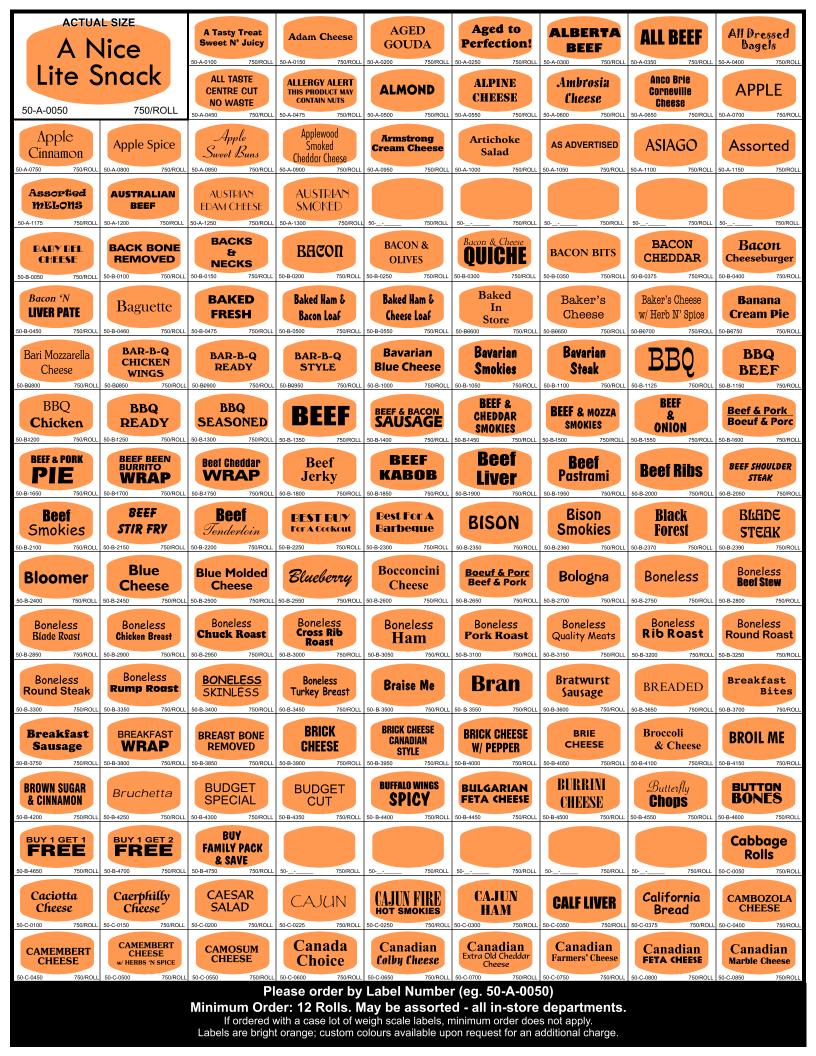


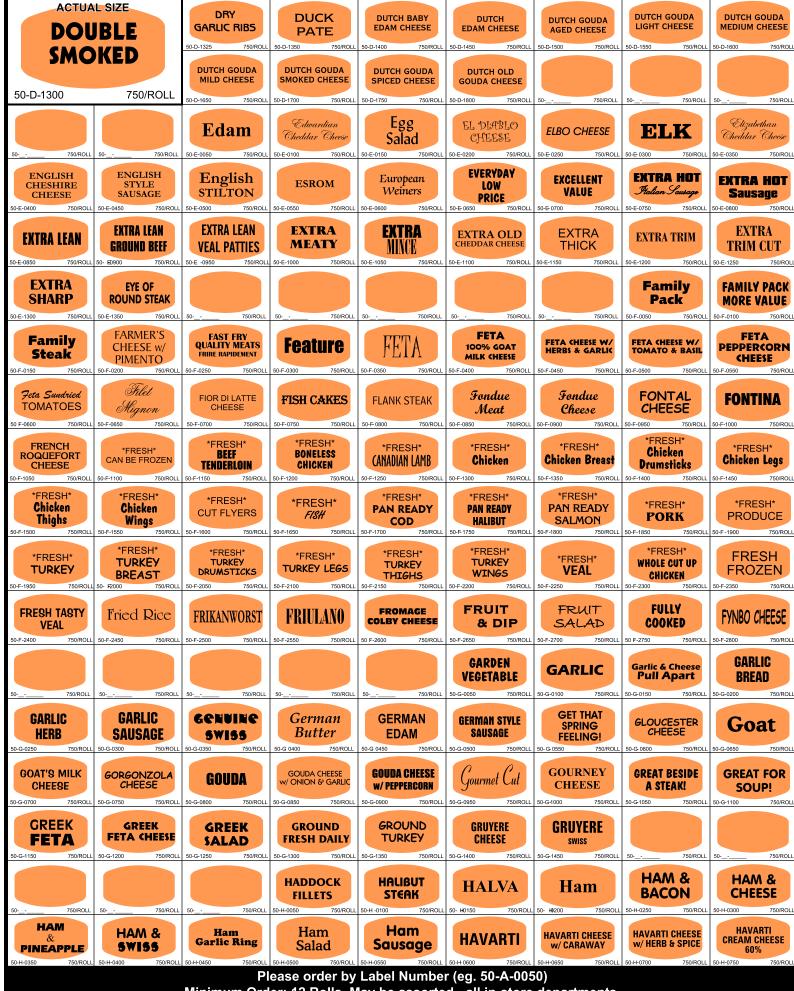
Over 10 Years of Quality Service!

