G32460 - LEGENDARY RELEASE CHICKEN BREAST WITH RIB MEAT



G32460

Legendary Release Chicken

6 oz portions, 27 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: 00853301002514

rition Facts

Serving Size 6 oz (180g) Servings Per Container 27

Amount Per Servi	ng		
Calories 180	Ca	lories from Fa	at 45
		% Daily	Value*
Total Fat 5g			6 %
Saturated Fat	1g		5 %
Trans Fat 0g			
Cholesterol 100mg			33%
Sodium 440mg			19%
Total Carbohydrate 4g			1%
Dietary Fiber	0g		0%
Sugars 0g			
Protein 29q			
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		80g
Sat Fat	Less than		25g
Cholesterol	Less than		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

300g











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
- 29 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