

Item # 53014

Quail Knots, Semi-Boneless, Quail Halves

With up to 3% retained water

Pack Size: 4 birds per pack (8 Halves) – 6 packs per case
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Case Net Weight: 72 oz. (4 lbs. 8 oz. lbs.)
Case Gross Weight: 83.2 oz. (5.2 lbs.)
Tare Weight: 11.2 oz. (.7 lbs.)
Machine: Reiser Repak
No inserts inside packages
Box: Brown – Length-17.6875 Width-12.375, Height-2.6875
Customer: Foodservice
Label: Computer Generated Manchester Farms Label
Pallet Configuration
8 cases per layer 25 layers high 200 cases per pallet
Julian Date on computer label and individual pack
(e.g. 09050)

MANCHESTER FARMS® QUAIL

Natural Quail Knots

With Drumstick

A Carolina tradition, Manchester Farms Quail is perfect for grilling, frying, or baking.

- Farm Raised in South Carolina
- No Artificial Ingredients
- Family Owned Since 1974

Cooking Directions: COOK FROM THAWED.
GRILL: 6-8 minutes until golden brown
OVEN: 400° for 15 minutes until golden brown
• Add favorite seasoning/sauce, if desired.

www.manchesterfarms.com • Call 1-800-845-0421
twitter.com/ManchesterQuail
facebook.com/ManchesterFarmsQuail
instagram.com/ManchesterQuail

Nutrition Facts

Serving Size 3 oz. cooked (85g)
Servings Per Container 4

Amount Per Serving	
Calories 140	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 90mg	31%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Protein 22g	
Calcium 2%	Iron 10%

Not a significant source of Dietary Fiber, Sugars, Vitamin A, and Vitamin C.
*Percent daily values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS: QUAIL, WITH UP TO 3% RETAINED WATER.

SAFE HANDLING INSTRUCTIONS: THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACE (INCLUDING CUTTING BOARDS), UTENSILS AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

INSPECTED FOR WHOLESOMENESS BY S.C. POULTRY INSP. SERVICE P-144

PRODUCT OF USA **KEEP FROZEN** **8 KNOTS**