

RAW

DO NOT MICROWAVE

TO HELP PREVENT FOODBORNE ILLNESS
CAUSED BY EATING RAW POULTRY

COOKING INSTRUCTIONS:

Cook From Frozen

Conventional Oven Only*

1. Preheat the oven to 400°F.
2. Remove plastic wrap and place the RAW portions in a shallow pan.
3. Bake 1 to 4 RAW portions for 35 to 40 minutes at 400°F.

CAUTION: Filling will be hot after cooking and may splatter.

*Many conventional ovens vary from temperature settings, adjust accordingly.

For Food Safety, bake this RAW PRODUCT to a minimum internal temperature of 165°F.

1. Insert the meat thermometer on an angle to measure the temperature of the CENTER of the thickest part.
2. SEE DIAGRAM.



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 MEATS 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.

Please visit our website at www.kochfoods.com for information about our other delicious products or call us at 800-692-4548.



KEEP FROZEN

Raw Stuffed Chicken Breast

Breaded, Boneless Skinless Breast of Chicken with Rib Meat

A La Kiev

Filled with Butter, Spices and Chives

NET WT 7 OZ (198g)

RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.

Nutrition Facts

Serving Size 1 Package (198g)
Servings Per Container 1

Amount Per Serving

Calories 420 Calories from Fat 190

Total Fat 21g

Saturated Fat 12g

Trans Fat 0.5g

Cholesterol 120mg

Sodium 780mg

Total Carbohydrate 28g

Dietary Fiber 1g

Sugars 3g

Protein 29g

Vitamin A 15% • Vitamin C 4%

Calcium 2% • Iron 10%

*Percent Daily Values are based on a  Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated 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

INGREDIENTS: BONELESS SKINLESS BREAST OF CHICKEN WITH RIB MEAT, WATER, SUGAR, SALT, DEHYDRATED CHICKEN BROTH, DEHYDRATED GARLIC, DEHYDRATED ONION, SODIUM PHOSPHATE, BREADED WITH: BLEACHED WHEAT FLOUR, DEXTROSE, PARTIALLY HYDROGENATED SOYBEAN OIL, GROUND PAPRIKA, SALT, NONFAT DRIED MILK, LAYENING (SODIUM ACID PHOSPHATE, SODIUM BICARBONATE), MONO AND DIOLEIC ACIDS, NATURAL FLAVOR, SPICE EXTRACTIVES, FILLED WITH: UNSAITED BUTTER (PASTEURIZED CREAM, LACTIC ACID, DIACETYL), SEASONING (SALT, DEHYDRATED GARLIC, SUGAR, DEXTROSE, SPICES, NATURAL FLAVORING, ANKATO EXTRACT, OLIGOSACCHARIDES, CHIVES). **BATTERED WITH:** WATER, ENRICHED BLEACHED WHEAT FLOUR, WHEAT FLOUR, ANKATO EXTRACT, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, MODIFIED FOOD STARCH, YELLOW CORN FLOUR, SALT, LEAVENING (SODIUM ACID PHOSPHATE, SODIUM BICARBONATE), PRE-BROWNED IN VEGETABLE OIL. **CONTAINS:** MILK, SOY, WHEAT.

DISTRIBUTED BY KOCH FOODS, INC., CHICAGO IL 60641





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KOCH FOODS, INC.,
Chicago, IL 60641

RAW PRODUCT

CHICKEN BREAST A LA KIEV

PERISHABLE KEEP FROZEN



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210701



SIZE	PCS.	NET WT.
7	18	7.88 LBS

RAW
DO NOT MICROWAVE
TO HELP PREVENT FOODBORNE ILLNESS
CAUSED BY EATING RAW POULTRY



COOKING INSTRUCTIONS:
Cook From Frozen
conventional Oven only*

1. Preheat the oven to 400°F.
2. Remove plastic wrap and place the RAW pieces in a shallow pan.
3. Bake 1 to 4 RAW pieces for 30 minutes at 400°F.

