

Specialty line

Breaded 'All White Meat' Elmira Chicken Swiss Melt



Brand: Elmira
 Category: 4-SPC
 IFDA Category: Poultry
 IFDA Class: Poultry, Stuffed, Frozen
 Suggested Serving: 1 Piece

Features & Benefits

- Made from Breast Meat (no dark meat)
- Moist and Tender
- Convenient and Versatile
- Portion Controlled & Individually Quick Frozen

Recommended Usage

Our Swiss Melt is famous as a luncheon special! This labour saving product is sure to be a big mover as well as a great money maker.

Cooking Instructions

Oven: Preheat oven to 375F and cook for 25 minutes or until cooked, turning once during cooking. Deep Fry: Deep fry at 360F for approximately 3 1/2 minutes, or until cooked.

Tender, juicy 100% white breast meat, carefully seasoned, formed with a slice of Smoked Turkey Breast and processed Swiss Cheese and coated in a light, crisp breading. Our popular SWISS MELT has proven to be a hit on many luncheon menus!

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 |
| 1-10-4401 | 142g SWISS MELTS | 18 | 18 | 221 Cal | 13 g | 12.0 g | 17.0 g | 28 mg | 790 mg | 163 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 |
| 1-10-4401 | 2.81 | 2.56 | 007-71652-50150-3 | 38.1 | 21.0 | 9.7 | 0.008 | 10 | 15 | 150 |

INGREDIENTS: Chicken breast meat, water, soya protein concentrate, salt, spices, onion powder, with smoked turkey or chicken breast (boneless turkey or chicken breast cured with water, salt, dextrose, sodium phosphate, carageenan, sodium erythorbate, sodium nitrite, smoke) and process swiss cheese [cheese (milk, bacterial culture, salt, rennet), water, whey butter, sodium phosphates, salt, sorbic acid, sodium citrate]. In a batter and breading of: toasted wheat crumbs, water, yellow corn flour, modified corn starch, corn starch, wheat flour, spices, salt, dextrose, guar gum. Browned in vegetable oil.



PUTTING POULTRY ON EVERY PLATE

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