Willie Bird®
TURKEYS
SONOMA, CA 95476

TURKEY BASIL SAUSAGE

INGREDIENTS: TURKEY MEAT, SALT, BASIL, DEXTROSE, GARLIC POWDER, RED & GREEN BELL PEPPER, ONION POWDER, SPICE

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird®
TURKEYS
SONOMA, CA 95476

CHICKEN APPLE SAUSAGE

INGREDIENTS: CHICKEN MEAT, APPLE JUICE, SALT, DEHYDRATED APPLE BITS, SPICES, GARLIC POWDER, PARSLEY FLAKES, ONION POWDER

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird®
TURKEYS
SONOMA, CA 95476

TURKEY CAJUN STYLE SAUSAGE

INGREDIENTS: TURKEY MEAT, SALT, CAYENNE PEPPER, GARLIC, BLACK PEPPER, ONION POWDER, OREGANO, WHITE PEPPER, BAY LEAF OR CAPSICUM

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

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Willie Bird®
TURKEYS
SONOMA, CA 95476

TURKEY CHORIZO SAUSAGE

INGREDIENTS: TURKEY MEAT, GARLIC CHILI PEPPER, SALT, SPICES, GARLIC POWDER, SPICE EXTRACTIVES.

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

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Willie Bird®
TURKEYS
SONOMA, CA 95476

TURKEY BASIL / SUNDRIED TOMATOES

Ingredients: Turkey Meat, Sundried Tomatoes, Salt, Basil, Dextrose, Garlic Powder, Red & Green Bell Pepper, Onion Powder, Spice

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-16216

Willie Bird®
TURKEYS
SONOMA, CA 95476

TURKEY HABANERO & GARLIC SAUSAGE

INGREDIENTS: TURKEY MEAT, GARLIC SALT, HABANERO PEPPERS, BASIL, DEXTROSE, GARLIC POWDER, ONION POWDER, RED & GREEN BELL PEPPER, SPICE

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

SIERRA SAUSAGE CO.

CHICKEN and BASIL SAUSAGE

COOK WELL BEFORE EATING

INGREDIENTS: CHICKEN, BASIL, WATER, SALT, SPICES (INCLUDING RED PEPPER), EVAPORATED CANE SUGAR, GARLIC POWDER.

COOKING INSTRUCTIONS: PLACE (THAWED) SAUSAGE IN SIMMERING WATER (200°F) FOR 5-7 MIN., THEN BROWN IN SKILLET OVER MED. HEAT FOR 1-2 MIN.

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

KEEP REFRIGERATED OR FROZEN

NO ARTIFICIAL INGREDIENTS AND MINIMAL PROCESSING

6 33989 00110 4

DISTRIBUTED BY KELLY GOURMET FOODS INC. · SAN FRANCISCO, CA 94124

Nutrition Facts

Serving Size 1 sausage (85g)
Servings Per Container varied

Amount Per Serving	
Calories 140	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14%
Saturated Fat 2.5g	13%
Cholesterol 70mg	24%
Sodium 820mg	26%
Total Carbohydrate 2g	1%
Sugars 0g	
Protein 14g	
Vitamin A 6% • Vitamin C 0%	
Calcium 2% • Iron 4%	

Not a significant source of dietary fiber.

* Percent Daily Values are based on a 2,000 calorie diet.

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 or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Willie Bird® TURKEYS

SONOMA, CA 95476

TURKEY APPLE SAUSAGE

INGREDIENTS: TURKEY MEAT, APPLE JUICE, SALT, DEHYDRATED APPLE BITS, SPICES, GARLIC POWDER, PARSLEY FLAKES, ONION POWDER

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird® TURKEYS

SONOMA, CA 95476

TURKEY JALAPENO & GARLIC SAUSAGE

INGREDIENTS: TURKEY MEAT, JALAPENO, GARLIC, SALT, BASIL, DEXTROSE, GARLIC POWDER, ONION POWDER, RED & GREEN BELL PEPPER AND SPICE

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird®
SONOMA, CA 95476

"HOT" ITALIAN TURKEY SAUSAGE

INGREDIENTS: TURKEY MEAT, SPICES, SALT, GARLIC POWDER, ONION POWDER, DEXTROSE.

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird®
SONOMA, CA 95476

ITALIAN TURKEY SAUSAGE

INGREDIENTS: TURKEY MEAT, SALT, SPICES, SUGAR, GARLIC POWDER, ONION POWDER.

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

Willie Bird®
SONOMA, CA 95476

TURKEY BREAKFAST SAUSAGE

INGREDIENTS: TURKEY MEAT, WATER, SALT, DEXTROSE, CRUSHED POD PEPPERS, PAPRIKA, AND PURE SPICE OILS.

NET WT.
lb. oz.

KEEP REFRIGERATED OR FROZEN

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

SIERRA SAUSAGE CO.

CHICKEN and BASIL SAUSAGE

COOK WELL BEFORE EATING

INGREDIENTS: CHICKEN, BASIL, WATER, SALT, SPICES (INCLUDING RED PEPPER), EVAPORATED CANE SUGAR, GARLIC POWDER.

COOKING INSTRUCTIONS: PLACE (THAWED) SAUSAGE IN SIMMERING WATER (200°F) FOR 5-7 MIN., THEN BROWN IN SKILLET OVER MED. HEAT FOR 1-2 MIN.

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-18216

KEEP REFRIGERATED OR FROZEN
NO ARTIFICIAL INGREDIENTS AND MINIMAL PROCESSING

6 33989 00110 4

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Total Carbohydrate 2g	1%
Sugars 0g	
Protein 14g	
Vitamin A 6% •	Vitamin C 0%
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Not a significant source of dietary fiber.

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