

MULTIGRAIN BREADED CHICKEN NUGGETS, FULLY COOKED (SEASONED)

Your Trusted Food Partner *



#8018454

MULTIGRAIN BREADED CHICKEN NUGGETS, FULLY COOKED (SEASONED)





Chopped & Formed

Fully Cooked

Individually Quick Frozen IQF

Lightly coated with multigrain breading

Fully cooked

50% less fat than our regular breaded nuggets

INGREDIENTS

Chicken breast meat, Water, Canola and/or soy oil, Salt, Whole grain wheat flour, Natural and artificial flavour, Tapioca dextrin, Toasted wheat crumbs, Grain mix (wheat, barley, oat, rye, triticale), Wheat flour, Wheat starch, Flavour, Dried egg white, Soy protein isolate, Celery seeds, Flax oil, Spices, Garlic powder, Sugars (dextrose), Spice extractives. Contains: Wheat, Soy, Egg, Barley, Oat, Rye, Triticale. May contain: Milk.







ALLERGENS

Contains:

Milk, Wheat, Soy, Eggs, Barley, Oats, Rye, Triticale

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 (220°C) From 7 to 8 minutes

Convection:

425°F (220°C) From 9 to 10 minutes

Conventionnal Oven:

425°F (220°C) From 20 to 25 minutes

Nutrition Facts

Per 3 nuggets

Amount Per Serving

Calories 110

	-
Fat 4 g	5%
Saturated 1 g	5%
+ Trans 0 g	

% Daily Value*

4%

0%

Carbohydrate 12 g

Sugars 1 mg

Fibre 1 g

Protein 8 g

Cholesterol 20 mg

 Sodium (250 mg)
 11%

 Potassium 100 mg
 2%

 Calcium 10 mg
 1%

 Omega 6 1
 0%

 Iron 0.75 mg
 4%

 Omega 3 0.3
 0%

 Monoinsaturates 2.5
 0%

Product code	Dist. code	Case weight	Units per case	Shelf life
8018454		2,00 kg	97	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:

Polyinsaturates 1







Olymel S.E.C 1-800-361-5800

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Red Deer AB T4P 2H8