FC Savory Breaded Chicken Breast Fillets, 4 Ounces

Product Code 10940

Features & Benefits

- Whole muscle breast fillets offer a classic breaded crunch with moist and juicy chicken inside
- Panko-type breading delivers great texture even when served with sauces, dips and other condiments
- Golden highlights and authentic texture deliver a consistent eating experience
- Classic flavor combines with texture and appearance that customers are sure to come back to
- Heat and serve versatility for easy preparation, giving you more consistency and more even cook times















FROZEN

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	FULLY COOKED 10940 Breaded Chicken Breast Fillets With Rib Mest
THE N	INCRESENTS Consent Served Frient with Rich Ward, Water, Rich Staten, Sait and Station Phropaters, Streamer view, Water Faces, Sait Chambel Carlo Control Public Sait Teach Carlo Carlo Control Public Sait Sait Sait Sait Sait Sait Sait Sait
Chart Service	HEATING INSTRUCTIONS FROM PROCESS Pre-Heat Over To 480°F. CONVICTION OF US. Base Films On A Seet Par Fire 10°F. Medies. CONVICTIONAL OVER Base Films to Sheet Par For 16-16 Minutes. DEEP FRYER: Pre-Heat OI To 350°F. Cool For 5 Minutes. Appliances Vary. Adjust Accordingly.
	Distributed By Garman Foods Garman Foods Lawrenowite, G.4 30045 NSTITUTIONAL USE ONLY NET WT. 10 LBS. NEEP FROZEN
	LABEL





CASE

Product Attributes		Master Case		
MFG Code	10940	Gross Wt.	10.8 Pounds	
GTIN	00852383008292	Net Wt.	10 Pounds	
Piece Count	36 - 44*	LxWxH	18.4" x 9.6" x 5.8"	
Shelf Life	12 Months	Cube	0.58 ft ³	
Origin	USA	Bag WT.	5 Pounds	
Storage Temp	Frozen (0°F)	Bag CT.	2 Bags	
		Bag CT.	2 Bags	

	Pall	etizi	ng	
Pallet Ti/Hi	10 / 13	Palle	t Cube	89.17 ft ³
Case Count	130 cases	Gros	ss Wt.	1404 Pounds
Pallet Size	48" x 40"	Net \	Neight	1300 Pounds

^{*}Subject to change without notice.

Preparation Methods

Deep Fryer*: Deep fry from frozen for 5-7 minutes at 350°F.







Convection Oven: Preheat oven to 400°F. Cook for 12-14 minutes from frozen, turning as needed for browning. Conventional Oven: Preheat oven to 400°F. Cook for 16-20 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 use of a meat thermometer.

*Overcooking May Cause Burning and **Excessive Dryness.**

		er	
Amount Per Serving			
Calories 170	Calc	ories fron	n Fat 4
		% Da	ally Value
Total Fat 4.5g			79
Saturated Fat	1g		59
Trans Fat 0g			
Cholesterol 45n	ng		15%
Sodium 430mg			189
Total Carbohyd	rate '	16a	59
Dietary Fiber		3	49
Sugars 1g	. 9		
Protein 16g			
Frotein rog		State of the	
Vitamin A 2%	. 1	Vitamin (2%
Calcium 2%	•	ron 6%	
*Percent Daily Values diet. Your daily values depending on your cal Calc	may be	higher or I	
Saturated Fat Less Cholesterol Less	than than than than	65g	80g 25g 300mg

INGREDIENTS

Chicken Breast with Rib Meat, Water, Rice Starch, Salt, And Sodium Phosphate. Breaded with: Wheat Flour, Sugar, Yellow Corn Flour, Yeast Salt, Caramel Color, Oleoresin Paprika. Battered with: Water, Bleached Wheat Flour, Modified Corn Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, And Monocalcium Phosphate), Sugar, Salt, Spices (Including Celery Seed), Buttermilk Solids, Dextrose, and Garlic Powder. Predusted with: Bleached Wheat Flour, Wheat Gluten, Salt, Spices, Garlic Powder, Spice Extractive. Breading Set In Soybean Oil. CONTAINS: WHEAT AND MILK PRODUCTS.

Make It Great! Make It Garimark!