CAUTION: Filling will be hot after cooking and may splatter. Let stand for about 2 minutes before serving. *temperature settings on conventional ovens may vary, adjust accordingly.

For Food Safety, bake this RAW PRODUCT to a minimum internal temperature of 165°F.

1. Insert the meat thermometer on an angle to measure the temperature of the CENTER of the thickest part.
2. SEE DIAGRAM.



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 NOT HANDLED OR COOKED PROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN.
- THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEATS 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.



Please visit our website at www.kochfoods.com for information about our other delicious products or call us at 800-692-4548



KEEP FROZEN

NET WT 5 OZ (142g)

Raw Stuffed Chicken Breast

Breaded, Boneless Breast of Chicken with Rib Meat

Cordon Bleu

Filled with Cheese and Ham

0g
TRANS FAT
PER SERVING



SERVING SUGGESTION FOR PRODUCT AFTER BAKING

RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.

Nutrition Facts

Serving Size 1 Piece (142g)
Servings Per Container 1

Amount Per Serving	Calories from Fat 50
Calories 230	
Total Fat 6g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 640mg	27%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 3g	
Protein 22g	

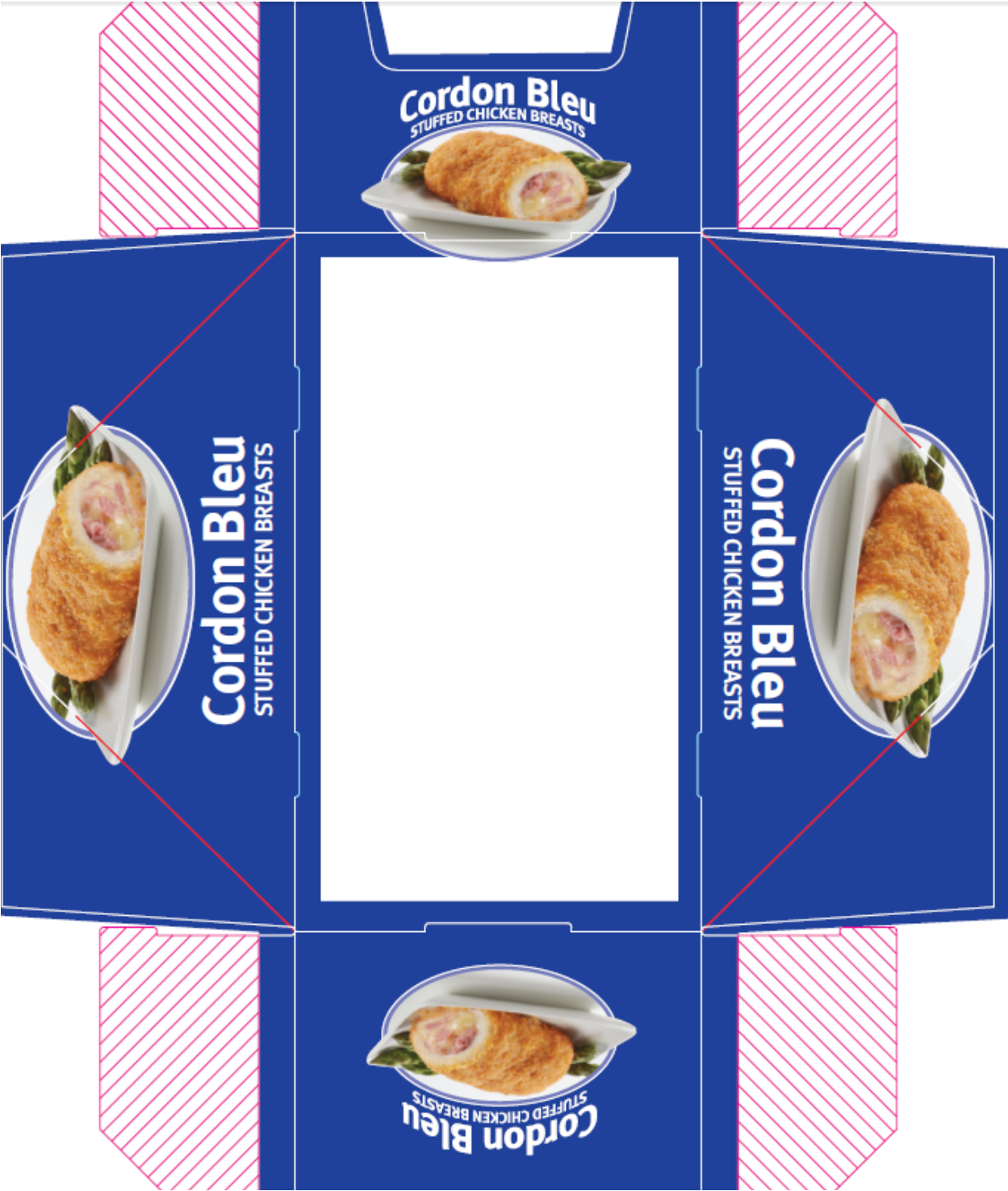
Vitamin A 8% • Vitamin C 2%
Calcium 6% • Iron 6%

