

Breaded W/M Chicken Schnitzel



Brand: Elmira
 Category: 2-BRD
 IFDA Category: Poultry
 IFDA Class: Chicken, Breaded, Frozen
 Suggested Serving: 1 Piece

Features & Benefits

- Just the right amount of herbs
- Has that traditional Bavarian look and taste
- Flattened for better plate coverage
- Individually Quick Frozen

Recommended Usage

Our Chicken First Schnitzel is the perfect alternative to veal or pork. Use as your centre of the plate item. It also makes an ideal buffet selection.

Elmira Poultry has blended special seasonings resulting in a very unique 'Schnitzel' flavour. Prepared in the traditional style, our Chicken First whole muscle Schnitzel with our light coating, has a natural 'Home Style' appearance.

Cooking Instructions

Oven: Preheat oven to 425F and cook for 16-18 minutes or until cooked, turning once during cooking. Deep Fry: Deep fry at 360F for 2.5 to 3 minutes, or until cooked.

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
1-10-2950	100g W/M SCHNITZEL	~35	35	214 Cal	13 g	10.2 g	17.6 g	31 mg	530 mg	164 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
1-10-2950	3.82	3.50	007-71652-51060-4	40.2	24.9	14.9	0.015	10	10	100

INGREDIENTS: Chicken, water, salt, glucose solids, spices, garlic powder, onion powder, hydrolyzed plant protein (corn, soy), with caramel, calcium silicate, hydrogenated soybean oil, polysorbate 80. In a batter and breading of: wheat flour, dried yeast, garlic powder, sugar, modified corn starch, yellow corn flour, toasted wheat crumbs, guar gum, dextrose. Browned in vegetable oil.



PUTTING POULTRY ON EVERY PLATE

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