



**GTIN CODE: 00880760043925**  
**LEGACY PRODUCT CODE: 936245**  
**PRODUCT CODE: 1000093624**

AdvancePierre™ Partially Cooked Italian Breaded Chicken Breasts, 4.5 oz, Approx. 36 Pieces Per Case, 10 Lbs

**Ingredients**

Chicken breast with rib meat, containing up to 15% solution of water, seasoning [sugar, salt, maltodextrin, corn syrup solids, dried onion, spices, dried garlic, modified corn starch, lemon powder (corn syrup solids, lemon juice solids, natural flavors), vinegar powder (maltodextrin, food starch -modified, white distilled vinegar), sherry wine powder [maltodextrin, modified corn starch, sherry wine solids, sorbic acid, sulfites, natural flavor], natural flavor, maltol, bht (as a preservative)], salt, sodium tripolyphosphate. Breaded with: enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), bleached wheat flour, salt, dextrose, dried garlic, spices, dried onion, leavening (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), parsley flakes. Battered with: water, enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified corn starch, wheat gluten, egg white solids, salt. Breeding set in vegetable oil.

**ALLERGENS**

Eggs, Wheat

**Packaging information**

<b>MASTER CASE CUBE</b>	0.6035
<b>GROSS WEIGHT</b>	10.8472 lbs
<b>HEIGHT</b>	4.8125
<b>LENGTH</b>	17.25
<b>NET WEIGHT</b>	10
<b>WIDTH</b>	12.5625
<b>PALLET HI</b>	9
<b>TI</b>	9

**Storage**

<b>SHELF LIFE:</b>	365 Days
<b>STORAGE TEMPERATURE - MAXIMUM:</b>	0 °F
<b>STORAGE TEMPERATURE - MINIMUM:</b>	0 °F
<b>STORAGE METHOD:</b>	Frozen

**Preparation**

**GRILL:**

Uncooked: For safety; must be cooked to an internal temperature of 165°F as measured by use if a meat thermometer. Grill Temp- 350°F Time- 3-5 min/side For your customer's continued food safety, heat raw and fully cooked products to 165°F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

**FRY:**

Uncooked: For safety; must be cooked to an internal temperature of 165°F as measured by use if a meat thermometer. Open Fry Temp.- 350°F Time- 3-5 min. For your customer's continued food safety, heat raw and fully cooked products to 165°F before serving. Check internal temperature with a thermometer. Thaw frozen meat and poultry in the refrigerator or microwave. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. Cooking times may vary due to differences in appliances and the weight of the product.

**Nutritional information**

<b>NUTRITION FACTS</b>	
<b>36 Servings Per Container</b>	
Serving Size 126g	
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>200</b>
<b>Daily Value % *</b>	
<b>Total Fat</b> 2.5g	<b>4%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 1g	
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 1090mg	<b>45%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 2g	
Includes Added Sugars	<b>%</b>
<b>Protein</b> 22g	
Vitamin D	<b>%</b>
Calcium	<b>2%</b>
Iron	<b>8%</b>
Potassium	<b>%</b>

\*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.  
 To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email [tysonfoodservice@casupport.com](mailto:tysonfoodservice@casupport.com).

Need help? Call us at 1-800-261-4754

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