













# DGA CARNE DE SES MOLIDA USDA

THIS PRODUCT WAS PREPHAGO FROM INSPECTED AND PASSED MERT AND OR PROJURY, SOME FOOD PRODUCTS PRODUCT IS MISHANDLED OR CODKES IMPROPERLY, FOR YOUR PROTECTION, FOIL OUT THESE SAFE HANDLING

KEEP REFRIGERATED OR FROZEN.
THAIL! IN REFRIGERATOR OR MICHOWAVE.
KEEP RAW MERT AND POULTRY SEPARASE FROM
OTHER FOODS, WASH IVORKING SURFALLS
TINCLUDING EUTTING BOARDS), UTENST S, AND
HAMDS AFTER TOUCKING BRULMENT OR POULTRY.

THOROUGHLY

KEEP HOT FOODS HOT.
REFRIGERATE LEFTOVERS
IMMEDIATELY OR CISCRAU.

Packed on May 12, 18

Best Bafare

Self By Jun 11, 18 Total Price

Rel Witet 2.04 lb

JUSE



# DGA MASITAS DE CEPDO USDA

THIS PRODUCT LIAS PREPARI OF ASM LAS PELLED AND PROSED MEAT AND ON POW SOME FOOD PRODUCT OF PRODUCT IS MISHING TO PRODUCT IN THE PROPERTY. FOR HENDLING THRU INSTRUCTIONS.

KEEF REFRIGERATED UP TO THE THRUE IN REFRIGERATION OF MICHOGRAP.

KEEP RALL MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SUMFACES

INCLUDING LITTING BUARDS. INT. SIES, RND. HANDS RETH ROBERT OR POULTRY.

KEEP HOT FOODS HOT.

RF PLACEMATE LEFTOURIS THOROUGHLY OR DISCARD. Sell By Best Estera Packed On May 11, 18 Jun 10, 18 Unit Price

Net Wt/Ct 2.00 lb

JOSE

Total Price





## Selecios:

De todo ja gustal

### BIFTEC DE PAVO PREV. CONG. U.S.

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PRESED MEAT AND/OR POULTRY, SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CRUSE ILLNESS IF THE PRODUCT IS MISHAPOLED OR COOKED IMPROPERLY, FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS,

INSTRUCTIONS,

THAW IN REFAIGERATED OR FROZEN,
THAW IN REFAIGERATED OR FROZEN,
THAW IN REFAIGERATION OR MICROWAVE,
KEEP ARM MEAT AND POULTRY SEPRANTE FROM
OTHER FOODS, WASH WORKING SURFACES,
(INCLUDING CUTTING BORBUS), UTENSILS, AND
HANDS AFTER TOUCHING ARW MERT OR POULTRY.

KEEP HOT FOODS HOT.

COOK
THOROUGHLY

PACKED ON
Best Before

JUN 04, 18

Net WYZET

Unit Price

1.62 Ib

\$2.99/Ib

JOE YERA



#### DGA CARNE MOLIDA POLLO USDA

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PRISSED MEAT AND/OR POULTRY, SOME FOOD PRODUCTS MAY CONTRIN BACTERIA THAT COULD CRUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN.
THAW IN REFRIGERATED OR MICHOWAVE.
KEEP RAW MEAT AND POULTRY SEPRARTE FROM OTHER FOODS. WASH WORKING SURFACES

(INCLUDING CUTTING BORRDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
KEEP HOT FOODS HOT.

COOK THOROUGHLY REFRIGERATE FROM OTHER FOODS. WASH WORKING SURFACES

WMEDIATELY OR DISCRED.

Packed On Best Before Sell By Jul O4, 18

Met WYC! Unit Price Total Price

O.51 Ib

JOE YERA