HORMEL FIRE BRAISED

90037600467509 - HORMEL FIRE BRAISED 4.0 Ounce Chicken Breast ...

Natural shape and caramelized exterior makes this chicken breast indistinguishable from scratch cooking. . On-trend preparation method that doesn't require special equipment.. Quick and easy to prepare, so it saves time and labor.. 36/4 oz. chicken breasts per case.. MINIMALLY PROCESSED. Keep Frozen. Perfect for salads, sandwiches, entrees, and any place a chicken breast would ...



MARKETING

Natural shape and caramelized exterior makes this chicken breast indistinguishable from scratch cooking. On-trend preparation method that doesn't require special equipment. Quick and easy to prepare, so it saves time and labor.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
46750	90037600467509	HORMEL FIRE BRAISED 4.0 Ounce Chicken Breast

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
11.3097 LBR	10.2597 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.56 INH	10.5 INH	4.25 INH	0.42766 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

36 Servings per container

Serving Size **1 Breast**

Amount Per Serving

Calories **130**

	% Daily Value*
Total Fat 3	**4%**
Saturated Fat 1 g	**5%**
Trans Fat 0 g	
Cholesterol 90 mg	**30%**
Sodium 390 mg	**17%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 26 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.1 mg	6%
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 - 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
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS

WITH JUICES Ingredients: Chicken Breast, Water, Salt, Baking Soda, Flavoring.

- 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

GRILL: Heat grill to medium heat. Place desired amount of chicken directly on grill. Heat 4-7 minutes, or until hot, turning twice. CONVECTION: 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. GRIDDLE_FRY: Heat flat top/griddle to 350°F. Place desired amount of chicken on flat top/griddle. Heat 3-6 minutes, or until hot, turning twice.

SERVING SUGGESTIONS

Perfect for salads, sandwiches, entrees, and any place a chicken breast would be served on the menu.

MORE INFORMATION

Telephone : 800-533-2000