

TURKEY

- GROUND TURKEY
- TURKEY PATTIES

CHICKEN

- AIRLINE BREASTS
- BACKS
- BNLS. SKIN-ON BREASTS
- BNLS. SKNLS. BREASTS
- BONE-IN SPLIT BREASTS
- BONE-IN WHOLE BREASTS
- CUT-UP FRYERS
- DICED CHICKEN MEAT
- GROUND CHICKEN
- LEG QUARTERS
- PARTY WINGS
- WHOLE FRYERS
- WHOLE WINGS
- STIR FRY

PORK

- BNLS. CC LOINS
- BNLS. CHOPS
- BONE-IN CHOPS
- CUBE STEAK
- GROUND PORK
- RIB TIPS
- SHANKS
- SPARERIBS
- STEW MEAT
- TRIMMINGS
- STIR FRY

KEEP REFRIGERATED
 FOR INSTITUTIONAL USE ONLY
 QUALITY MEATS & CULINARY SPECIALTIES
 DETROIT, MI 48209



SIZE

LBS.

NET WT.

510
 510
 010
 010
 500
 500
 000
 000

6800 Dix Street
 Detroit, MI 48209



www.mqmc.com

SAFETY AND HANDLING INSTRUCTIONS
 TO PREVENT THE SPREAD OF BACTERIA AND TO PROTECT THE HEALTH OF YOUR CUSTOMERS, PLEASE FOLLOW THESE HANDLING INSTRUCTIONS:
 1. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 2. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 3. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 4. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 5. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
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 12. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 13. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 14. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.
 15. DO NOT TOUCH THE MEAT OR OTHER PRODUCTS IN THIS CASE.



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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.

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