

e Chicken Mead





FOR MULTIPLE MENU APPLICATION, SEE MEADOWVALE WEBSITE FOR MENUIDEAS

Shredded chicken breast fillet, fully cooked in a salt & pepper crispy coating.



- Chicken breast fillets cut into thin strips, finished with a crispy salt & pepper coating
- Hand-cut and hand-coated to give them the feeling of being prepared back of house
- Individually quick frozen, only use what you need
- Cook in 90 seconds from frozen, reducing time required for preparation and ensuring faster service
- Multiple menu applications, perfect for the menu costings of pubs and restaurants
- Comes in a fully printed 1kg bag, great for freezer standout



DESCRIPTION

Made from only whole muscle, chicken breast fillet, hand cut in our signature crunchy coating, the Homestyle salt & pepper shredded chicken provides versatility like no other. Deep fry from frozen in just 90 seconds to have a premium product on a plate in a matter of minutes, from the loaded fries to a range of Chinese delicacies. 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 (73%), Wheat Flour, Water, Modified Tapioca Starch, Vegetable Oil (Palm, Soya), Salt, Spices, Onion, Maize Starch, Garlic, Raising Agents (Diphosphate, Sodium Carbonates), Tapioca Starch, Spice Extracts (Black Pepper, Paprika, Capsicum), Sugar, Stabilisers (Triphosphates), Yeast, Yeast Extract, Thickener (Xanthan Gum).

ALLERGENS:

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

NUTRITION INFORMATION

Typical Values per 100g as sold, Energy 1310kJ / 313kcal, Fat 18g, of which Saturates 6.8g, Carbohydrates 19g, of which Sugars 0.5g, Dietary Fibre 0.5g, Protein 19g, Salt 1.4g





REHEATING GUIDELINES

For best results cook from frozen. The following instructions are guidelines only. If thawed, reduce cooking times accordingly. Always ensure that the food is piping hot and cooked throughout before serving.

DEEP FRY:

Pre-heat oil to 180°C. Fully immerse the chicken into the hot oil and fry for 1 - 2 minutes. Drain and serve.

Pre-heat oven to 200°C / Gas Mark 6. Place the chicken on a baking tray in the centre of the oven and bake for 8 - 10 minutes.

PACKAGING CONFIGURATION

Product code	N1452011
Size	Uncalibrated
Case size	4 x 1kg
Packs per case	4
Layers per pallet	10
Cases per layer	10
Cases per pallet	100
Case net weight	4
Country of origin	TH
Storage conditions	-18°C

