

40
YEARS

EXCALIBUR™
Legendary quality. Royal flavor.

STUFFING PROGRAM
FEATURED FLAVORS

**Cranberry Apple
Stuffing Seasoning**
0844634

**Sage &
Roasted Garlic
Stuffing**
0844614

**Fennel Sausage
Flavored Stuffing**
0844624

Bread Cubes
0844644 12 - 1.00 lb bags
0844649 25.00 lbs (bulk)

**Chorizo
Spiced Stuffing**
0844654

40
YEARS

EXCALIBUR™
Legendary quality. Royal flavor.

STUFFING PROGRAM A RETAIL GUIDE

A Delicious Twist on a Classic Tradition

Whether you're preparing for the holidays or offering year-round comfort foods, Excalibur stuffing blends bring customers home to the flavors they love.

Our featured lineup includes:

Cranberry Apple — sweet, savory, and vibrant

Sage & Roasted Garlic — warm, aromatic, and classic

Fennel Sausage — traditional, hearty, and timeless

Chorizo Spiced — bold, smoky, and full of character

Bread Cubes — the perfect base for any blend



Easy In-Store Program

Create a consistent, high-quality stuffing offering with minimal labor and maximum flavor. Our blends are designed for simple preparation and reliable results.

How It Works:

- Select your preferred Excalibur stuffing seasoning.
- Add the seasoning pack to **2 2/3 cups (21.28 oz)** of hot tap water (72–115°F).
- Whisk vigorously for **2–5 minutes** until fully rehydrated.
- Pour over **1 lb (16 oz)** of dry bread cubes.
- Fold gently until the liquid is absorbed and the mixture is evenly moistened.

This streamlined process ensures a consistent, delicious stuffing every time — perfect for deli cases, prepared foods, and seasonal promotions.

Crafted for Flavor. Built for Retail.

Excalibur stuffing blends are designed to help retailers:

- Offer seasonal favorites with minimal prep
- Deliver consistent, high-quality flavor across locations
- Create eye-catching, ready-to-sell products
- Add profitable, value-added items to the holiday lineup



**FLAVOR THAT FEELS LIKE HOME -
ENJOY NEW STUFFING BLENDS FROM EXCALIBUR.**