



# ENGLISH/SPANISH PRODUCT NAME INSERTS

FRESH MEAT • POULTRY • SEAFOOD • SERVICE DELI • CHEESE

ITEM NUMBER

# S418

TOLL-FREE PHONE: (800) 852-2806

TOLL-FREE FAX: (800) 774-8884

DATE \_\_\_\_\_ ORDERED BY \_\_\_\_\_ STORE NUMBER \_\_\_\_\_

ACCOUNT NAME \_\_\_\_\_ P.O. NUMBER \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ ZIP \_\_\_\_\_ PHONE \_\_\_\_\_

# Beef Chuck Roast *Diesmillo en Trozo*

Actual Size Shown: 2-5/16" x 1-5/16" Colors: Black Ink on White Material

BEEF/CARNE		
001-SP _____ Beef Chuck Roast <i>Diesmillo en Trozo</i>	026-SP _____ Beef Shank <i>Chamorro de Res</i>	076-SP _____ Beef Rib Steak <i>Bistec de Costilla de Res</i>
002-SP _____ Beef Chuck 7-Bone Roast <i>Trozo de Diesmillo con Hueso</i>	027-SP _____ Boneless Beef Shank <i>Chamorro de Res Deshuesado</i>	077-SP _____ Boneless Beef Rib Spencer Steak <i>Lomo de Res Deshuesado</i>
003-SP _____ Beef Chuck Roll <i>Diesmillo de Res</i>	037-SP _____ Beef Brisket <i>Pecho de Res</i>	078-SP _____ Beef Rib Club Steak <i>Lomo Plano</i>
004-SP _____ Boneless Beef Chuck Roast <i>Trozo de Diesmillo sin Hueso</i>	038-SP _____ Boneless Beef Brisket <i>Pecho de Res Deshuesado</i>	079-SP _____ Beef Rib Short Ribs <i>Costillas de Res</i>
005-SP _____ Beef Chuck Boneless <i>Diesmillo de Res sin Hueso</i>	048-SP _____ Beef Plate <i>Suadero</i>	080-SP _____ Boneless Beef Short Ribs <i>Costillas de Res Deshuesadas</i>
006-SP _____ Boneless Beef Chuck <i>Diesmillo de Res para Machaca</i>	049-SP _____ Beef Plate Boiling Beef <i>Pecho de Res para Cocido</i>	081-SP _____ Beef Rib Back Ribs <i>Costillas de Lomo de Res</i>
007-SP _____ Beef Chuck Steak <i>Bistec de Paletilla de Res</i>	050-SP _____ Beef Plate Short Ribs <i>Costillas de Res</i>	082-SP _____ Beef Flanken Ribs <i>Costillas para Asar</i>
008-SP _____ Beef Chuck Blade Steak <i>Chuletas de Res</i>	051-SP _____ Beef Plate Spare ribs <i>Costillas de Res</i>	091-SP _____ Beef Loin Fillet Mignon <i>Filete de Res</i>
009-SP _____ Beef Chuck 7-Bone Steak <i>Bistec de Paletilla 7 Huesos de Res</i>	052-SP _____ Beef Skirt Steak <i>Arrachera de Res</i>	092-SP _____ Whole Beef Tenderloin <i>Filete de Res Entero</i>
010-SP _____ Boneless Beef Chuck Steak <i>Bistec de Diesmillo sin Hueso</i>	053-SP _____ Beef Plate Skirt Steak <i>Falda de Res para Asar</i>	093-SP _____ Beef Loin Boneless Top Sirloin Steak <i>Palomilla de Res</i>
011-SP _____ Prepared Beef Chuck Steak <i>Diesmillo Preparado</i>	054-SP _____ Beef Plate Skirt Steak <i>Ranchera</i>	094-SP _____ Beef Loin Sirloin Steak <i>Palomilla con Hueso</i>
012-SP _____ Beef Chuck Round Bone Roast <i>Hombro de Res</i>	055-SP _____ Beef Inside Skirt <i>Entraña</i>	095-SP _____ Beef Loin Boneless Sirloin Steak <i>Palomilla de Res Deshuesada</i>
013-SP _____ Beef Shoulder Clod <i>Espaldilla de Res</i>	056-SP _____ Beef Rose Plate <i>Matambre</i>	096-SP _____ Beef Loin T-Bone Steak <i>Chuleta de Lomo de Res</i>
014-SP _____ Beef Chuck Short Ribs <i>Costillas de Res</i>	064-SP _____ Beef Flank Steak <i>Flata de Res</i>	097-SP _____ Beef Loin Porterhouse Steak <i>Chuleta de Lomo de Res</i>
015-SP _____ Beef Chuck Cross Ribs <i>Costillas de Res</i>	065-SP _____ Beef Flank Steak <i>Carne para Deshebrar</i>	098-SP _____ Beef Loin New York Steak <i>Bistec de Lomo de Res</i>
016-SP _____ Beef Chuck Neck Bones <i>Espinazo de Res</i>	066-SP _____ Beef Flap Meat <i>Ranchera</i>	099-SP _____ Beef Loin Flap Meat <i>Ranchera para Asar</i>
017-SP _____ Beef Chuck Neck Bones <i>Pescuezo de Res</i>	067-SP _____ Beef Flap Meat <i>Vacio</i>	100-SP _____ Marinated Beef Loin Flap Meat <i>Carne Asada</i>
	075-SP _____ Beef Rib Eye Steak <i>Bistec de Lomo de Res</i>	101-SP _____ Marinated Beef Loin Flap Meat <i>Carne Preparada</i>

