



SHELF LIFE UP TO 25 YEARS

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

FOOD STORAGE Emergency Everyday food

Freeze Dried Chicken Breast Chunks

Nutrition Facts

Serving Size: 1/2 Cup (30g dry) Servings Per Container: 15

Amount Per	Serving		
Calories	140 Ca	lories fr	om Fat 10
		9	6 Daily Value
Total Fat	1g		2%
Saturate	ed Fat Og	3	0%
Trans Fa	at Og		
Choleste	rol 60mg	3	19%
Sodium 3	35mg		1%
Total Car	bohydra	te Og	0%
Dietary Fiber Og 0%			
Sugars C)a		
Protein 2	<u> </u>		
Vitamin A	0% •	Vitam	in C 0%
Vitamin A Calcium	0% • 6% •	Vitam Iron	in C 0% 10%
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DIRECTIONS:

Yield: 1/2 cup chicken chunks with flavor, taste, and color of fresh cooked chicken.

- 1. Mix 1/2 cup chicken chunks to 1/2 cup of water.
- 2. Let stand one minute.
- **3.** Drain off excess water and use as you would regular cooked chicken.
- 4. Serve.

Use in meat pies, stews, soups, sandwiches, etc.

2 1/2 cups dry chicken + 2 cups water = approx. 1 pound fresh chicken.

Refrigerate after opening.

INGREDIENTS: Freeze dried cooked chicken breast chunks.