



# WHOLE GRAIN BREADED BREAST FILLETS WHITE 6/5# FULLY COOKED

Discover the wholesome goodness of Pilgrim's® Foodservice Gold Kist® Whole Grain Breaded Chicken Breast Fillets. Made with quality chicken breast with rib meat and perfectly breaded, each tender fillet is sure to satisfy even the pickiest of eaters. Create tasty sandwiches or feature them in entrées—the possibilities are endless. Packed in a convenient 30-pound case, these chicken fillets are the hallmark of trusted Gold Kist nutrition.



### PREPARATION & HEATING



#### **CONVENTIONAL OVEN**

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 30 minutes.

#### **CONVECTION OVEN**

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 20 minutes.

Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F. Appliances may vary adjust heat time accordingly.

#### 600-253762



Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7516	CASE DIMENSIONS	17L X 13W X 11.44"H	GR WT	32.02 LBS	SHELF LIFE	365 DAYS
SERVING SIZE	1 PIECE (115G)	GTIN	10075632075167	CASE CUBE	1.48	PALLET (TXH)	8X7
CASE WEIGHT	30 LBS	SERVINGS/ CASE	ABOUT 118	CASES/ PALLET	56	SODIUM	450MG

### **Nutrition Facts**

About 118 servings per container

Serving size 1 Piece (115g)

## Amount per serving Calories

**230** 

	% Daily Value*
Total Fat 9g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	,
Cholesterol 55mg	18%
Sodium 450mg	20%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	8%
Total Sugars less than 1g	
Includes 0g Added Sugar	rs 1%
Protein 19g	
Vit D 0mcg 0%	Calcium 20mg 2%
Iron 1 2mg 6%	Potas 420mg 10%

\*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.



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