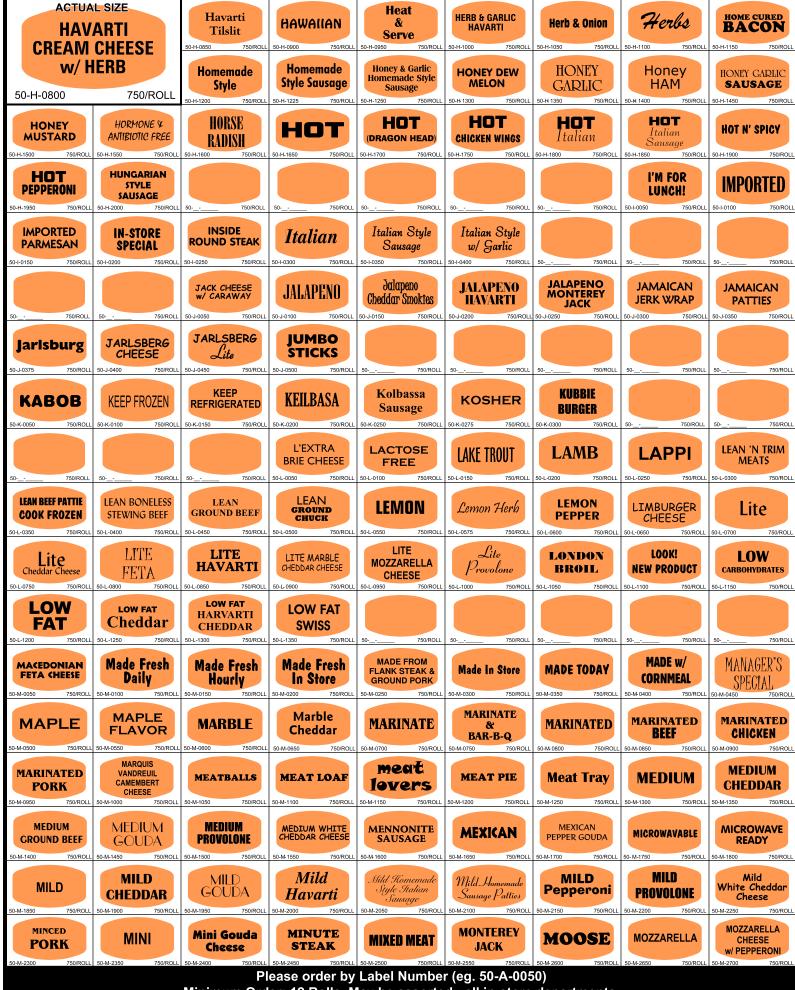


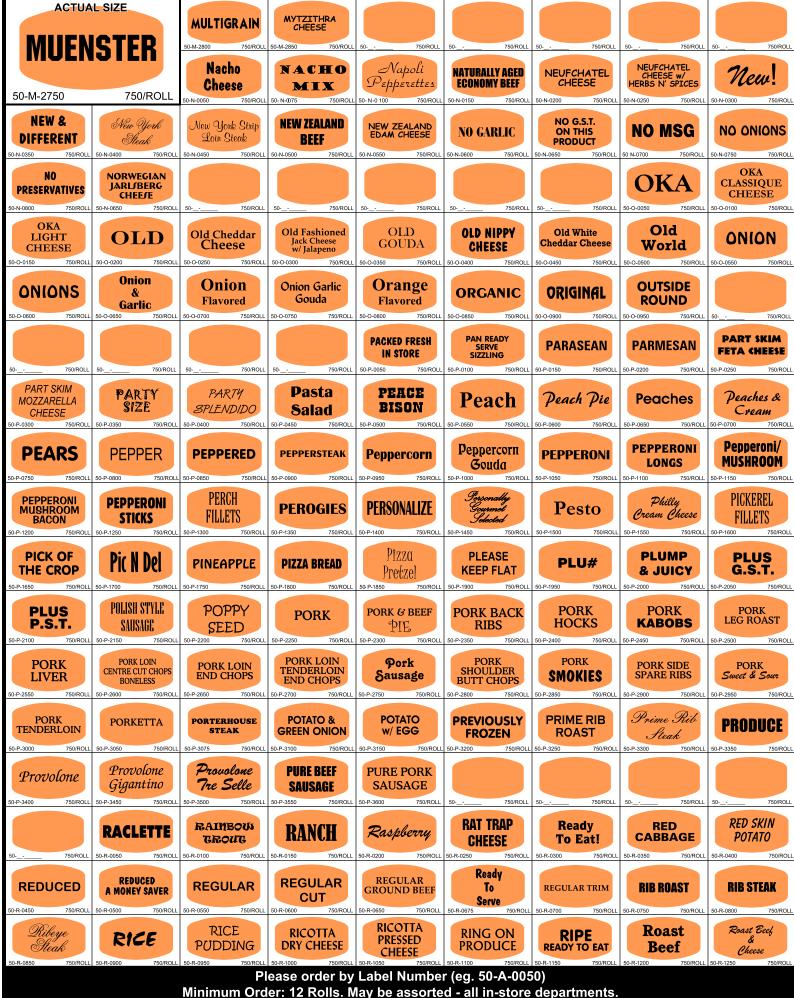
2008/09 Grocery Labels Catalog



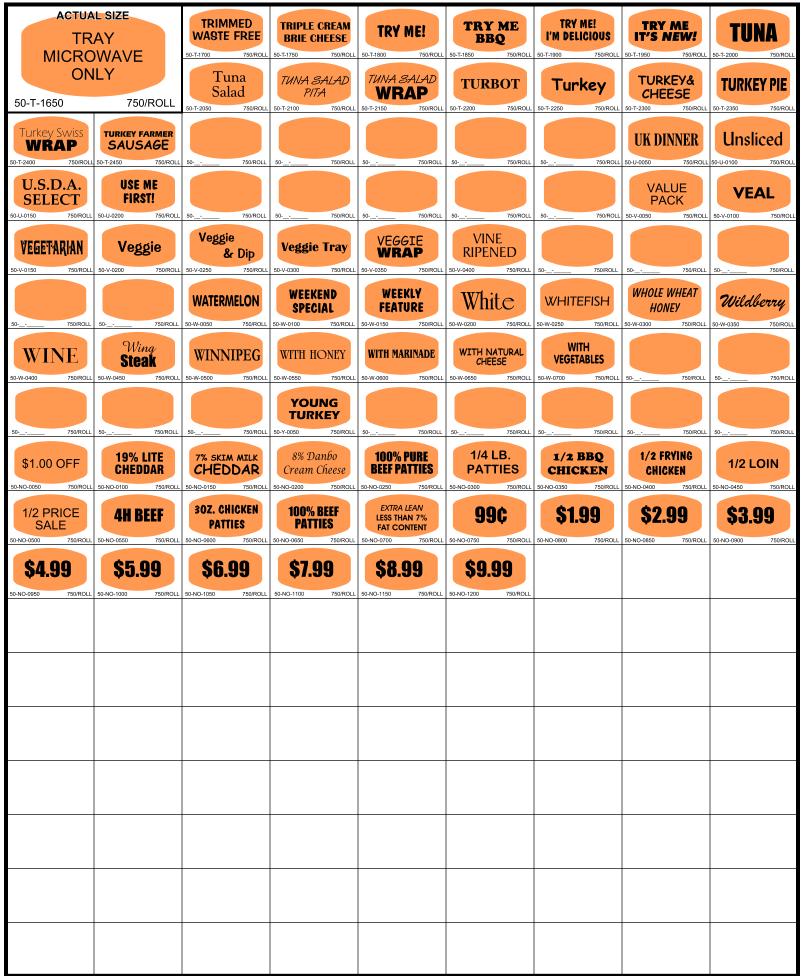
Canadian Mild Cheddar	Canadian Mozzarella Cheese 50-C-0950 750/ROLL	Canadian Old Cheddar Cheese 50-C-1000 750/ROLL	Canadian Sausage	CANENAAR CHEESE 50-C-1100 750/ROLL	CANTALOPE 50-C-1150 750/ROLL	CANTENAAR LOW FAT LOW SALT CHEESE 50-C-1200 750/ROLL	<b>CAPON</b> 50-C-1250 750/ROLL
Observa	CARROT & RAISIN SALAD 50-C-1300 750/ROLL	BLUE CHEESE 50-C-1400 750/ROLL	CASATA CHEESE 50-C-1450 750/ROLL	CAUTION 50-C-1500 750/ROLL	CEASAR SALAD 50-G 1550 750/ROLL	Pate	CHEDDAR CHEESE CURDS 50-C-1650 750/ROLL
CHEDDAR CHEESE W/ PEPPERCORN CHEESE 50-C-1700 750/ROLL 50-C-1750 750/ROLL	Cheese Curds 50-C-1800 750/ROLL	Cheese Smokies 50-C-1850 750/ROLL		50-C-1950 750/ROLL	W/ Jalapeno 50-C-2000 750/ROLL		
CHEF SALAD  CHEF STYLE BONELESS SIRLOIN STEAK  50-C-2150  750/ROLL 50-C-2200  750/ROLL	CHEF STYLE NEW YORK SIRLOIN STEAK 50-C-2250 750/ROLL		50-C-2350 /50/ROLL	Cheshire Cheese 50-C-2400 750/ROLL	Chevalier Double Cream Brie Cheese 50-C-2450 750/ROLL	Chevalier Double Cream Brie Cheese w/ Herbs 50-C-2500 750/ROLL	Chevalier Double Cream Cheese w/ Pepper 50-C-2550 750/ROLL
Chevalier Double Cream Cheese Regular Brie Cheese 750-C-2850 750/ROLL	Chicken 750/ROLL	Chicken & Ham PIE 50-C-2750 750/ROLL	Chicken Bar-B-Que Poulet	Chicken Cacciatore 50-C-2850 750/ROLL	Chicken Gaeser Pita 50-C-2900 750/ROLL	CHICKEN CAESAR WRAP 50-C-2950 750/ROLL	Chicken CUTLETTES 50-C-3000 750/ROLL
Chicken Chicken Fingers 50-C-3050 750/ROLL 50-C-3100 750/ROLL	Chicken Fried Rice 50-C-3150 750/ROLL	Chicken Kabob 50-C-3200 750/ROLL		Chicken Legs & Back 50-C-3300 750/ROLL			Chicken LOAF 50-C-3450 750/ROLL
Chicken Salad  50-C-3550 750/ROLL 50-C-3550 750/ROLL	Chicken Salad & Cheese 50-C-3600 750/ROLL		Chicken Wingettes  50-G-3700  750/ROLL		Chicken Wings 50-C-3775 750/ROLL		Chocolate  50-C-3850  750/ROLL
Choc Chip Chocolate Cream Pie 50-C-3900 750/ROLL 50-C-3950 750/ROLL	CHUCK ROAST 50-C-4000 750/ROLL	& Raisin	Sweet Buis	<b>CLUB PACK</b> 50-C-4150 750/ROLL	CLUB PITA 50-C-4200 750/ROLL	COBERG  50-C-4250 750/ROLL	COD FILLETS 50-C-4300 750/ROLL
Coffee COGNAC PATE 50-C-4350 750/ROLL 50-C-4400 750/ROLL	COLBY 50-C-4450 750/ROLL	COLBY CHEESE 50-C-4500 750/ROLL		CHICKEN	COLD PACK CHEESE 50-C-4650 750/ROLL	SPUDS	<b>COLE SLAW</b> 50-C-4750 750/ROLL
COMBO CONTAINS NUTS  50-C-4850 750/ROLL 50-C-4850 750/ROLL	COOK BEFORE EATING 50-C-4900 750/ROLL	Cook thoroughly to 170°F 50-C-4925 750/ROLL	Cook to 170°F	COOKED HAM 50-C-4950 750/ROLL	RIMDI IO IMI	COOKED ROAST BEEF	COOKED ROAST CHICKEN BREAST 50-C-5100 750/ROLL
COOKED ROAST TURKEY BREAST  50-C-5150 750/ROLL 50-C-5200 750/ROLL	<b>CORN</b> 50-C-5250 750/ROLL	Dog	CORNED BEEF 50-C-5350 750/ROLL	CORNER CUT RUMP ROAST 50-C-5400 750/ROLL	PATTY	COUNTRY STYLE 50-C-5500 750/ROLL	COUNTRY STYLE  Sate  50-C-5550  750/ROLL
COUNTRY STYLE RIDS  50-C-5650  750/ROLL  50-C-5650  750/ROLL	COUNTRY VEGETABLE SALAD 50-C-5700 750/ROLL	CRAB AND RED PEPPER MOUSSE 50-C-5750 750/ROLL	CRAB MEAT SALAD  50-C-5800 750/ROLL	CRAB PASTA  50-C-5850 750/ROLL	CRAB SALAD 50-C-5900 750/ROLL	Cream Cheese	Cream Cheese w/ Garlic 50-C-6000 750/ROLL
Cream Cheese w/ Herb & Spice  50-C-6050  750/ROLL  50-C-6100  750/ROLL	Cream Cheese w/ Peach	Cream Cheese w/ Pepper	Cream Cheese w/ Pineapple 50-C-6300 750/ROLL	Cream Cheese w/ Raspberry	Cream Cheese w/ Salmon	Cream Cheese w/ Salmon & Dill 50-C-6450 750/ROLL	Cream Cheese w/ Shrimp 50-C-6500 750/ROLL
Cream Cheese w/ Strawberry  50-C-6650 750/ROLL 50-C-6600 750/ROLL	Creamy Cole Slaw	Cream Cole Slaw w/ Yogurt 50-C-6700 750/ROLL	Creamy Cucumber Salad 50-C 6750 750/ROLL	Creamy Danish Blue	Creton w/ Fine Herb Pate 50-C-6850 750/ROLL	Cretons 50-C-6900 750/ROLL	CROSS RIB ROAST 50-C-6950 750/ROLL
CROSSRIB STEAK  50-C-7000 750/ROLL 50-C-7050 750/ROLL	Curried Chicken WRAP  50-C-7100 750/ROLL	CUT FROM CANADA GRADE A/AA/AAA BEEF 50-C-7150 750/ROLL	CUT FROM U.S.D.A. BEEF 50-C-7200 750/ROLL	CUT UP CHICKEN 50-C-7250 750/ROLL	50 750/ROLL	50	50
50 750/ROLL 50 750/ROLL	DANBO CHEESE 50-D-0050 750/ROLL	Danish Blue 50-D-0100 750/ROLL	Danish Blue Cheese	Danish Esrom Cheese	Danish Fontina Cheese 50-D-0250 750/ROLL	Danish Havarti	Danish Havarti Cheese w/ Dill 50-D-0350 750/ROLL
Danish Spiced Cheese w/ Jalapeno  50-D-0400 750/ROLL 50-D-0450 750/ROLL	<b>DEER</b> 50-D-0500 750/ROLL	Deli Dept.	Delicia Loat	Deluxe 50-D-0650 750/ROLL	DIET LEAN 50-D 0700 750/ROLL	50-D-0750 750/ROLL	Dill Havarti 50-D-0800 750/ROLL
DINNER DISCOUNT PRICE  50-D-0850 750/ROLL 50-D-0900 750/ROLL	Dolmades 50-D-0950 750/ROLL	DONAIR MEAT LOAF 50-D-1000 750/ROLL	DONAIR SAUCE	DOUBLE CREAM BRIE CHEESE 50-D-1100 750/ROLL	DOUBLE CREAM CHEESE 50-D-1150 750/ROLL	DOUBLE GLOUCESTER STILTON CHEESE 50-D-1200 750/ROLL	DOUBLE GLOUCESTER CHEESE 50-D-1250 750/ROLL
		er: 12 Rolls. Ñ		r (eg. 50-A-005 d - all in-store	•		

