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CHICKEN SOUVLAKI

PRODUCT ID / ID PRODUIT **63080** / BRAND

NET WT (Kg)	GROSS WT (Kg)	PIECE WT	PIECES	PROTEIN	CATEGORY
8.5		85g	100p	14	SKEWERED
PALLET PATTERN	STORAGE	SHELF LIFE	ALLERGEN	CASE PALLET	DIMENSIONS (IN) L X W X H
10*11	FREEZER	18 MONTHS	YES	36	16.x15.x9.0

Heating Instructions:
Instructions de Chauffage:

OVEN: * Preheat oven to 450°F (230°C) Cook to an internal temperature of 165°F/74°C)

* Spray non stick cooking spray to cooking sheet. Add water to cooking sheet to help retain moisture.

* Spread in a single layer on baking sheet and position in centre of oven.

* Cook 20 -25 minutes, turning once

BARBECUE:

* Cook on medium heat for 12-15 minutes, turning at least once

Nutrition Facts	
Valeur nutritive	
Per 85 g	
pour 85 g	
Calories 120	% Daily Value*
Total Fat / Lipides 7 g	9 %
Saturated / saturés 0.5 g	3 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 2 g	
Fiber / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 13 g	
Cholesterol / Cholestérol 35 mg	11 %
Sodium 340 mg	15 %
Potassium 150 mg	4 %
Calcium 10 mg	1 %
Iron / Fer 0.75 mg	4 %
Phosphorus / Phosphore 200 mg	16 %
* 5% or less is a little, 15% or more is a lot	
* 5 % ou moins c'est peu, 15 % ou plus c'est beaucoup	

Ingredients: Chicken breast, Water, Canola oil, Seasoning (corn starch, dehydrated turkey broth, dextrose, spice extracts, corn syrup solids, sodium phosphate), Red cooking wine (salt, sulphites), Onion powder, Sea salt, Concentrate lemon juice, Oranges, Garlic powder, Spices

Contains: Sulphites

Ingrédients: Poirtrines de poulet, eau, Huile de canola, Saveur (amidon de maïs, bouillon de dinde déshydraté, dextrose, extraits d'épices, solides de sirop de maïs, phosphate de sodium.), Vin rouge cuisson(sel, sulfites), Oignon en poudre, Sel de mer, Jus au citron concentré, Oranges, Ail en poudre, Épices

Contient: Sulfites



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