





Product Code 72275

Weight per item: 90g approx Items per box: 40 approx Weight per box: 3.6kg

Pallet Stacking:

11 layers of 17

Produced in the UK

Date of issue: 28/07/2021

Levi Roots Jerk Breaded Chicken Fillet Portion 90g

Raw UK Red Tractor Accredited chicken breast fillet portions coated with a jerk flavoured crumb coating. Portion controlled for consistency with added water for succulence.

Ingredients:

Chicken Breast (57%), WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Breadcrumb (Made from WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Yeast, Salt, WHEAT Flour), WHEAT Starch, WHEAT Gluten, Tomato Powder, Salt, Potato Starch, Onion Powder, Spices (Pimento, Cayenne Chilli, Cinnamon, Nutmeg), Red Bell Pepper Powder, Sugar, Garlic Powder, Yeast Extract, Vegetable Oil (Rapeseed), Lemon Juice Powder, Onion Granules, Rice Flour, Dried Paprika, Stabiliser (Triphosphates), Malt Vinegar Powder (BARLEY), Spice Extracts (Black Pepper Extract, Coriander Extract), Parsley, Colour (Paprika Extract).

CAUTION: ALTHOUGH CARE HAS BEEN TAKEN TO REMOVE ALL BONES, SOME BONES MAY REMAIN.

Allergen advice: For Allergens, including cereals containing gluten, see ingredients in CAPITALS.

Recommended Cooking Instructions:

For best results, cook from frozen on a lined baking tray. Bake for 20-25 minutes (Gas 4/180°C/350°F). As ovens vary, time and temperature may need adjusting. Alternatively, deep fry for 10 minutes at 160 °C until golden brown. To ensure product is fully cooked, check product is a minimum of 75°C (or to national standards). If storing in a hot cupboard, keep covered to prevent drying out.

Nutritional Information

Distributor Product Codes	(typical values grams/100g as sold)	
Please contact Green Gourmet for your distributor's	Energy KJ/100g	813.0
code for this product.	Energy Kcal/100g	194.0
	Fat g/100g	8.0
Storage Instructions:	of which saturated fat g/100g	1.3
Keep frozen at -18°C. If allowed to defrost, do not	Carbohydrate g/100g	17.3
refreeze.	of which sugars g/100g	2.0
Shelf Life:	Fibre g/100g	2.5
Best before date = Production date + 18 months	Protein g/100g	14.6
IRAC N	Salt g/100g	0.7