



KEEP FROZEN **Nutrition Fa**

2 Ball

% Da

72 servings per container Serving size

Amount Per Serving Calories

Total Fat 3g Saturated Fat 1g Trans Eat On Cholesterol 15mg Sodium 290ma otal Carbohydrate 15g

Dietary Fiber 0g Total Sugars <1g Includes On Added Sugars Protein 6a

Vitamin D 0,2mca Calcium 20mg

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Boudin Balls!

Coated Pork & Rice - Boudin Without Casing



Skillet fry in 2-1/2" of oil, or deep fry at 350°(F) for 9 minutes, or until golden brown, with a steaming center (160°(F). Separate balls to avoid sticking together. Keep oil temperature hot! Avoid cooking too many balls at once. For best results, keep product frozen until ready to fry. Cooking times may vary depending on the equipment used.

INGREDIENTS:

Water, Pork, Long Grain and Parboiled Rice (rice enriched with thiamine, niacin, iron, folic acid), Bread Crumbs [Enriched Wheat Flour (flour, malted barley flour, reduced iron, niacin, thiamine mononitrate, riboflavin, folic acid), water, high fructose corn syrup, veast, soybean oil, saltl, Whole Grain Corn Flour, Dehydrated Onions, Corn Starch, Salt, Soy Protein Isolate, Brown Kwik (water, caramel color, vinegar, citric acid, garlic powder, pepper, onion powder, spices), Dehydrated Parsley, Dehydrated Green Onions, Ground Red Pepper, Natural Flavoring. Contains: Wheat, Soy.

NET WT. 12.0 lb (5.44 kg)

Average of 144 Boudin Balls Inside!

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