

259541 - HORMEL FIRE BRAISED Boneless Pulled Chicken Thigh 2-P...

Searred exterior for unique flavor and appearance. On-trend preparation method that doesn't require special equipment. Lightly seasoned so it can be served as classic comfort food or customized into a variety of globally inspired dishes.



MARKETING

Searred exterior for unique flavor and appearance.. On-trend preparation method that doesn't require special equipment.. Lightly seasoned so it can be served as classic comfort food or customized into a variety of globally inspired dishes.. 100% yield.. ALL NATURAL. Keep Frozen. Great for sandwiches, salads, pasta, as well as pizza and flat breads.

Nutrition Facts

53 Servings per container

Serving Size **3 oz**

Amount Per Serving
Calories **130**

% Daily Value*

Total Fat 6 **8%**

Saturated Fat 1.5 g **8%**

Trans Fat 0 g

Cholesterol 85 mg **28%**

Sodium 270 mg **12%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 18 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.7 mg 4%

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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
73004	259541	90037600730047	HORMEL FIRE BRAISED Boneless Pulled Chicken Thigh

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
11.1269 LBR	9.8469 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.88 INH	11.5 INH	3.75 INH	0.49614 FTQ	8x10	365 Days	-20 FAH / 10 FAH

HANDLING SUGGESTIONS

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

SERVING SUGGESTIONS

Great for sandwiches, salads, pasta, as well as pizza and flat breads.

PREPARATION & COOKING SUGGESTIONS

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.

INGREDIENTS

Fully Cooked Ingredients: Chicken Thigh Meat, Water, Contains 2% or less of Spices, Salt, Flavoring, Paprika, Olive Oil, Xanthan Gum.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Crab - N
- Shrimp - N
- Bass - N
- Cod - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Tuna - N
- Lobster - N
- Crustaceans - N
- Anchovy - N
- Pollock - N

MORE INFORMATION

Telephone : 800-533-2000

- ⓘ Salmon - N
- ⓘ Mustard - C
- ⓘ 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
- ⓘ 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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NUTRITIONAL ANALYSIS



Calories	130
Protein	18 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	85 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	270 mg
Calcium	0 mg
Iron	0.7 mg
Potassium	190 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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