

PRODUCT INFORMATION SHEET





Ridiculously good chicken made from plants. TiNDLE satisfies every meat lover's craving- from the very first bite to the last lick of the lips. It's a mind-blowing experience that has everyone talking, that is, when they're not busy eating. With simple, natural ingredients rich in protein and fiber, TiNDLE rejects the hormones, antibiotics, and cholesterol of traditional chicken. TiNDLE is so versatile, the sky's the limit when it comes to what can be created with it. Surprise yourself. It works in any cuisine, with any marinade, fry, grill, Sautee or bake. Easy to shape, easy to batter. Made with Non-GMO protein and free from cholesterol.

Nutrition	n Facts
64 servings per cor	ntainer
Serving size	1 piece (71g)
Amount Per Serving	00
Calories	90
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 7g	3%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added	Sugars 0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.6mg	8%
Potassium 180mg	4%

TPT0108 Item #: UPC:

GTIN: 1-88-83000-00403-7

N/A

Case Pack: 4 x 2.5 lbs.

Portion Size: 71g/ 2.5 oz (1 piece)

Portions Per Case: Approx.64 10 lbs. **Net Weight: Gross Weight:** 10.85 lbs.

Case Dimensions: 15.55" L x 10.43" W x 4.57"H

Case Cube: 0.43 cu. ft. Pallet Pattern (T x H): $10 \times 8 = 80$

Storage Temp: Frozen (Below -18°C /-0.4°F)

4 Days in chilled (Below 5°C /41 °F) when thawed Refrigerated Shelf Life:

Dietary Claims: Vegan

Country of Origin: Netherlands

INGREDIENTS: Water, Texturized Protein (Soy, Wheat Gluten, Wheat Starch), Lipi™ (Sunflower Oil, Natural Flavoring), Coconut Oil, Methylcellulose, Oat Fiber.

CONTAINS: SOY, WHEAT

to serving.

in a sealed plastic bag and thaw in a sink of cold water for 45 min – 1 hour. Keep

Handling Instructions: Keep Frozen. Thaw overnight in refrigerator or place TiNDLE

refrigerated after thawing or opening. Do not refreeze. Heat to 165°F and above prior

For ALL cooking methods, heat TiNDLE to an internal temperature of 165°F.

DEEP FRYER: Form 5oz TiNDLE patties. Bread or batter product as desired. Deep fry at 350°F for 8-10 minutes until they're crispy and golden brown.

PAN FRY: Heat a frying pan over medium-high heat or medium flame with enough oil to cover the bottom of the pan. Form 5oz patty and bread or batter product as desired. Once oil reaches 350°F, place TiNDLE in the pan and fry for 3-4 minutes until golden brown. Flip the patty and cook for another 3-4 minutes.

GRILL: Form 5oz TiNDLE patties. Brush with preferred oil and seasoning or your favorite marinade. Press TiNDLE lightly on the grill surface. Grill for 3-4 minutes and then turn over and repeat for another 3-4 minutes.