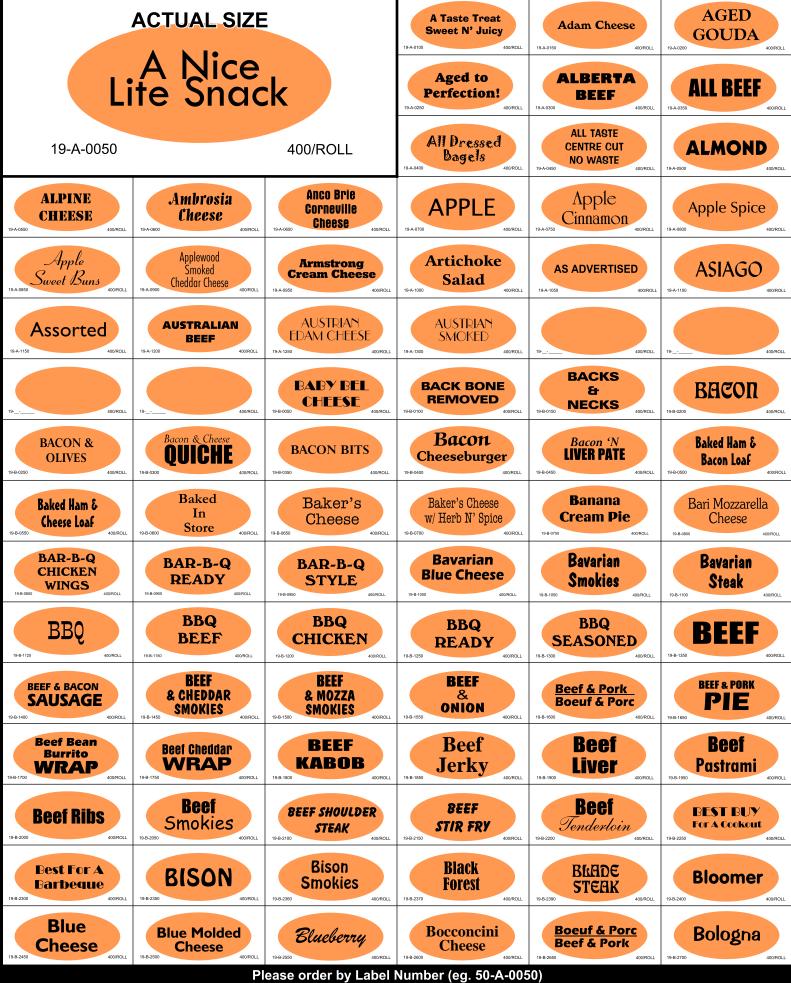


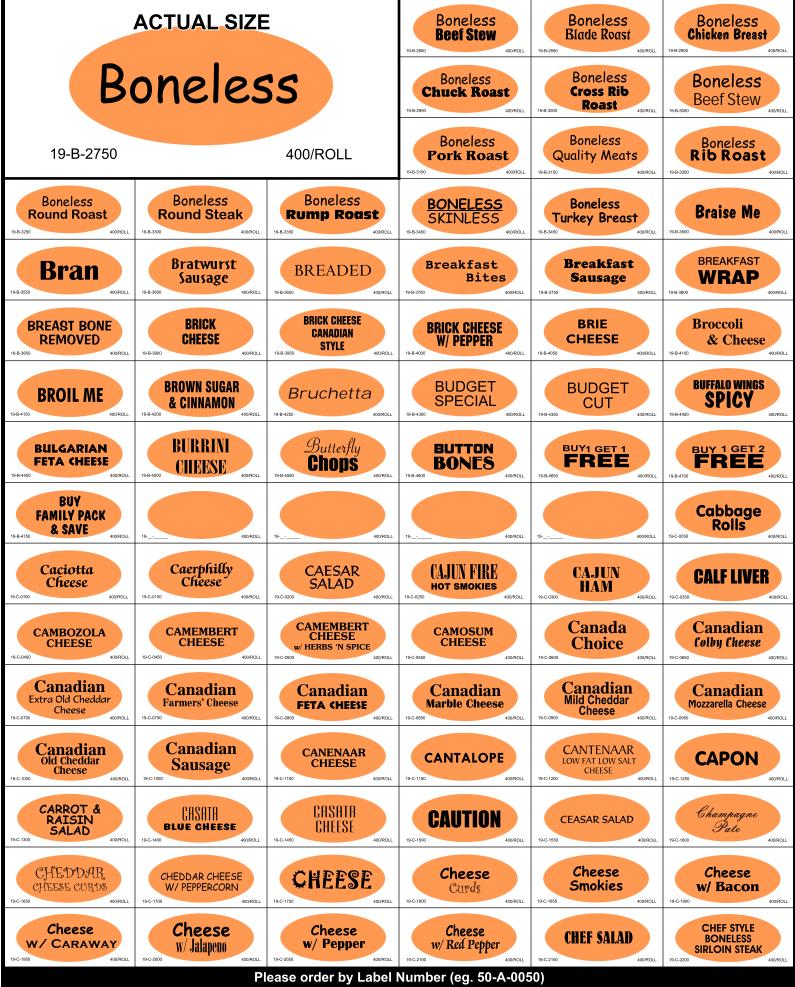


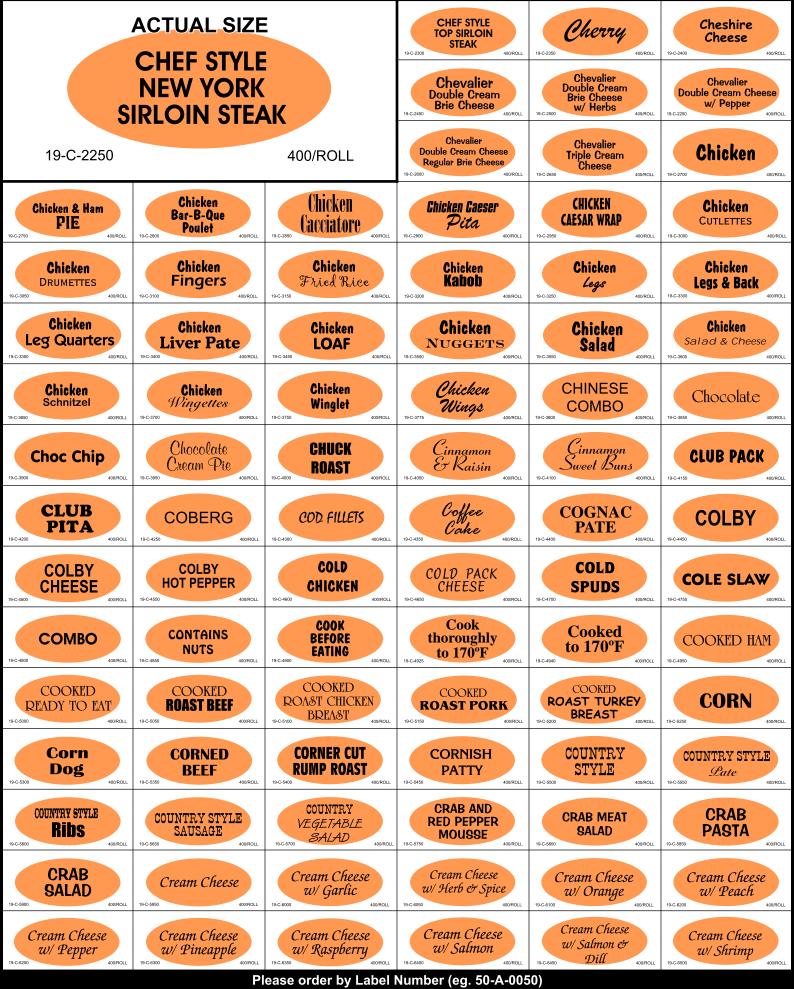


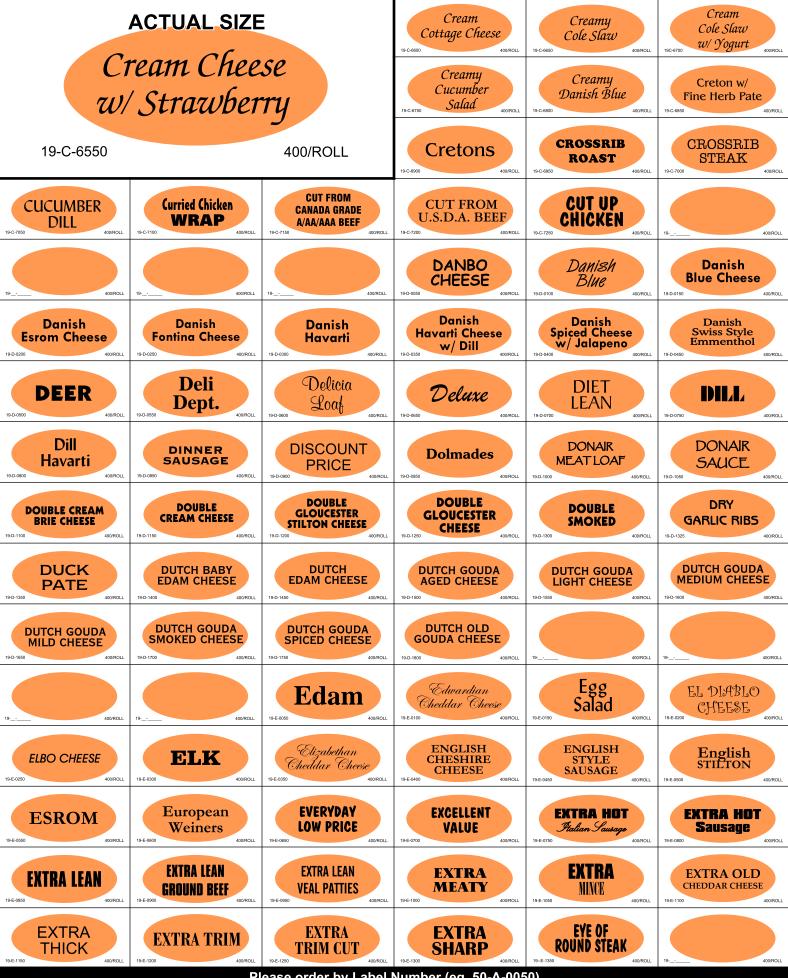
ACTUAL SIZE	Roast Me!	DOMANIO	ROOKWORST	ROQUEFORT	ROULADIN	ROUND	ROUND
<b>Roast Beef</b>		<b>ROMANO</b> 50-R-1400 750/ROLL	50-R-1450 750/ROLL	CHEESE	STEAK	ROAST	<b>STEAK</b> 50-R-1650 750/ROLL
Dinner	ROUND STEAK			50-R-1500 /50/ROLL	50-R-1590 /50/ROLL	50-R-1600 /50/ROLL	50-R-1650 /50/ROLL
50-R-1300 750/ROLL	BONELESS	RUMP ROAST	RYE BREAD				
			50-R-1800 750/ROLL	SALMON		Salmon	
SALAMI	SALSA JACK CHEESE	SALTED	SALMON	& DILL	Salmon Flavored	Steak	San Francisco Sour
50 750/ROLL 50-S-0050 750/ROLL	50-S-0100 750/ROLL						50-8-0400 750/ROLL  Seasoned with
SATISFACTION Sausage Roll	SAVE ON 3 PACK	SAVE TODAY!	SAVER PACK	SCAMPI	Seasoned	To Perfection	Seasonea wun Our Special Spices
50-S-0450 750/ROLL 50-S-0500 750/ROLL	50-S-0550 750/ROLL		50-S-0650 750/ROLL				50-S-0800 750/ROLL
SEEDLESS SEMI BONELESS	SHarp	SHARP CHEDDAR CHEESE	SHORT RIB ROAST	SHOULDER STEAK BONELESS	SHREDDED	SIDE PORK	SIMULATED BACON BITS
50-S-0850 750/ROLL 50-S-1000 750/ROLI	50-S-1050 750/ROLL				50-S-1250 750/ROLL	50-S-1300 750/ROLL	50-S-1350 750/ROLL
DOMETERS	Sivloin Steak	SIRLOIN TIP ROAST	SIRLOIN TIP STEAK	SKINLESS	SKINLESS BREAST	SLAB BACON	Sliced
012111	50-S-1500 750/ROLL			50-S-1650 750/ROLL		50-S-1750 750/ROLL	
SLICED - SLICED	Sliced	SLICED GURBEC SWISS CHEESE	Slovenian Swiss	Slovenian Swiss Style Emmenthal	Smoked	SMOKED GOUDA	SMOKED GOUDA CHEESE W/ HERBS
SMOKED         BACON           50-S-1850         750/ROLL         50-S-1900         750/ROLL	Cheese 750/ROLL					50-S-2200 750/ROLL	
SMOKED GOUDA CHEESE CHEESE CHEESE CHEESE	SMOKED GOUDA	SMOKED	SMOKED	SMOKED JARLSBERG	SMOKED MOZZARELLA	SMOKED	Smoked
w/ HERBS & SPICES	CHEESE w/ MEXICAN STYLE 50-S-2400 750/ROLL	GRUYERE 50-S-2450 750/ROLL		CHEESE	CHEESE	PORK 50-S-2530 750/ROLL	Pork Hocks 50-S-2540 750/ROLL
Smoked Smoked				SOLE		Caundanah	0010/14//
Pork Jawls <i>Provalone</i> 50-8-2550 750/ROLL 50-8-2600 750/ROLL		SNACK PACK	CHEESE	FILLE 12	BONES	Sourdough 50-S-2900 750/ROLL	00012
CDANICH							50-S-2950 750/ROLL <b>SPINACH</b>
FRIED RICE		Beef Roast	SPICED GOUDA	PORK ROAST	SPICY ORZO	RIDS	AND PASTA
	. 50-S-3100 750/ROLL			50-S-3250 750/ROLL	OFFICIAL O	50-S-3350 750/ROLL	50-S-3400 750/ROLL <b>STILTON</b>
Spinach Sprintz Cheese	STEAK	STEAK MUSHROOM PITA	ST€W	STEW MEAT	STEWING HEN	STILTON CHEESE	BLUE CHEESE
50-S-3450 750/ROLL 50-S-3500 750/ROLL		50-S-3600 750/ROLL	50-S-3650 750/ROLL	50-S-3700 750/ROLL	50-S-3725 750/ROLL  Stuffed		
Stir Fry stir n' fry	STRIP LOIN STEAK	Strawberry	Strawberry Flavored	Stuffed	Chicken Breast	Stuffed PORK CHOPS	Stuffed PORK ROAST
50-S-3800 750/ROLL 50-S-3850 750/ROLL		50-S-3950 750/ROLL	50-S-4000 750/ROLL	50-S-4050 750/ROLL	50-S-4100 750/ROLL	50-S-4150 750/ROLL	50-S-4200 750/ROLL
STUFFING SUNDRIED TOMATO HAVARTI	SUNDRIED	SUPER RIBS	Super Pack	SUPREME Seed & Grain	Sweet & Sour	Sweet & Sour CHICKEN WINGS	Sweet & Sour RIBS
50-S-4250 750/ROLL 50-S-4300 750/ROLL	. 50-S-4350 750/ROLL	50-S-4400 750/ROLL	50-S-4450 750/ROLL	50-S-4500 750/ROLL	50 8-4550 750/ROLL	50-S-4600 750/ROLL	50-S-4650 750/ROLL
Sweet Italian Sausage Susage Susage	SWISS GARLIC	Swiss Grubec Lite	Swiss Gruyere Cheese	SWISS STYLE EMMENTHAL	Switzerland		
50-S-4700 750/ROLL 50-S-4750 750/ROLI	50-S-4800 750/ROLL	50-S-4850 750/ROLL	50-S-4900 750/ROLL	50-S-4950 750/ROLL	50-S-5000 750/ROLL	50 750/ROLL	50 750/ROLL
		T-Bone	TACO	TAKE ME	TAPIOCA	TAPIOCA PUDDING	TEMPERATURE
50 750/ROLL 50 750/ROLL	50 750/ROLL	Steak 50-T-0050 750/ROLL		CAMPING! 50-T-0150 750/ROLL	50-T-0200 750/ROLL	50-T-0250 750/ROLL	50-T-0300 750/ROLL
Tenderloin STEAR BACON	TENDER &	TENDER JUICY	TENDER	TENDERIZED	TERIYAKI	TEXAS	TEXAS TACO
50-T-0350 750/ROLL 50-T-0400 750/ROLL	<b>JUICY</b> 50-T-0450 750/ROLL	<b>STEAK</b> 50-T-0500 750/ROLL	<b>STEAK</b> 50-T-0550 750/ROLL	STEAK HIP 50-T-0600 750/ROLL	50-T-0650 750/ROLL	50-T-0700 750/ROLL	<b>WRAP</b> 50-T-0750 750/ROLL
THEI THANK YOU	THANK YOU!	THAWED FOR YOUR	THICK CUT	THICK	THIGHS &	THIN	This Product TO BE STORED AT
CHICKEN WRHP  50-T-0800  750/ROLL  50-T-0850  750/ROLL	We Appreciate Your Business	CONVENIENCE 50-T-0950 750/ROLL	50-T-1000 750/ROLL	SLICED 50-T-1050 750/ROLL	<b>BACKS</b> 50-T-1100 750/ROLL	Slice 50-T-1150 750/ROLL	TO BE STORED AT 40°F (4°C) or LOWER 140°F (60°C) or HIGHER
Three Cheese Three-Legged	TILSLIT	TODAY'S		TOP ROUND	Top	Top	Tossed
Cheddar, Mozarella Romano  50-T-1200  750/ROLL 50-T-1250  750/ROLL	HAVARTI 50-T-1300 750/ROLL	FEATURE 50-T-1350 750/ROLL	TOMATOES  50-T-1400 750/ROLL	ROAST  50-T-1450 750/ROLL	Round Steak 50-T-1500 750/ROLL	Sirloin Steak	Salad 50-T-1600 750/ROLL
30-1-1200 /50/ROLL	PI	ease order by	Label Numbe	r (eg. 50-A-005	50)		1 00-1-1000 /50/ROLL
	Minimum Ord	er: 12 Rolls. N	lay be assorte	d - all in-store	departments.		





