

Boneless breast

Elmira 'Quality First' Chicken Boneless Skinless Breasts



Our new 'Quality First' boneless breast is sure to be in big demand with any mid to upper Fine dining establishments. As a true competitor to the fresh market this product has a very low massage and no additives with the added convenience of being individually quick frozen.

Brand: Elmira Quality First
 Category: 1-BNLS
 IFDA Category: Poultry
 IFDA Class: Chicken Breasts, Frozen
 Suggested Serving: 1 Piece

Features & Benefits

- Our Best! Meat Protein ~20%
- Natural Product - no additives
- True Natural breast shape
- Portion Controlled - Uniform Cook / Portion cost

Recommended Usage

This quality boneless breast is ideal as a centre-of-the-plate entrée where true texture, taste and appearance is important. Target Fine Dining or to replace fresh.

Cooking Instructions

Pan fry: Fry frozen breasts in 2 tbsps canola oil over medium-high heat for 5-7 minutes per side or until cooked. Grill: Preheat grill to medium heat, grill frozen breasts 8-9 minutes per side or until cooked through. Oven: 425F for 18min,

Poultry must reach a minimum internal temperature of 170°F (71°C)
 Perishable KEEP FROZEN Store at or below 0°F (-18°C)

Product & Nutritional Information

Product Code	Product Description	Portions / Case	Av Servings / Case	Nutritional Analysis per 100g						
				Energy	Protein	Fat	Carbs	Cholesterol	Sodium	Potassium
1-10-1500	Elmira 'Quality 1st' Rndn			84 Cal	20 g	1.4 g	0.1 g	41 mg	260 mg	203 mg
1-10-1550	Elmira 'Quality 1st' 5oz	~28	28	84 Cal	20 g	1.4 g	0.1 g	41 mg	260 mg	203 mg
1-10-1560	Elmira 'Quality 1st' 6oz	~24	24	84 Cal	20 g	1.4 g	0.1 g	41 mg	260 mg	203 mg

Packaging Information

Product Code	Case Wt (kg's)		SCC-14	Case Dimensions (cm)			Cubic m	Pallet		
	Gross	Net		Length	Width	Height		Tie	High	Total
1-10-1500	2.72	2.72	007-71652-52125-9	38.1	21.0	9.7	0.008	13	12	156
1-10-1550	4.00	4.00	007-71652-52128-0	40.2	24.9	12.7	0.013	10	10	100
1-10-1560	4.00	4.00	007-71652-52130-3	40.2	24.9	12.7	0.013	10	10	100

INGREDIENTS: Chicken, water, salt

