

646724 - Pheasant Whole

Pheasant Is Very Lean And If Not Cooked With Care Will Taste Like Very Dry, Very Bland, Chicken. It's Best Roasted On The Bone With Butter And Herbs Slipped Between The Skin And Meat Or Braised.



MARKETING



Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
646724	90755515682137	9/3 LB				
Brand	Brand Owner	GPC Description				
McPharlane Farms	Dot Foods	Pheasant - Unprepared/Unprocessed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
27 LBR	25 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19 INH	9 INH	9.5 INH	0.94 FTQ	10x06	237 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS



See label for suggestions-----

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS



Pheasant Meat

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PREPARATION & COOKING SUGGESTIONS

Braise - For The Roasted Pheasant, Preheat The Oven To 190C/375F/Gas 5. On A Medium Heat, In A Ovenproof Frying Pan, Heat The Rapeseed Oil And Butter (If Using) Until Foaming. Lay The Pheasants In The Pan, Cook Until Golden-Brown In Colour (About 3-5 Minutes) On The Leg Sides.

SERVING SUGGESTIONS

See label for suggestions

MORE INFORMATION