



Ready to Cook

2oz. Homestyle Tenderloin

Ready to cook Homestyle Tenderloins are breaded with a light and savory coating, making them a great choice for sandwiches, wraps, and salads. Use them for a time-saving starting point for classic dishes, too, and serve them deep fried with fries and slaw.

Product Information

Product Code: 910001
Case UPC: 10037371100012
Package UPC: 037371100015
Inner Pack Quantity: 2 Weight: 5.00 lbs.
Net Case Weight: 10.0000 lbs.
Tare Weight: 1.0584 lbs.
Case Dimensions: 8.0625x9.8125x12.3750
Cases Per Pallet: 150 Shelf Life:
TI/HL: 15/10 Cube: 0.5666

Nutritional Information

Serving Size	2 tenders (113 g)	
Serving Per Container	about 40	
Amount Per Serving		
Calories	210	
Calories from fat	80	
		% DV
Total Fat	8 g	12%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	35 mg	12%
Sodium	790 mg	33%
Total Carbohydrates	19 g	6%
Dietary Fiber	1 g	4%
Sugars	5 g	
Protein	14 g	
Vitamin A	0%	
Vitamin C	2%	
Calcium	0%	
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

*SUGGESTED COOKING INSTRUCTIONS: (Appliances vary, adjust accordingly)
DO NOT MICROWAVE*

DEEP FRY: 4 to 5 minutes at 360°F.

CONVENTIONAL OVEN: Arrange breast tenderloins on baking sheet and bake at 350°F for 20 to 25 minutes.

Ingredients

Breaded Chicken Tenderloins Containing Up To 18% Solution Of Water, Salt And Sodium Phosphate. Breaded And Battered With: Bleached Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Modified Corn Starch, Salt, Yellow Corn Flour, Spices, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate), Soybean Oil, Flavor (Maltodextrin, Autolyzed Yeast Extract, Flavor, And Hydrolyzed Corn Protein), Dehydrated Bell Pepper, Garlic Powder, Onion Powder, Hydrolyzed Wheat Protein, And Paprika. Breading Set In Soybean Oil.