- 111-SP \_\_\_\_\_ Beef Round Steak  
*Bistec de Pierna de Res*
- 112-SP \_\_\_\_\_ Center Cut Beef Round Steak  
*Bistec del Centro de Pierna de Res*
- 113-SP \_\_\_\_\_ Boneless Beef Round Steak  
*Bistec de Pierna de Res Deshuesada*
- 114-SP \_\_\_\_\_ Beef Top Round Steak  
*Bistec de Res Aguallon*
- 115-SP \_\_\_\_\_ Beef Top Round  
*Pulpa Negra*
- 116-SP \_\_\_\_\_ Beef Bottom Round  
*Contra*
- 117-SP \_\_\_\_\_ Beef Round Eye Round Roast  
*Cuete de Res Deshuesada*
- 118-SP \_\_\_\_\_ Beef Round Sirloin Tip  
*Pulpa Bola*
- 119-SP \_\_\_\_\_ Beef Round Sirloin Tip  
*Milanesa de Res*
- 120-SP \_\_\_\_\_ Beef Round Ball Tip  
*Milanesa*
- 121-SP \_\_\_\_\_ Beef Round Rump Roast  
*Cadera de Res*
- 122-SP \_\_\_\_\_ Boneless Beef Round Rump Roast  
*Cadera de Res Deshuesada*
- 123-SP \_\_\_\_\_ Beef Tri Tip  
*Punta Palomilla de Res*
- 133-SP \_\_\_\_\_ Ground Beef Does not exceed 30% fat  
*Molida de Res 30%*
- 134-SP \_\_\_\_\_ Ground Beef Does not exceed 22% Fat  
*Molida de Res 22%*
- 135-SP \_\_\_\_\_ Ground Beef Does not exceed 15% Fat  
*Molida de Res 15%*
- 136-SP \_\_\_\_\_ Lean Ground Beef Does not exceed 22% fat  
*Molida de Res 22%*
- 137-SP \_\_\_\_\_ Leanest Ground Beef Does not exceed 15% fat  
*Molida de Res 15%*
- 138-SP \_\_\_\_\_ Ground Beef Does not exceed 10% Fat  
*Molida de Res 10%*
- 147-SP \_\_\_\_\_ Beef Stew Meat  
*Trocitos de Res*
- 148-SP \_\_\_\_\_ Boneless Beef Stew  
*Trocitos de Res*
- 158-SP \_\_\_\_\_ Beef Soup Bones  
*Huesos de Res*
- 159-SP \_\_\_\_\_ Beef Marrow Bone  
*Hueso con Tuetano de Res*
- 160-SP \_\_\_\_\_ Beef Oxtails  
*Colita de Res*
- 161-SP \_\_\_\_\_ Beef Tongue  
*Lengua de Res*
- 162-SP \_\_\_\_\_ Beef Brains  
*Sesos de Res*
- 163-SP \_\_\_\_\_ Beef Feet  
*Patas de Res*
- 164-SP \_\_\_\_\_ Beef Kidneys  
*Riñones de Res*

- 165-SP \_\_\_\_\_ Beef Melts  
*Baso de Res Pajarilla*
- 166-SP \_\_\_\_\_ Beef Sweetbreads  
*Mollejas de Res*
- 167-SP \_\_\_\_\_ Beef Heart  
*Corazón de Res*
- 168-SP \_\_\_\_\_ Beef Liver  
*Hígado de Res*
- 169-SP \_\_\_\_\_ Beef Fries  
*Criadillas de Res*
- 170-SP \_\_\_\_\_ Beef Tripe  
*Panza de Res*
- 171-SP \_\_\_\_\_ Beef Honeycomb Tripe  
*Panza de Casita de Res*
- 172-SP \_\_\_\_\_ Beef Book Tripe  
*Librillo de Res*
- 173-SP \_\_\_\_\_ Beef Marrow Guts  
*Tripas de Leche*
- 174-SP \_\_\_\_\_ Cooked Beef Guts  
*Tripas de Res Fritas*
- 175-SP \_\_\_\_\_ Boiling Beef  
*Res para Cocido*
- 176-SP \_\_\_\_\_ Beef Lips  
*Jetas de Res*
- 177-SP \_\_\_\_\_ Beef in Chili  
*Carne Adobada de Res*
- 178-SP \_\_\_\_\_ Beef Head  
*Cabeza de Res*
- 179-SP \_\_\_\_\_ Beef Tendon  
*Tendón de Res*
- 180-SP \_\_\_\_\_ Beef Cheeks  
*Cachetes de Res*
- 181-SP \_\_\_\_\_ Corned Beef  
*Adobada de Res*
- 182-SP \_\_\_\_\_ Shredded Beef  
*Machaca*
- 183-SP \_\_\_\_\_ Beef Fajitas  
*Fajitas de Res*
- 184-SP \_\_\_\_\_ Beef Kabob  
*Brochetas de Res*
- 185-SP \_\_\_\_\_ Beef for Skewers  
*Carne para Brocheta*
- 186-SP \_\_\_\_\_ Boneless Beef Roast  
*Res Deshuesada Rostizada*
- 187-SP \_\_\_\_\_ Marinated Beef Steak  
*Bistec de Res Marinada*
- 188-SP \_\_\_\_\_ Beef Cube Steak  
*Bistec de Res*
- 189-SP \_\_\_\_\_ Breaded Beef  
*Milanesa Empanizada de Res*
- 190-SP \_\_\_\_\_ Beef Jerky  
*Carne Seca*
- 191-SP \_\_\_\_\_ Dried Beef  
*Cecina*
- 192-SP \_\_\_\_\_ Beef Omasa  
*Ligrillo*

