G33440 - QUICK RELEASE CHICKEN BREAST WITH RIB MEAT

G33440

Quick 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: 00817506011177

Nutrition Facts Serving Size 4 oz (113g)

Servings Per Container 40

Amount Per Servin	ng		
Calories 120	Calc	pries from	Fat 31
		% Dail	y Value*
Total Fat 3.5g			4%
Saturated Fat 1g			5%
Trans Fat 0g			
Cholesterol 65mg			22%
Sodium 290mg			13%
Total Carbohydrate 3g			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.			
Total Fat	Less than	650	2,500 80g
Sat Fat	Less than	200	250
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		250	30g

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
 - Place frozen or thawed portion on the grill and add desired seasonings.
 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 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