

Gold-Fingers® Breaded Tenderloin **Shaped Breast Meat**

Product Information



Item Code: 111132 Net Case weight: 10 lbs Case Cube (cu ft): 0.62

Case Dimensions (O.D.): $15 \times 9.5 \times 7.5625$

Case Pack: 2/5.00 lb

Individual Piece Weight: 28-34 grams

Estimated Pieces/Case: 133-162 Gross Case Weight: 10.98 lbs 1477 lbs Gross Pallet Weight:

Storage Pattern: 13 Ti x 10 Hi

0°F Store Below:

Shelf Life: 365 days



Fully Cooked

111132

FORMED BREADED CHICKEN BREAST STRIPS

INGREDIENTS: Chicken Breast Meat, Water, Salt and Sodium Phosphate. BREADED WITH: Bleached Wheat Flour, Cracker Meal (Bleached Wheat Flour, Extractives of Paprika), Yellow Corn Flour, Salt, Spices, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Dextrose, Extractives of Paprika and Annatto. BATTERED AND PREDUSTED WITH: Water, Wheat Flour, Modified Corn Starch, Salt, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Dextrose, Garlic Powder, Spices, Sodium Alginate, Extractives of Paprika and Annatto, Natural Flavor. Breading set in Vegetable Oil. CONTAINS: WHEAT

Distributed By: Pilarim's Pride Corporation P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
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HEATING INSTRUCTIONS FROM FROZEN: Deep fry 2-3 minutes at 350°F, Conventional Oven 10-15 minutes at 400°F, Convection Oven 6-10 minutes at 350°F, or Microwave on high for 1-2 minutes. Heat to a minimum internal temperature of 140°F. Appliances vary, adjust heat times accordingly.









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Below is the information requested regarding the meal contribution of the

#111132 Pierce Fully Cooked Formed Breaded Chicken Breast Strips.

Based on a target weight of 1.08 ounces per piece:

5 pieces provide 2.25 oz. equivalent meat credit and no servings of bread.

***Please note, this is not a USDA approved CN labeled product. The meat and bread credits per serving have been calculated using USDA published yield and contribution factors..

Please feel free to call me if you have any further questions.

John Anderson Food Technologist 256-840-2871