

160586 - Bourbon & Boursin Chicken



Tender chunks of chicken breast are marinated in bourbon, brown sugar and soy sauce. Boursin cheese is then added and the whole wrapped in a flaky puff pastry. Cooking Instructions: from frozen, on a parchment lined or well greased baking sheet, bake at 400 for 13 to 15 minutes.



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
160586	10820581288867	100/1 OZ				
Brand	Brand Owner	GPC Description				
Culinary Masters	Culinary Masters	Ready-Made Combination Meals - Not Ready to Eat (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
7.5 LBR	6.25 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.5 INH	9.5 INH	4 INH	0.36 FTQ	10x10	180 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

direct to freezer-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; BO = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - MC
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - MC
- Shellfish - N
- Crustaceans - N

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%

Protein

Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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.

INGREDIENTS

Chicken, puff pastry (enriched flour, unbleached wheat flour, unsalted butter, water, sugar, salt), leeks, heavy cream (carrageenan, mono and diglycerides), cheese (part skim milk, cheese cultures, salt, enzymes), shallot, bourbon, liquid eggs (whole eggs, citric acid), salt, pepper.

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PREPARATION & COOKING SUGGESTIONS

Place on parchment lined baking tray 1 inch apart. Bake at 400* for 12-15 minutes until golden brown and flakey.

SERVING SUGGESTIONS

finger food

MORE INFORMATION