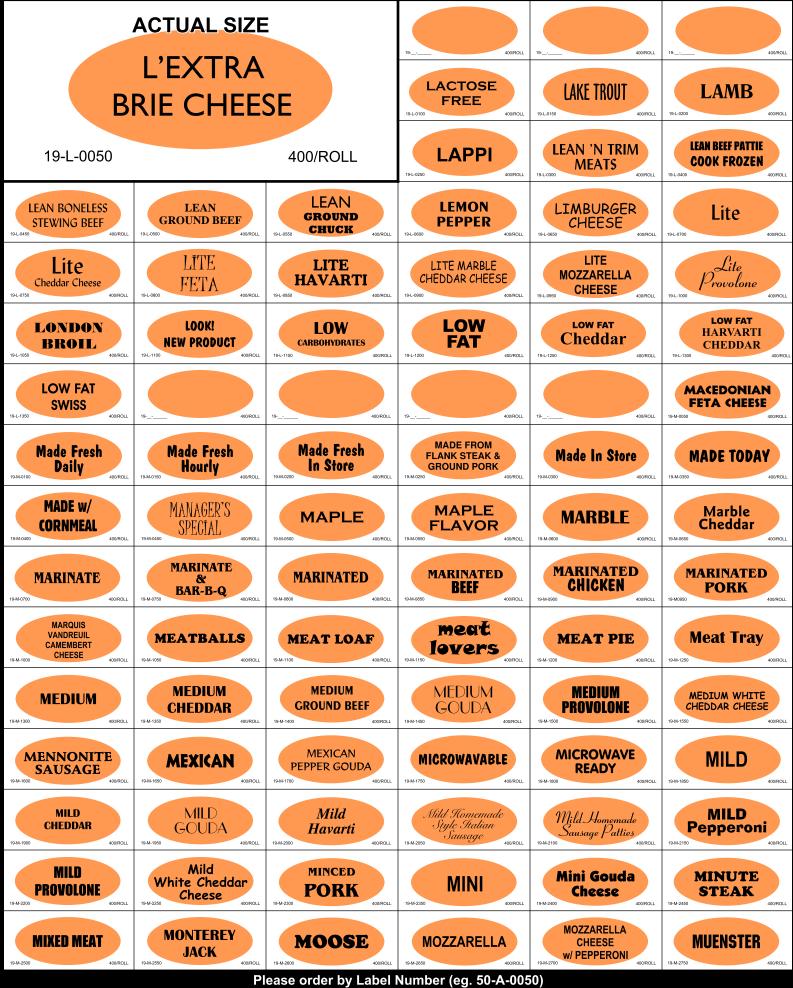


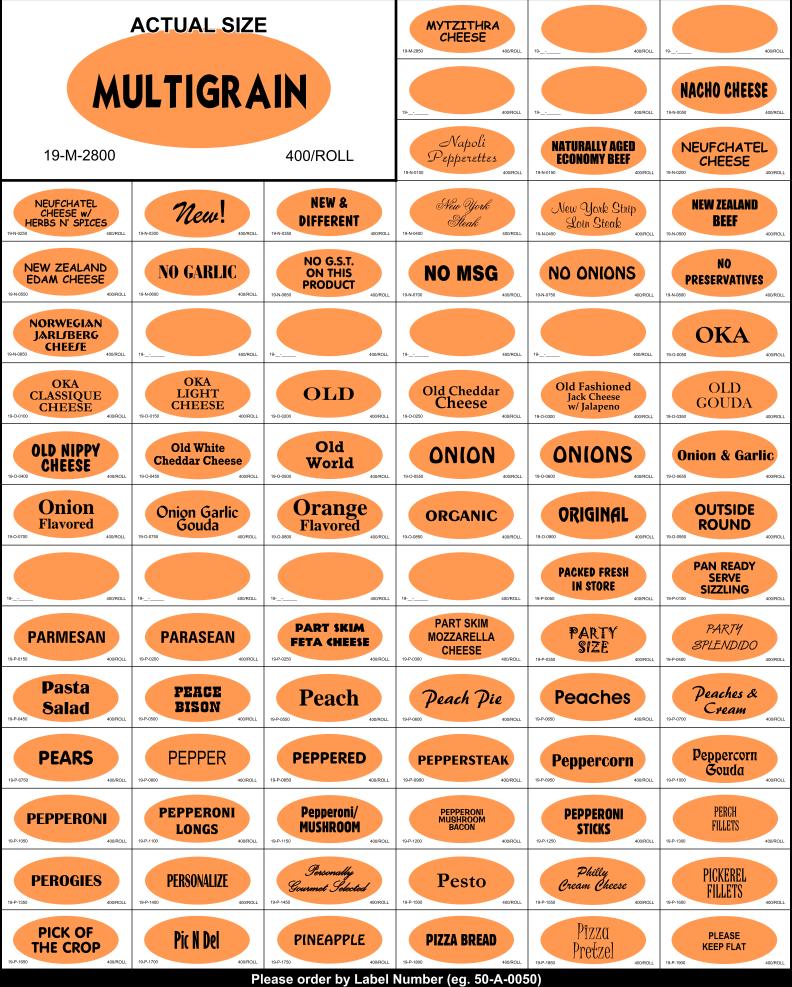


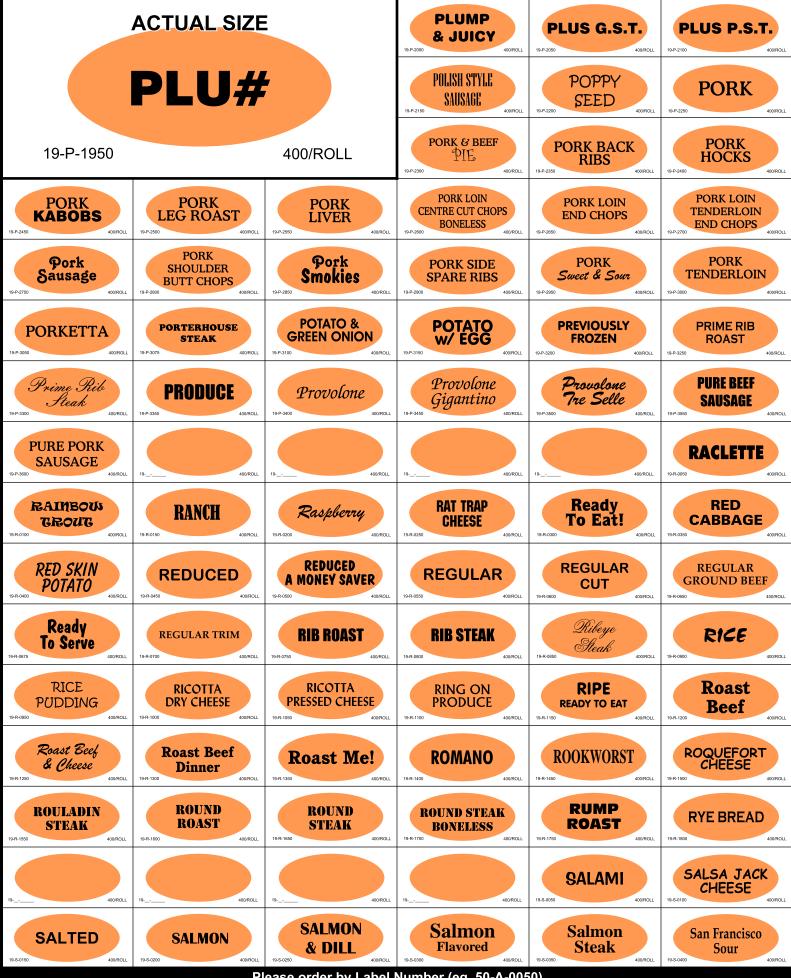


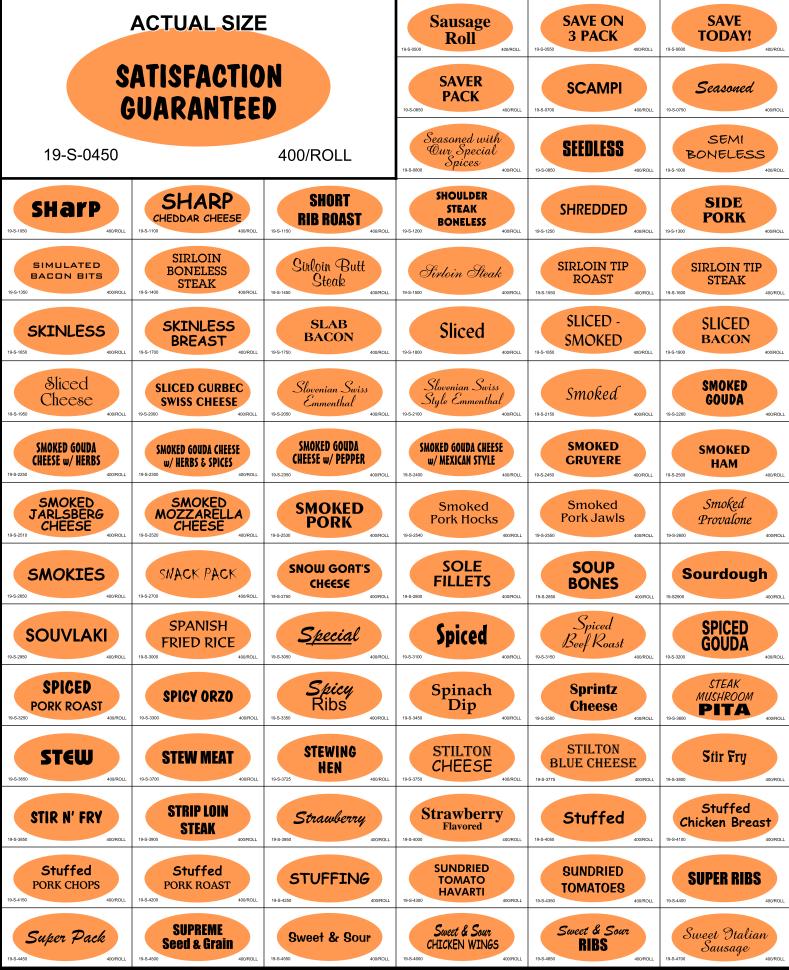


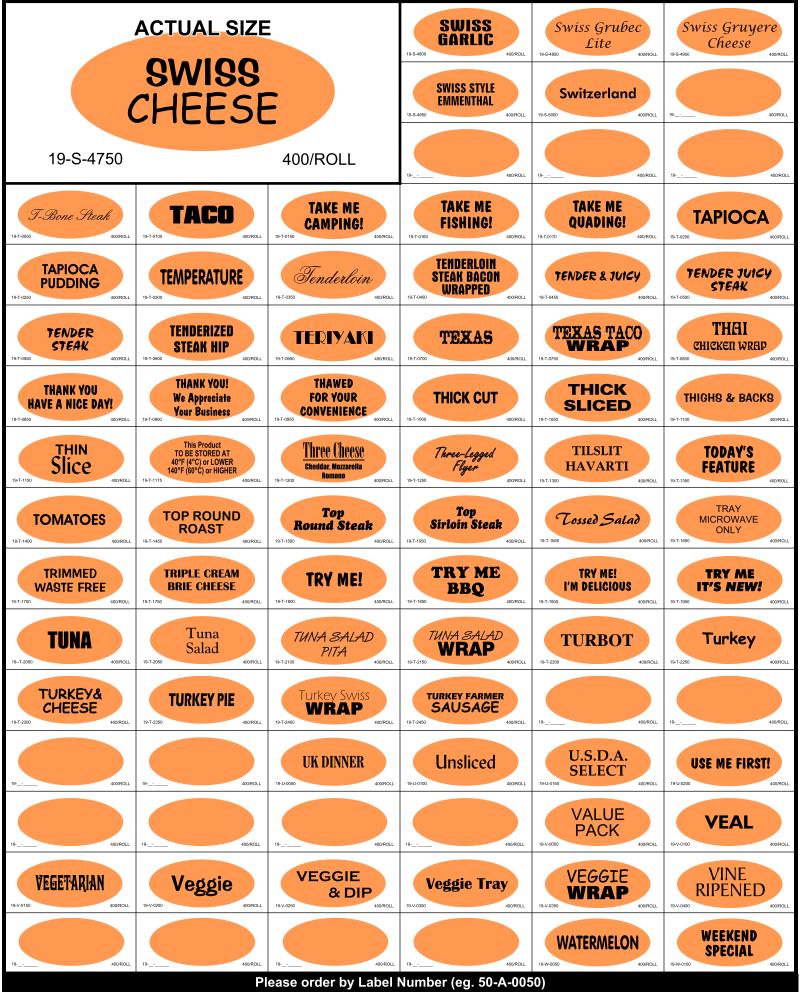


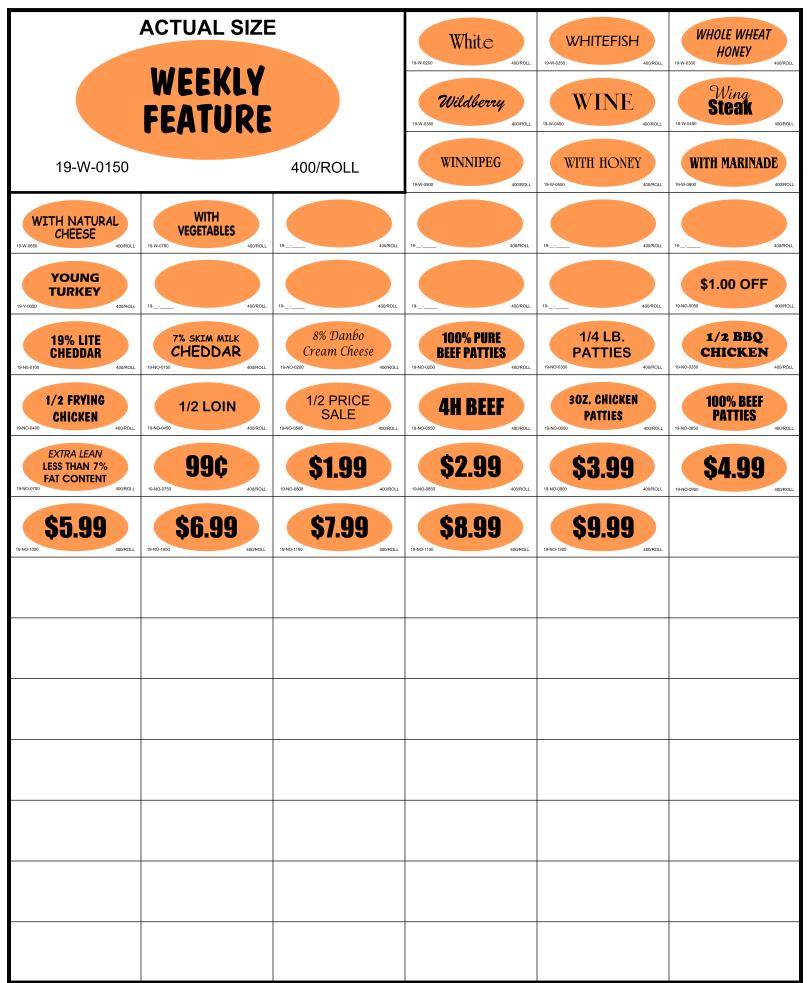






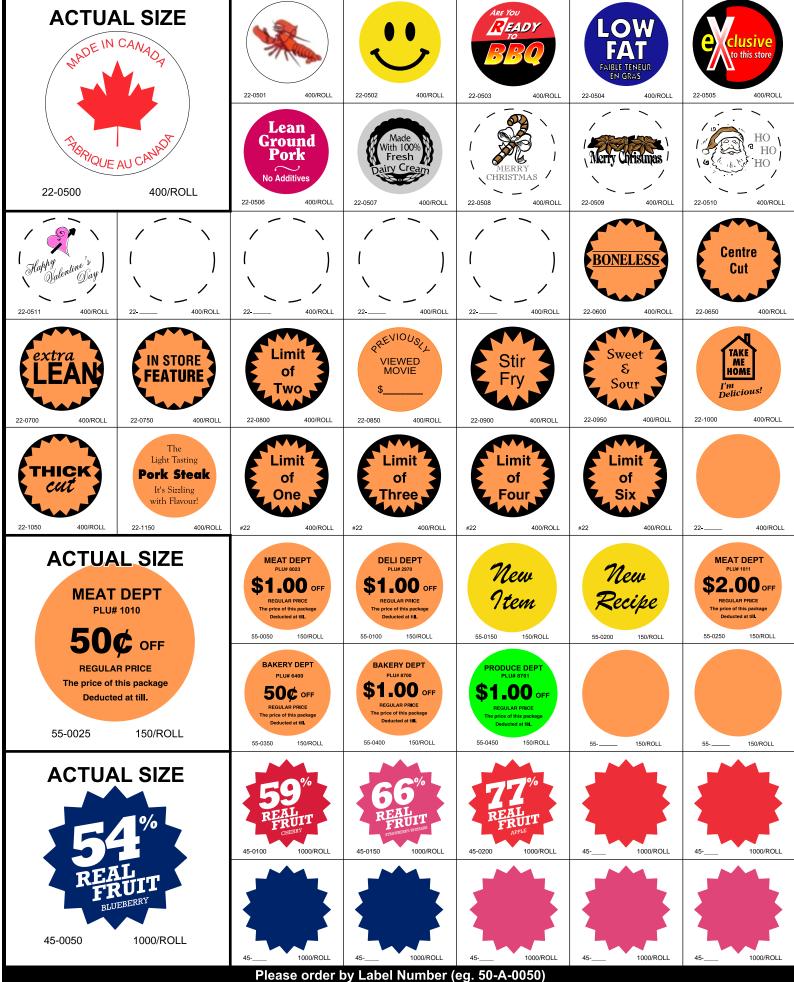






#### **ACTUAL SIZE Pork Chops** Ham **Pork Cutlets** Place fat side up on 1. Season with pepper Dip in flour, beaten **Crown Roast of Pork** egg, then seasoned rack in pan, and spices (no salt). 2. Bake at 350°F for 20 crumbs. 2. Pan fry in oil or butter Brown in oil or on medium high heat or per 500 q or meat Remove clear plastic lid. BBQ until well browned butter for 3 - 4 and juices run clear minutes per side. 2. Put roast in pre-heated oven on a cookie sheet. 29-P-0100 1000/ROLL 29-P-0150 1000/ROLL 29-P-0200 1000/ROLL 3. Remove garnish (save garnish for serving time). Pork Ribs Pork Roast Pork Steak Roast in a 350°F oven for Season with pepper and garlic powder. Roast uncovered at 325°F until meat thermometer in center of roast registers as follows: Season. Brown in lightly oiled fry pan over medium heat, approx. 3 minutes per side. 1 1/2 - 2 hours or until internal 1 Place in shallow pan cover, bake at 300°F temperature reaches 160°F. Reduce heat to low, cover and Re-garnish. Slice & serve hot. cook 20-30 minutes, until Medium: 25 minutes/lb. or per 500g (160°F Internal temp.) Finish on grill, turn, juices run clear or meat baste with favorite thermometer registers: Well Done: 30 minutes/lb. or per 500g (170°F Internal temp.) sauce approx. 12 minutes Medium: 160°F Well Done: 170°F 29-P-0050 1000/ROLL 29-P-0250 1000/ROLL 29-P-0300 1000/ROLL 29-P-0350 1000/ROLL Pork Tenderloin Sweet & Sour Pork Fresh Ground Beef Fast Fry Steak (Ribs or Boneless Cubes) Season (no salt). 1. Brown sausages in Brown in lightly oiled In a large well oiled skillet Cook in lightly oiled pan In a well oiled skillet over 1 tbsp. oil in fry pan. over high heat, brown well on all sides. pan over medium medium high heat, toss and heat, toss and stir. 2. Reduce heat to low and minutes per side. Do not Reduce heat to medium and fry til well browned. cook 10-15 minutes or Drain, season, cover Add favourite sauce, reduce Remove steak from pan. heat and simmer on stove top until internal temperature and cook over low Serve with sauce, gravy Medium: 160°F Well Done: 170°F reaches 170°F. or in oven for approx. 1 hour. heat 10 - 15 minutes, 29-P-0400 1000/ROLL 29-P-0500 1000/ROLL 29-B-0050 1000/ROLL 29-B-0100 1000/ROLL Grilling Steaks Premium Oven Roast **Marinating Steaks** Oven Roast Pot Roast Season roast fat side up on rack, uncovered at 400°F for 30 minutes. Add 1 cup water. Reduce temperature to 275°F. Roast until meat thermometer Season roast fat side up on rack, uncovered in a 325°F oven. Roast according to the following: Season both sides with favourite steak spice or seasoned pepper. Season roast and brown on all sides in a lightly oiled pan. Slash any fat on the steak at 1" intervals Put in favorite marinade for Rare: 20 minutes/lb. or per 500g (140°F Internal temp.) Grill or broil on preheated BBQ or broiler over medium high heat.Turn once 12-14 hours in refrigerator. Grill or broil until cooked to your preference. : 20 minutes/lb. or per 500g nternal temp.) m: 25 minutes/lb. or per 500g Medium: 25 minutes/lb, or per 500g (160°F Internal temp.) THICKNESS MINUTES PER SIDE RARE MEDIUM WELL (160°F Internal temp.) **Well Done:** 30 minutes/lb. or per 500g (at least 3 hours). Add vegetable slices/chunks in final 1/2 hour, Well Done: 30 minutes/lb. or per 500g (170°F Internal temp.) 3-5 5-7 7-9 5-7 7-9 9-11 3=5 5=7 rnal temp.) 29-B-0150 1000/ROLL 1000/ROLL Rouladen Simmering Steaks Stewing Beef/Short Ribs ıffed Turkey Breast Roast Spread with favourite stuffing. Starting at narrow