

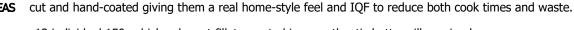
e Chicken Mead



CKEN FILLET



FOR MULTIPLE MENU APPLICATION, SEE MEADOWVALE WEBSITE FOR MENUIDEAS



Fully cooked naturally flattened chicken breast fillets marinaded in an authentic buttermilk sauce, hand-



- 13 individual 150g chicken breast fillets, coated in an authentic buttermilk marinade
- Hand-cut and hand-coated to give them the feeling of being prepared back of house
- Quick cook from frozen, for faster service and reduced waste
- Number counted bags make them perfect for the menu costings of pubs and restaurants
- Comes in a fully printed 1.95kg bag, great for freezer standout
- Manufactured using only Palm Oil certified as sustainable (RSPO)



DESCRIPTION

An award winner for a reason. These naturally flattened succulent chicken breast fillets are fully cooked, individually hand cut, then marinated and coated in a crispy classic buttermilk flavouring. Suitable for a number of premium menu ideas from the classic burger to the chicken parmesan, the 150g fillets provide perfect plate coverage and fantastic value for money. The tender centre of each piece stays succulent for longer when held under heat lamps, making it a perfect fit for takeaway, QSR and delivery markets.

PRODUCT INFORMATION

INGREDIENTS:

Chicken Breast (67%), Wheat Flour, Water, Maize Starch, Modified Starch (Tapioca, Maize), Vegetable Oil (Palm, Soya), Salt, Buttermilk Powder (1%), Rice Flour, Wheat Gluten, Stabilisers (Triphosphates), Raising Agents (Diphosphates, Sodium Carbonates), Flavouring, Spice, Garlic.

ALLERGENS:

For allergens, including cereals containing Gluten, see ingredients in **Bold**.

NUTRITION INFORMATION

Typical Values per 100g as sold, Energy 746kJ / 178kcal, Fat 7.3g, of which Saturates 3.0g, Carbohydrates 9.2g, of which Sugars <0.5g, Dietary Fibre < 0.5g, Protein 19g, Salt 0.92g

For detailed ingredients, allergens and nutrition information, please see product specification, product back of pack or



REHEATING GUIDELINES

For best results cook from frozen. The following cooking instructions are guidelines only. Always ensure that the product is piping hot and cooked throughout before serving.

DEEP FRY:

Pre-heat oil to 180°C. Gently lower and fully immerse the chicken fillets into the hot oil and fry for 5 - 6 minutes. Drain and serve.

Pre-heat oven to 220°C / Gas Mark 7. Place the chicken fillets on a baking tray in the centre of the oven and bake for 15 - 20 minutes.

PACKAGING CONFIGURATION

| | Product code | N1452012 |
|---|--------------------|------------|
| | Size | 150g |
| I | Case size | 2 x 1.95kg |
| | Packs per case | 2 |
| Į | Layers per pallet | 12 |
| ļ | Cases per layer | 10 |
| | Cases per pallet | 120 |
| ١ | Case net weight | 3.9 |
| | Country of origin | TH |
| l | Storage conditions | -18°C |

