

# Fully-Cooked Grilled Sous Vide Chicken Breast



Fully-Cooked, grill-marked chicken breasts, lightly seasoned & slow cooked in a classic sous vide water bath. Each pouch contains eight pre-portioned breasts for back-of-house convenience.



## 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), Liquid Shio Koji (rice koji, water, salt, ethyl alcohol), Sea Salt, Lemon Juice Concentrate (100%), Yeast Extract (yeast extract, salt), Apple Cider Vinegar (diluted with water to 5% acidity), 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	
<b>Calories</b>	<b>150</b>
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 330mg	14%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes <1g Added Sugars	0%
<b>Protein 32g</b>	
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. 2.5 lbs (4.5 oz avg cooked weight per breast)

CODE	GTIN	PACK SIZE	SHELF LIFE
702994	10667978015480	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"