

Breaded products

Breaded 'All White Meat' Galaxy Shaped' Chicken Nuggets

New !



Brand: Elmira
 Category: 2-BRD
 IFDA Category: Poultry
 IFDA Class: Chicken, Breaded, Frozen
 Suggested Serving: 5 Pieces

Features & Benefits

- Quick and easy to prepare - Par-fried
- New softer bite coating - kid approved
- Individually frozen - Use only what you need!
- All white meat - NO MSG

Recommended Usage

Ideal for 'All' kids menus or as a fun finger food!

Soon to be your younger clientele's favourite, our new Galaxy Shaped nuggets are aimed at the children's menu. Same as our Elmira nuggets, the Galaxy nuggets are made using only 100% white meat and coated with a new 'Kid Tested' breading.

Cooking Instructions

Oven: Preheat oven to 425F and cook for 15 minutes or until cooked, turning once during cooking. Deep Fry: Deep fry at 360F for approximately 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
1-10-2548	GALAXY NUGGETS 5lb	~125	25	239 Cal	10 g	12.0 g	22.0 g	23 mg	620 mg	143 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
1-10-2548	2.50	2.27	007-71652-52120-4	38.1	21.0	9.7	0.008	10	15	150

INGREDIENTS: Chicken breast meat, water, toasted wheat crumbs, soy protein isolate, salt, spices, garlic powder, onion powder, hydrogenated soybean oil, toasted wheat crumbs with spices (wheat flour, salt, hydrogenated soybean oil, spices). In a batter of wheat flour, modified corn starch, baking powder, salt, vegetable oil shortening (canola, palm and modified palm), soy protein, hydrogenated soybean oil, modified cellulose, colour and a breading of enriched wheat flour, vegetable oil shortening (soybean), distilled vinegar, leavening (sodium bicarbonate, monocalcium phosphate), salt, acetylated tartaric acid esters of mono and diglycerides with BHT and citric acid, yeast, yeast nutrients (calcium carbonate, ammonium chloride, calcium sulfate), rosemary extractive dough. Browned in vegetable oil.



PUTTING POULTRY ON EVERY PLATE

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