end, roll, tuck Coat meat cubes or short ribs in flour and seasonings. Brown in large oiled skillet, add onions. Season steak and brown in Remove clear plastic lid. in ends, secure with sker Add 4 cups/pound liquid such as broth, tomato juice or wine to cover beef. Add sliced onions, green Cover loosely with foil. Bake at Season, brown in large oiled skillet. Add 1 1/2 cup liquid pepper, garlic, etc. 3. Add 1/2 - 1 cup liquid. Simmer, covered on stove or in 325°F oven for at least 1 1/2 hour Add cut up vegetables and cook 30 minutes more. (broth type), cover and cook Remove foil last 15 minutes of Cover & simmer at 325°F unti over low heat 1 1/2 hours. tender (approx 90 minutes). Slice & serve hot 1000/ROLL 29-B-0400 29-B-0450 1000/ROLL 29-B-0375 1000/ROLL 29-B-0500 1000/ROLL 29-T-0050 Turkey Cutlets Turkey Roast Turkey Breast Roast Turkey Steak Whole Fresh Turkev Boneless Breast & Thigh) Dip in egg and milk Brush with oil and seasonings. Remove clear plastic lid. on, coat with Cook in lightly oiled pan over low heat until lightly browned on each side and seasoned flour. Put roast in pre-heated 2. Cover with foil and bake at Pan fry over medium low oven on a cookie sheet, heat in oiled pan for 5-7 minutes per side and juices run clear or internal Boast at 325°F for ok for 10-15 minutes 30 minutes or until into temperature reaches 170°F. perature reaches 170°F 29-T-0100 29-T-0150 1000/ROLL 29-T-0200 29-T-0250 1000/ROLL 29-T-0300 1000/ROLL Chicken Boneless Lamb Roast Lamb Chops Lamb Roast Remove clear plastic lid and garnis (save garnish for serving time). Put roast in pre-heated oven on a Coat pieces with flour, 1. Rub with oil and Marinate one hour (i.e. oil. salt, pepper and paprika. ookie sheet. ake at 350°F for approximately 2 burs or internal temperature aches: Rare: 170°F Medium: 175°F Well Done: 180°F 2 Add oil to skillet brown Pan fry in oil and butter. Bake uncovered in Rare: 15-20 minutes/lb. or per 500 g 170°F internal temp.) BBQ or broil as follows. 375°F oven until ım: 20-25 minutes/lb. or per 500 g cook 30 minutes or till thermometer inserted juices run clear. Uncover last 10 minutes to crisp. registers 185°F. Re-garnish. Slice & serve hot 3-4 4 - 5 29-C-0050 1000/ROLL 29-C-0100 1000/ROLL 29-1 -0050 1000/ROLL 29-L-0100 1000/ROLL 29-1 -0150 1000/ROLL Fish Fillets Whole Fish **Veal Cutlet** Veal Chops Coat fillets with flour and Brush with oil and seasonings. Rub inside and out with oil Dip in egg, then in Season chops with and seasonings. BBQ or pan fry over medium Stuff cavity with lemon slices garlic salt and pepper. seasoned crumbs. high heat until browned Bake in pan at 450°F for 45 minutes or until internal temperature reaches 140°F. Cook in a preheated well oiled 2. Pan fry in oil or butter 2. Cook in oil or butter approx, 3 minutes, Turn steal pan over high heat 3-4 minutes and cook approx. 5 minutes longer. Done when flakes over medium heat BBQ or broil until per side or until internal temperature is 140°F. Sprinkle Delicious done on the BBQ till browned and browned and juices easily with fork or internal 8-9 minutes per inch of temperature reaches 140°F. iuices run clear. run clear. thickness 29-F-0050 1000/ROLL 29-F-0100 29-F-0150 1000/ROLL Please order by Label Number (eg. 50-A-0050)





**Boneless** CHUCK **ROAST** 

**ACTUAL SIZE** 

40-0050 150/ROLL

#### **ACTUAL SIZE**

#### **Extra Meaty FRESH PORK BACK SPARE RIBS**

Place approx. 3/4 lb. pork back spare ribs per person in a shallow roasting pan. Add 1/2 cup water. Season to taste. Cover roasting pan with foil. Pierce foil in several places with a fork. Bake at 325°F (162°C) until cooked, about 1 hour and twenty minutes. Remove foil. Baste ribs liberally with Gourmet Bar-B-Que Sauce, return to oven and broil for a few minutes to caramelize Bar-B-Que Sauce. Serve with Rice.