- 193-SP \_\_\_\_\_ Beef Knuckle Steak  
*Bistec de res (para Milan)*
- 194-SP \_\_\_\_\_ Taco Meat  
*Carne para Tacos*
- 195-SP \_\_\_\_\_ Beef Soup Mix  
*Surtido de Res para Caldo*

**PORK/PUERCO**

- 301-SP \_\_\_\_\_ Pork Shoulder Picnic Roast  
*Media Paleta de Puerco para Carnitas*
- 302-SP \_\_\_\_\_ Pork Shoulder Butt Roast  
*Hombro de Puerco con Hueso para Carnitas*
- 303-SP \_\_\_\_\_ Boneless Pork Shoulder  
*Hombro de Puerco sin Hueso para Carnitas*
- 304-SP \_\_\_\_\_ Pork Shoulder Steak  
*Chuleta de Hombro de Puerco*
- 314-SP \_\_\_\_\_ Pork Loin  
*Lomo de Puerco*
- 315-SP \_\_\_\_\_ Boneless Pork Loin  
*Lomo de Puerco Deshuesado*
- 316-SP \_\_\_\_\_ Pork Loin Sirloin End Roast  
*Lomo de Puerco*
- 317-SP \_\_\_\_\_ Pork Loin Blade End Roast  
*Lomo de Puerco*
- 318-SP \_\_\_\_\_ Pork Loin Sirloin End Chops  
*Chuletas de Puerco*
- 319-SP \_\_\_\_\_ Pork Loin Blade End Chops  
*Chuletas de Puerco*
- 320-SP \_\_\_\_\_ Pork Loin Back Ribs  
*Costillas de Puerco*
- 321-SP \_\_\_\_\_ Pork Loin Country Style Ribs  
*Costillas de Lomo de Puerco*
- 331-SP \_\_\_\_\_ Pork Chops  
*Chuletas de Puerco*
- 332-SP \_\_\_\_\_ Boneless Pork Chops  
*Chuletas de Puerco Deshuesadas*
- 333-SP \_\_\_\_\_ Boneless Pork Loin Chops  
*Chuletas de Puerco Deshuesadas*
- 334-SP \_\_\_\_\_ Center Cut Pork Chops  
*Chuletas del Centro de Puerco*
- 335-SP \_\_\_\_\_ Thin Pork Chops  
*Chuletas Delgaditas de Puerco*
- 336-SP \_\_\_\_\_ Smoked Pork Loin Chops  
*Chuletas Ahumadas de Puerco*
- 337-SP \_\_\_\_\_ Smoked Pork Chops  
*Chuletas Ahumadas de Puerco*
- 338-SP \_\_\_\_\_ Stuffed Pork Chops  
*Chuletas de Puerco Rellenas*
- 339-SP \_\_\_\_\_ Marinated Pork Chops  
*Chuletas de Puerco Adobada*
- 349-SP \_\_\_\_\_ Pork Leg  
*Pierna de Puerco*
- 350-SP \_\_\_\_\_ Boneless Pork Leg  
*Pierna de Puerco Deshuesada*
- 351-SP \_\_\_\_\_ Pork Leg Steak  
*Carne de Puerco para Carnitas*

