



NUTRITION FACTS

Serving size 2.73 oz (77 g)
Servings per container 234

Amount per serving	
Calories	% Daily Value*
Calories 150	Calories from Fat 54
	% Daily Value*
Total Fat 6g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 270mg	12%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 11g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.9mg	4%
Potassium 170mg	4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Ingredients

Diced chicken leg meat, water, sodium phosphates. **Battered and breaded with:** whole wheat flour, water, corn starch, salt, modified corn starch, leavening (sodium aluminum phosphate, sodium bicarbonate), dextrose, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), garlic powder, onion powder, spices, extractives of paprika, spice extractives. **Predusted with:** enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, folic acid), whole wheat flour, wheat gluten, dried egg whites, salt, sodium acid pyrophosphate, leavening (sodium bicarbonate), extractives of paprika.

Allergens

Eggs, Wheat

Case Specifications

Product code	72002
GTIN	00856235005491
Pack Size	8 / 5 lbs bags
Tie High	7 x 6
Weight	40 lbs (Net); 42.38 lbs (Gross)
Case L,W,H	17.07" X 13.07" X 12.63"
Cube	1.63 CU FT
Serving Size	2.73 oz / 234 servings per case
Servings Per Case	234 Servings
Shelf Life	STORAGE: 10°F OR BELOW SHELF LIFE: 365 DAYS FROZEN
CN Equivalency	2 M/MA & 0.5G (Serving size = 2.73oz)

Preparation and Cooking

BASIC HEATING INSTRUCTIONS: Per one (1) 5.0 lb bag of chicken:
Deep Fryer (Best): Pre-heat fryer to 350°F. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until golden brown and crispy.
Convection/Conventional oven (Good): Pre-Heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

Serving:

Equipment and times may vary. Use the thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan and serve.

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