



# GARIMARK FOODS, INC.

## PRODUCT CODE 10024

### RTC Golden Chicken Breast Tenderloin Fritter

**Traditional Chicken Breast Tenderloins  
With A Crispy-Crunch Golden  
Breading And A Savory Garlic Flavor**

#### Features & Benefits

- Made with whole muscle chicken breast tenderloin
- Traditional crunchy breading performs well with sauces, dips, and other condiments
- Light brown breading system and genuine fried highlights combine with crunch for an authentic eating experience

#### Palletization

Case Weight: 10 lb.

Pallet Tie/High: 10 / 13

Pallet Count: 130 Cases

Pallet Weight: 1300 lbs.

#### Storage & Handling

Shelf Life: 365 Days

Storage Temp: 0°F

#### Piece Count Per Box

60 – 80 Pieces\*

\*Subject to change without notice.

#### Preparation Methods

Deep Fryer: Deep Fry 4 – 6 minutes at 350°F from frozen.

Oven: Preheat oven to 350°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.



**COOKED**



**FROZEN**

#### **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 microwave.



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 leftovers  
immediately or discard.



**OVEN**



**FRY**

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