

PAR-FRIED CRISPY BARREL BREADED TENDERS

from Brakebush

**NOW
AVAILABLE
PAR-FRIED!**



Par-fried Crispy Barrel Breaded Tenders are marinated with a touch of savory spices for juicy flavor and coated with a crispy, golden breading for a hand-crafted look and a satisfying bite every time.

Brakebush Code: 5589

Packed: 2/5 lb. bags • 10 lb. case

UCC Code: (01) 1 0038034 55890 4



Features/Benefits:

- Par-fried for crispy breading on the outside and juicy chicken on the inside
- Whole muscle chicken breast tenders
- Approximately 2.5 oz. per piece
- Barrel breaded fritter for a hand-crafted appearance

Preparation:

For best results - deep fry at 350°F for 6-8 min. Alternate method - bake in single layer in preheated convection oven at 350°F for 20-22 min. Conventional oven - preheat 400°F for 23-27 mins. Adjust times to quantity being cooked and equipment used. Do not overcook.

Application Ideas:



Tendies & Pancakes



Tender Pita Wrap



Chili Lime Street Tacos

Nutrition Facts

About 64 servings per container
Serving size **1 Piece**
(71g/2.5oz)

Amount per serving
Calories **140**

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 580mg	25%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.6mg	4%
Potassium 170mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Case Cube

0.62

Case Dimensions

13.5 x 8.63 x 9.25

Tare Weight

0.61

Pallet Configuration

16/Layer

8 Layers = 128/Pallet

For More Information Please Contact
Your Brakebush Sales Rep!
brakebush.com