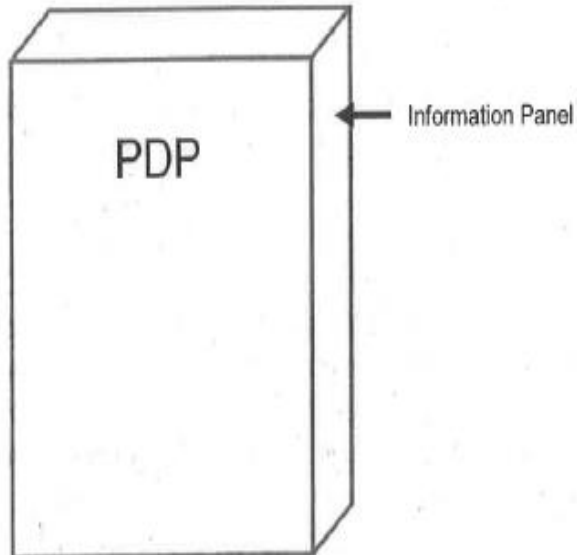


Labeling

Principal Display Panel (PDP)

Information Panel

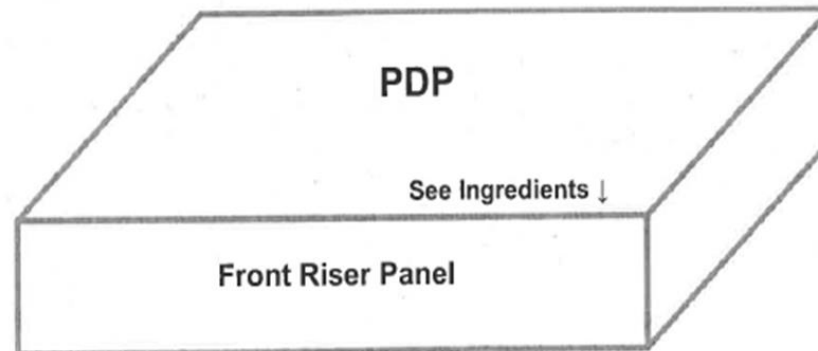


20% Panel on a Cylindrical Container



Either to the left or right of the PDP

Front Riser Panel



§ 317.2(c)(1)-Product Name



- ▶ Product names must be prominently show on the PDP

KEEP REFRIGERATED

**Mechanically Tenderized
Beef Roast**

Containing 15% Solution of Water, Salt, Spices and Sodium Phosphate

Nutrition Facts
Panel

Safe Handling
Instructions

Cooking Instructions

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST.

Meat Company, 501 Main Street, Beltsville, MD 20706

NET WEIGHT: 32 OZ (2 LB)

KEEP REFRIGERATED

**Mechanically Tenderized
Beef Flank Steak**

Cooking Instructions

Nutrition Facts
Panel

Safe Handling
Instructions

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST.

Meat Company, 501 Main Street, Beltsville, MD 20706

NET WEIGHT: 32 OZ (2 LB)

Workshop

Beef Flank Steak

Smoke Flavor Added

KEEP REFRIGERATED





**Mechanically
Tenderized**

Containing Up to 15 percent of a Solution

Cooking Instructions:
To ensure adequate cooking, grill 5 minutes over medium heat. Then flip over and grill an additional 5 minutes

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 FOOD HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

Nutrition Facts

Serving Size 2/3 cup (55g)
Servings Per Container About 8

Amount Per Serving	
Calories 290	Calories from Fat 40
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 100mg	7%
Total Carbohydrate 37g	12%
Dietary Fiber 4g	16%
Sugars 1g	
Protein 3g	
Vitamin A	10%
Vitamin C	8%
Calcium	20%
Iron	45%

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	45g	55g
Sat 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

Ingredients: Beef flank steak, water, salt, spices, sodium phosphate, smoke flavor

Meat Company 501 Main St,
Beltsville, MD 00000

NET WEIGHT: 20 OZ (1.25 LB)



§317.2(l)-Safe Handling Instructions

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.

