



Fiery feast with mashed up twist



Heating Instructions

- Ensure the product internal temperature reaches 165°F (74°C).
- Appliances vary; adjust time and temperature as needed.

In Microwave

- Heat defrosted toasty for approximately 30-60 sec.
- Remove microwave and let stand for 1-2 minutes before serving. Time may vary according to microwave.

In Oven



- Preheat oven to 375°F(190°C).
- · Place defrosted toasty on a foil or parchment paper lined baking sheet, bake for approximately 6-7 minutes
- Remove from oven and let stand for 1-2 minutes before serving.

In Air Fryer

- Place defrosted toasty in air fryer at 375°F (190°C) for approximately 5-7 minutes
- Remove air fryer and let stand for 1-2 minutes before serving.

PRODUCT OF CANADA

Experience the Buffalo Chicken

Toasty, a bold snack packed with intense flavor. Infused with the

zesty kick of buffalo chicken, these crispy rectangular toasties deliver

heat and crunch in every mouthful.

Perfect for those who crave spice

Nutrition Facts

48 servings per container

Serving size 1 toasty (140 g)

Amou	nt per serving
Cal	ories

Iron 2ma

Potassium 60mg

with every bite.

Calories	170
	% Daily Value *
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	XII
Cholesterol Omg	0%
Sodium 860mg	37%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 0g	*
Includes 0g Added Sugars	3 0%
Protein 4g	W.
Vitamin D 0mcg	0%
Calcium 10mg	1%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

11%

1%

Packaging 48 x 4.94 oz

Case Net Weight:

14.8 lb

Case Gross Weight:

15.8lb

Case Dimension:

17.75"X13.25"X6.25"

Case Cube:

0.85

Pallet:(TixHi)

8X9=72

Height:

61.75"

Shelf Life from Production

1 year from production date (0°F/-18°C) 5 Days after thawing, refigerated (40°F/4°C)



US UPC: 8 13693 009744

US SCC: 10 813693 009741



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