*Percent Daily Values are based on a  Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	Calories: 2,500
Total Fat	Less than 65g	60g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	Less than 300g	370g
Dietary Fiber	25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: BONELESS SKINLESS BREAST OF CHICKEN, WHITE MEAT WITH UP TO 1% SOLUTION OF WATER, SEASONING (SUGAR, SALT, DEHYDRATED CHICKEN BROTH, DEHYDRATED GARLIC, DEHYDRATED ONION, SODIUM PHOSPHATES, FLAVOR, MONOSODIUM GLUTAMATE, SODIUM ACID PHOSPHATE, SODIUM CITRATE, SODIUM BIPHOSPHATE, SODIUM TRIPHOSPHATE, SODIUM DIPHOSPHATE, SODIUM MONOPHOSPHATE, SODIUM POLYPHOSPHATE, SODIUM METAPHOSPHATE, SODIUM PYROPHOSPHATE, SODIUM TETRAPHOSPHATE, SODIUM PENTAPHOSPHATE, SODIUM HEXAPHOSPHATE, SODIUM SEPTAPHOSPHATE, SODIUM OCTAPHOSPHATE, SODIUM NONAPHOSPHATE, SODIUM DECAPHOSPHATE, SODIUM UNDECAPHOSPHATE, SODIUM DODECAPHOSPHATE, SODIUM TRIDECAPHOSPHATE, SODIUM TETRADECAPHOSPHATE, SODIUM PENTADECAPHOSPHATE, SODIUM HEXADECAPHOSPHATE, SODIUM HEPTADECAPHOSPHATE, SODIUM OCTADECAPHOSPHATE, SODIUM NONADECAPHOSPHATE, SODIUM EICOSA-1-PHOSPHATE, SODIUM EICOSA-2-PHOSPHATE, SODIUM EICOSA-3-PHOSPHATE, SODIUM EICOSA-4-PHOSPHATE, SODIUM EICOSA-5-PHOSPHATE, SODIUM EICOSA-6-PHOSPHATE, SODIUM EICOSA-7-PHOSPHATE, 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Distributed By:
KOCH FOODS, INC.,
Chicago, IL 60641

RAW PRODUCT

CHICKEN BREAST CORDON BLEU

PERISHABLE KEEP FROZEN
2 - 14 PACK BOXES



1 07 81439 21558 2



215508

SIZE	PCS.	NET WT.
5	28	8.75 LBS

DISTRIBUTED BY



KOCH FOODS
America's Chicken Specialist
Chicago, IL 60641
KEEP FROZEN

CHICKEN CORDON BLEU



Size	Pcs.	Net Wt.
7oz.	100	43.75 Lbs.