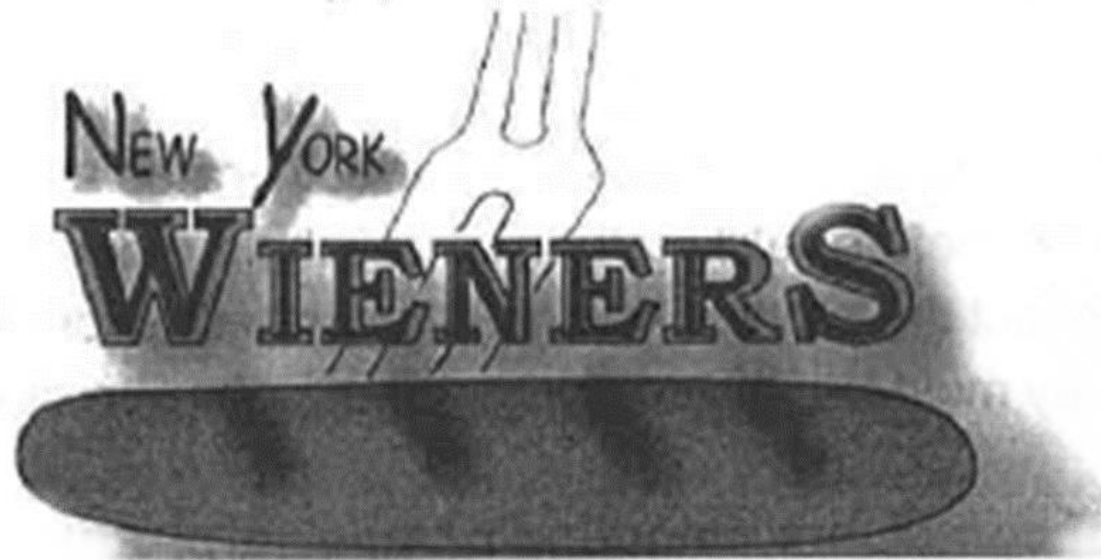


Keep hot foods hot. Refrigerate leftovers immediately or discard.

Workshop

NET WT. ½ LB.

PERISHABLE, STORE BELOW ROOM TEMPERATURE



INGRED: BEEF, PORK, WATER, SALT, DEXTROSE, SUGAR, MUSTARD, PAPRIKA,
SPICES, SPICE EXTRACTIVES, MONOSODIUM GLUTAMATE, SODIUM ASCORBATE,
SODIUM NITRITE.

WORTHLESS MEATERY
GIG 'EM, TX



§317.10-Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.



§317.10-Reuse of official inspection marks;
reuse of containers bearing official marks,
labels, etc.

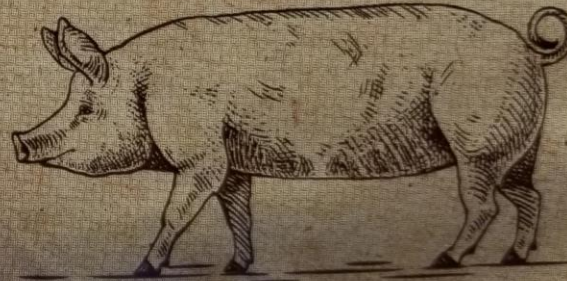


Workshop

Asiago Peppercorn Style Pork Loin Filet

Contains up to 10% added solution of water, potassium chloride, vinegar and natural flavor. Rubbed with Asiago Peppercorn Style seasonings.

PORK LOIN FILET



KEEP REFRIGERATED

20g Protein Per Serving



Gluten-Free



*Except for trace amounts occurring in yeast extract and torula yeast.

ASIAGO PEPPERCORN STYLE PORK LOIN FILET

Nutrition Facts

Serving Size 4 oz (112g)
Servings Per Container Varied

Calories 120
Calories from Fat 25

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Amount Per Serving	%DV*	Amount Per Serving	%DV*
Total Fat 3g	5%	Total Carb. 3g	1%
Sat. Fat 1g	5%	Dietary Fiber 0g	0%
Trans Fat 0g		Sugars 0g	
Cholesterol 40mg	13%	Protein 20g	29%
Sodium 690mg	29%		
Vitamin A 0% • Vitamin C 2% • Calcium 0% • Iron 6%			

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 FOOD HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

OVEN INSTRUCTIONS:

- Preheat oven to 350°F.
 - Cook for 20-30 minutes per pound or until internal temperature reaches 150-155°F.
 - Remove from oven and let stand for several minutes before slicing.
- Ovens vary so adjust cooking time accordingly. If frozen, thaw completely. Follow instructions above.

