

6oz. – Stuffed Chicken Breast with Apple, Raisin, & Almond Stuffing

PRODUCT DETAILS

CASE PACK: 24/6oz.
CASE NET WEIGHT: 9 lb
GROSS WEIGHT: 10 lb
LENGTH: 13 in
WIDTH: 10.75 in
HEIGHT: 5 in
PALLET QTY: 121
TI/HI: 11/11
CUBE: 0.4
UPC: 8-14287-01631-5
SHELF LIFE: 365 Days/Frozen

INGREDIENTS

BONELESS BREAST OF CHICKEN WITH RIB MEAT. STUFFED WITH APPLES (APPLES, ASCORBIC ACID, SALT, CITRIC ACID), BREAD CUBES (ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONO-NITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID], WATER, YEAST, HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, SALT, CALCIUM PROPIONATE (PRESERVATIVE), DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: ETHOXYLATED MONO- AND DIGLYCERIDES, CALCIUM PEROXIDE, ASCORBIC ACID, AZODICARBONAMIDE, ENZYMES), DISTILLED VINEGAR, YEAST NUTRIENTS (MONO-CALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM SULFATE), SUGAR, CORN STARCH, SOY LECITHIN, SOY FLOUR, MARGARINE (SOYBEAN OIL, PALM OIL, AND PALM KERNEL OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL BUTTER FLAVOR, BETA CAROTENE, VITAMIN A PALMITATE, BROWN SUGAR, RAISINS, MILK (MILK, VITAMIN D3), EGG PRODUCTS (WHOLE EGGS, CITRIC ACID), ALMONDS, SALT, SEASONING (CINNAMON, WHITE PEPPER)

CONTAINS WHEAT, MILK, SOY, ALMONDS, AND EGGS

NUTRITION FACTS

Serving Size: 1 Piece (170g)
 Servings Per Container: 24

Amount Per Serving

Calories 330 Calories from Fat 140

% Daily Value*

Total Fat 16g 24%

Saturated Fat 4g 20%

Trans Fat 0g 0%

Cholesterol 80mg 26%

Sodium 210mg 9%

Total Carbohydrate 20g 7%

Dietary Fiber 1g 5%

Sugars 6g

Protein 26g

Vitamin A 6% * Vitamin C 5%

Calcium 10% Iron 15%

Not a significant source of trans fat, dietary fiber, sugars, and Vitamin C

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

COOKING INSTRUCTIONS: REMOVE CHICKEN FROM BOX. PLACE ON BAKING SHEET, BASTE WITH BUTTER OR MARGARINE AND BAKE IN PRE-HEATED OVEN AT 375 DEGREES F. CONVECTION OVEN FOR 35-40 MIN. CONVENTIONAL OVEN FOR 45-50 MIN. APPLIANCES MAY VARY, ADJUST ACCORDINGLY, AND COOK UNTIL DONE. UNCOOKED: FOR SAFETY, PRODUCT MUST BE COOKED TO INTERNAL TEMPERATURE OF 165 DEGREES F.

