



## 21880 - CHEF'S CRAFT Fully Cooked Refrigerated Maple Cinnamon Apple Chicken Breakfast Sausage (14lb.)

Fully cooked. Always fresh, never frozen - ready to heat and serve. All natural, made with 100% farm raised chicken, gluten free, and extended shelf life. Maple Cinnamon Apple chicken breakfast sausage provides a sweet addition to any meal.

Brand: Chef's Craft®



### Nutrition Facts

Serving Size 55 Grams (55g)  
Servings Per Container BAKE 115

#### Amount Per Serving

Calories 70

Calories from Fat 25

#### % Daily Value\*

<b>Total Fat</b>	3 g	5%
Saturated Fat	1 g	5%
Trans Fat	0 g	
<b>Cholesterol</b>	40 mg	13%
<b>Sodium</b>	300 mg	12%
<b>Potassium</b>	340 mg	10%
<b>Total Carbohydrate</b>	4 g	1%
Dietary Fiber	0 g	1%
Sugars	3 g	
<b>Protein</b>	8 g	

Vitamin A 0% • Vitamin C 0 %  
Calcium 0 % • Iron 2 %

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

### Ingredients

Ingredients: Chicken, Apples, Water, Seasoning (Sugar, Maple Sugar, Spices [Including Cinnamon And Sage], Brown Sugar, Spice Extractives), Cultured Sugar (Cultured Sugar, Vinegar), Salt, Vinegar, In a Beefcollagen Casing.

### Product Specifications

GTIN	10038483227185	Case Net Weight	13.95 LB
Item UPC		Case L,W,H	12.44 IN, 9.31 IN, 6 IN
Unit Size	1 / 13.95LB	Cube	0.40 CF
Shelf Life	180 Days	Tie x High	15 x 8
Case Gross Weight	14.51 LB	Kosher Status	

### Preparation and Cooking

Product is fully cooked. Heat and Serve. Charbroiler: Lightly spray broiler with pan release spray. Heat sausages over medium high heat for 2 minutes, then turn 1/2 turn for another 2 minutes or until sausages reach 145 degree F internal temperature. Skillet: Lightly spray skillet with pan release spray or apply a small amount of oil to pan. Saute over medium high heat for 3 - 5 minutes. Flat Grill: Lightly spray the grill with pan release spray or apply a small amount of oil to the grill top. Heat on medium high grill for 3-5 minutes, turning frequently.

### Serving Suggestions

Drizzled with syrup and served atop an apple puff pastry with strawberry slices. Serve with a traditional breakfast of eggs, toast and a side of fruit.

### Packaging and Storage

Keep refrigerated until ready to heat and serve. Fully cooked.