

# afia KIBBEH

PAR-COOKED KIBBEH



3lb  
Resealable  
Bag

A beef croquette that is quick to prepare and made with halal beef. Afia Kibbeh make a delicious savory addition to any meal.

BANQUETS • TAPAS • HOT & COLD BARS • PLATTERS

## Nutrition Facts

About 11 servings per container  
**Serving size 4 Kibbehs (128g)**

Amount Per Serving  
**Calories 290**

% Daily Value\*

**Total Fat** 12g **15%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

**Cholesterol** 20mg **7%**

**Sodium** 620mg **27%**

**Total Carbohydrate** 35g **13%**

Dietary Fiber 2g **7%**

Total Sugars 5g

Includes 0g Added Sugars **0%**

**Protein** 12g **24%**

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 2.8mg 15%

Potassium 240mg 6%

\* 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.

**INGREDIENTS:** Halal Ground Beef, Onions, Bulgur, Water, All Purpose Flour (Bleached White Flour, Malted Barley Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid), Sunflower Oil, Salt, Black Pepper, Cayenne Pepper  
**CONTAINS WHEAT**

Produced in a facility that may process wheat and sesame.

AFIAFOODS.COM ♦   /afiafoods ♦ FOR MORE INFORMATION EMAIL: [foodservice@afiafoods.com](mailto:foodservice@afiafoods.com)

## COOKING INSTRUCTIONS

**BAKING (Oven, toaster convection):** Heat the oven to 425°F, bake for 10-12min

**CONVEYOR OVEN/TURBO CHEF:** Heat to 400°, bake for 12-14 minutes until golden brown

**FRYER:** Thaw Kibbeh from frozen in cooler, fry at 375°F for 2 minutes

**AIR FRYER:** Heat at 400°F for 12-14 min

Cooking appliances vary. These instructions are given only as a guide. Ensure that the product is hot and internal temperature reaches 165°F or 74°C before serving.

## SPECIFICATIONS

**INDIVIDUAL KIBBEH WEIGHT:** 32g

**UNIT WEIGHT:** 3lbs

**UNITS PER CASE:** 2

**CASE TOTAL WEIGHT:** 6lbs

**CASES PER PALLET:** 224

**SHELF LIFE (FROZEN):** 24mo from production



**STORAGE:** Keep Frozen

**THIS PRODUCT IS A READY TO COOK - IT IS NOT RTE**