GRILL INSTRUCTIONS:

- Place on low flame. Grill until internal temperature of 150-155°F is reached.
 - Turn to prevent burning. Remove from grill and let stand for several minutes before slicing.
- Grill temperatures vary. Adjust cooking time accordingly. If frozen, thaw completely. Follow instructions above.



NOTRE ENTREPRISE EST CERTIFIEE HACCP ET ISO 9001

PORK LUNCHEON MEAT

PREMIER
DEGRE DE QUALITE
TEMPS DE CONSERVATION
DATE DE PRODUCTION
VOIR LE COUVERCLE



MARQUE TRES POPULAIRE
EN CHINE
GAO JIN

LUZHOU GAOJIN CANNED FOOD CO., LTD.



POIDS NET: 397g(14 OZ)

LUZHOU GAOJIN CANNED FOOD CO., LTD.
TEL: 0830-5477811 5476380 ADD: DADIANXI · HEJIANG TOWN HEJIANG COUNTY · CHINA



CORNERED BEEF BRISKET

CONTAINS UP TO 35% OF A SOLUTION OF WATER, SALT, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE, FLAVORINGS. TENDERIZED WITH PAPAIN.

SPICE PACKET INCLUDED.

FLAT CUT



KEEP REFRIGERATED

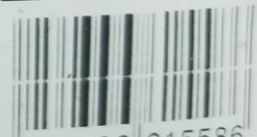
26893

Item # 98095495
Net Wt/CT 3.64lb

Unit Price \$4.28

Total Price \$15.58

Use Or Freeze By JUN 27 2019



0 254336 615586
1418 9 94 3

Nutrition Facts

Serving Size 4 oz (112g)
Servings Per Container Varied

Amount Per Serving	% Daily Value*
Calories 200	Calories from Fat 120

Total Fat 14g	21%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 950mg	40%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 15g	28%
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 5%

*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	80g
Sat 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

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

DISTRIBUTED BY SAM'S WEST, INC.
BENTONVILLE, AR 72716
KEEP REFRIGERATED AT 30 TO 36°F
COOK TO A MINIMUM INTERNAL TEMPERATURE OF AT LEAST 160°F FOR FOOD SAFETY

We would love to hear from you!
Call us at: 1-888-301-0332 (toll-free),
8am - 5pm CST Monday - Friday.

PREPARATION INSTRUCTIONS

SIMMER: Remove meat from packaging. Place meat in pot and cover with water. Add the contents of the spice packet if desired. (This corned beef is already seasoned.) Cover the pot and bring it to a boil, then reduce the heat to a simmer. Simmer about 60 minutes per pound or until fork tender. To check tenderness, insert a fork into the lean side of the brisket and twist it. If the muscle fibers break apart easily, the corned beef is ready. Remove from the pot and let cool about 10-20 minutes. Always slice across the grain immediately prior to serving.

SLOW COOKER: Remove corned beef from packaging. Place in slow cooker. Cover with 3 to 4" of water. Sprinkle the contents of the spice packet on the fat side of the brisket if desired. (This corned beef is already seasoned.) Place lid on slow cooker. Cook for 6 to 10 hours or until fork tender. To check tenderness, insert a fork into the lean side of the brisket and twist it. If the muscle fibers easily break apart, the corned beef is ready. Remove the meat from the cooker and let it cool 10-20 minutes. Always slice across the grain immediately prior to serving.



CORNERED BEEF BRISKET

CONTAINS UP TO 35% OF A SOLUTION OF WATER, SALT, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE, FLAVORINGS. TENDERIZED WITH PAPAIN.

SPICE PACKET INCLUDED.

MEMBER'S MARK BEEF BRISKETS ARE TRIMMED TO EXACT STANDARDS FOR CONSISTENCY AND QUALITY. THIS MAKES FOR A FLAVORFUL EXPERIENCE EACH AND EVERY TIME.

NEW ENGLAND BOILED DINNER

Glaze corned beef with 1/2 cup of mustard and 3 tablespoons of brown sugar after removing from cook appliance.

About 30 minutes before corned beef is ready, add 3 peeled carrots, 8 peeled potatoes and 2 peeled and quartered onions to the pot. Heat the pot to a boil and reduce heat to simmer. About 15 minutes before corned beef is ready, add 1 small head of quartered green cabbage to the pot.

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.



TWO BROTHERS

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EAST40259



DOS HERMANOS
CHICHARRON
PRENSADO

Fried Pork Skins

INGREDIENTS:
Fried Pork Skin, Salt

Net. Wt. 1 lbs. (16 oz.)



