G33430 - QUICK RELEASE CHICKEN BREAST WITH RIB MEAT



G33430

Quick Release Chicken

3 oz portions, 53 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: 00853301002552

Nutrition Facts

Serving Size 3 oz (85g)

Servings Per Container 53

Amount Per Serving			
Calories 90	Calo	ries from Fat	22
		% Daily V	alue'
Total Fat 2.5g			3 %
Saturated Fat 1g			5 %
Trans Fat 0g			
Cholesterol 50mg			17%
Sodium 220mg			10%
Total Carbohydra	te 29)	1%
Dietary Fiber 0g			0%
Sugars 0g			
Protein 14g			
Vitamin A			0 %
Vitamin C			0 %
Calcium			0 %
Iron			0 %
* Percent Daily Values are I Your Daily Value may be h			
your calorie needs. Cal	ories:	2,000 2,	500
Total Fat Les	s than	65g 8	0g

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

Less than

300mg

2,400mg



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
- 14 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

- Place frozen or thawed portion in a oven safe pan 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.

11/15/2022

Cholesterol

Total Carbohydrate

Dietary Fiber

Sodium

300mg

2,400mg