PRODUCT DESCRIPTION:

Fresh Chicken, mozzarella, a sprinkle of parsley, and a kick of Frank's® RedHot® Sauce for a handful of spicy deliciousness!

- Portable perfect as a grab-and-go sandwich.
- Easy prep just heat, fold, and serve...they're pre-topped and oven-ready.
- On-trend of all bread types, flatbread is the fastest growing variety.
- Branded sleeves in every master case for your convenience.
- Easy to customize add a few of your favorite ingredients for a distinctive item.
- Versatile use them for sandwiches, appetizers, and salads.

MENU APPLICATIONS:

- It's versatility makes it the perfect item for any venue.
- Serve as a sandwich, or add chips & a salad for a complete meal offering.
- Simply heat, fold, and serve.

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. Prepare from frozen. CONVECTION OVEN: 1. Preheat the convection oven to 350°F (High Fan). 2. Cook at 350°F for 6-8 minutes. CONVEYOR OVEN: 1. Preheat the conveyor oven to 400°F. 2. Cook for 5-6 minutes. NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. KEEP FROZEN. NOT READY TO EAT. COOK THROUGHLY.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	6-8 MINUTES	Prepare from frozen state
Conveyor Oven	400 °F	5-6 MINUTES	Prepare from frozen state

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

10072180789140	
15.41	
13.65	
4.55	
1.35	
19.88 x 13.38 x 8.75	
63	
7	
9	
285	

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), BUFFALO SAUCE (DISTILLED VINEGAR, AGED CAYENNE RED PEPPERS, SALT, WATER, MODIFIED FOOD STARCH, CANOLA OIL, PAPRIKA, ISOLATED CARROT PRODUCT, XANTHAN GUM, SODIUM BENZOATE [PRESERVATIVE], NATURAL FLAVORS, GARLIC POWDER), PRECOOKED CHICKEN BREAST WITH RIB MEAT, NONFAT MILK, WATER, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: YEAST, SUGAR, DOUGH CONDITIONER (WHEAT FLOUR, GUAR GUM, MONO AND DIGLYCERIDES, SOY FLOUR, SODIUM STEAROYL LACTYLATE, SOY OIL, L-CYSTEINE, ENZYMES), SALT, EMULSIFIER/ENZYME BLEND (DISTILLED MONOGLYCERIDES, ENZYMES [WHEAT STARCH, SALT, ENZYMES]), GUAR GUM, SOY LECITHIN.



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Hoven Wilder

Karen Wilder, RD, MPH, LD Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Flatbread (129g)	-
Serving Size (grams):	129	-
Serving Size (weight oz):	4.55	-
Eaches/Case:	48	-
Inner Packs/Case:	6	-
Servings/Case:	48	-
Calories:	310	-
Calories From Fat:	120	-
Calories From Saturated Fat:	45	-
Total Fat:	14	22%
Saturated Fat:	5	25%
Trans Fat:	0	-
Cholesterol:	35	12%
Sodium:	990	41%
Potassium:	180	5%
Total Carbohydrate:	32	11%
Total Dietary Fiber:	2	8%
Sugars:	8	-
Protein:	16	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	20%
Iron:	-	10%
Whole Grain:	0	0%

* Percent Daily Values are based on a 2,000 calorie diet.



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Heven Wilder

Raren Wilder, RD, MPH, LD Sr Director, Scientific & Regulatory Affairs