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PRODUCT DESCRIPTION

Tyson® Red Label™ Select Cut Homestyle Breaded Chicken Breast Portioned Filets, Uncooked, 4 oz.

Dilgard Item # 06323

Vendor Item # 38370-928

INGREDIENTS

Boneless, skinless chicken breast with rib meat CONTAINING: Up to 14% of a solution of water, seasoning [maltodextrin, salt, sugar, chicken stock, vegetable stock (carrot, onion, celery), flavors, carrot powder and garlic powder], sodium phosphates, salt, modified food starch. BREADED WITH: Wheat flour, water, salt, wheat gluten, leavening (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate, sodium acid pyrophosphate), spices, garlic powder, onion powder, disodium inosinate and disodium guanylate, natural flavor. Breading set in vegetable oil.

Storage/Shelf Life

Best used by 365 days Store at 0 F or colder

Packaging Qty

2, 5 lb

Piece Count

Target is 40 40Z FILLET(s) per Case. Allowable range is between 0 and 0 FILLET(s) per Case

Product Benefits

- Better Prices. Save up to 20% on comparable chicken products you currently menu.
- Better Flavor. Fine-tuned to deliver the perfect balance of breading to chicken, the right texture, and the perfect color.
- Better Performance. Great back-of-house performance and consistency so you can provide a great eating experience with every serving.
- Homestyle flour-based breading, seasoned with white and black pepper and a touch of garlic. It has an authentic hand-dredged, made-from-scratch appearance.

Preparation

Product is For Food Service Use Only, must be cooked in accordance with the Food Code and/or State and Local requirements. PREPARATION: Appliances vary, adjust accordingly to ensure internal temperature reaches 165°F as measured by a calibrated thermometer. DEEP FRY: Preheat oil to 350°F. From frozen, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 5 1/2 - 6 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.

Serving Suggestions

Add a tangy mustard to give this sandwich a kick!