- 352-SP \_\_\_\_\_ Pork Leg Steak  
*Bistec de Pierna de Puerco*
- 353-SP \_\_\_\_\_ Pork Steak  
*Bistec de Puerco*
- 363-SP \_\_\_\_\_ Pork Butt  
*Carnitas de Puerco*
- 364-SP \_\_\_\_\_ Boneless Pork Butt  
*Media Paleta de Puerco Deshuesada*
- 374-SP \_\_\_\_\_ Fresh Side Pork  
*Panceta de Puerco*
- 375-SP \_\_\_\_\_ Sliced Fresh Side Pork  
*Panceta de Puerco Rebanada*
- 385-SP \_\_\_\_\_ Ground Pork  
*Carne Molida de Puerco*
- 386-SP \_\_\_\_\_ Pork Cheeks  
*Cachetes de Puerco*
- 387-SP \_\_\_\_\_ Pork Liver  
*Higado de Puerco*
- 388-SP \_\_\_\_\_ Pork Ears  
*Orejas de Puerco*
- 389-SP \_\_\_\_\_ Pork Fat Back  
*Lonja de Puerco*
- 390-SP \_\_\_\_\_ Pork Head  
*Cabeza de Puerco*
- 391-SP \_\_\_\_\_ Pork Skin  
*Cueritos de Puerco*
- 392-SP \_\_\_\_\_ Pork Tails  
*Rabo de Puerco*
- 393-SP \_\_\_\_\_ Pork Feet  
*Patas de Puerco*
- 394-SP \_\_\_\_\_ Pork Snouts  
*Trompas de Puerco*
- 395-SP \_\_\_\_\_ Pork Brains  
*Sesos de Puerco*
- 396-SP \_\_\_\_\_ Pork Heart  
*Corazón de Puerco*
- 397-SP \_\_\_\_\_ Pork Kidneys  
*Riñones de Puerco*
- 398-SP \_\_\_\_\_ Pork Tongue  
*Lengua de Puerco*
- 399-SP \_\_\_\_\_ Pork Neck Bones  
*Pescuezo de Espinazo*
- 400-SP \_\_\_\_\_ Pork Hocks  
*Chamorros de Puerco*
- 401-SP \_\_\_\_\_ Smoked Pork Hocks  
*Chamorros Ahumados de Puerco*
- 402-SP \_\_\_\_\_ Pork Stew Meat  
*Trocitos de Puerco para Estofado*
- 403-SP \_\_\_\_\_ Pork Melts  
*Baso de Puerco*
- 404-SP \_\_\_\_\_ Pork Chitterlings  
*Tripas de Puerco*
- 405-SP \_\_\_\_\_ Hog Maws  
*Buches de Puerco*
- 406-SP \_\_\_\_\_ Pork in Chili  
*Carne de Puerco al Pastor*

- 407-SP \_\_\_\_\_ Pork Chunks  
*Trozo de Puerco*
- 408-SP \_\_\_\_\_ Pork Fajitas  
*Fajitas de Puerco*
- 409-SP \_\_\_\_\_ Pork Kabob  
*Brochetas de Puerco*
- 410-SP \_\_\_\_\_ Pork Rinds  
*Chicharrones*
- 411-SP \_\_\_\_\_ Pork Spareribs  
*Costillas de Puerco*
- 412-SP \_\_\_\_\_ Fresh Pork Spareribs  
*Costillas de Puerco Frescas*
- 412-SP-1 \_\_\_\_\_ Pork Ribslets  
*Costillas de Puerco*
- 413-SP \_\_\_\_\_ Pork Tenderloin  
*Filete de Puerco*
- 414-SP \_\_\_\_\_ Marinated Pork  
*Carne al Pastor*
- 415-SP \_\_\_\_\_ Breaded Pork  
*Milanesa de Puerco*
- 416-SP \_\_\_\_\_ Lard  
*Manteca*
- 417-SP \_\_\_\_\_ Cooked Pork Skin, Kidneys, Tongue, Lips  
*Riñones, Cuero, Lengua, Trompa, Cocidos*
- 418-SP \_\_\_\_\_ Cooked Pork Stomach  
*Buches*
- 419-SP \_\_\_\_\_ Fried Pork  
*Carnitas*
- 420-SP \_\_\_\_\_ Pork Cushion Meat  
*Maciza de Puerco*
- 421-SP \_\_\_\_\_ Al Pastor Meat  
*Carne Al Pastor*
- 422-SP \_\_\_\_\_ Pork Meat for Posole  
*Carne de Puerco para Posole*

**MISCELLANEOUS/MISCELÁNEO**

- 430-SP \_\_\_\_\_ *Carne Adovada*
- 431-SP \_\_\_\_\_ *Carne Asada*
- 432-SP \_\_\_\_\_ *Carne para Asar*
- 433-SP \_\_\_\_\_ *Milanesa*
- 434-SP \_\_\_\_\_ *Menudo*
- 435-SP \_\_\_\_\_ *Carnitas*

**SAUSAGE/SALCHICAS**

- 450-SP \_\_\_\_\_ *Chorizo*
- 451-SP \_\_\_\_\_ Beef Chorizo  
*Chorizo de Res*
- 452-SP \_\_\_\_\_ Pork Chorizo  
*Chorizo de Puerco*
- 453-SP \_\_\_\_\_ Pork Sausage  
*Longaniza de Puerco*
- 454-SP \_\_\_\_\_ Hot Links  
*Salchichas de Bolla Picante*
- 455-SP \_\_\_\_\_ Smoked Hot Links  
*Salchichas Ahumadas de Bolla Picante*

- 456-SP \_\_\_\_\_ Smoked Sausage  
*Salchichas Ahumadas*
- 457-SP \_\_\_\_\_ Italian Sausage  
*Salchicha Italiana*
- 458-SP \_\_\_\_\_ Polish Sausage  
*Salchicha Polaca*
- 459-SP \_\_\_\_\_ Blood Sausage  
*Moronga/Rellena*