215700

RAW
DO NOT MICROWAVE
TO HELP PREVENT FOODBORNE ILLNESS
CAUSED BY EATING RAW POULTRY

COOKING INSTRUCTIONS:

Cook From Frozen

Conventional Oven Only*

1. Preheat the oven to 400°F.
2. Remove plastic wrap and place the RAW portions in a shallow pan.
3. Bake 1 to 4 RAW portions for 35 to 40 minutes at 400°F.

CAUTION: Filling will be hot after cooking and may splatter.

*Many conventional ovens vary from temperature settings, adjust accordingly.

For Food Safety, bake this RAW PRODUCT to a minimum internal temperature of 165°F.

1. Insert the meat thermometer on an angle to measure the temperature of the CENTER of the thickest part.
2. SEE DIAGRAM.



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 MEATS AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARD'S) UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



Please visit our web site at www.kochfoods.com for information about our other delicious products or call us at 800-692-4548



KEEP FROZEN

Raw Stuffed Chicken Breast

Breaded, Boneless Skinless Breast of Chicken with Rib Meat

Cordon Bleu

Filled with Cheese and Ham

NET WT 7 OZ (198g)



0g
TRANS FAT
PER SERVING

RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.

Nutrition Facts

Serving Size 1 Package (198g)
Servings Per Container 1

Amount Per Serving		
Calories 330	Calories from Fat	80
Total Fat 9g		% Daily Value*
Saturated Fat	3.5g	14%
Trans Fat	0g	18%
Cholesterol	105mg	35%
Sodium	860mg	36%
Total Carbohydrate	26g	9%
Dietary Fiber	1g	4%
Sugars	3g	
Protein	35g	
Vitamin A 10% • Vitamin C 0%		
Calcium 8% • Iron 8%		

*Percent Daily Values are based on a  Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: BONELESS SKINLESS BREAST OF CHICKEN WITH RIB MEAT CONTAINING UP TO 8% OF A SOLUTION OF WATER, SEASONING (SUGAR, SALT, DEHYDRATED CHEDDAR BROTH, DEHYDRATED GARLIC, DEHYDRATED ONION), SODIUM PHOSPHATES, FILLER MEAT, PROCESS SWISS CHEESE (SWISS CHEESE, MILK, CHEESE CULTURES, SALT, BUTTER, WATER, SODIUM PHOSPHATES, CREAM, SALT), CANNED BRAND HAM-WATER, ADDED PORK CURED WITH A SOLUTION OF WATER, SUGAR, SALT, SODIUM LACTATE, SODIUM PHOSPHATES, SODIUM DIACETATE, SODIUM BIPHOSPHATE, SODIUM TRIPHOSPHATE, BLEACHED WHEAT FLOUR, DEODORIZED SYRUP, CO. SQUID, PARSLEY, SALT, MONEST, OREGANO, MILK, LEMON JUICE, SODIUM ACID PHOSPHATE, SODIUM BICARBONATE, MONO AND DIGLYCERIDES, NATURAL FLAVOR, SPICE EXTRACTS, BUTTERED WITH WATER, ENHANCED BLEACHED WHEAT FLOUR, WHEAT FLOUR, WHEAT, FERROUS SULFATE, THIAMINE MONONITRATE, HYDROLYZED L-Cysteine, MODIFIED FOOD STARCH, YELLOW CORN FLOUR, SALT, LEAVENING (SODIUM ACID PHOSPHATES, SODIUM BICARBONATE), PRE-BROWNED IN VEGETABLE OIL, CONTAINS MILK, SOY, WHEAT.

DIST. BY KOCH FOODS, INC., CHICAGO, IL 60648





Distributed By:
KOCH FOODS, INC.,
Chicago, IL 60641

RAW PRODUCT

CHICKEN BREAST CORDON BLEU

PERISHABLE KEEP FROZEN



1 07 81439 30054 7

SIZE	PCS.	NET WT.
7	18	7.88 LBS



SERVING SUGGESTION AFTER BAKING

KEEP FROZEN

215715

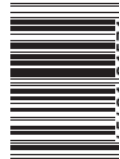


CHICKEN CORDON BLEU



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KOCH FOODS
America's Chicken Specialist™
Chicago, IL 60641

Size	Pcs	Net Wt.
7 oz.	20	8.75 Lbs.



