

RAW SEASONED CHICKEN BREAST

BONELESS • SKINLESS • FILLET REMOVED • LAYER PACK

CUSTOMER USAGE:

- Our versatile Seasoned Chicken Breasts are always juicy and tender.
- These convenient and labour-saving items have a natural shape and are portion controlled.
- Individual portions can be quickly and conveniently removed.
- Flexible applications (i.e. breading, battering and frying).
- Whether grilling or pan frying, this product can be used in many applications including stir-fry, sandwiches and salads.

INGREDIENTS:

Chicken Breast, Water, Salt, White Pepper.

PREPARATION:

For best results thaw before cooking. Cook to an internal temperature of 74°C. Conventional Oven: Temperature 200°C for 30 minutes or until done. Turn once.

Flatop Grill (preferred cooking method): 8-9 minutes. Turn once.

Grill: 10 minutes on indirect heat. Turn as needed.



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PRODUCT ATTRIBUTES:

- Hand cut and portioned.
- Trimmed of fat and extraneous material.
- 20% Protein plus.
- Minimal seasoning, natural flavouring.
- · Cooks quickly and evenly.
- Minimal cook shrink.
- Sizing -4 oz, 5 oz or 6 oz. +/- .5 oz.

PACKAGING:

Reorder No.	Net Weight	Piece weight	Pieces per Case
601238 / 601241	1 x 5 KG	4 0Z	38-50
601239 / 601242	1 x 5 KG	5 OZ	32-38
601442	2 x 7.5 KG (15 KG)	5 OZ	100-115
601240 / 601243	1 x 5 KG	6 OZ	27-32

ALLERGENS:

None.

SPECIAL INSTRUCTIONS:

Do not refreeze after thawing.

BEST BEFORE:

12 months from the manufacture date

STORAGE TEMPERATURE:

Max. -18°C

Nutrition Facts

Valeur nutritive
Per 1 serving (125 g)
pour 1 servir (125 g)

Calories 160	%Daily Value* %valeur quotidienne*	
Fat / Lipides 8 g	11 %	
Saturated / saturés 2 g + Trans / trans 0 g	10 %	
Carbohydrate / Glucides	0 g	
Fibre / Fibres 0 g	0 %	
Sugars / Sucres 0 g	0 %	
Protein / Protéines 21 g		
Cholesterol / Cholestéro	l 85 mg	
Sodium 90 mg	4 %	
Potassium 350 mg	7 %	
Calcium 10 mg	1 %	
Iron / Fer 1 mg	6 %	
*5% or less is a little , 15% or r *5% ou moins c'est peu , 15% o		

NUTRITIONAL VALUES PER 100 G