## **G32440 - LEGENDARY RELEASE** CHICKEN BREAST WITH RIB MEAT



#### G32440

Legendary Release Chicken

4 oz portions, 40 per case

NET WT: 10.0 lbs (4.54 kgs)

GROSS WT: 10.84 lbs (4.88 kgs)

Case Size: 17 x 10.25 x 3.625"

Case Cube: 0.37

Cases Per Pallet: 160

Tie High: 10/16

Shelf Life: 300 Days GTIN: 00817506011153

# rition Facts

Serving Size 4 oz (113g) Servings Per Container 40

Amount Per Servi	ny		
Calories 120	Calc	ries from I	Fat 31
		% Daily	y Value¹
Total Fat 3.5g			4 %
Saturated Fat 1g			5 %
Trans Fat 0g			
Cholesterol 65mg			22%
Sodium 290mg			13%
<b>Total Carboh</b>	ydrate 3g	3	1%
Dietary Fiber 0g			0%
Sugars 0g			
Protein 19g			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0 %
Iron			0 %
* Percent Daily Value Your Daily Value ma			
your calorie needs.	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400m

Ingredients: Chicken Breast with Rib Meat, Contains up to 22% of a solution of Water, Salt, Dried Chicken Broth, Dextrose, Sodium Phosphate, Sugar, Onion, and Garlic Powder











### Features and Benefits:

The secret to the Gary's QuickSteak® Chicken is the release process on the grill. Easily break apart or defrost the amount required for your recipe. The meat slices separate into lean, tender and juicy slices on the grill in seconds. Gary's QuickSteak® delivers on flavor and profit and will please your grill cooks and customers equally!

Boost your grill productivity with Gary's QuickSteak® products. You will see measurable savings with less waste, labor and menu planning. Expand your sandwich menu with a variety of recipe options such as salads, omelets, fajitas, wraps, rice bowls, chicken soup, chicken cheesesteaks, and more!

- Lightly seasoned with natural chicken flavorings
- Lean and juicy slices with a tender bite
- May be cut or chunked in skillet
- 19 grams Protein
- Versatile Menu Options

#### **COOKING PREPARATION:**

Flat Top Grill -

Our chicken cooks best on a flat top grill pre-heated to 350°F

- 1. Place frozen or thawed portion on the grill and add desired seasonings.
- 2. As cooking begins flip the portion once.
- 3. As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
- 4. Cook until product has reached an internal temperature 165°F.

### Conventional Oven -

Our chicken cooks best on a conventional oven pre-heated to 350°F

- 1. Place frozen or thawed portion in a oven safe pan and add desired
- 2. As cooking begins flip the portion once.
- As the meat slices begin to release; continue to separate with the spatula. Use caution not to over-cook.
- 4. Cook until product has reached an internal temperature 165°F.

11/15/2022

Total Carbohydrate

Dietary Fiber