## **AmeriChicken**

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Product specification sheet: Americhicken Code 8910, UPC 823152089101

Description: Cornflake breaded jumbo fritter tenderloins, southern style

**Raw material:** Fresh Chicken Tenderloins

**Marination:** Up to 25% water, salt, phosphate

**Breading pick up:** 38% +/-, 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: 32-45

**Average portion size:** 4.5 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: 11x13 total per pallet 143 cases

**Cooking instructions:** Cook from frozen; cooking times may vary due to equipment.

Internal temperature must reach 165 degrees Fahrenheit. Deep Fry; Preheat oil to 350 F, fry for approximately 8-9

minutes or until done.

**Temperature:** Product must be held and shipped at 0 degrees Fahrenheit