

KEEP FROZEN 62331

UNCOOKED CHICKEN BREAST TENDERLOIN FRITTERS

CONTAINING UP TO 17% OF A SOLUTION OF: WATER, SOY PROTEIN CONCENTRATE, SALT, SODIUM PHOSPHATES. BATTERED WITH: WATER, WHEAT FLOUR, MODIFIED FOOD STARCH, BUTTERMILK POWDER, SALT, GARLIC POWDER, SPICES (INCLUDING CELERY SEED), LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), YELLOW CORN FLOUR, LACTIC ACID, VINEGAR, CITRIC ACID, ONION POWDER, FLAVOR, XANTHAN GUM, LIPOLYZED CREAM (BUTTER, NONFAT MILK). BREADED WITH: WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED FOOD STARCH, IODIZED SALT, RICE FLOUR, GARLIC POWDER, ONION POWDER, SPICE, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), SOYBEAN OIL, SUGAR, FOOD STARCH, YEAST, SALT. PREDUSTED WITH: WHEAT FLOUR, MODIFIED FOOD STARCH, BUTTERMILK POWDER, WHEAT GLUTEN, SALT, SPICES (INCLUDING CELERY SEED), GARLIC POWDER, SOYBEAN OIL, YELLOW CORN FLOUR, VINEGAR, ONION POWDER, LACTIC ACID, FLAVOR, LIPOLYZED CREAM (BUTTER, NONFAT MILK). BREADING SET IN VEGETABLE OIL. CONTAINS: SOY, WHEAT, MILK UNCOOKED:

For safety, MUST be cooked to an internal temperature of 165° F as measured by use of a thermometer SUGGESTED COOKING INSTRUCTIONS: Cook from frozen State.

CONVENTIONAL OVEN: Preheat oven to 375° F. Cook 20 - 30 minutes until juices run clear when pricked with a fork. DEEP FRY: Preheat oil to 365° F. Deep fry for 4 - 6 minutes.

DISTRIBUTED BY: SIMMONS FOODS INC., SILOAM SPRINGS, AR 72761

| Nutrition Facts Serving Size 4 oz (112g) | |
|---|--|
| Servings Per Conta | |
| Amount Per Serving | |
| Calories 160 Cal | ories from Fat 30 |
| | % Daily Value* |
| Total Fat 3.5g | 5% |
| Saturated Fat 0.5 | g 3 % |
| Trans Fat 0g | |
| Cholesterol 40m | g 13 % |
| Sodium 700mg | 29% |
| Total Carbohydrate 17g 6% | |
| Dietary Fiber less than 1g 4% | |
| Sugars 0g | |
| Protein 16g | |
| Mile and A cod | 1/11 - 1 - 0 - 0 - 0 |
| Vitamin A 0% • Calcium 0% • | Vitamin C 0% |
| Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500 | |
| Saturated Fat Less that Cholesterol Less that | an 20 g 25 g an 300 mg 300 mg an 2,400 mg 2,400 mg 300 g 375 g 25 g 30 g |

G17184

NET WT. 30 LBS.

Simmons.

UNCOOKED 31473 CHICKEN TENDERLOIN FRITTERS

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UNCOOKED: For safety, MUST be cooked to an internal temperature of 165°F as measured by use of a thermometer. SUGGESTED COOKING INSTRUCTIONS: Cook from frozen state. CONVENTIONAL OVEN: Preheat oven to 375°F. Cook 20 - 30 minutes until juices run clear when pricked with a fork. DEEP FRY: Preheat oil to 365°F. Deep fry for 4 - 6 minutes.

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G17183

NET WT 30 LBS



This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause liness if the product is mishandled or cooked improperly.

For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.

Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils and hands after touching raw meat or poultry.



Gook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.