



## BREADED CHICKEN SCHNITZELS (SEASONED)

*Your Trusted Food Partner* 🍁



#7013377 <b>BREADED CHICKEN SCHNITZELS (SEASONED)</b>		 POULTRY	<b>Chopped &amp; Formed</b>
			<b>Parfried, raw</b>
			<b>Individually Quick Frozen IQF</b>

<b>Individually quick frozen</b>	<b>Ready in just a few minutes in the fryer</b>	<b>Uniformly sized schnitzels</b>
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**INGREDIENTS**

Chicken meat, Water, Canola and/or soy oil, Toasted wheat crumbs, Salt, Yellow corn flour, Wheat flour, Corn starch, Soy protein isolate, Flavour, Whey powder (milk), Onion powder, Sugars (dextrose), Dehydrated parsley, Guar gum, Garlic powder. Contains: Wheat, Soy, Milk. May contain: Eggs.

**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 :**

450 °F (232 °C) From 13 to 15 minutes

**Convection :**

425 °F (220 °C) From 10 to 12 minutes

**Conventionnal Oven :**

450 °F (232 °C) From 24 to 25 minutes

**Fryer :**

350 °F (177 °C) From 3.5 to 4.5 minutes

**Nutrition Facts**

Per 1 schnitzel

Amount Per Serving

**Calories 270**

% Daily Value\*

<b>Fat</b> 15 g	20%
Saturated 2.5 g	13%
+ Trans 0.2 g	
<b>Carbohydrate</b> 21 g	
Fibre 1 g	4%
Sugars 4 mg	
<b>Protein</b> 13 g	
<b>Cholesterol</b> 35 mg	
Sodium (510 mg)	22%
<b>Potassium</b> 225 mg	5%
Calcium 20 mg	2%
Iron 1.75 mg	10%



Product code	Dist. code	Case weight	Units per case	Unit weight	Shelf life
7013377		4,00 kg	35	2,00 kg	365 days at -18 °C

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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 for the most recent updates.

Contact your local representative :



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1-800-361-5800

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