# Boneless White Chicken Chunk Fritter / Pre-Browned

# PRODUCT DETAILS

CASE PACK: 2/5lb

**APPROX: 140 Average Pieces** 

**AVG. PIECE SIZE: 1.2oz** 

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: 8-14287-01309-3

SHELF LIFE: 365 Days/Frozen

# **INGREDIENTS**

CONTAINS UP TO 25% OF A SOLUTION OF WATER, ISOLATED SOY PROTEIN, SALT, AND SODIUM PHOSPHATE.

BREADED WITH: BLEACHED WHEAT FLOUR, SALT, SPICES, DRIED GARLIC, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), DRIED ONION.

BATTERED WITH: WATER, WHEAT FLOUR, YELLOW CORN FLOUR, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), SOY FLOUR, WHEAT GLUTEN, SPICES, DRIED GARLIC, DRIED ONION, SPICE EXTRACTIVES. PRE-DUSTED WITH: BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BREAD CRUMB (BLEACHED ENRICHED WHEAT FLOUR [ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], DEXTROSE, CORN SYRUP, YEAST, SOYBEAN OIL, SALT, MONO AND DIGLYCERIDES, CALCIUM PROPIONATE (TO PROTECT FRESHNESS), LEAVENING (MONOCALCIUM PHOSPHATE), MALTED BARLEY FLOUR. CONTAINS WHEAT AND SOY

## **NUTRITION FACTS**

Serving Size: 3 Pieces (113g) Servings Per Container:

### **Amount Per Serving**

Calories 260	Calories from Fa	at 120
	% Daily \	√alue*
Total Fat 13g		20%
Saturated Fat	2.5g	13%
Trans Fat 0g		0%
Cholesterol 35	mg	12%
Sodium 570mg		24%
Total Carbohyd	rate 19g	6%
Dietary Fiber	1g	4%
Sugars 5g		
Protein 16g		
Vitamin A 0% *	Vitamin C	2%

Vitamin A	0%	*	Vitamin C	2%
Calcium	0%		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:**

Deep fry at 350 °F for 5 – 5 1/2 minutes, or until desired doneness Pre-heated oven – 450 °F for 12 – 15 minutes. Turn once after 6 minutes. Uncooked: For safety, product must be cooked to internal temperature of 1650F.



