

HORMEL

90037600325922 - HORMEL FLASH 180 Battered Sous Vide Cooked NA...

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



MARKETING

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.



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 mcg0%	
Calcium 0 mg0%	
Iron 0.4 mg2%	
Potassium 280 mg6%	
* 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	GTIN	Pack Description				
132592	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	TlxHI	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	

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' ; INNI = '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
- Shea Nuts - 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
- Pili 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.

- ⓘ 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