

4oz. Golden Chicken Breast Fillet Fritter / Pre - Browned

PRODUCT DETAILS

CASE PACK: 2/5lb
APPROX: 40-4oz Avg. Pieces
AVG. PIECE SIZE: 4oz
CASE NET WEIGHT: 10 lb
GROSS WEIGHT: 11 lb
LENGTH: 17 in
WIDTH: 9.75 in
HEIGHT: 5.75 in
PALLET QTY: 100
TI/HI: 10/10
CUBE: 0.55
UPC: 8-14287-01310-9
SHELF LIFE: 365 Days/Frozen

INGREDIENTS

CHICKEN BREAST CONTAINING UP TO A 10% SOLUTION OF WATER, SALT, SODIUM PHOSPHATES, AND LEMON JUICE. BREADED WITH: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, DRIED WHEY, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), PALM OIL, SPICE, EXTRACTIVES OF PAPRIKA, EXTRACTIVES OF ANNATTO, YELLOW #6 LAKE, YELLOW #5 LAKE. BATTERED WITH: ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, SALT, PALM OIL, DRIED GARLIC, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SPICE, YELLOW 6 LAKE, GUAR GUM, YELLOW 5 LAKE, PAPRIKA EXTRACT (COLOR), ANNATTO EXTRACT (COLOR). PREDUSTED WITH: ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, SALT, DRIED GARLIC, PAPRIKA.

CONTAINS WHEAT AND MILK

NUTRITION FACTS

Serving Size: 1 Piece (113g)
 Servings Per Container:

Amount Per Serving

Calories 240 Calories from Fat 80

% Daily Value*

Total Fat 8g 12%

Saturated Fat 1.5g 8%

Trans Fat 0g 0%

Cholesterol 45mg 15%

Sodium 940mg 39%

Total Carbohydrate 23g 8%

Dietary Fiber 1g 4%

Sugars 0g

Protein 18g

Vitamin A 0% * Vitamin C 0%

Calcium 2% Iron 8%

Not a significant source of trans fat, dietary fiber, sugars, and Vitamin C

*Percent Daily Values are based on a 2,000 calorie diet.

COOKING INSTRUCTIONS: Deep fry frozen product in oil at 350F for 5-6 minutes or until desired doneness. Bake-able in Oven: Place in Pre-heated oven at 400F for 15-20min. Uncooked: For safety, product must be cooked to internal temperature of 165F.