**BACON/TOCINO**

- 500-SP \_\_\_\_\_ Bacon  
*Tocino*
- 501-SP \_\_\_\_\_ Sliced Slab Bacon  
*Pedazo de Tocino Rebanado*
- 502-SP \_\_\_\_\_ Sliced Smoked Bacon  
*Tocino Ahumado Rebanado*
- 503-SP \_\_\_\_\_ Canadian Bacon  
*Tocino Canadiense*

**HAM/JAMÓN**

- 525-SP \_\_\_\_\_ Smoked Ham  
*Jamón Ahumado*
- 526-SP \_\_\_\_\_ Honey Cured Ham  
*Jamón Curado con Miel*
- 527-SP \_\_\_\_\_ Sliced Ham  
*Rebanadas de Jamón*
- 528-SP \_\_\_\_\_ Cooked Ham  
*Jamón Cocido*

**LAMB/BORREGO**

- 550-SP \_\_\_\_\_ Lamb Chops  
*Chuletas de Borrego*
- 551-SP \_\_\_\_\_ Lamb Leg  
*Pierna de Borrego*
- 552-SP \_\_\_\_\_ Lamb Shanks  
*Chamorros de Borrego*
- 553-SP \_\_\_\_\_ Frozen Lamb Shank  
*Chamorro de Borrego Congelado*
- 554-SP \_\_\_\_\_ Lamb Brain  
*Sesos de Borrego*
- 555-SP \_\_\_\_\_ Lamb Heart  
*Corazón de Borrego*
- 556-SP \_\_\_\_\_ Lamb Kidneys  
*Riñones de Borrego*
- 557-SP \_\_\_\_\_ Lamb Liver  
*Hígado de Borrego*
- 558-SP \_\_\_\_\_ Lamb Tongue  
*Lengua de Borrego*

**VEAL/TERNERA**

- 575-SP \_\_\_\_\_ Breaded Veal  
*Milanesa de Ternera*
- 576-SP \_\_\_\_\_ Veal Roast  
*Trozo de Ternera*

**CHICKEN/POLLO**

- 600-SP \_\_\_\_\_ Frying Chickens  
*Pollos para Freir*
- 601-SP \_\_\_\_\_ Whole Frying Chickens  
*Pollos Enteros para Freir*
- 602-SP \_\_\_\_\_ Cut Up Frying Chickens  
*Pollos Partidos para Freir*
- 603-SP \_\_\_\_\_ Frying Chicken Backs  
*Espinazo de Pollo para Freir*
- 604-SP \_\_\_\_\_ Frying Chicken Necks  
*Pescuezo de Pollo para Freir*
- 605-SP \_\_\_\_\_ Frying Chicken Backs & Necks  
*Espinazo y Pescuezo de Pollo para Freir*
- 606-SP \_\_\_\_\_ Frying Chicken Breast  
*Pechuga de Pollo para Freir*
- 607-SP \_\_\_\_\_ Frying Chicken Breast with Ribs  
*Pechuga de Pollo con Costillas para Freir*
- 608-SP \_\_\_\_\_ Boneless Frying Chicken Breast  
*Pechuga de Pollo Deshuesado para Freir*
- 609-SP \_\_\_\_\_ Stuffed Chicken Breast  
*Pechuga de Pollo Rellena*
- 610-SP \_\_\_\_\_ Boneless Skinless Chicken Breast  
*Pechuga de Pollo Deshuesada sin Piel*
- 611-SP \_\_\_\_\_ Frying Chicken Legs  
*Piernas de Pollo para Freir*
- 612-SP \_\_\_\_\_ Frying Chicken Legs with Back  
*Piernas de Pollo con Lomitos para Freir*
- 613-SP \_\_\_\_\_ Whole Frying Chicken Leg  
*Piernas Enteras de Pollo para Freir*
- 614-SP \_\_\_\_\_ Prepared Whole Chicken Legs  
*Piernas de Pollo Preparadas*
- 615-SP \_\_\_\_\_ Boneless Chicken Legs  
*Piernas de Pollo sin Huesos*
- 616-SP \_\_\_\_\_ Chicken Leg Quarters  
*Cuarto de Pollo de Muslo*
- 617-SP \_\_\_\_\_ Boneless Chicken Legmeat  
*Pierna de Pollo Deshuesada*
- 618-SP \_\_\_\_\_ Frying Chicken Gizzards  
*Mollejas de Pollo para Freir*
- 619-SP \_\_\_\_\_ Frying Chicken Livers  
*Hígado de Pollo para Freir*
- 620-SP \_\_\_\_\_ Frying Chicken Thighs  
*Muslos de Pollo para Freir*
- 621-SP \_\_\_\_\_ Frying Chicken Wings  
*Alas de Pollo para Freir*
- 622-SP \_\_\_\_\_ Stewing Chicken  
*Pollo para Caldo*
- 623-SP \_\_\_\_\_ Roasting Chicken  
*Pollo para Rostizar*
- 624-SP \_\_\_\_\_ Chicken Fajitas  
*Fajitas de Pollo*
- 625-SP \_\_\_\_\_ Chicken Kabobs  
*Brochetas de Pollo*
- 626-SP \_\_\_\_\_ Marinated Chicken  
*Pollo Asado*

