# RTC Select Breaded Chicken Breast Tenders

Product Code 12429

### **Features & Benefits**

- Savory coating system on whole muscle tenders provide crispy and juicy bites - even in sauces and dips
- Golden breading highlights enhance the presentation of party platters and sharable dishes
- Tender and juicy with every bite, delivering authentic eating experience
- Great texture and flavor that works well in a variety of entrees and dishes - sure to be a crowd pleaser
- Select tenders are sized for easy preparation giving you more consistency and more even cook times















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108	UNCOOKED - PREBROWNED 124  SELECT BREADED CHICKEN BREAST TENDERS Contarg Up to 12% daten of Water Break



CASE

Product Attributes		Master Case	
MFG Code	12429	Gross Wt.	10.8 Pounds
GTIN	N/A	Net Wt.	10 Pounds
Piece Count	80 - 100 AVG*	LxWxH	18.4" x 9.6" x 5.8"
Shelf Life	12 Months	Cube	0.58 ft <sup>3</sup>
Origin	USA	Bag WT.	5 Pounds
Storage Temp	Frozen (0°F)	Bag CT.	2 Bags

Palletizing				
Pallet Ti/Hi	10 / 13	Pallet Cube	89.17 ft <sup>3</sup>	
Case Count	130 cases	Gross Wt.	1404 Pounds	
Pallet Size	48" x 40"	Net Weight	1300 Pounds	

<sup>\*</sup>Subject to change without notice.

## **Preparation Methods** Deep Fryer\*: Deep fry from frozen for 3-4 minutes at 350°F.



Convection Oven\*: Preheat oven to 400°F. Cook for 10-12 minutes from frozen, turning as needed for browning. Conventional Oven\*:
Preheat oven to 400°F. Cook for 12-16 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.** 

Serving size	(113
Amount per serving Calories	18
% D	aily Val
Total Fat 4.5g	
Saturated Fat 1g	
Trans Fat 0g	
Cholesterol 50mg	1
Sodium 610mg	2
Total Carbohydrate 16g	
Dietary Fiber 0g	
Total Sugars 0g	
Includes 0g Added Sugars	;
Protein 18g	
Vitamin D 0mcg	
Calcium 9mg	
Iron 0mg	
Potassium 262mg	

### **INGREDIENTS**

Containing up to 12% Solution of Water, Starch, Salt and Sodium Phosphates. Breaded with: Bleached Wheat Flour, Modified Corn Starch, Yellow Corn Flour, Salt, Whey, Nonfat Milk, Soybean Oil (as a processing aid), Sugar, Yeast. Predusted and Battered with: Water, Bleached Wheat Flour, Modified Corn Starch, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Extractives of Celery Seed. Breading Set in Soybean Oil. CONTAINS: WHEAT AND MILK PRODUCTS.

#### **Make It Great! Make It Garimark!**