

Breaded Chicken Fillets



Brand: Elmira
 Category: 2-BRD
 IFDA Category: Poultry
 IFDA Class: Chicken, Breaded, Frozen
 Suggested Serving: 4 Pieces

Features & Benefits

- ELMIRA'S #1 SELLING ITEM
- Less than 35% breading pick-up
- Moist and supple, 100% whole tenderloin
- Natural shape for an Attractive Home Made look

Recommended Usage

Our Chicken First Fillets are everyone's favourite.. These lightly breaded fillets have a hand-dipped homemade appearance that are sure to get people coming back!

Cooking Instructions

Deep Fry: Deep fry at 360F for approximately 3 minutes, or until cooked.

CHICKEN FIRST Fillets are exactly that..MORE chicken LESS coating. This fillet consists of a whole natural chicken fillet lightly dipped in a spicy coating.

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
1-10-2440	CHICKEN FIRST FILLET	80-100	22.5	196 Cal	16 g	9.7 g	11.5 g	23 mg	566 mg	252 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
1-10-2440	4.32	4.00	007-71652-50550-1	40.2	24.9	14.9	0.015	10	10	100

INGREDIENTS: Chicken, water, soya protein concentrate, salt. In a coating of wheat flour, salt, spices, dried yeast, dextrose, garlic powder and sugar. Browned in vegetable oil.



PUTTING POULTRY ON EVERY PLATE

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