



Ready to Cook

Buttermilk Tenderloin Fritters

Ready to cook breaded Buttermilk Chicken Tenderloin Fritters work as appetizers, bar snacks, or on buffets. Serve with sauces or glazes or use in sandwiches and wraps. Crisp and tender, they also make a popular entrée with hot vegetables.

Product Information

Product Code: 130569
Case UPC: 10037371015699
Package UPC: 037371015692
Inner Pack Quantity: 2 Weight: 5.00 lbs.
Net Case Weight: 10.0000 lbs.
Tare Weight: 1.1273 lbs.
Case Dimensions: 8.0625x9.8125x12.3750
Cases Per Pallet: 135 Shelf Life:
TI/HL: 15/9 Cube: 0.5666

Nutritional Information

Serving Size	2 tenders (126 g)	
Serving Per Container	about 36	
Amount Per Serving		
Calories	230	
Calories from fat	70	
		% DV
Total Fat	8 g	12%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	40 mg	13%
Sodium	710 mg	30%
Total Carbohydrates	21 g	7%
Dietary Fiber	3 g	12%
Sugars	3 g	
Protein	18 g	
Vitamin A	0%	
Vitamin C	2%	
Calcium	4%	
Iron	6%	

Storage & Distribution

Product will be stored at 0 F or below and will not exceed 10 F during shipping.

Cooking Instructions

PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS MEASURED BY USE OF A THERMOMETER

COOKING INSTRUCTIONS: (Individual piece size and appliance temperatures may vary. Adjust cooking time accordingly.)

DO NOT MICROWAVE

DEEP FRY (Preferred Method): 7 to 9 minutes at 360°F.

CONVENTIONAL OVEN: Arrange breast tenderloins on baking sheet and bake at 375°F for 35 to 40 minutes.

Ingredients

Chicken Breast Tenderloins Containing Up To 30% Of A Solution Of Water, Sodium Phosphate And Salt. Breaded With: Bleached Wheat Flour, Salt, Yellow Corn Flour, Leavening (Monocalcium Phosphate, Sodium Bicarbonate), Sodium Alginate, Whey, Nonfat Milk, Natural Flavor, Extractives of Celery Seed. Battered With: Water, Enriched Wheat Flour (Wheat Flour, Niacin, Tricalcium Phosphate, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Yellow Corn Flour, Buttermilk Solids, Garlic Powder, Spices, Xanthan Gum And Spice Extractives. Breading Set In Soybean Oil.