

NEW FORMULA

BUFFALO CHICKEN Tater Kegs



The best bar food in a big package. Stuffed with shredded chicken, tangy buffalo sauce, cheddar cheese, & cream cheese.

Nutrition Facts

106 servings per container
Serving size 2 each (85g/3 oz)

Amount per serving
Calories 100

	% Daily Value *
Total Fat 4g	5%
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 260mg	11%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0.1mcg	0%
Calcium 60mg	4%
Iron 0.4mg	2%
Potassium 140mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

INGREDIENTS: Potatoes, Potatoes(Potatoes, Dextrose, Disodium Pyrophosphate [Added to Maintain Color], Potassium Sorbate[Added to Maintain Freshness]), Fully Cooked and Marinated 1/2" Diced Fryer Chicken Meat (Chicken Meat, Water, Food Starch Modified, Salt, and Sodium Phosphate), Buffalo Sauce (Distilled Vinegar, Aged Cayenne Red Peppers, Salt, Water, Canola Oil, Paprika, Xanthan Gum, Natural Butter Type Flavor and Garlic Powder), Cheddar Cheese(Pasteurized Milk, Salt, Culture, Enzymes & Annatto), Cream Cheese (Pasteurized Milk and Cream, Salt, Cheese Cultures, Carob Bean Gum [Stabilizer]), Pasteurized Whole Eggs, Waxy Maize Starch, Buffalo Seasoning (Sugar, Salt, Vinegar Powder [Maltodextrin, White Distilled Vinegar, Modified Food Starch]), Spices [including Paprika, extractives of spice and Paprika], Maltodextrin, Sodium Phosphates [6.25%], Modified Food Starch, Malic Acid, Natural Butter Flavor, Caramel Color. Less than 2% Silicon Dioxide and Sunflower Oil or Canola Oil added to prevent caking), Red Cayenne Pepper

CONTAINS: EGGS, MILK

Product Code	SPL02071V3
Case UPC	307-65847-02371-1
Case Net Weight	10 LB
Case Gross Weight	10.5 LB
Case Dimensions	13"x 8.75"x 6"
Case Cube	.39
Pallet Count	144
Ti/Hi	16 / 9

COOKING INSTRUCTIONS: Preheat deep fryer to 350F. Remove Tater Kegs from packaging. Place Tater Kegs in fryer for 6 minutes. Cook until exterior is golden brown and internal temperature has reached 160F. Appliances may vary, adjust cook time accordingly.



Product of Stone Gate Foods