

Bulk Pack Fully Cooked Sous Vide Chicken Breast



Brined boneless, skinless chicken breasts, slow cooked in a classic sous vide water bath. Each pouch contains eight pre-portioned fully-cooked breasts for applications across the menu.



INGREDIENTS:

Chicken Breast, Water, Chicken Flavor Broth Concentrate (chicken stock, salt, chicken fat, natural flavor, vegetable juice concentrate [celery, onion, carrot], lactic acid, xanthan gum), Sea Salt, Liquid Shio Koji (rice koji, water, salt, ethyl alcohol), Lemon Juice Concentrate (100%), Apple Cider Vinegar (diluted with water to 5% acidity), Yeast Extract (yeast extract, salt), Sugar, Molasses, Garlic Powder, Onion Powder, Paprika (for flavor and color), Xanthan Gum, Hickory Seasoning (water, natural hickory smoke concentrate).

Nutrition Facts	
Serving size	5oz (140g)
Amount per serving	
Calories	150
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 320mg	14%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes <1g Added Sugars	0%
Protein 31g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.9mg	6%
Potassium 10mg	0%

*The % Daily Value 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.

* Pouch weight: approx. 3lbs (5.5 oz avg cooked weight per breast)

CODE	GTIN	PACK SIZE	SHELF LIFE
702995	10667978015497	8 pieces/pouch, 4 pouches*/case	12 months from manufacture

HEATING INSTRUCTIONS- may vary based on equipment sizes and manufacturers. Target serving internal temperature range of 125-140°F). **STEAMING:** Place a sleeve of frozen chicken into a steamer set at 212°F on sheet trays. Reheat for approximately 6 minutes (from frozen) or 4 minutes (from thawed)* **MICROWAVE:** Place a single chicken breast on a microwave plate, cover and reheat for approximately 2 minutes, 20 seconds (from frozen) or 1 minutes, 30 seconds (from thawed) **SOUS VIDE:** Set a water bath to 135°F. Place sleeve of chicken breasts into water and allow chicken to sous vide for 20 minutes (from frozen) or 10 minutes (from thawed) * Please note that this method carries a higher risk of overcooking due to carry-over heat

PALLET CONFIGURATIONS: 10 x 9 (90 cases) **CASE DIMENSIONS:** 15.7840' x 11.034" x 4.693"

