

Dusted Chicken Wings



Brand: Elmira
 Category: 2-BRD
 IFDA Category: Poultry
 IFDA Class: Chicken, Breaded, Frozen
 Suggested Serving: 6 Pieces

Features & Benefits

- Lightly Seasoned - Flexibility with flavouring
- Crispy coating, out of the oven or the fryer
- Individually quick frozen - use only what you need
- Par-fried, these wings save you valuable time

Recommended Usage

Chicken First Dusted Wings are ideal for family and casual/roadhouse restaurants, institutions, and take-out menus. Served along with a house specialty sauce they're a fabulous addition to any menu!

Cooking Instructions

Oven: Preheat oven to 425F and cook for 22-24 minutes or until cooked, turning once during cooking. Deep Fry: Deep fry at 360F for 7-8 minutes, or until cooked through.

Elmira Poultry introduces a par-fried chicken wing under the Chicken First label of Quality products, the coating is light but you still get a crispy bite! They have a taste your consumers will love!

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 |
| 1-10-2305 | CF DUSTED WINGS | ~105 | 18 | 232 Cal | 13 g | 15.7 g | 9.6 g | 94 mg | 412 mg | 102 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 |
| 1-10-2305 | 5.32 | 5.00 | 007-71652-51080-2 | 40.2 | 24.9 | 14.9 | 0.015 | 10 | 10 | 100 |

INGREDIENTS: Chicken, water, salt, soya protein concentrate, white pepper, wheat flour, toasted wheat crumbs, spices, garlic powder.
 Browned in vegetable oil



PUTTING POULTRY ON EVERY PLATE

WWW.ELMIRAPOULTRY.COM 1-800-663-5694 or email general@elmirapoultry.com