



110335 - Pierce Chicken® Super Jumbo Wings

Take your wing game to the next level with these Super Jumbo wings! These wings are marinated and fully cooked to reduce prep time and provide quality that you will come back for. Super Jumbo Wings are easy to prepare and fun to eat, whether served as special hor d'oeuvres, a quick meal, or a hearty snack.



Brand: Pierce Foods®

Nutrition Facts

73 servings per container

Serving size 3oz (84G)

Amount per serving
Calories 230

% Daily Value*

Total Fat 17g **22%**

Saturated Fat 4g **20%**

Trans Fat 0g

Polyunsaturated Fat 6g

Monounsaturated Fat 6g

Cholesterol 100mg **33%**

Sodium 450mg **20%**

Total Carbohydrate 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 16g

Vitamin D 0.1mcg 0% • Calcium 10mg 0%

Iron 0.4mg 2% • Potassium 170mg 4%

Vitamin C 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Chicken Wings (1St And 2Nd Sections), Water, Modified Food Starch, Salt, Sodium Phosphates, Xanthan Gum. Coated With: Modified Food Starch, Tapioca Starch, Dextrin, Rice Flour, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Corn Starch, Guar Gum, Beta Carotene (Color). Coating Set In Vegetable Oil.

Case Specifications

GTIN	10077013103353	Case Gross Weight	27.06 LB
Pack Size	3 / 8.33LB	Case Net Weight	25 LB
Shelf Life	365 Days	Case L,W,H	15.68 IN, 11.75 IN, 10.81 IN
Tie x High	10 x 7	Cube	1.16 CF

Preparation and Cooking

Bake: Convection Oven: Preheat Oven To 425F. Place Frozen Chicken Pieces in A Single Layer on An Ungreased Baking Pan. Bake Uncovered For 25 Minutes. Cook until the internal temperature reaches 165F.

Deep Fry: Preheat Frying Oil To 350F. Place Frozen Chicken Pieces into Frying Oil. Fry For 8 Minutes. Cook until the internal temperature reaches 165F.

Product Features and Benefits

- Fully Cooked

Packaging and Storage

KEEP FROZEN

Product Images

