



21251

ANDOUILLE CHICKEN SAUSAGE

- ◆ Pork free
- ◆ Fully cooked
- ◆ Always fresh, never frozen
- ◆ All natural*
- ◆ Made with 100% farm raised chicken
- ◆ Gluten free
- ◆ Humanely raised
- ◆ Extended shelf life
- ◆ No artificial ingredients
- ◆ No nitrites or nitrates added**
- ◆ No MSG

For more information, please visit us at chefscraftgourmet.com

Nutrition Facts

Serving Size 1 link (85g)	
Servings Per Container 64	
Amount Per Serving	
Calories 160	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 630mg	26%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 15g	
Vitamin A 4%	Vitamin C 2%
Calcium 2%	Iron 6%
*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
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENT STATEMENT: CHICKEN, GARLIC PUREE (GARLIC, WATER), ONION, SALT, SEASONINGS (SPICES [BLACK, RED, AND WHITE PEPPER]), SMOKED GROUND PAPRIKA, VINEGAR, CULTURED CELERY JUICE POWDER, EVAPORATED CANE JUICE, IN A BEEF COLLAGEN CASING

NET WEIGHT: 12 lbs (8pcs/pk—8pks/cs)

UPC BOX LABEL: 10038483212518

DOT FOODS ITEM CODE: 620652

SERVING SIZE: 3oz

CASE DIMENSIONS: 9.125" X 9" X 6.125"

CASE PACK: 8/3oz links per package—8 packages per 12lb case

PALLET CONFIGURATION: 30 cases per layer/6 layers per pallet

COOKING INSTRUCTIONS:

PAN SAUTÉ USING A SKILLET: Lightly spray the pan with pan release or apply a small amount of oil to the pan. Sauté over medium high heat for 3–5 minutes. Sausages will achieve a golden brown color.

FLAT TOP GRILL REHEATING: Lightly spray the grill with pan release or apply a small amount of oil to the grill top. Place the sausages on top of a medium high grill and heat for 3–5 minutes, turning frequently. Sausages will achieve a golden brown color.

CHAR BROILER REHEATING: Lightly spray the broiler with pan release. Place sausages over medium high heat for 2 minutes—then turn ½ turn for another 2 minutes or until sausages reach 145° F using a food thermometer. Sausages will achieve a golden brown color with grill mark highlights.



Corporate Headquarters
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*Minimally processed. No artificial ingredients.

**Except for those naturally present in cultured celery juice powder.

To place an order, please contact your Regional Sales Manager or Representative, or call 1.800.392.0844