

\*Serving Suggestion

# FULLY COOKED CHICKEN WINGS CUT-UP • SEASONED • STEAM COOKED • IQF PORTIONS

CUSTOMER USAGE: Partial fat rendered from skin.
 Excellent as a foundation product for saucing or serving as is.
 INGREDIENTS: Chicken Wings, Water, Potato Starch, Salt, Sunflower Oil, Sodium Tripolysphosphate, Dextrose, Carrageenan, White Pepper.
 PREPARATION: Cook from frozen. Conventional Oven: Temperature 180°C for 10 minutes. Deep Fryer: Temperature 200°C for 5 -6 minutes.



## **FULLY COOKED CHICKEN WINGS** CUT-UP • SEASONED • STEAM COOKED • IQF PORTIONS

| PRODUCT ATTRIBUTES: | • Low marination, no injection, starch-coated.           |
|---------------------|--|
|                     | <ul> <li>Minimal ingredient deck.</li> </ul>             |
|                     | <ul> <li>Not pre-sauced.</li> </ul>                      |
|                     | <ul> <li>Suitable for fryer rethermalization.</li> </ul> |
|                     | <ul> <li>No soy products.</li> </ul>                     |

• No additional formula ingredients designed to boost protein.

TECHNICAL ATTRIBUTES:

- Cook yield 95% to green; not over pumped or tumbled, resulting in excellent organoleptic characteristics.
  - Sourced from a CFIA certified export facility.

PACKAGING:

| Reorder No. | Net Weight      | Bags per Case | Pieces per LB | Pieces per Case |
|-------------|-----------------|---------------|---------------|-----------------|
| 620035      | 4 KG (2 x 2 KG) | 2             | 9-10 Wings    | 80-100 Wings    |
| 1460980     | 4 KG (2 x 2 KG) | 2             | 8-10 Wings    | 80-100 Wings    |

### ALLERGENS:

**620035: May contain:** Soy, Wheat, Egg, Milk. **1460980:** None.

SPECIAL INSTRUCTIONS: Do not refreeze after thawing.

BEST BEFORE: 12 months from the manufacture date

STORAGE TEMPERATURE: Max. -18°C

#### 620035

| Nutrition Facts<br>Per approx. 3 chicken wings (100 g) |                      |  |  |
|--|----------------------|--|--|
| Calories 250   | % Daily Value*       |  |  |
| <b>Fat</b> 17 g  | 26 %                 |  |  |
| Saturated 4 g<br>+ Trans 0 g                           | 22 %                 |  |  |
| Carbohydrate 2 g                                       | 4.0/                 |  |  |
| Fibre 0 g<br>Sugars 0 g                                | 1 %<br>0 %           |  |  |
| Protein 18 g   |                      |  |  |
| Cholesterol 67 mg                                      |                      |  |  |
| Sodium 562 mg  | 23 %                 |  |  |
| Potassium 250 mg                                       | 7 %                  |  |  |
| Calcium 22 mg  | 1 %                  |  |  |
| Iron / Fer 0.84 mg                                     | 6 %                  |  |  |
| *5% or less is <b>a little</b> , 15% or m              | nore is <b>a lot</b> |  |  |

NUTRITIONAL VALUES PER 100 G

1460980

| Nutrition <b>F</b>       |                |
|--------------------------|----------------|
| Serving size             | (100g)         |
| Amount Per Serving       |                |
| Calories                 | 230            |
|                          | % Daily Value* |
| Total Fat 16g            | 21%            |
| Saturated Fat 6g         | 30%            |
| Trans Fat 0.09g          |                |
| Polyunsaturated Fat 3g   |                |
| Monounsaturated Fat 7g   |                |
| Cholesterol 80mg         | 27%            |
| Sodium 550mg             | 24%            |
| Total Carbohydrate 2g    | 1%             |
| Dietary Fiber 2g         | 7%             |
| Total Sugars 0g          |                |
| Includes 0g Added Sugars | 0%             |
| Protein 19g              | 38%            |
| Vitamin D 0.75mcg        | 4%             |
| Calcium 42mg             | 4%             |
| Iron Omg                 | 0%             |
| Potassium 232mg          | 4%             |

\*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.

#### NUTRITIONAL VALUES PER 100 G

