



\*Serving Suggestion

# FULLY COOKED CHICKEN WINGS

CUT-UP • SEASONED • STEAM COOKED • FRY FINISH • IQF PORTIONS

## CUSTOMER USAGE:

- Partial fat rendered from skin.
- Excellent as a foundation product for saucing or serving as is.

## INGREDIENTS:

Chicken Wings, Water, Rapeseed Oil, Corn Starch, Salt, Rice Starch, Stabilizer: Potassium Triphosphate; Spice Extract, Garlic Powder.

## PREPARATION:

Cook from frozen. Conventional Oven: Temperature 180°C for 10 minutes.  
Deep Fryer: Temperature 200°C for 4.5 minutes.



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## PRODUCT ATTRIBUTES:

- Low marination, no injection, starch-coated.
- Minimal ingredient deck.
- Steam cooked with a fried finish
- Not pre-sauced.
- Suitable for fryer rethermalization.
- No soy products.
- 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
620038	4 KG (2 x 2 KG)	2	9-10 Wings	75-95 Wings

## ALLERGENS:

None.

## SPECIAL INSTRUCTIONS:

Do not refreeze after thawing.

## BEST BEFORE:

12 months from the manufacture date

## STORAGE TEMPERATURE:

Max. -18°C

## Nutrition Facts

Per approx. 3 chicken wings (100 g)

<b>Calories 162</b>	<b>% Daily Value*</b>
<b>Fat</b> 9 g	14 %
Saturated 2.3 g	
+ Trans 0 g	12 %
<b>Carbohydrate</b> 4 g	
Fibre 0 g	0 %
Sugars 1 g	0 %
<b>Protein</b> 16 g	
<b>Cholesterol</b> 57 mg	
<b>Sodium</b> 400 mg	16 %
Potassium 230 mg	6 %
Calcium 1 mg	0 %
Iron / Fer 0.84 mg	6 %

\*5% or less is a little, 15% or more is a lot

NUTRITIONAL VALUES PER 100 G

