

ADVANCE FOOD COMPANY
INTRODUCES

BEEF
and
CHICKEN

Fajitas



**The Value-Added
Food Experts.**



BEEF and CHICKEN *Fajitas*

Available in ready-to-cook and
fully cooked strips ...
Advance Food Company fajitas
will be a sure seller!

They are perfectly marinated in a zesty
fajita marinade for tender, juicy
and delicious fajitas everytime.

We only use USDA inspected meat and
the finest ingredients available.

The Individually Quick Frozen (IQF)
process eliminates waste and seals in
freshness and flavor. Plus, there's
no MSG or chemical tenderizers
added...never have, never will.

SUGGESTED TARGET MARKETS:

Mexican Restaurants
Full Service Restaurants
Cook-To-Order Entrees
College & Universities



**The Value-Added
Food Experts**

Advance Food Company
201 South Raleigh Road • Enid, Oklahoma

Features & Benefits

- Feature:** Whole Muscle or Structured Meat.
Benefit: Choose the price point you want.
Feature: Ready-To-Cook or Fully Cooked.
Benefit: Choose the cooking method according to your needs.
Feature: No MSG. No Chemical Tenderizers.
Benefit: An Original Product.
Feature: IQF: Individually Quick Frozen.
Benefit: Seals in freshness & flavor. No waste.
Feature: Marinated in a Zesty Fajita Marinade.
Benefit: Tender, juicy and delicious.

BEEF

| Advance No. | Pack/Portion | Description |
|-------------|--------------|-----------------------------------|
| 38084 | 2/5 lb. bags | Ready-To-Cook Strips |
| 114-201 | 2/5 lb. bags | Whole Muscle, Fully Cooked Strips |
| 56001 | 2/5 lb. bags | Structured, Fully Cooked Strips |

CHICKEN

| Advance No. | Pack/Portion | Description |
|-------------|--------------|-----------------------------------|
| 38284 | 2/5 lb. bags | Ready-To-Cook Strips |
| 24-201 | 2/5 lb. bags | Whole Muscle, Fully Cooked Strips |
| 34-201 | 2/5 lb. bags | Structured, Fully Cooked Strips |

Preparation Instructions:

For your customers' continued food safety, always wash work surfaces and your hands before handling food. Keep raw meats and vegetables away from cooked product. Freeze or refrigerate leftovers immediately.

Serving Suggestions:

Use for fajitas served with sautéed peppers and onions. Fill warm flour tortilla with steaming hot fajitas and garnish to taste with cheddar cheese, sour cream, guacamole and salsa. Add sides of refried beans and Spanish rice for a tasty South-Of-The-Border treat.

Cooking Instructions:

READY-TO-COOK ... Prepare from frozen state.

Grill: Add a small amount of oil to the medium heat section of the grill. Cook for approximately 5-7 minutes turning occasionally until internal temperature reaches 165°F.

FULLY COOKED ... Prepare from frozen state.

Oven: Preheat to 425°F. Heat for approximately 7-8 minutes or until internal temperature reaches 165°F. Convection oven heat for 6-7 minutes.

Grill: Add a very small amount of oil to prevent sticking. Heat on the medium section of grill for about 4-5 minutes. Turn several times.

For more information, call toll free

1.888.723.8237