



## Merchandising Smart Grillin' Filets

Shelf life frozen - 12 months

Shelf life fresh - 6 days

### For service cases (under glass)

Take filets out of package while frozen.

Place filets on tray and place in meat case.



When merchandising filets fresh in a full service meat case the bacon might start to fall off the filet. This is due to handling. If this starts to happen use a tooth pick or a wooden skewer and stick it in the bacon and into the filet.

### To marinate filets

Place filets in container while frozen then pour marinade over filets. Let filets sit in marinade over night then place in case. Do not tumble filets.

### For self service cases (frozen)

You can merchandise the filets frozen packaged just as they come. Great for bunker cases.

If frozen, shelf life is 12 months.

### For self service cases (fresh)

You can merchandise the filets tray packaged. You can take the filets out of the package to tray up. This would be a great way to sell them at a 2 for \$6.00 every day or 2 for \$5.00 on promotion.

### Selling Tips

Our poultry filets are a healthy alternative to high priced red meat.

Great item for a fit and active lifestyle.

Great source of protein.

Hand wrapped with premium smoked bacon.

NO MSG & Gluten Free

To make our filets even healthier take the bacon off prior to cooking.

### Cooking instructions (*poultry must be cooked to an internal temperature of 165°*)

*Cooking times may vary depending on your appliance.*

Grillin': Preheat grill at medium heat. Season filets if desired. Place on grill for 20-30 minutes. (If frozen grill for 30-40 minutes)

Oven: Preheat oven to 350°F. Season filets if desired. Place filets on greased baking sheet and bake for 20-30 minutes. (If frozen bake for 45-50 minutes)

### Great marinades to try.

Barbecue

Teriyaki

Sundried Tomato Basil

Lemon Pepper

Honey Mustard

Marinated Turkey and Chicken Filets Wrapped in Bacon



Dry Seasoned Chicken Filets Wrapped in Bacon



Filets merchandised fresh tray pack 2 per package.



Filets merchandised in frozen bunker case.



For more information contact:

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