

BLACK EARTH MEATS



Black Earth Meat Market 1345 Mills Street Black Earth, WI 53515

608-767-3940 www.blackearthmeats.com

NATURAL BEEF TONGUE

NET WT:

KEEP REFRIGERATED OR FROZEN

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 SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING.

RAW MEAT, POULTRY, OR SEAFOOD. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



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Processed by

Black Earth Meat Market, 1345 Mills St, Black Earth, WI 608-767-3940

WWW.BLACKEARTHMEATS.COM

LOCAL BEEF TONGUE

NET WT:

KEEP REFRIGERATED OR FROZEN

COUNTRY OF ORIGIN USA

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KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATED FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



COUNTRY OF ORIGIN USA