in the Grab'N'Go section
- Create a sandwich or hero

## HEATING INSTRUCTIONS

**MICROWAVE:** Heat on high for 1 to 2 minutes or until hot.  
(or until internal temperature is 165F as indicated by a calibrated cooking thermometer)

## INGREDIENTS

**Chicken Meatballs** (Chicken [Boneless Chicken Breast, Water, Contains 2% Or Less Of The Following: Vinegar, Salt, Natural Flavors], Blue Cheese [[Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Powdered Cellulose To Prevent Caking, Natamycin to Protect Flavor], Bread Crumbs [Bleached Wheat Flour, Dextrose, Yeast, Salt], Milk, Eggs [May Contain Citric Acid], Natural Flavors, Sugar, Salt, Paprika, Yeast Extract, Spice), **Buffalo Sauce** (Distilled Vinegar, Aged Cayenne Red Pepper, Salt, Water, Canola Oil, Paprika, Xanthan Gum, Natural Butter Flavor, Garlic Powder).

Contains Egg, Milk, Wheat.

## Nutrition Facts

2.5 servings per container	
<b>Serving size</b>	<b>3 Meatballs with Sauce(140g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>200</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 110mg	<b>37%</b>
<b>Sodium</b> 1030mg	<b>45%</b>
<b>Total Carbohydrate</b> 7g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 27g	
Vitamin D 0mcg	<b>0%</b>
Calcium 67mg	<b>6%</b>
Iron 1mg	<b>6%</b>
Potassium 425mg	<b>10%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

FRESH - NEW YORK

UPC #: 7-06129-026680-7

PACK SIZE: 10/2 LB

BOX L/W/H: 13.07" x 10.45" x 7.02"

CUBE: 0.56

TI/HI: 14x10

GR WEIGHT: 20.70 LB

SHELF LIFE: 55 DAYS

NET WT: 20 LB



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