BERNARD
FOOD INDUSTRIES, INC.®

CHICKEN PUREE

REORDER 208043

All hospitals, nursing homes, long-term healthcare facilities and developmental centers have patients or residents with feeding problems. High protein products present a particular problem since they are, by nature, fibrous and dense, and require extensive chewing. Thus, fresh-bought meats must be trimmed and pureed in a blender, which is costly in terms of labor and product loss. Other patients may have digestive problems or require low-sodium foods or perhaps are intolerant of seasonings such as pepper or the glutamates.

The use of **Bernard** brand **Pureed Meats** in **Broth** will provide the answer to these problems. Salt is not used in processing and the natural sodium level is generally acceptable and consistent with the amounts found in fresh meats.

The finely ground consistency means that patients with dental problems or who are in a debilitated condition can still receive a tasty variety of meats high in protein value. Naturally, if spices or salts are allowed, the flavor can be improved or altered.

These serving suggestions may give our customers some ideas of their own. Try the meats over poached egg on soft toast; over baked potato or tomato; over lightly toasted bread with mashed potatoes to make a 'Hot Meat Sandwich'. The meats may also be combined with a white sauce, cream sauce or cheese sauce, or be served over macaroni, noodles or other pasta products. For special diet use, heating and serving from the can is often done. Where the diet condition is critical, please refer to the proximate analysis.

GLUTEN FREE

YIELD PER CASE: 180 – 1 oz. servings
PACK SIZE: 12 @ 15 oz.

Nutrition Facts

Serving Size 1/3 cup (84g)
Serving Per Container about 5

Amount Per Serving		
Calories 130	Calories from Fat 80	
		% Daily Value *
Total Fat 9g		**13%**
Saturated Fat 2.5g		**11%**
Trans Fat 0g		
Cholesterol 55mg		**18%**
Sodium 65mg		**3%**
Total Carbohydrate 0g		**0%**
Dietary Fiber 0g		**0%**
Sugars 0g		
Protein 12g		

Vitamin A 0%	•	Vitamin C	0%
Calcium 0%	•	Iron	8%

* 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

Ingredient Statement

Turkey, Turkey Broth.

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