



Serving suggestion



**Product Code 7201**

Weight per item: N/A  
 Items per box: N/A  
 Weight per box: 5.0kg  
 Pallet Stacking: 10 layers of 10  
 Produced in UK  
 Date of issue: 27/04/2020

**Red Tractor Southern Fried Chicken Poppers**

Raw pieces of UK Red Tractor accredited chicken breast fillet, portion controlled for consistency with added water for succulence in a Southern Fried style crispy breadcrumb coating.

**Ingredients:**

Chicken (64%), Breadcrumb (WHEAT Flour, Yeast, Salt), Water, WHEAT flour (Calcium Carbonate, Iron, Niacin, Thiamin), Stabiliser (Triphosphate), Vegetable Oil (Rapeseed, Sunflower), WHEAT GLUTEN, WHEAT Starch, Yeast Extract, Citric Acid, Potato Starch, Spices, Dextrose, Raising Agent (Sodium Hydrogen Carbonate), Emulsifier (Diphosphate), D-Xylose, Salt, Onion Powder, Garlic Powder, Garlic Extract, Onion Oil.

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 for 8-10 minutes (Gas 4/180°C/350°F; less for convection ovens). Alternatively deep-fry for 2-3 minutes until golden brown. Check product is a minimum of 75°C (or to national standards) before serving. If storing in a hot cupboard, keep covered to prevent drying out.

**Nutritional Information**

(typical values grams/100g as sold)

**Distributor Product Codes**

Please contact Green Gourmet for your distributor's code for this product.

Energy KJ/100g	877.0
Energy Kcal/100g	210.0
Fat g/100g	7.3
of which saturated fat g/100g	0.8
Carbohydrate g/100g	17.7
of which sugars g/100g	0.2
Fibre g/100g	0.4
Protein g/100g	18.3
Salt g/100g	1.0

**Storage Instructions:**

Keep frozen at -18°C. If allowed to defrost, do not refreeze.

**Shelf Life:**

Best before date = Production date + 18 months



If you have any queries, please contact: [customerfeedback@greengourmet.co.uk](mailto:customerfeedback@greengourmet.co.uk)