

HORMEL FIRE BRAISED

220915 - HORMEL FIRE BRAISED Boneless Pulled Chicken Thigh 2-P...

Seared exterior for unique flavor and appearance. On-trend preparation method that doesn't require special equipment. Lightly seasoned so it can be served as classic comfort food or customized into a variety of globally inspired dishes.



MARKETING

Seared exterior for unique flavor and appearance.. On-trend preparation method that doesn't require special equipment.. Lightly seasoned so it can be served as classic comfort food or customized into a variety of globally inspired dishes.. 100% yield.. ALL NATURAL. Keep Frozen. Great for sandwiches, salads, pasta, as well as pizza and flat breads.



Nutrition Facts

53 Servings per container	
Serving Size	3 oz
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 6	8%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 85 mg	28%
Sodium 270 mg	12%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 18 g	
Vitamin D 0 mcg	
Calcium 0 mg	
Iron 0.7 mg	
Potassium 190 mg	
* The % Daily Values (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.	

PRODUCT SPECIFICATIONS



Code	Dist Prod Code		GTIN	Calculated Pack		
73004	220915		90037600730047	HORMEL FIRE BRAISED Boneless Pulled Chicken Thigh		
Brand			Brand Owner		GPC Description	
HORMEL FIRE BRAISED			Hormel Foods Corporation		Chicken - Prepared/Processed	
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
11.1269 LBR	9.8469 LBR	Yes		United States	Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.88 INH	11.5 INH	3.75 INH	0.49614 FTQ	8x10	365 Days	-20 FAH / 10 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	NOT_APPLICABLE		N/A	

HANDLING SUGGESTIONS



RECOMMENDED TEMPERATURE: 0F. MINIMUM TEMPERATURE: -20F. MAXIMUM TEMPERATURE: 10F. STORAGE: KEEP FROZEN.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Tuna - N
- Crab - N
- Lobster - N
- Shrimp - N
- Crustaceans - N
- Bass - N
- Anchovy - N
- Cod - N
- Pollock - N
- Salmon - N
- Mustard - C
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS



Fully Cooked Ingredients: Chicken Thigh Meat, Water, Contains 2% or less of Spices, Salt, Flavoring, Paprika, Olive Oil, Xanthan Gum.

- ⓘ Lichee Nuts - N
- ⓘ Macadamia Nuts - N
- ⓘ Chestnuts - N
- ⓘ Coconuts - N
- ⓘ Pecan Nuts - N
- ⓘ Brazil Nuts - N
- ⓘ Pistachios - N
- ⓘ Walnuts - N
- ⓘ Molluscs - N

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PREPARATION & COOKING SUGGESTIONS

Heat oven to 350°F. Place desired amount of chicken in single layer in shallow baking pan. Cover pan with foil. Heat 6-10 minutes, or until hot.

SERVING SUGGESTIONS

Great for sandwiches, salads, pasta, as well as pizza and flat breads.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	130
Protein	18 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	85 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	270 mg
Calcium	0 mg
Iron	0.7 mg
Potassium	190 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