- 627-SP \_\_\_\_\_ Marinated Chicken  
*Pollo Marinado*
- 628-SP \_\_\_\_\_ Boneless Marinated Chicken  
*Pollo Deshuesado Marinado*
- 629-SP \_\_\_\_\_ Boneless Chicken  
*Pollo Deshuesado*
- 630-SP \_\_\_\_\_ Breaded Chicken Fillets  
*Milanesa de Pollo*
- 631-SP \_\_\_\_\_ Teriyaki Chicken  
*Pollo en Trocitos para Teriyaki*
- 632-SP \_\_\_\_\_ Sweet & Sour Chicken  
*Pollo en Trocitos para Salsa Dulce*
- 633-SP \_\_\_\_\_ Cornish Game Hens  
*Codornices*
- 634-SP \_\_\_\_\_ Stuffed Game Hens  
*Codornices Rellenas*
- 635-SP \_\_\_\_\_ Boneless Chicken Thighs  
*Muslos de Pollo sin Hueso*
- 636-SP \_\_\_\_\_ Chicken Drumettes  
*Alitas de Pollo para Barbacoa*
- 637-SP \_\_\_\_\_ Chicken Drumsticks  
*Piernas de Pollo*
- 638-SP \_\_\_\_\_ Ground Chicken  
*Carne Molida de Pollo*
- 639-SP \_\_\_\_\_ Boneless Skinless Chicken Breast Fillet  
*Filete de Pechuga de Pollo Deshuesada sin Piel*

**TURKEY/PAVO**

- 650-SP \_\_\_\_\_ Hen Turkeys  
*Pava*
- 651-SP \_\_\_\_\_ Tom Turkeys  
*Pavo*
- 652-SP \_\_\_\_\_ Turkey Legs  
*Piernas de Pavo*
- 653-SP \_\_\_\_\_ Turkey Wings  
*Alas de Pavo*
- 654-SP \_\_\_\_\_ Turkey Breast  
*Pechuga de Pavo*
- 655-SP \_\_\_\_\_ Turkey Drumsticks  
*Piernas de Pavo*
- 656-SP \_\_\_\_\_ Turkey Tails  
*Colitas de Pavo*
- 657-SP \_\_\_\_\_ Turkey Necks  
*Pescuezo de Pavo*
- 658-SP \_\_\_\_\_ Turkey Thighs  
*Muslos de Pavo*

**MISCELLANEOUS POULTRY/MISCELÁNEO**

- 675-SP \_\_\_\_\_ Ducks  
*Patos*
- 676-SP \_\_\_\_\_ Geese  
*Ganzos*
- 677-SP \_\_\_\_\_ Rabbits  
*Conejos*
- 678-SP \_\_\_\_\_ Frying Rabbits  
*Conejos para Freir*

- 679-SP \_\_\_\_\_ Goats  
*Chivo*
- 680-SP \_\_\_\_\_ Young Goats  
*Cabritos*
- 681-SP \_\_\_\_\_ Quails  
*Güilotas*

**SEAFOOD/MARISCOS**

- 700-SP \_\_\_\_\_ Buffalo  
*Bufalo*
- 701-SP \_\_\_\_\_ Calamari Steak  
*Bistec de Calamares*
- 702-SP \_\_\_\_\_ Squid  
*Calamares*
- 703-SP \_\_\_\_\_ Catfish  
*Bagre*
- 704-SP \_\_\_\_\_ Ceviche
- 705-SP \_\_\_\_\_ Shrimp Ceviche  
*Ceviche de Camaron*
- 706-SP \_\_\_\_\_ Clams  
*Almejas*
- 707-SP \_\_\_\_\_ Cod Fillet  
*Filete de Bacalao*
- 708-SP \_\_\_\_\_ Salted Cod  
*Bacalao Salado*
- 709-SP \_\_\_\_\_ Crabs  
*Cangrejo*
- 710-SP \_\_\_\_\_ Crab Legs  
*Patas de Cangrejo*
- 711-SP \_\_\_\_\_ Crab Meat  
*Carne de Cangrejo*
- 712-SP \_\_\_\_\_ Imitation Crab Meat Flakes  
*Imitación de Cangrejo*
- 713-SP \_\_\_\_\_ Crawfish  
*Langostino*
- 714-SP \_\_\_\_\_ Cuttlefish  
*Calamares*
- 715-SP \_\_\_\_\_ Fish Fillet  
*Filete de Pescado*
- 716-SP \_\_\_\_\_ Halibut Steak  
*Bistec de Halibut*
- 717-SP \_\_\_\_\_ Lobster  
*Langosta*
- 718-SP \_\_\_\_\_ Marinated Fish  
*Ceviche de Pescado*
- 719-SP \_\_\_\_\_ Mussels  
*Mejillones*
- 720-SP \_\_\_\_\_ Octopus  
*Pulpo*
- 721-SP \_\_\_\_\_ Oysters  
*Ostiones*
- 722-SP \_\_\_\_\_ Porgies  
*Mojarra*
- 723-SP \_\_\_\_\_ Red Fish  
*Pescado Rojo*
- 724-SP \_\_\_\_\_ Red Snapper Fillet  
*Filete de Huachinango*

