

# Beef Kipes

## RES

Kipes Para Freir  
**KEEP FROZEN**

**Ingredients: Wrapper: Halal Beef, Potatoes, Carrots, Onions, Peppers, Garlic, Adobo (Salt, Monosodium Glutamate, Granulated Garlic, Granulated Onion, Turmeric, Tricalcium Phosphate (Anti-Caking)), Rojon (Red Annatto) (Corn Flour, Spices, Yellow #6 Lake, Yellow #5, Red #40, Annatto, Not More than 1% of vegetable oil), Chicken Base (Salt, Dextrose, Corn Flour, Monosodium Glutamate, Soybean Oil, Hydrolyzed Corn Protein with safflower, Onion Powder, Turmeric, Garlic Powder), Oregano, Bay Leaves, Lime Juice. Bulgur Wheat, #3 Coarse Bulgur Wheat, Beef, Onions, Green Peppers, Garlic, Salt, Black Peppers, Spearmint, Chicken Flavor, Adovo,, Cilantro. Filling: CONTAINS: WHEAT**

### Cooking Instructions:

1. Turn on the deep fryer, put in enough oil and allow it to preheat to 350 F.
2. Remove the kipes from the box and place into the fryer basket.
3. Lower basket into the deep fryer and cook for 4-7 minutes until an internal temperature of at least 165F.

**Net Weight: 4 lbs 10 oz (74 oz)**

Manufactured by: Pikalo Bakery Inc  
272 Riverdale Ave  
Yonkers, NY 10705  
914-841-0808

## Nutrition Facts

24 Servings per container

Serving Size **1 Kipe (100g)**

Amount per serving

**Calories 257**

% Daily Value\*

Total Fat 9g	4%
Saturated Fat 2.2g	11%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 102mg	4%
Total Carbohydrate 25.8g	9%
Dietary Fiber 6.2g	25%
Total Sugars 0.7g	
Includes 0g added sugars	0%
Protein 19.5g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 369mg	11%

\* Percent Daily Values are based on a 2,000-calorie diet

### 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.

U. S.  
INSPECTED  
AND PASSED BY  
DEPARTMENT OF  
AGRICULTURE  
EST. 259A