40-0100 150/ROLL





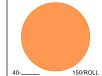












**ACTUAL SIZE** 



27-0025 400/ROLL

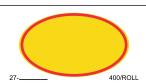




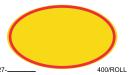


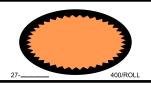


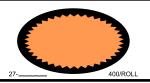


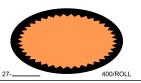


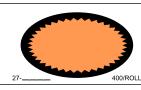


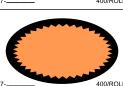














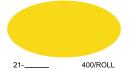


21-0050 400/ROLL



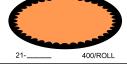
400/ROLL



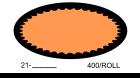


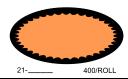




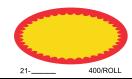


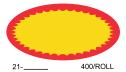
400/ROLL



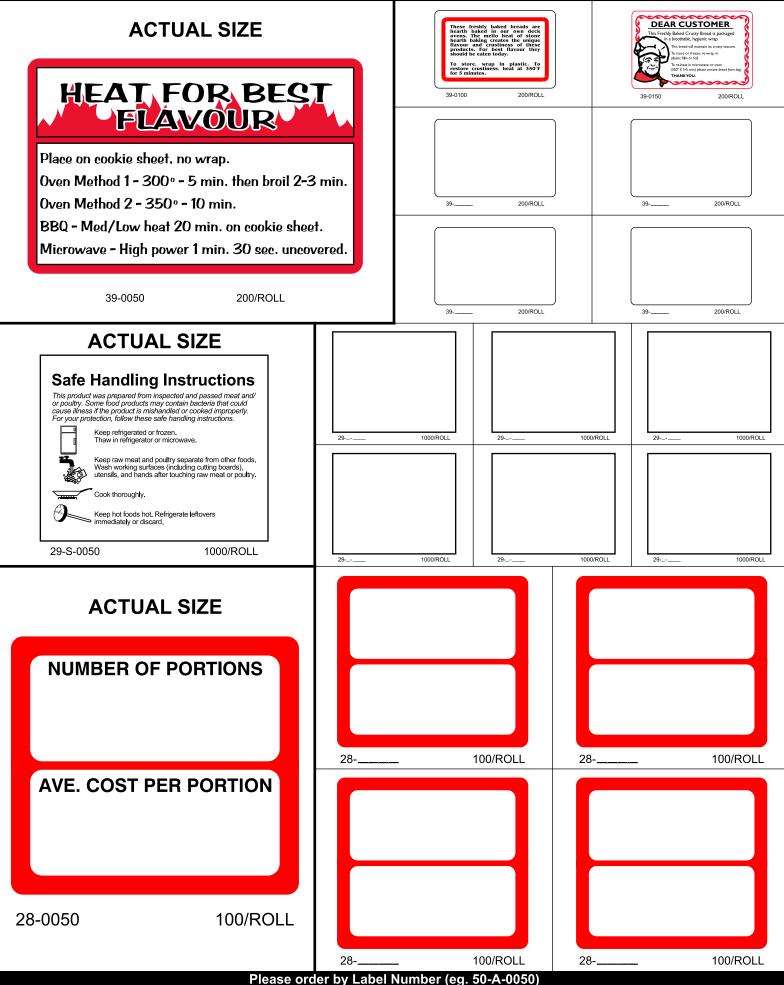


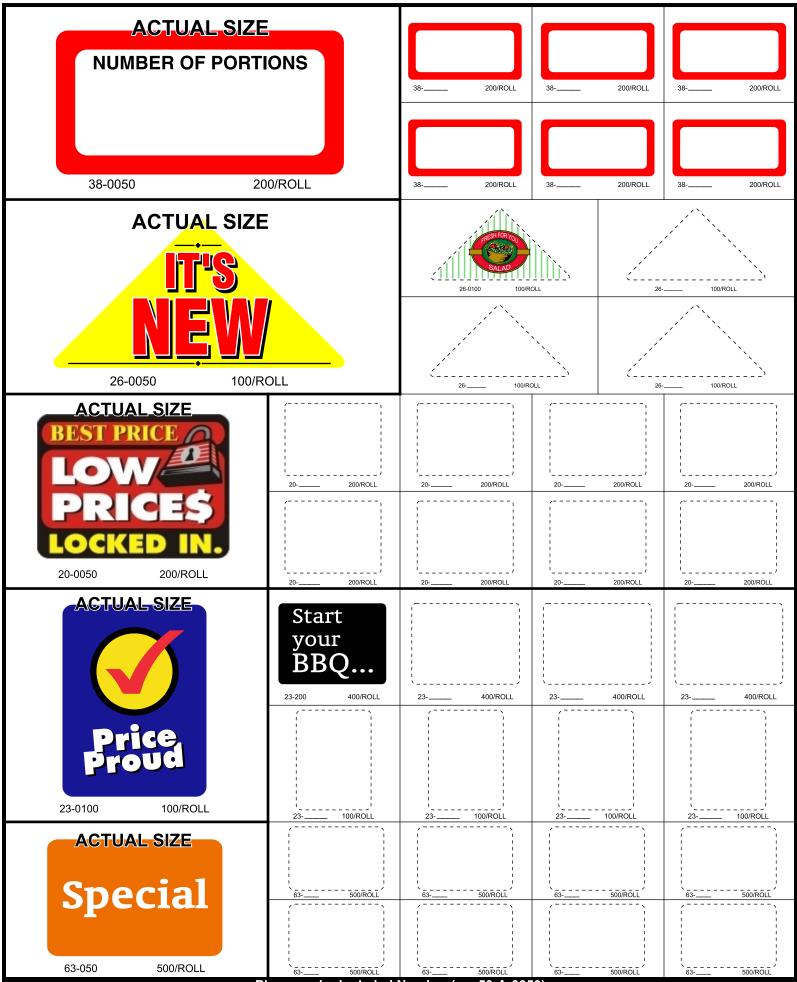




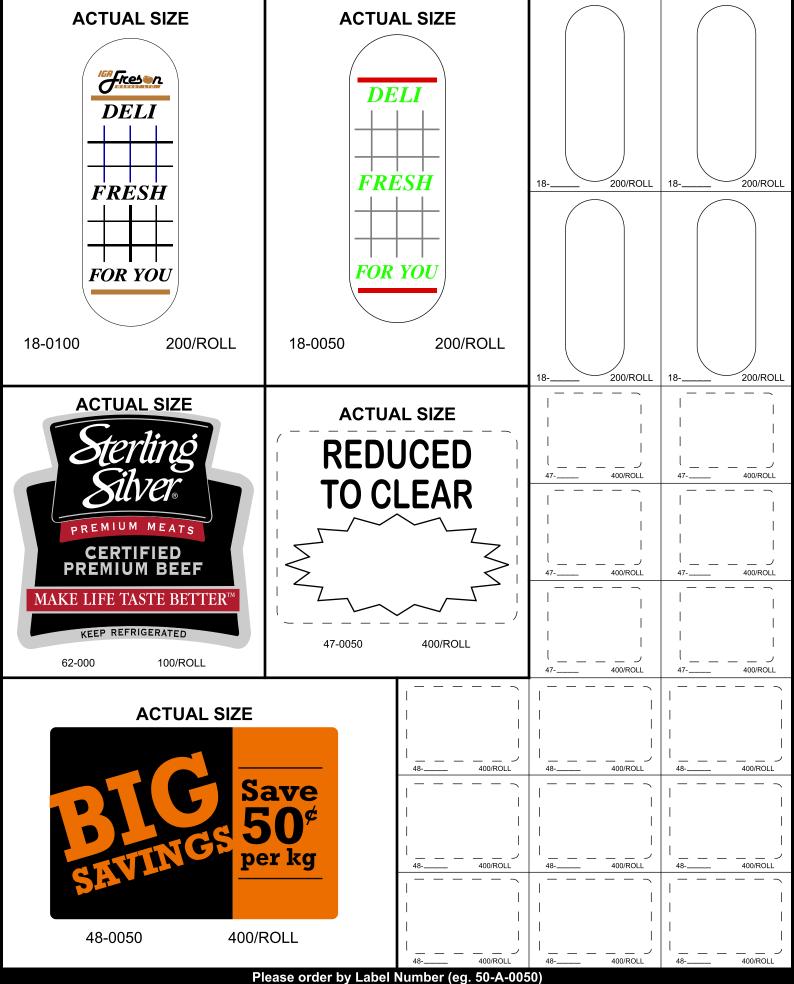


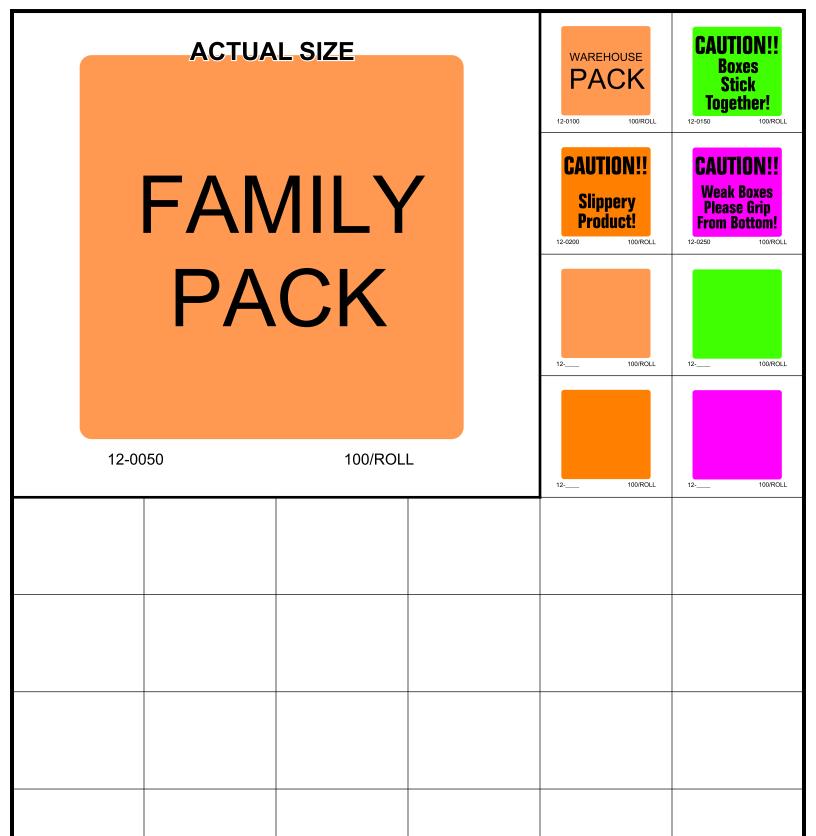
Please order by Label Number (eg. 50-A-0050)





Please order by Label Number (eg. 50-A-0050)





Ground Veal/

Veau moulu

Valeur	n Facts nutritive (0 g)/par 1/2 tass	e (100 g
Amount Teneur	% D: % waleur gu	rily Value otidienne
Calories / Cal	lories 155	
Fat / Lipides 7	7.3 g	11 %
Saturated / + Trans / tra	saturés 3.1 g ins 0.3 g	17 %
Cholesterol /	Cholestérol 55 m	ıg
Sodium / Sod	ium 64 mg	3 %
Carbohydrate	/ Glucides 0 g	0 %
Fibre / Fibre	s 0 g	0 %
Sugars / Su	cres 0 g	
Protein / Prot	éines 21 g	
Vîtamin A / Vî	tamine A	0 %
Vitamin C / Vi	tamine C	0 %
Calcium / Calc	muic	0 %
		14 %

Nutrition Valeur n Per 100 g/par 10	utritive	
Amount Teneur	% Do % waleur gu	rily Valu
Calories / Calor		
Fat / Lipides 12	0	18 9
Saturated / sar + Trans / trans		27 %
Chalesterol / Ch	olestérol 70 m	g
Sodium / Sodiu	m 65 mg	3 %
Carbohydrate / (	Glucides 0 g	0 %
Fibre / Fibres (	Dg	0 %
Sugars / Sucre	es O g	
Protein / Protéir	nes 19 g	
Vitamin A / Vitar	nine A	0.5
Vitamin C / Vitar	nine C	0.5
Calcium / Calciu	m	0.9
Iron / Fer		10 9

Amount Teneur	/ par 1/2 tasse (100 g % Daily Value % valeur quotidienne
Calories / Calorie	
Fat / Lipides 14 g	21 %
Saturated / saturet + Trans / trans 1	
Cholesterol / Chol	lestéral 70 mg
Sodium / Sodium	105 mg 4 %
Carbohydrate / Gil	ucides 0 g 0 %
Fibre / Fibres 0 (	0 %
Sugars / Sucres	0 g
Protein / Protéine	<b>s</b> 20 g
Vitamin A / Vitami	ne A 2 %
Vitamin C / Vitami	ne C 0 %
Calcium / Calcium	0 %
Iron / Fer	8 %

Nutrition Fact Valeur nutritiv Per 1/2 cup (100 g) / per 1/2	/e
Amount Tenour % vale	% Daily Value or quotidienne
Calories / Calories 201	4
Fat / Lipides 13.1 g	20 %
Saturated / saturés 5.5 g + Trans / trans 0.5 g	30 %
Cholesteral / Cholestéral	60 mg
Sodium / Sodium 64 mg	3%
Carbohydrate / Glucides 0	g 0%
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 20 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0%
	13 %

Lean Ground Beef/

Lean Ground Pork/ Porc haché maigre

99-010

Amount Teneur	% Daily Valu % valeur quotidienn
Calories / Calories	220
Fat / Lipides 17 g	26 %
Saturated / saturé + Trans / trans 0 g	
Cholesterol / Chole	stérol 65 mg
Sodium / Sodium 8	5 mg 3 %
Carbohydrate / Glue	cides 0 g 0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0	9
Protein / Protéines	17 g
Vîtamin A / Vîtamine	eA 0%
Vîtamin C / Vîtamine	eC 0%
Calcium / Calcium	0.%

Medium Ground Mandrin moyen	
Nutrition Valeur nu Per 1/2 cup (100 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calorie	s 201
Fat / Lipides 13.1	0 20 %
Saturated / satur + Trans / trans 0	
Cholesterol / Chol	lestéral 60 mg

99-015

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 2	201
Fat / Lipides 13.1 g	20 %
Saturated / saturés + Trans / trans 0.5	