725-SP \_\_\_\_\_ Salmon  
*Salmón*

726-SP \_\_\_\_\_ Scallops  
*Escalopes*

727-SP \_\_\_\_\_ Sea Bass Fillet  
*Filete de Robalo*

728-SP \_\_\_\_\_ Shark Steak  
*Bistec de Tiburón*

729-SP \_\_\_\_\_ Sole Fillet  
*Filete de Lenguado*

730-SP \_\_\_\_\_ Swordfish  
*Pez Espada*

731-SP \_\_\_\_\_ Tilapia  
*Mojarra*

732-SP \_\_\_\_\_ Tuna  
*Atún*

733-SP \_\_\_\_\_ Turbot Fillet  
*Filete de Rodaballo*

734-SP \_\_\_\_\_ Trout  
*Trucha*

735-SP \_\_\_\_\_ Whitefish  
*Pescado Blanco*

736-SP \_\_\_\_\_ Whiting  
*Merluza*

737-SP \_\_\_\_\_ Seafood Mix  
*Combinación de Mariscos*

738-SP \_\_\_\_\_ 16/20 Shell-on Shrimp  
*16/20 Camarón*

739-SP \_\_\_\_\_ 21/25 Shell-on Shrimp  
*21/25 Camarón*

740-SP \_\_\_\_\_ 26/30 Shell-on Shrimp  
*26/30 Camarón*

741-SP \_\_\_\_\_ 36/40 Shell-on Shrimp  
*36/40 Camarón*

742-SP \_\_\_\_\_ 41/50 Shell-on Shrimp  
*41/50 Camarón*

743-SP \_\_\_\_\_ 61/70 Shell-on Shrimp  
*61/70 Camarón*

744-SP \_\_\_\_\_ 41/50 Peeled & Deveined Shrimp  
*41/50 Camarón Pelado y Limpio*

745-SP \_\_\_\_\_ 51/60 Cooked Shrimp  
*51/60 Camarón Cocido*

746-SP \_\_\_\_\_ 61/70 Head-on Shrimp  
*61/70 Camarones con Cabeza*

747-SP \_\_\_\_\_ Cooked Shrimp Meat  
*Carne de Camarón Cocido*

748-SP \_\_\_\_\_ Dried Whole Shrimp  
*Camarones Secos Entero*

749-SP \_\_\_\_\_ Raw Shrimp Meat  
*Carne de Camarón Crudo*

750-SP \_\_\_\_\_ Cooked Shrimp  
*Camarón Cocido*

751-SP \_\_\_\_\_ Cooked Large Shrimp  
*Camarón Grande Cocido*

752-SP \_\_\_\_\_ Cooked Shrimp - Shell & Head-on  
*Langostino Cocinado*

753-SP \_\_\_\_\_ Small Shrimp  
*Camarón Chico*

754-SP \_\_\_\_\_ Medium Shrimp  
*Camarón Mediano*

755-SP \_\_\_\_\_ Large Shrimp  
*Camarón Grande*

756-SP \_\_\_\_\_ Medium Green Shrimp  
*Camarón Verde Mediano*

757-SP \_\_\_\_\_ Large Green Shrimp  
*Camarón Verde Grande*

758-SP \_\_\_\_\_ Dried Shrimp  
*Camarones Secos*

759-SP \_\_\_\_\_ Raw Shrimp, Shell On  
*Camarones Crudos sin Cabeza*

760-SP \_\_\_\_\_ Head on Shrimp  
*Camarones con Cabeza*

761-SP \_\_\_\_\_ Medium Peeled and Deveined Shrimp  
*Camarón Mediano Pelado y Limpio*

762-SP \_\_\_\_\_ Large Peeled and Deveined Shrimp  
*Camarón Grande Pelado y Limpio*

763-SP \_\_\_\_\_ Aguachile Shrimp  
*Camarones en Aguachile*

764-SP \_\_\_\_\_ Dry Ground Shrimp  
*Camarón Molido*

765-SP \_\_\_\_\_ Catfish Fillet  
*Filete de Bagre*

766-SP \_\_\_\_\_ Imitation Crab Meat  
*Imitación de Jaiba*

767-SP \_\_\_\_\_ Scallops  
*Callo de Hacha*

768-SP \_\_\_\_\_ Tilapia Fillet  
*Filete de Mojarra*

769-SP \_\_\_\_\_ White Seabass  
*Corvina*

770-SP \_\_\_\_\_ Whole Snapper  
*Huachinango*

771-SP \_\_\_\_\_ Blue Crabs  
*Cangrejo Azul*

772-SP \_\_\_\_\_ Frozen Imitation Crab Sticks  
*Congelado Palos Cangrejo de Imitación*

773-SP \_\_\_\_\_ Snow Crab Clusters  
*Patas de Cangrejo*

774-SP \_\_\_\_\_ Whole Swai  
*Swai Entero*

775-SP \_\_\_\_\_ Swai Nuggets  
*Trocitos de Swai*

776-SP \_\_\_\_\_ Swai Fillets  
*Filete de Swai*

777-SP \_\_\_\_\_ Pollock Fillets  
*Filete Polaco*

778-SP \_\_\_\_\_ Breaded Fish Portions  
*Porciones de Pescado Empanizados*

779-SP \_\_\_\_\_ Breaded Fish Sticks  
*Pescado Empanizados*

780-SP \_\_\_\_\_ Calamari Chunks Cooked Octopus Style  
*Trozos de Calamar Cocido el Pulpo*

