



Kickin' Kater LLC

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Licensed by PA Dept of Ag.



Smoked Beef Brisket

Heating Instructions & Meal Ingredient Listing

Directions: Product is fully cooked; for best results, thaw completely before heating. Place in oven safe container, cover with foil & place in oven. Slowly heat at 225° until minimum internal temperature of 165° is reached.



Approximate Heating Times for:

3 lb Pan – 1 to 1.5 hours
24 oz Pan – 45 to 60 minutes
12 oz Pan – 30 to 45 minutes

Once product is thawed, use within 7 days or discard

Suggested use within 6 months of Freeze By Date

Ingredients: beef brisket, natural-made broth, premium blend seasoning (sugar, salt, chili pepper, spices, dehydrated garlic, disodium inosinate, disodium guanylate, silicon dioxide (to prevent caking), **rosemary garlic seasoning** (dried garlic, salt, dried onion, rosemary, spice, dried red bell pepper, dried lemon peel, paprika [color]), **water**

Processed in facilities that process wheat, egg, milk, soy, tree nuts & peanuts