Americhicken
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Product specification sheet:	Americhicken Code 8901, UPC 823152089019
Description:	Cornflake breaded tenderloin fritter, southern style
Raw material:	Fresh Chicken Tenderloins
Marination:	Up to 15% water, salt, phosphate
Breading pick up:	35% +/-, southern (flat bread) style profile
Pre- dusted with:	Bleached enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), cornstarch, corn flake crumbs (milled corn, sugar, barley malt), leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), salt, tricalcium phosphate.
Battered with:	water, bleached enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified corn starch, leavening, (sodium acid pyrophosphate, sodium bicarbonate monocalcium phosphate), dried buttermilk, tricalcium phosphate.
Breaded with:	Enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, folic acid), corn flake crumbs (milled corn, sugar, barely malt), salt, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), spices, disodium inosinate, disodium guanylate, gum arabic, spice extractive, tricalcium phosphate. Breading set in soybean oil. **ALLERGENS:** WHEAT, MILK
Pieces per case 10 lb case:	75-85
Average portion size:	2.00 oz +/-
Master case weight:	10 lb
Pack:	2x5 poly heat sealed bags
Box dimensions and cube:	16.32 x 10.44 x 6.14, .515 cube
Ti/Hi:	10x12 total per pallet 120 cases
Cooking instructions:	Cook from frozen; cooking times may vary due to equipment. Internal temperature must reach 180 degrees Fahrenheit. Deep Fry; Preheat oil to 350 F, fry for approximately 5-6 minutes or until done. Pizza oven; bake on greased pan for approximately 12 minutes at 465 F or until done Convection oven; Preheat oven to 425 F, bake on greased pan, turn and cook for additional 10 minutes or until done and desired crispness is obtained.