Cholesterol / Choles	atéral 60 mg
Sodium / Sodium 64	1 mg 3 %
Carbohydrate / Gluc	ides 0 g 0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0	9
Protein / Protéines 2	20 g
Vitamin A / Vitamine	A 0%
Vitamin C / Vitamine	C 0 %
Calcium / Calcium	0 %
Iron / Fer	13 %

99-050

Bratwurst Sausage/

Iron / Fer

Saucisse de bratwurst

Regular Ground Beet/ Bœuf haché ordinaire **Nutrition Facts** 

Valeur nu Per 1/2 cup (100 g)		100 g)
Amount Teneur	% Daily % wateur quoti	
Calories / Calorie	s 288	
Fat / Lipides 24.1	g	37 %
Saturated / satur + Trans / trans 0		54 %
Cholesterol / Chol	lestérol 66 mg	
Sodium / Sodium	60 mg	3 %
Carbohydrate / Gl	ucides 0 g	0 %
Fibre / Fibres 0 (	3	0 %
Sugars / Sucres	0 g	
Protein / Protéine	s 17 g	
Vitamin A / Vitami	ne A	0 %
Vîtamin C / Vîtami	ne C	0 %
Calcium / Calcium		0 %
Iron / Fer		13 %

99-060

Breakfast Sausage/ Saucisse de petit déjeuner

**Nutrition Facts** 

Beef Burger/ Hamburger de boeuf

Nutrition Facts Valeur nutritive Per 1/2 cup (100 g) / par 1/2 tasse (100 g)			
Amount Teneur	% Dai % valeur quo	ily Value tidienne	
Calories / Calori			
Fat / Lipides 23	g	36 %	
Saturated / sat + Trans / trans		56 %	
Cholesterol / Ch	<b>olestéral</b> 50 m	9	
Sadium / Sadium	<b>n</b> 480 mg	20 %	
Carbohydrate / 0	Stucides 5 g	2 %	
Fibre / Fibres 0	g	0 %	
Sugars / Sucre	s 0 g		
Protein / Protéin	nes 13 g		
Vitamin A / Vitan	nine A	2 %	
Vitamin C / Vitan	nine C	0 %	
Calcium / Calciur	m	2 %	
Iron / Fer		15 %	

99-040

Beef Sausage/ Saucisse de boeuf Nutrition Facts

Iron / Fer

MUUTILIUII	racis	
Valeur nu	tritive	
	) / par 116 saucisses (100 g)	,
Amount Teneur	% Daily Value % valeur quotidienne	
Calories / Calories	s 230	
Fat / Lipides 17 g	27 %	Ī
Saturated / satur + Trans / trans 0		,
Chalesterol / Chal	estérol 55 mg	
Sodium / Sodium	540 mg 23 %	ï
Carbohydrate / Gl	ucides 2 g 1 %	ī
Fibre / Fibres 0 g	0 %	ī
Sugars / Sucres	0 g	
Protein / Protéine	s 16 g	
Vitamin A / Vitamin	ne A 2 %	Ī
Vitamin C / Vitamin	ne C 2 %	ī
Calcium / Calcium	0 %	ï
Iron / Fer	10 %	ī

**Nutrition Facts** Valeur nutritive Per 1 sausages (100 g) / par 1 saucis Amount % Br Teneur % wateur qu % Daily Value % valeur quotidienne Calories / Calories 310 Fat / Ligides 28 g 43 % Saturated / saturés 11 g 54 % + Trans / trans 0 g Cholesterol / Cholestérol 55 mg Sodium / Sodium 760 mg Carbohydrate / Glucides 0 g 0 % Fibre / Fibres 0 g 0 % Sugars / Sucres 0 g Protein / Protéines 13 g Vitamin A / Vitamine A Vitamin C / Vitamine C 40 % Calcium / Calcium 0.%

Valeur nutritive Per 2 sausages (100 g) / par 2 saus Amount Teneur % Daily Value % valeur quotidienne Calories / Calories 310 Fat / Lipides 28 g Saturated / saturés 11 g 55 % + Trans / trans 0.1 g Cholesterol / Cholestérol 60 mg Sodium / Sodium 560 mg Carbohydrate / Glucides 1 g 0 % Fibre / Fibres 1 g Sugars / Sucres 0 g Protein / Protéines 14 g Vitamin A / Vitamine A Vitamin C / Vitamine C 4% Calcium / Calcium 0.% Iron / Fer

99-070

English Banger Sausage/ Saucisse de anglais Nutrition Facts

Valeur nutritive		
Per 1 sausages (100 g) / par 1 saucisses (100 g)		
Amount Teneur	% valeur	Daily Value quotidienne
Calories / Calorie	es 290	
Fat / Lipides 25 (	3	38 %
Saturated / satura		47 %
Cholesterol / Cho	olestérol 60	mg
Sodium / Sodium	1 380 mg	16 %
Carbohydrate / G	lucides 2 g	1 %
Fibre / Fibres 2	g	6%
Sugars / Sucre	s 0 g	
Protein / Protéine	es 13 g	
Vitamin A / Vitam	ine A	2 %
Vitamin C / Vitam	ine C	6 %
Calcium / Calciun	n	2 %
Iron / Fer		8 %

99-080 99-090 99-100 99-110

6%



PLEASE NOTE: The information within each Nutrition Facts label (#99 and #199) VARIES from label to label.

