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CHICKEN SOUVLAKI MINI

PRODUCT ID / ID PRODUIT 63010 / BRAND

NET WT (Kg)	GROSS WT (Kg)	PIECE WT	PIECES	PROTEIN	CATEGORY
2.8		33-37g	80pc	14	SKEWERED
PALLET PATTERN	STORAGE	SHELF LIFE	ALLERGEN	CASE PALLET	DIMENSIONS (IN) L X W X H
10*11	FREEZER	18 MONTHS	YES	110	15.x11.x5.0

Heating Instructions: Instructions de Chauffage:

OVEN: * Preheat oven to 450°F (230°C) Cook to an internal temperature of 165°F/74°C)

* Spray non stick cooking spray to cooking sheet. Add water to cooking sheet to help retain moisture.

* Spread in a single layer on baking sheet and position in centre of oven.

* Cook 20 -25 minutes, turning once

BARBECUE:

* Cook on medium heat for 12-15 minutes, turning at least once

Nutrition Facts Valeur nutritive

Per 33 g
pour 33 g

Calories 50

	% Daily Value*
Total Fat / Lipides 2.5 g	4 %
Saturated / saturés 0.2 g	1 %
+ Trans / trans 0 g	

Carbohydrate / Glucides 1 g	
Fiber / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %

Protein / Protéines 5 g

Cholesterol / Cholestérol 15 mg	4 %
Sodium 135 mg	6 %
Potassium 50 mg	1 %
Calcium 0 mg	0 %
Iron / Fer 0.2 mg	1 %
Phosphorus / Phosphore 75 mg	6 %

* 5% or less is a little, 15% or more is a lot
* 5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

Ingredients: Chicken breast, Water, Canola oil, Seasoning (corn starch, dehydrated turkey broth, dextrose, spice extracts, corn syrup solids, sodium phosphate), Red cooking wine (salt, sulphites), Onion powder, Sea salt, Concentrate lemon juice, Oranges, Garlic powder, Spices

Contains: Sulphites

Ingrédients: Poitrines de poulet, eau, Huile de canola, Saveur (amidon de maïs, bouillon de dinde déshydraté, dextrose, extraits d'épices, solides de sirop de maïs, phosphate de sodium.), Vin rouge cuisson(sel, sulfites), Oignon en poudre, Sel de mer, Jus au citron concentré, Oranges, Ail en poudre, Épices

Contient: Sulfites



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