



# AFANDINA

## Halal Wholesale Chicken

23-10 A 38th Ave. L.I.C., NY 11101  
Tel. 718-433-4402



### Safe Handling Instructions

This product was prepared from inspected and passed meat and organs. 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 meat and poultry separate from other foods.  
Wash working surfaces (including cutting boards),  
utensils, and hands after handling raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers  
promptly or discard.

# (646) 919-4532

## BONELESS LEG MEAT

**KEEP REFRIGERATED**  
Up to 4% Retained Water  
Product of USA



40  
Net Wt. lbs



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## Halal Chicken

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**(718) 433-4402**



**Preparation Instructions**  
To ensure the best quality and safety of the product, please read the following instructions carefully. For more information, please visit our website at [www.afandina.com](http://www.afandina.com).  
1. Thaw the product in the refrigerator overnight.  
2. Remove the product from the refrigerator and pat dry with paper towels.  
3. Preheat the oven to 375°F (190°C).  
4. Place the product in a roasting pan and cook for 15-20 minutes.  
5. Let the product rest for 5 minutes before serving.  
6. For more information, please visit our website at [www.afandina.com](http://www.afandina.com).

- BONELESS LEG MEAT
- BONELESS THIGH'S MEAT
- CHICKEN PARTS

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Product of USA

**40**  
Net Wt. lbs