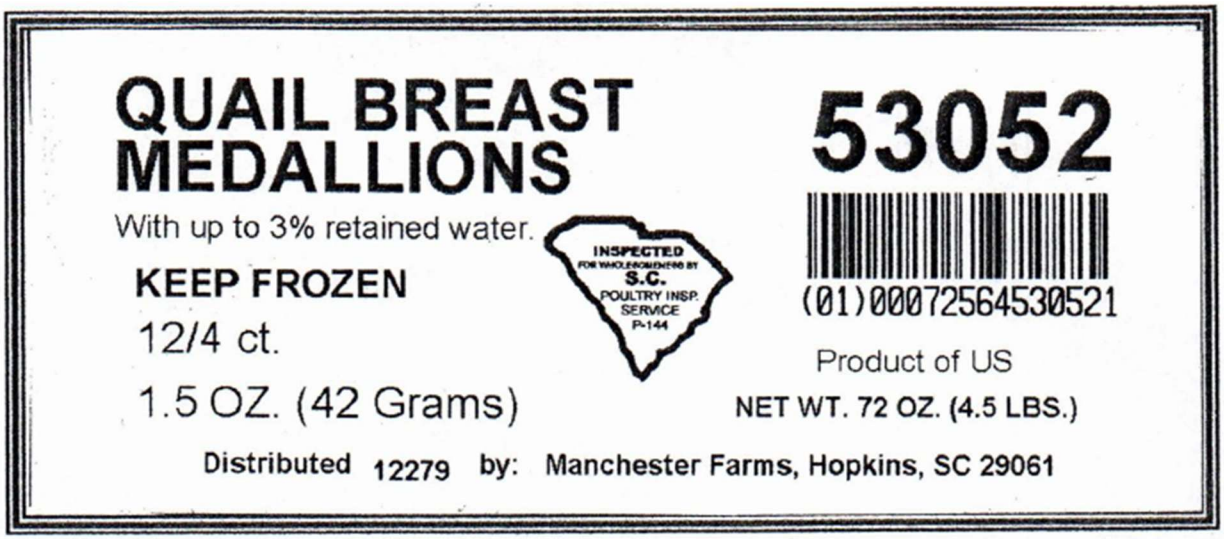


Item # 53052

Quail Breasts Medallions, 1.5 oz.

With up to 3% retained water

Pack Size: 4 breasts per pack – 12 packs per case
Case Net Weight: 72 oz. (4.5 lbs.)
Case Gross Weight: 84.6 oz. (5.29 lbs.)
Tare Weight: 12.6 oz. (.79 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 Boneless Quail Breast Medallions

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 12-15 minutes
FRYER: 350° for 3 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

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

Nutrition Facts

Serving Size 1.25oz. cooked (85g)
Servings Per Container 2

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.

PRODUCT OF USA KEEP FROZEN 4 BREASTS