Job/Order #: 273944	Cust: Aspen Foods Inc	Art: 032-12-14	Proof #1
Size: 8.000 x 3.000	Shape: RCR (0.125")	Part#: NO_53	
CSR: Sherry Higgins	Salesperson: Andy Tobias	Date 3-DEC-14	
Colors	Please review and approve: Copy, spelling, copy placement, size, shape, colors, unwind and dieline. Authorized signature accepts responsibility for accuracy of all copy, color break and artwork. Pamco is not liable for any discrepancies subsequently identified.		LABEL WIND OUT LEFT SIDE DISPENSES FIRST COPY POSITION 4
Please contact us with any questions at 847-803-2200. Please fax approvals to 847-803-2209.		THIS PROOF IS NOT TO BE USED FOR ACCURATE COLOR REPRESENTATION. ☐ OK AS IS ☐ OK w/CHANGES ☐ SUBMIT NEW PROOF w/CHANGES	
PAMCO Label CO., inc. 2200 S. Wolf Rd. Des Plaines, Illinois 60018-1934 P: (847) 803-2200 F: (847) 803-2209		Customer Signature _____ Date _____	

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KOCH FOODS
America's Chicken Specialist™
Chicago, IL 60641

KEEP FROZEN

CHICKEN CORDON BLEU

24/7 OZ



1 00 45421 21572 2



NET WEIGHT 10.5 LBS

Nutrition Facts

Serving Size 1 Package (198g)
Servings Per Container 1

Amount Per Serving

Calories 320 Calories from Fat 70

%Daily Value*

Total Fat 8g

Saturated Fat 3.5g

Trans Fat 0g

Cholesterol 90mg

Sodium 790mg

Total Carbohydrate 26g

Dietary Fiber 1g

Sugars 4g

Protein 33g

Vitamin A 10% • Vitamin C 4%

Calcium 8% • Iron 8%

*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

Sat Fat Less Than 20g

Cholesterol Less Than 300mg

Sodium Less Than 2,400mg

Total Carbohydrate 300g

Dietary Fiber 25g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: SKINLESS SWISS BREAST OF CHICKEN WITH RIB MEAT CONTAINING UP TO 9% SOLUTION OF WATER, SENSITIVE SUGAR SALT, DEHYDRATED CHICKEN BROTH, DEHYDRATED GARLIC, DEHYDRATED ONION, SODIUM PHOSPHATES, FILLER WITH PROCESSED SWISS CHEESE (SWISS CHEESE, MILK, CHEESE CULTURES, SALT, ENZYMES), WATER, SODIUM PHOSPHATE, CREAM, SALT, CANADIAN BRAND HAM WATER-ADDED MADE IN USA (PORK CURED WITH A SOLUTION OF WATER, SUGAR SALT, SODIUM LACTATE, SODIUM PHOSPHATES, SODIUM ACETATE, SODIUM DIPHOSPHATE, SODIUM TRIPHOSPHATE, WHOLE MILK, MOORED CORN STARCH, BLEACHED WHEAT FLOUR, WHEAT FLOUR, MONO AND DILY CERES, SODIUM OIL, GROUND HYDRA SALT, NONFAT DRIED MILK, LENTENING (SODIUM ACID PYROPHOSPHATES, SODIUM BICARBONATE), MONO AND DILY CERES, NATURAL FLAVOR, SPICE EXTRACTIVES, BATTERED WITH WATER, ENRICHED BLEACHED WHEAT FLOUR, WHEAT FLOUR, MONO AND DILY CERES, SODIUM OIL, GROUND HYDRA SALT, NONFAT DRIED MILK, LENTENING (SODIUM ACID PYROPHOSPHATES, SODIUM BICARBONATE), MONO AND DILY CERES, MOUNTAIN, HIGHER, ROLIC ACID, MODIFIED FOOD STARCH, YELLOW CORN FLOUR, SALT, LACTENING (SODIUM ACID PYROPHOSPHATES, SODIUM BICARBONATE), PRE-BROWNED VEGGIE OIL, CONTAINS MILK, WHEAT, SOY.