For example, #99-030 Lean Ground Beef is slightly different from #199-020 Lean Ground Beef.

Before you order these labels, We HIGHLY RECOMMEND and SUGGEST that you check the correct nutrition facts information for the product that you need labels for. If you have any questions or want more information on these nutrition facts labels, please call us at 1-866-440-5135.

Extra Lean Ground Beef Boeuf haché maigre supplémentaire	
Nutrition Facts	
Valeur nutritive Per 1/2 oup (100 g) / par 1/2 tasse	(100 g)
Amount % Do Teneur % voleur qu	illy Value
Calories / Calories 180	***************************************
Fat / Lipides 10 g	15 %
Saturated / saturés 4 g + Trans / trans 0.3 g	20 %
Chalesterol / Chalestérol 55 m	g
Sodium / Sodium 65 mg	3 %
Carbohydrate / Glucides 0 g	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 21 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0%
Iron / Fer	15 %

Lean Ground Beef Boeuf haché maigre	
Nutrition Fact Valeur nutritiv Per 1/2 cup (100 g) / par 1/2	/e
Amount Teneur % vale	% Daily Value or quotidienne
Calories / Calories 210	
Fat / Lipides 15 g	22 %
Saturated / saturés 6 g + Trans / trans 0.5 g	34 %
Cholesterol / Cholestérol	60 mg
Sodium / Sodium 65 mg	3 %
Carbohydrate / Glucides (	g 0%
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 20 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	15 %

Nutrition Facts Valeur nutritive Per 1/2 cup (100 g) / per 1/2 tasse (100 g)		g)
Amount % Daily Value Teneur % valeur quotidienne		
Calories / Calories		
Fat / Lipides 16 g	21	1%
Saturated / saturé + Trans / trans 0.		1%
Cholesterol / Chole	stérol 70 mg	
Sodium / Sodium 6	5 mg 2	1%
Carbohydrate / Glu	cides 0 g C	1%
Fibre / Fibres 0 g		1%
Sugars / Sucres 0	) g	
Protein / Protéines	19 g	
Vitamin A / Vitamin	εA (	1%
Vitamin C / Vitamin	eC C	1%
Calcium / Calcium	(	1%
Iron / Fer	20	1%

Nutrition Facts Valeur nutritive Per 1/2 cup (100 g) / par 1/2 tasse (100 g)	
	% Daily Value or quotidienne
Calories / Calories 120	
Fat / Lipides 4 g	6 %
Saturated / saturés 2 g + Trans / trans 0 g	10 %
Cholesterol / Cholestérol :	55 mg
Sodium / Sodium 60 mg	3 %
Carbohydrate / Glucides 1	9 0%
Fibre / Fibres 0 g	0%
Sugars / Sucres 0 g	
Protein / Protéines 21 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	20 %

199-010

Lean Ground Pork Porc haché maigre

#### **Nutrition Facts** Valeur nutritive

Per 1/2 cup (100 g) / par 1/2 tasse (100 g) % valeur quotidienno Calories / Calories 230 Fat / Lipides 17 g Saturated / saturés 6 g + Trans / trans 0.2 g Chalesterol / Chalestérol 65 mg Sodium / Sodium 65 mg 3% Carbohydrate / Glucides 0 g 0 % Fibre / Fibres 0 o 0% Sugars / Sucres 0 g Protein / Protéines 19 g Vitamin A / Vitamine A Vitamin C / Vitamine C 0% Calcium / Calcium

Regular Ground Beef Boeuf haché ordinaire **Nutrition Facts** Valeur nutritive Per 1/2 cup (100 g) / par 1/2 tasse (100 g) % valeur guotidienne Calories / Calories 300 Fat / Lipides 25 g Saturated / saturés 10 g + Trans / trans 0.5 g

199-020

Cholesterol / Cholestérol 65 mg Sodium / Sodium 60 mg 3 % Carbohydrate / Glucides 0 g Fibre / Fibres 0 g 0 % Sugars / Sucres 0 g Protein / Protéines 17 g Vitamin A / Vitamine A Vitamin C / Vitamine C 0% Iron / Fer 15 % 199-030

Fresh Beef and Onion Sausage Saucisse fraîche de boeuf et d'oignon **Nutrition Facts** 

### Valeur nutritive

Per 1 sausage (90 g) / par 1 saucisse (90 g) % valeur quotidienne Teneur Calories / Calories 270 Fat / Lipides 22 g Saturated / saturés 9 g + Trans / trans 0.3 g Chalesteral / Chalestéral 40 mg Sodium / Sodium 900 mg Carbohydrate / Glucides 5 g 2 % Fibre / Fibres 2 a 8 % Sugars / Sucres 2 o Protein / Protéines 11 g Vitamin A / Vitamine A Vitamin C / Vitamine C Calcium / Calcium 10 % 199-030A

Garlic Sausage Saucisse d'ail

#### **Nutrition Facts** Valeur nutritive

% valeur quotidienne Calories / Calories 270 Fat / Lipides 21 g Saturated / saturés 8 g + Trans / trans 0 g Cholesteral / Cholestéral 55 mg Sodium / Sodium 990 mg 41 % Carbohydrate / Glucides 2 g 1% Fibre / Fibres 0 a 0 % Sugars / Sucres 1 p Protein / Protéines 18 g Vitamin C / Vitamine C Calcium / Calcium 2 % 6%

199-040

8 %

Iron / Fer

199-050

199-060

Mild Italian Pork Sausage

199-070

Pork Sausage/

#### Ham Sausage Saucisse de jambon **Nutrition Facts** Valeur nutritive

% valeur quotidienn Calories / Calories 200 Fat / Lipides 13 g Saturated / saturés 4.5 g + Trans / trans 0 g 23 % Chalesterol / Chalestérol 60 mg Sodium / Sodium 890 mg Carbohydrate / Glucides 2 g Fibre / Fibres 0 g Sugars / Sucres 0 g Protein / Protéines 19 g Vitamin A / Vitamine A 0.% Vitamin C / Vitamine C Calcium / Calcium 2% Hot Italian Beef Sausage Saucisse italienne chaude de boeuf **Nutrition Facts** Valeur nutritive

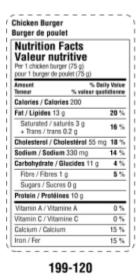
Amount % Di Teneur % waleur qu	aily Value olidienne
Calories / Calories 240	
Fat / Lipides 23 g	35 %
Saturated / saturés 11 g + Trans / trans 0 g	55 %
Cholesterol / Cholestérol 45 n	19
Sodium / Sodium 660 mg	28 %
Carbohydrate / Glucides 0 g	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 10 g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	8%

Saucisse de porc italienne chaude douce **Nutrition Facts** Valeur nutritive Per 1 sausage (85 g) / par 1 saucisse (85 g) % valeur quotidienne Calories / Calories 260 Fat / Lipides 24 g Saturated / saturés 8 g + Trans / trans 0.5 g Cholesterol / Cholestérol 50 mg Sodium / Sodium 610 mg Carbohydrate / Glucides 2 g Fibre / Fibres 0 g Sugars / Sucres 1 g in A / Vitamine A 0.55 Vitamin C / Vitamine C Calcium / Calcium 0.%

Saucisse de porc Nutrition Facts Valeur nutritive Per 3 sausages (94 g) / par 3 saucisses (94 g) % Daily Value % valeur quotidienne Teneur Calories / Calories 350 Fat / Lipides 30 g Saturated / saturés 4.5 g + Trans / trans 0.1 g Cholesterol / Cholestérol 50 mg Sodium / Sodium 1060 mg Carbohydrate / Glucides 10 g Fibre / Fibres 0 g Sugars / Sucres 1 g Protein / Protéines 9 g Vitamin A / Vitamine A Vitamin C / Vitamine C 0.% Calcium / Calcium

199-080 199-090 199-100

199-110

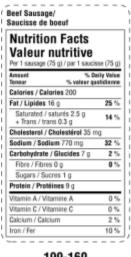


Nutrition Fac		
Valeur nutrit		
Per 1 chicken outlette (1		
pour 1 escalopettes de p		
Amount	% Daily	
	6 valeur quati	Henry
Calories / Calories 2	60	
Fat / Lipides 17 g		26 %
Saturated / saturés		20 %
+ Trans / trans 0.2	-	
Chalesterol / Chales	téral 70 mg	23 %
Sodium / Sodium 44	0 mg	18 %
Carbohydrate / Gluci	des 11 g	5 %
Fibre / Fibres 1 g		4 %
Sugars / Sucres 0	9	
Protein / Protéines 1	4 g	
Vitamin A / Vitamine	A	2 %
Vitamin C / Vitamine	C	0%
Calcium / Calcium		25 %
Iron / Fer		15 %

<b>Nutrition Fac</b>	ote
Valeur nutrit	
Per 4 chicken mini drur pour 4 mini pilons de p	
Amount Teneur 1	% Daily Value % valeur qualidienn
Calories / Calories 2	
Fat / Lipides 17 g	26 %
Saturated / saturés	
+ Trans / trans 0.2	9
Chalesterol / Chales	téral 70 mg 23 %
Sedium / Sedium 44	10 mg 18 %
Carbohydrate / Gluci	ides 14 g 5 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0	9
Protein / Protéines 1	14 g
Vitamin A / Vitamine	A 2%
Vitamin C / Vitamine	C 0%
Calcium / Calcium	25 %
Iron / Fer	15 %

199-130

199-140





199-160

199-170

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For example, #99-030 Lean Ground Beef is slightly different from #199-020 Lean Ground Beef.

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## Holiday Dress Up Labels













57-H-0050



57-H-0100

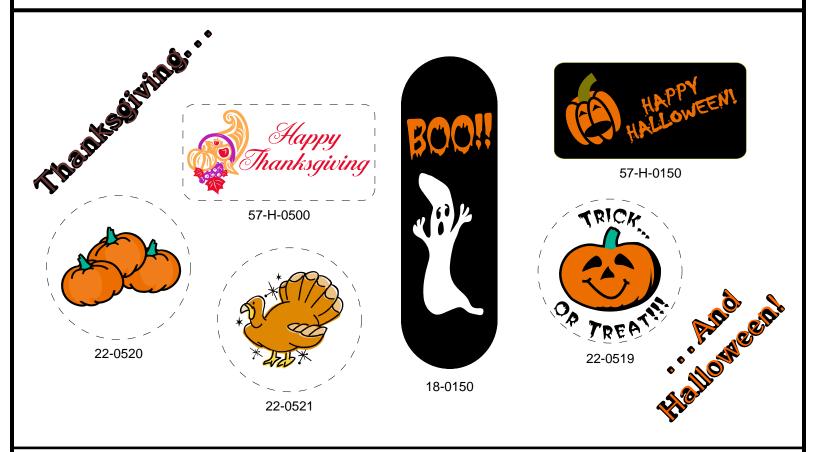


19-0100



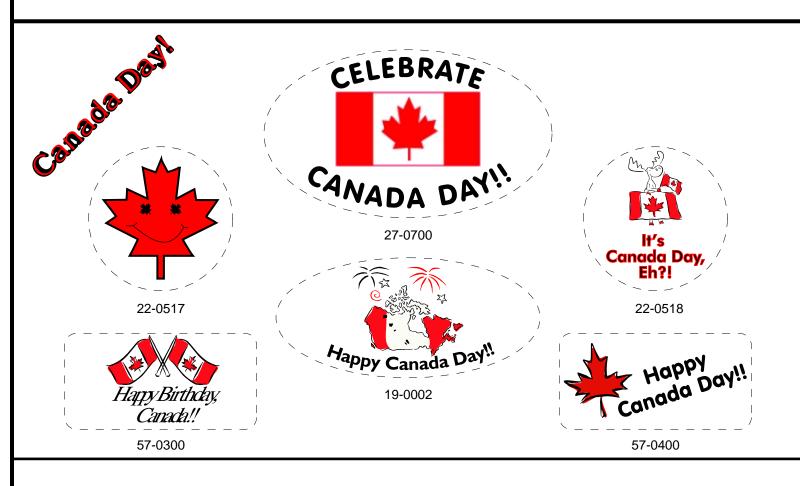
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## Holiday Dress Up Labels





# Holiday Dress Up Labels





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