



# Speedy Bird™ FC Tempura Battered Chicken Breast Chunks

Fully Cooked Tempura Battered Chicken Breast Chunks.

## Product Information

<b>Product Code:</b> 8650	<b>Product Weight:</b> 1.0oz Avg.
<b>Piece Count:</b> Varies	<b>Piece Count Range:</b> Varies
<b>Net Case Weight:</b> 10lbs	<b>Case Dimensions:</b> 17.00 x 9.75 x 5.75
<b>Case Cube:</b> 0.55	<b>Pallet Ti/Hi:</b> 10 x 12
<b>Case Per Pallet:</b> 120	<b>Packaging:</b> 2/5#
<b>Date Coding:</b> Julian	<b>UPC Code:</b> 099655086507

## Nutrition Facts

Serving Size (100g)  
Servings Per Container

Amount Per Serving

**Calories 170**      **Calories from Fat 40**

% Daily Value\*

**Total Fat 4.5g**      **7%**

Saturated Fat 0g      **0%**

Trans Fat 0g

**Cholesterol 30mg**      **10%**

**Sodium 470mg**      **20%**

**Total Carbohydrate 17g**      **6%**

Dietary Fiber 1g      **4%**

Sugars 0g

**Protein 14g**

Vitamin A 0%      • Vitamin C 2%

Calcium 2%      • Iron 6%

\*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
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## Ingredient Statement

Chicken breast, water, salt and sodium phosphate. Breaded with: Corn starch, bleached and enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid). Battered with: Water, bleached and enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), rice flour, wheat starch, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), egg white, dextrose, garlic powder. CONTAINS: Wheat, and Egg.

## Product Handling

- Keep at 0° F or below
- 365 Day Shelf Life from Date of Pack

## Cooking Instructions

- Fryer: 3.5-4 Minutes @ 350°
- Convection Oven: 12-15 Minutes @ 350°
- Conventional Oven: 15-20 Minutes @ 350°
- Cooking Times Vary with Equipment Used Please Ensure Proper Internal Temperature (165° F)