DIST. BY KOCH FOODS, INC., CHICAGO, IL 60641

NO MSG ADDED
KEEP FROZEN



KOCH Foods COMPANY

Raw Stuffed Chicken Breast Cordon Bleu

*Breaded Boneless Skinless Breast of Chicken with Rib Meat
(Specially Cut, Formed & Shaped) Filled with
Swiss Cheese and Canadian Brand Ham water-added (Made in USA)*

NET WT 7 OZ (198g)




RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.

RAW
DO NOT MICROWAVE
TO HELP PREVENT FOODBORNE ILLNESS
CAUSED BY EATING RAW POULTRY

COOKING INSTRUCTIONS:

Cook From Frozen

*Conventional Oven Only**

1. Preheat the oven to 400°F.
2. Remove plastic wrap and place the RAW portions in a shallow pan.
3. Bake 1 to 4 RAW portions for 35 to 40 minutes at 400°F.

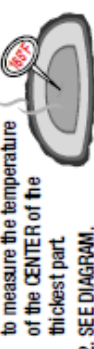
CAUTION: Filling will be hot after cooking and may splatter.

*Many conventional ovens vary from temperature settings, adjust accordingly.

For Food Safety, bake this RAW PRODUCT to a minimum internal temperature of 165°F.

1. Insert the meat thermometer on an angle to measure the temperature of the CENTER of the thickest part.

2. SEE DIAGRAM.



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 MEATS 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.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

**HELP PREVENT FOODBORNE ILLNESS
CAUSED BY EATING RAW POULTRY**

COOKING INSTRUCTIONS:
Cook From Frozen

Conventional Oven Only*

1. Preheat the oven to 400 F.
2. Remove plastic wrap and place the RAW pieces in a shallow pan.
3. Bake 1 to 4 RAW pieces for 30 minutes at 400 F.

CAUTION: Filling will be hot after cooking and may splatter.

***Temperature settings on conventional ovens may vary, adjust accordingly.**

For Food Safety, bake this RAW PRODUCT to a minimum internal temperature of 165°F.

- 
1. Insert the meat thermometer on an angle to measure the temperature of the **CENTER** of the thickest part.
2. SEE DIAGRAM.



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 MISMANAGED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN.
THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEATS 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.

Please visit our website at www.kochfoods.com
for information about our other delicious products
or call us at 800-692-4548



KEEP FROZEN

NET WT 5 OZ (142g)

RAW PRODUCT: FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 165°F MEASURED BY A MEAT THERMOMETER.

Raw Stuffed Chicken Breast

Breaded, Boneless Breast of Chicken with Rib Meat

Broccoli & Cheese

Filled with Broccoli & Cheese

0g

**TRANS FAT
PER SERVING**

**SERVING SUGGESTION FOR PRODUCT AFTER BAKING**

Nutrition Facts

Serving Size 1 Package (142g)
Servings Per Container 1

Amount Per Serving	
Calories 260	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 490mg	20%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 3g	
Protein 21g	
Vitamin A 10%	Vitamin C 10%
Calcium 6%	Iron 8%
Percent Daily Values are based on a  Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000
Total Fat	Less than 65g
Saturated Fat	Less than 25g
Cholesterol	Less than 300mg
Sodium	Less than 2,400mg
Total Carbohydrate	Less than 300g
Dietary Fiber	25g
	375g
	10g
	2,500

