

5oz. – Pennsylvania Dutch Stuffed Chicken Breast

PRODUCT DETAILS

CASE PACK: 24/5oz.
CASE NET WEIGHT: 7.5 lb
GROSS WEIGHT: 10 lb
LENGTH: 13 in
WIDTH: 10.75 in
HEIGHT: 5 in
PALLET QTY: 121
TI/HI: 11/11
CUBE: 0.4
UPC: 8-14287-01105-1
SHELF LIFE: 365 Days/Frozen

INGREDIENTS

BONELESS BREAST OF CHICKEN WITH RIB MEAT. STUFFED WITH: BREAD CUBES (ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONO-NITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, SALT, CALCIUM PROPIONATE (PRESERVATIVE), DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: ETHOXYLATED MONO AND DIGLYCERIDES, CALCIUM PEROXIDE, ASCORBIC ACID, AZODICARBONAMIDE, ENZYMES), DISTILLED VINEGAR, YEAST NUTRIENTS (MONO- CALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM SULFATE), SUGAR, CORN STARCH, SOY LECITHIN, SOY FLOUR). CHICKEN BROTH, CELERY, ONIONS, MARGARINE (SOYBEAN OIL, PALM OIL AND PALM KERNEL OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL BUTTER FLAVOR, BETA CAROTENE, VITAMIN A PALMITATE, EGG PRODUCT (WHOLE EGGS, CITRIC ACID), SALT, SEASONING (SPICES INCLUDING MUSTARD), GARLIC POWDER), PARSLEY.

CONTAINS WHEAT, SOY AND EGGS

NUTRITION FACTS

Serving Size: 1 Piece (142g)
 Servings Per Container: 24

Amount Per Serving

Calories	200	Calories from Fat	70
% Daily Value*			
Total Fat	7g		11%
Saturated Fat	2.5g		13%
Trans Fat	0g		0%
Cholesterol	60mg		20%
Sodium	440mg		18%
Total Carbohydrate	13g		4%
Dietary Fiber	1g		4%
Sugars	1g		
Protein	19g		
Vitamin A	4% *	Vitamin C	2%
Calcium	4%	Iron	6%

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: REMOVE CHICKEN FROM BOX. PLACE ON BAKING SHEET, BASTE WITH BUTTER OR MARGARINE AND BAKE IN PRE-HEATED OVEN AT 375 DEGREES F. CONVECTION OVEN FOR 25-30 MIN. CONVENTIONAL OVEN FOR 35-45 MIN. APPLIANCES MAY VARY, ADJUST ACCORDINGLY, AND COOK UNTIL DONE. UNCOOKED: FOR SAFETY, PRODUCT MUST BE COOKED TO INTERNAL TEMPERATURE OF 165 DEGREES F.

