

# GARIMARK FOODS, INC.

## **PRODUCT CODE 23090**

### **RTC Traditional Crunch Chicken Breast Tenderloin**

Breaded Tenderloins With A Traditional Crunch And Mild Black Pepper Flavor

#### **Features & Benefits**

- Uses whole muscle chicken breast tenderloin
- Smooth and even breading works well with sauces, dips, and other condiments
- Firm and moist tenderloin coupled with crispy and crunchy breading create a great eating experience

#### **Palletization**

#### **Storage & Handling**

Case Weight: 10 lb. Shelf Life: 365 Days

Pallet Tie/High: 10 / 13 Storage Temp: 0°F

Pallet Count: 130 Cases Piece Count Per Box

Pallet Weight: 1300 lbs. 70 – 90 Pieces\*

\*Subject to change without notice.

### **Preparation Methods**

<u>Deep Fryer</u>: Deep Fry 4 – 6 minutes at 350°F from frozen.

Oven: Preheat oven to  $350^{\circ}$ F. Cook for 10 - 12 minutes from frozen, turning as needed for browning.

Appliances may vary; adjust cooking times as needed. For food safety, cook all products to an internal temperature of 165°F as measured by a thermometer.

#### SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria (that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microway



Keep raw meat or poultry separate from other foods. Wash cutting surfaces (including cutting boards), utensils and hands after touching raw meat or poultry.



Cook thoroughly



Keep hot foods hot. Refrigerate leftover









#### **COOKED**



**FROZEN** 

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