NAME: **WINTERBORN** RACE: **WHITE** AGE: **18** SEX: **MALE** HEIGHT: **5'10"**
 WEIGHT: **150** HAIR: **BROWN** EYES: **BLUE** BIRTH DATE: **11/11/78**
 DOB: **11/11/78** SSN: **123-45-6789** AKA: **WINTERBORN, JAMES**
 ADDRESS: **123 MAIN ST, APT 4B, NEW YORK, NY 10001**
 PHONE: **(212) 555-1234** EMAIL: **j.winterborn@example.com**
 OCCUPATION: **Software Engineer**
 EDUCATION: **BS in Computer Science, NYU**
 EMPLOYER: **ABC Corp**
 STATUS: **Single**
 RELIGION: **Catholic**
 POLITICAL: **Democrat**
 ALLERGIES: **None**
 MEDICAL: **None**
 DRUGS: **None**
 TOBACCO: **None**
 ALCOHOL: **None**
 COMMENTS: **Subject is a frequent flyer, often traveling for work. Last seen at JFK airport on 12/15/23.**

STATIONS WILL MUST GO

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81439300557





Distributed By:
KOCH FOODS, INC.,
Chicago, IL 60641

RAW PRODUCT

255509

CHICKEN BREAST BROCCOLI & CHEESE

PERISHABLE KEEP FROZEN
2 - 14 PACK BOXES



1 07 81439 30055 4

SIZE	PCS.	NET WT.
5	28	8.75 LBS

81439 30056

RAW PRODUCT

255700



Distributed By:
KOCH FOODS, INC.,
Chicago, IL 60641

CHICKEN BREAST BROCCOLI & CHEESE

PERISHABLE KEEP FROZEN



1 07 81439 30056 1

SIZE	PCS.	NET WT.
7	18	7.88 LBS

Please visit our website at www.kochfoods.com for information about our other delicious products or call us at 800-692-4548



1001 N. LAUREL ST., CHICAGO, ILL. 60642

Job/Order #: 235881		Cust: Aspen Foods Inc		Art: 306-11-12		Proof #1	
Size: 14 x 3.5		Shape: RCR (0.125")		Part#: 3478243			
CSR:		Salesperson: Andy Tobias		Date 27-NOV-12			
Colors							
Please review and approve: <i>Colors, spelling, crop placement, size, shape, colors, unlined and delinea. Authorized signature accepts responsibility for accuracy of all copy, color break and artwork.</i> <i>Pemo is not liable for any discrepancies subsequently identified.</i> Please contact us with any questions at 847-803-2200. Please fax approvals to 847-803-2209.							
		PAMCO Label Co., Inc. 2200 W. Hill St. Deer Park, Illinois 60010-9114 (n) 847-803-2200 • (f) 847-803-2209		THIS PROOF IS NOT TO BE USED FOR ACCURATE COLOR REPRESENTATION. ☐ OK AS IS ☐ OK w/CHANGES ☐ SUBMIT NEW PROOF w/CHANGES		Customer Signature _____ Date _____	

Job/Order #: 235881	Cust: Aspen Foods Inc	Art: 306-11-12	Proof #1
Size: 14 x 3.5	Shape: RCR (0.125")	Part#: 3478239	
CSR:		Salesperson: Andy Tobias	Date 27-NOV-12
Colors	☐ 1759 ☐ Dark	LABEL WIND OUT Please print and approve: Gays, spelling, crop placement, size, shape, colors, unlined and dotline. Authorized signature accepts responsibility for accuracy of all copy, color break and artwork. Pamo is not liable for any discrepancies subsequently detected. COPY POSITION 1	
Please print and approve: Gays, spelling, crop placement, size, shape, colors, unlined and dotline. Authorized signature accepts responsibility for accuracy of all copy, color break and artwork. Pamo is not liable for any discrepancies subsequently detected.		THIS PROOF IS NOT TO BE USED FOR ACCURATE COLOR REPRESENTATION. ☐ OK AS IS ☐ OK w/CHANGES ☐ SUBMIT NEW PROOF w/CHANGES	
 PAMCO Label Co., Inc. 23200 - West of the Plains, Suite 1000-1914 m (847) 803-2300 f (847) 803-2309		Customer Signature _____ Date _____	

