HORMEL

250343 - 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

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%
<i>Trans</i> 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	

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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.

PRODU	CT SP	ECII	FICATI	ONS								Ç	
Code	2.0	st Pr Code		G	ΓΙΝ	Calculated Pack							
132592	2	5034	3	900376	0325922	HORME	HORMEL FLASH 180 Battered Sous Vide Cooked NAE Chicken Breast, 3/10pc, Fzn				E Chicken Breast,		
Bra	and			Brand Owner				GPC Description					
HOR	RMEL			Hormel Foods Corporation					Chicken - Prepared/Processed				
Gross	Weigl	ht	Net W	Veight Case/C		e/Catch Weight		Co	ountry Of Origin Kosher Child Nu			Child Nutrition	
15.2901 LBR 14.2401 LBR Yes		Yes			United States		Undeclared	No					
						S	hipp	ing					
Leng	th	Wi	dth	Heigh	nt	Volume	TIX	HI	Shelf Lif	f Life Storage Temp From/To		emp From/To	
16.56 II	ИН	10.56	6 INH	4.38 IN	н 0	44326 FTQ	10	x9	365 Days		-20 FAH / 10 FAH		
						Traceabi	lity F	≷egi	lation				
• • • •		Regula Act	-	Trade Item Reg Complian				R	•	strictions and iptors			
N/A			N/A		NOT_APPLICABLE			N/A					

HANDLING SUGGESTIONS

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

ALLERGENS

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, N = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ NI = {\rm 'No \ Info'} \end{array}$

Milk - C	🕥 Peanuts - N
🔘 Eggs - C	(i)) Tree - N
🛞 Soybean - N	🔊 Fish - N
🛞 Wheat - C	🛞 Shellfish - N
Sesame - N	(!) Tuna - N
(!) Crab - N	! Lobster - N
(!) Shrimp - N	(!) Crustaceans - N
(!) Bass - N	I Anchovy - N
(!) Cod - N	Pollock - N
(!) Salmon - N	(!) Mustard - N
! Clam - N	() Oysters - N
Pine Nuts - N	(!) Almonds - N
(!) Cashews - N	(!) Butternuts - N
(!) Chinquapins - N	(!) Ginkgo Nuts - N
(!) Hazelnuts - N	I 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

MORE INFORMATION

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Chicken sandwiches. Salads. Breakfast biscuits.

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





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