HORMEL

232253 - HORMEL FLASH 180 Battered Sous Vide Cooked NAE Chicke...

Crispy and juicy chicken breasts ready in three minutes or less of fry time (compare to 7 minutes of conventional breaded cooked chicken breast). Premium quality and differentiation. No worry of raw chicken handling.



MARKETING

Ready to thaw and fry. . Crispy and juicy chicken breasts ready in three minutes of fry time (compare to 7 minutes of conventional breaded cooked chicken breast).. No worry of raw chicken handling.. Once thawed, slowly submerge battered sous vide cooked chicken breasts into 350 degree (or higher) oil. . 30/5.5oz chicken breasts per case

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
132592	232253	90037600325922	HORMEL FLASH 180 Battered Sous Vide Cooked NAE Chicken Breast, 3/10pc, Fzn

Brand	Brand Owner	GPC Description
HORMEL	Hormel Foods Corporation	Chicken - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
15.2901 LBR	14.2401 LBR	Yes	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.56 INH	10.56 INH	4.38 INH	0.44326 FTQ	10x9	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

Nutrition Facts

25 Servings per container

Serving Size **1 Breast**

Amount Per Serving

Calories **100**

	% Daily Value*
Total Fat 1	**1%**
Saturated Fat 0.5 g	**3%**
Trans Fat 0 g	
Cholesterol 40 mg	**13%**
Sodium 540 mg	**23%**
Total Carbohydrates 7 g	**3%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 15 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 280 mg	6%

* 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.

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' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

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

INGREDIENTS

Ingredients: Boneless, Skinless Chicken Breasts without Rib Meat, Water, Predust (Wheat Flour, Salt, Modified Food Starch, Wheat Protein Isolate, Egg Whites, Spices, Carrageenan, Leavening [Sodium Aluminum Phosphate, Sodium Bicarbonate], Nonfat Dry Milk, Garlic Powder), Vinegar, Waxy Rice Starch, Natural Chicken Flavor (Dextrose, Corn Maltodextrin, Salt, Yeast Extract, Acacia Gum, Natural Flavor, Organic Sunflower Oil, Citric Acid. Potato Maltodextrin, Sugar, Spice, Chicken Fat, Olive Oil), Yeast Extract, Salt. Contains: Milk, Egg, Wheat.

- Shea Nuts - N
- Pili Nuts - N
- 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

RECOMMENDED PREPARATION INSTRUCTIONS (FRY FROM THAWED STATE ONLY) 1. Ensure battered sous vide chicken is completely thawed. 2. For best results, coat chicken evenly with batter and deep fry at 350°F for approximately 2-3 minutes or until chicken is golden brown and crispy. 3. Remove chicken from fryer and serve as desired. Fry times are approximate and may need to be adjusted. Equipment will vary.

SERVING SUGGESTIONS

Chicken sandwiches. Salads. Breakfast biscuits.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	100	**Total Fat**	1	**Sodium**	540 mg
Protein	15 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	7 g	**Saturated Fat**	0.5 g	**Iron**	0.4 mg
Sugars	1 g	**Added Sugars**	1 g	**Potassium**	280 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	40 mg		
Vitamin A (IU)		**Vitamin D**	0 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

MORE IMAGES