781-SP \_\_\_\_\_ Mantraya

782-SP \_\_\_\_\_ Oysters in a Jar  
*Ostiones*

783-SP \_\_\_\_\_ Raw Seafood Medley Mix  
*Mezcla Mariscos Crudos*

**SERVICE DELI/COLMADO**

800-SP \_\_\_\_\_ Corn  
*Maiz*

801-SP \_\_\_\_\_ Fresh Salsa  
*Salsa Fresca*

802-SP \_\_\_\_\_ Fresh Mild Salsa  
*Salsa Fresca Suave*

803-SP \_\_\_\_\_ Fresh Hot Salsa  
*Salsa Fresca Picante*

804-SP \_\_\_\_\_ Head Cheese  
*Queso de Puerco*

805-SP \_\_\_\_\_ Mild Head Cheese  
*Queso de Puerco Suave*

806-SP \_\_\_\_\_ Hot Head Cheese  
*Queso de Puerco Picante*

807-SP \_\_\_\_\_ Bologna  
*Bolonia*

808-SP \_\_\_\_\_ Turkey Bologna  
*Bolonia de Pavo*

809-SP \_\_\_\_\_ Turkey Ham  
*Jamón de Pavo*

810-SP \_\_\_\_\_ Salami  
*Salchichón*

811-SP \_\_\_\_\_ Franks  
*Salchicha Alemana*

812-SP \_\_\_\_\_ Turkey Franks  
*Salchicha Alemana de Pavo*

813-SP \_\_\_\_\_ Cactus Salad  
*Nopalitos*

814-SP \_\_\_\_\_ Potato Salad  
*Ensalada de Papa*

815-SP \_\_\_\_\_ Fruit/Gelatin Cups  
*Vasos de Gelatina/Fruta*

816-SP \_\_\_\_\_ Flan

817-SP \_\_\_\_\_ Fresh Salsa  
*Salsa Roja*

818-SP \_\_\_\_\_ Pico de Gallo  
*Salsa Mexicana*

819-SP \_\_\_\_\_ Carrots and Jalapenos  
*Zanahorias y Jalapeños*

820-SP \_\_\_\_\_ Chicken Salad  
*Ensalada de Pollo*

821-SP \_\_\_\_\_ Salsa Taquera

822-SP \_\_\_\_\_ Salsa Quemada

823-SP \_\_\_\_\_ Salsa Verde

824-SP \_\_\_\_\_ Salsa de Aguacate

825-SP \_\_\_\_\_ Salsa Habanera

826-SP \_\_\_\_\_ Guacamole

827-SP \_\_\_\_\_ Beef Soup Combo  
*Caldo de Res Combo*

828-SP \_\_\_\_\_ Posole Combo

829-SP \_\_\_\_\_ Menudo Combo

830-SP \_\_\_\_\_ Pigs Feet  
*Patitas en Vinagre*

831-SP \_\_\_\_\_ Pork Skin  
*Cueritos en Vinagre*

832-SP \_\_\_\_\_ Sweet Potatoes  
*Camotes Enmielados*

833-SP \_\_\_\_\_ Corn  
*Nixtamal*

**CHEESE/QUESO**

900-SP \_\_\_\_\_ Cream Cheese  
*Queso Crema*

901-SP \_\_\_\_\_ Fresh Cheese  
*Queso Fresco*

902-SP \_\_\_\_\_ Dry Cheese  
*Queso Seco*

903-SP \_\_\_\_\_ Adobado Cheese  
*Queso Adobado*

904-SP \_\_\_\_\_ Adobera Cheese  
*Queso Adobera*

905-SP \_\_\_\_\_ Panela Cheese  
*Queso Panela*

906-SP \_\_\_\_\_ Cotija Cheese  
*Queso Cotija*

907-SP \_\_\_\_\_ Ranchero Cheese  
*Queso Ranchero*

908-SP \_\_\_\_\_ Requeson Cheese  
*Queso Requesón*

909-SP \_\_\_\_\_ Oaxaca Cheese  
*Queso Oaxaca*

910-SP \_\_\_\_\_ Yellow American Cheese  
*Queso Amarillo Americano*

911-SP \_\_\_\_\_ Mild Cheddar  
*Queso Cheddar Suave*

912-SP \_\_\_\_\_ Swiss Cheese  
*Queso Suizo*

913-SP \_\_\_\_\_ Sharp Cheddar  
*Queso Cheddar Picante*

914-SP \_\_\_\_\_ Large Curd Cottage Cheese  
*Queso Cuajado*

915-SP \_\_\_\_\_ Monterey Jack Cheese  
*Queso Monterey*

916-SP \_\_\_\_\_ Jocoque Cheese  
*Queso Jocoque*

917-SP \_\_\_\_\_ Crema Centroamericana

918-SP \_\_\_\_\_ Crema Mexicana

919-SP \_\_\_\_\_ Crema Salvadoreña