

# THUNDER CRUNCH, BREADED CHICKEN BREAST STRIPS

Your Trusted Food Partner \*



## #7011016 THUNDER CRUNCH, BREADED CHICKEN BREAST STRIPS



POULTRY

Individually Quick Frozen IQF

Whole Muscle

Parfried, raw

#### Cook directly from frozen

#### INGREDIENTS

Chicken breast strips, Water, Wheat flour, Soya, and/or Canola oil, Soy protein isolate, Modified corn starch, Whole grain wheat flour, Salt, Yellow corn flour, Wheat gluten, Baking powder, Spices, Onion powder, Garlic powder, Flavour, Potassium chloride, Modified palm oil, Defatted soy flour, Celery seeds, Guar gum, Spice extractives. Contains: Soy, Wheat. May contain: Milk, Eggs.



## Double breading, extra crispy

### ALLERGENS

Contains :

Gluten, Milk, Wheat, Soy, Eggs

Verified for : Nuts, peanuts, sesame seeds, wheat, eggs, milk, soybeans, crustaceans, shellfish, fish, mustard seeds, sulphite (>10 ppm) and gluten sources (barley oat, rye, triticale, wheat)

#### **COOKING INSTRUCTIONS**

#### Combi :

425°F (218°C) From 13 to 14 minutes Preheat the combi oven in combi mode at 70% humidity, high ventilation at 450 °F, place the pieces on a plate with Aluminium foil. Cook 8 to 10 minutes. Turn halfway through cooking. Make sure internal temperature reaches 165°F (74°C).

#### **Convection :**

425°F (218°C) From 17 to 19 minutes Preheat the oven in convection mode to 425°F, place the pieces on a plate with aluminum foil. Bake 22 to 25 minutes. Turn halfway through cooking. Make sure internal temperature reaches 165°F (74°C).

#### **Conventionnal Oven :**

450°F (232°C) From 17 to 19 minutes Preheat the oven in convection mode to 450°F, place the pieces on a plate with aluminum foil. Bake 23 to 25 minutes. Turn halfway through cooking. Make sure internal temperature reaches 165°F (74°C)

#### Fryer :

350°F (177°C) From 5.5 to 6.5 minutes

Product code	Dist. code	Case weight	Unit weight	Shelf life
7011016		4,00 kg	2,00 kg	365 days at -18°C

## Full muscle

## **Nutrition Facts**

Per 2 strips

Amount Per Serving	
Calories 280	
	% Daily Value*
<b>Fat</b> 15 g	20%
Saturated 1.5 g	8%
+ Trans 0.1 g	
Carbohydrate 19 g	
Fibre 2 g	7%
Sugars 5 mg	
Protein 18 g	
Cholesterol 30 mg	
Sodium (510 mg)	22%
Potassium 225 mg	5%
Calcium 20 mg	2%
Iron 1.5 mg	8%

		Contact your local representative :		
OWNER IN	olymelfoodservice.com			
FOOD SERVICE	The information shown on this document is for informational purpose only and may be subject to change without prior notice. Please refer to your representative	HACCP	<b>SQF</b>	PAT PAR UNE COMPACINE CANADIENNE
*	for the most recent updates.	Olymel S.E.C 1-800-361- 5800	St-Hyacinthe QC J2S 4B6	Brampton ON L6T 1G1

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