HORMEL

232265 - FLASH 180 Fully Cooked & Battered Sous Vide Chicken T...

Ideal for busy kitchens. Made from true, whole muscle tenderloins. Sous vide cooked for exceptional juiciness and texture. Comes already prepped and ready to thaw and fry. Fully cooked¿just 3 minutes in the fryer to crisp up the breading. Wet batter clings to your signature coatings or spices. No raw chicken handling¿safer, cleaner prep. From chickens raised with no antibiotics...



MARKETING

Battered, Sous Vide Cooked Chicken Tenders

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
142715	232265	90037600013676	3 Pieces per Case 10.53 LBR

Brand	Brand Owner	GPC Description
HORMEL	HORMEL	Chicken - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.58 LBR	10.53 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	0.44 FTQ	10x9	365 Days	-20 FAH / 10 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL

Nutrition Facts

56 Servings per container

Serving Size **3 oz**

Amount Per Serving

Calories **90**

	% Daily Value*
Total Fat 0.5 g	**1%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 35 mg	**12%**
Sodium 850 mg	**37%**
Total Carbohydrates 11 g	**4%**
Dietary Fiber 0 g	**0%**
Total Sugars 2 g	
Includes 2 g Added Sugars	**4%**
Protein 11 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 190 mg	4%

* 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 - 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 - N
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Beech Nuts - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N

INGREDIENTS

Ingredients: Battered Chicken Tenderloin (Chicken Tenderloin, Water, Predust [Rice Flour, Modified Corn Starch, Salt, Spice, Carrageenan, Garlic Powder, Leavening {Sodium Aluminum Phosphate, Sodium Bicarbonate}], 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).

- 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

HORMEL

232265 - FLASH 180 Fully Cooked & Battered Sous Vide Chicken T...

Ideal for busy kitchens. Made from true, whole muscle tenderloins. Sous vide cooked for exceptional juiciness and texture. Comes already prepped and ready to thaw and fry. Fully cooked¿just 3 minutes in the fryer to crisp up the breading. Wet batter clings to your signature coatings or spices. No raw chicken handling¿safer, cleaner prep. From chickens raised with no antibiotics...

PREPARATION & COOKING SUGGESTIONS

FRY~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

Center of Plate, Chicken Tender baskets, sandwich/ sliders.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	90	**Total Fat**	0.5 g	**Sodium**	850 mg
Protein	11 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	11 g	**Saturated Fat**	0 g	**Iron**	0.4 mg
Sugars	2 g	**Added Sugars**	2 g	**Potassium**	190 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	35 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