DISTRIBUTED BY:
Two Brothers Pork Skins
1611 N. Ridge Ave.
Kannapolis NC 28083
704-267-5949
704-617-8639





CORNERD BEEF BRISKET



THIN CUT



Serving Suggestion



Keep Refrigerated

Nutrition Facts
Serving Size 4 oz. (114g)
Servings Per Container Varied

Amount Per Serving		% Daily Value*
Calories 210	Calories from Fat 150	
Total Fat 17g		25%
Saturated Fat 6g		32%
Cholesterol 110mg		37%
Sodium 1050mg		43%
Total Carbohydrate 0g		0%
Dietary Fiber 0g		
Sugars 0g		
Protein 16g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 10%	

*Percent Daily Values are based on a diet of other people's misdeeds.

CURED WITH: Water, Salt, Natural Flavorings, Sodium Erythorbate, Sodium Nitrite, Garlic.

Proudly Distributed by:
HARRIS TEETER®
Matthews, NC 28105



If you are not completely satisfied with any Harris Teeter brand product, simply return it to any Harris Teeter. We will cheerfully refund your money, plus we will replace the item with a like item of the brand of your choice - FREE. Comments or questions, please call 1-800-432-6111

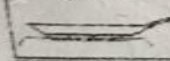
TRADITIONAL SIMMERED CORNERD BEEF BRISKET

TO PREPARE: Place corned beef in water and bring to boil. Simmer slowly (do not boil) for three hours or until fork-tender. Allow to remain in water 15 minutes without flame.

**VENISON MEATLOAF
NOT FOR SALE**

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.**

Packed On	Best Before	Sell By
Net WT/OZ 1	Unit Price	Total Price



SAFE HANDLING INSTRUCTIONS
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT
AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA
THAT 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 THE REFRIGERATOR OR MICROWAVE.
KEEP BACON MEAT AND POULTRY SEPARATE FROM OTHER
FOODS. WASH HANDS AND SURFACES THAT TOUCHED LIVING
ORGANS, UTENSILS, AND HANDS WITH TOUCHING RAW
MEAT OR POULTRY. KEEP HANDS WET.
KEEP HANDS WET.
COOK THOROUGHLY. USE IMMEDIATELY OR DISCARD.

Pork Bacon
Net Weight
1.250 lb

05/29/

IF FROZEN - KEEP FROZEN

Ground Beef

KEEP REFRIGERATED OR FROZEN

SAFE HANDLING INSTRUCTIONS
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT AND BONE. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT CAN CAUSE ILLNESS IF THE PRODUCT IS NOT HANDLED OR COOKED PROPERLY. ALWAYS USE YOUR COMMON SENSE AND FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION. FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION.

AGED
30

Ground Beef

NET WT 1315 lb
Unit Price \$9.99/lb
Total Price \$131.14

ABC Packing Company
123 Packing Company Rd
Fairy Tale, NC 12345

(OZS.)

BALLY For Bacon

TAKE

KEEP REFRIGERATED OR FROZEN
SAFE HANDLING INSTRUCTIONS
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT AND BONE. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT CAN CAUSE ILLNESS IF THE PRODUCT IS NOT HANDLED OR COOKED PROPERLY. ALWAYS USE YOUR COMMON SENSE AND FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION. FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION.

Be Brisket

NET WT 4.6

ABC Packing Company
123 Packing Company Rd
Fairy Tale, NC 12345

IF FROZEN - KEEP FROZEN

Ground Beef

KEEP REFRIGERATED OR FROZEN

SAFE HANDLING INSTRUCTIONS
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT AND BONE. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT CAN CAUSE ILLNESS IF THE PRODUCT IS NOT HANDLED OR COOKED PROPERLY. ALWAYS USE YOUR COMMON SENSE AND FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION. FOLLOW THESE INSTRUCTIONS TO PROTECT YOUR PROTECTION.

AGED
30

Ground Beef

NET WT 1230 lb
Unit Price \$9.99/lb
Total Price \$122.87

ABC Packing Company
123 Packing Company Rd
Fairy Tale, NC 12345

NET



Keep Refrigerated or Frozen

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 CHOPPING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
 COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

beef jerky

Net Wt./Gt
0.150 lb

Adam Farms LLC
 184 Stiles Packing Lane
 Marble, NC 28905
 (828) 837-5094



