

11er Breaded Chicken Fillets

chicken breast strips with crispy crumb

deep frozen



- ✓ Top quality chicken
- ✓ Quick and easy to prepare
- ✓ Unique crispy, golden-yellow cornflake crumb
- ✓ Ideal served as finger food
- ✓ Carefully pre-baked in rapeseed oil



Art. Nr.: 72651 | 750g



Breaded Chicken Fillets

Chicken Frites

Poulet frit



deep frozen
surgelate
surgelées

| | |
|---|------------------|
| Article number / Numero d'articolo / No. d'article: | 72651 |
| Packaging unit / Peso-confezione / Emballage: | 12 x 750 g |
| Number/piece weight / Peso unità / Poids net: | - |
| EAN-bag / EAN-busta: / GEN-sachet: | 9 001442 72434 0 |
| EAN-carton / EAN-cartone / GEN-carton: | 9 001442 72651 1 |
| Cartons per layer / Cartone per strato / Cartons par couche: | 9 |
| Layers per pallet / Strati per paletta / Couches par palette: | 6 |
| Cartons per pallet / Cartone per paletta / Cartons par palette: | 54 |

GB CHICKEN FRITES - deep frozen

INGREDIENTS: fillet of chicken breast 58 %, cornflakes 18 % (corn, sugar, salt, barley malt extract), breadcrumbs (wheat flour, salt, yeast, spices), wheat flour, rapeseed oil, water, iodised salt (salt, potassium iodide), acidity regulator (diphosphate, triphosphate), spices.

PREPARATION:

BACKOFEN: Pre-heat the convection oven to approx. 190 °C (top and bottom approx. 210 °C). Place the frozen strips of chicken breast out onto a baking tray (single layer) and cook until crispy for approx. 12-15 minutes (top and bottom approx. 15-18 mins).
Tip: We recommend using baking paper.

COMBI-STEAMER: Pre-heat the combi-steamer to 210 °C. Cool the frozen strips of chicken breast for approx. 7-10 minutes until golden brown.

FRYER: Heat the frying fat/oil to 170 °C - 180 °C, then add the frozen strips of chicken breast and deep fry for approx. 4-6 minutes until crispy.

PAN: Add plenty of fat or oil to a pan and fry the frozen strips of chicken breast over a medium heat for approx. 6-10 minutes until crispy. Tip: Remove excess fat with kitchen roll.

Do not refreeze after thawing! Heat thoroughly before consumption!

I CHICKEN FRITES - surgelati

INGREDIENTI: Filetto di petto di pollo 58 %, cornflakes 18 % (mais, zucchero, sale, estratto di malto d'orzo), pangrattato (farina di frumento, sale, lievito, spezie), farina di frumento, olio di colza, acqua, sale iodato (sale, iodato di potassio), correttore di acidità (difosfati, trifosfati), spezie.

PREPARAZIONE:

FORNO: Preriscaldare il forno ventilato a ca. 190 °C (forno con calore sopra/sotto ca. 210 °C). Distribuire le striscioline di petti di pollo ancora surgelati su una teglia in un unico strato e farli cuocere per circa 12 - 15 minuti (forno con calore sopra/sotto ca. 15 - 18 minuti), finché sono ben croccanti. Suggerimento: Consigliamo di utilizzare la carta da forno.

FORNO A CONVEZIONE: Preriscaldare il forno a convezione a 210 °C. Cuocere le striscioline di petti di pollo surgelati per circa 7 - 10 minuti fino a quando diventano croccanti.

FRIGGITRICE: Versare le striscioline di petti di pollo surgelati nell'olio vegetale preriscaldato a 170 °C - 180 °C e friggere fino a doratura per ca. 4 - 6 minuti.

PADELLA: Friggere le striscioline di petti di pollo congelati in una padella con sufficiente olio vegetale a fuoco medio e farli dorare per ca. 6 - 10 minuti.

Il nostro suggerimento per padella e friggitrice: Rimuovere l'olio superfluo con la carta da cucina.

Dopo lo scongelamento, non ricongelare. Da consumarsi previa cottura.

ALLERGENE

| | | | |
|-------------------------------------|-----------------------------------|--------------------------|---------------------------|
| <input checked="" type="checkbox"/> | Glutenhaltiges Getreide | <input type="checkbox"/> | Schalenfrüchte* |
| <input type="checkbox"/> | Krebstiere* | <input type="checkbox"/> | Sellerie* |
| <input type="checkbox"/> | Eier* | <input type="checkbox"/> | Senf* |
| <input type="checkbox"/> | Fische* | <input type="checkbox"/> | Sesamsamen* |
| <input type="checkbox"/> | Erdnüsse* | <input type="checkbox"/> | Schwefeldioxid u. Sulfite |
| <input type="checkbox"/> | Sojabohnen* | <input type="checkbox"/> | Lupinen* |
| <input type="checkbox"/> | Milchprodukte* (einschl. Laktose) | <input type="checkbox"/> | Weichtiere* |

*) und daraus gewonnene Erzeugnisse

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Specification

Version 06/09-2017

Date 08.08.19

Page: 1

Item.Nr
272651

Notation
Chicken Frites 750g

Description: Tender, juicy stripes of chicken breast fillet, breaded with cornflakes and bread crumbs. Golden yellow to light brownish coloured. Prebaked in rapeseed oil, deep frozen.

Declaration chicken breast fillet 58%, cornflakes 18% (sweet corn, sugar, salt, BARLEY MALT EXTRAKT), breadcrumbs (WHEAT FLOUR, salt, yeast, spices), WHEAT FLOUR, rapeseed oil 5%, salt, acidity regulator (diphosphates, triphosphates), spices.

Preparation:

Deep Fryer:
Place the frozen chicken breast strips in the frying fat/oil (preheated to 175°C) and fry for approx. 4 - 6 minutes until golden yellow.

Combi Steamer:
Preheat the combi-steamer to 180°C. Cook the frozen chicken breast strips for approx. 7 - 10 minutes until golden yellow.

Oven:
Fan-assisted: Preheat the oven to 180°C. Place the frozen chicken breast strips onto a baking tray and bake for approx. 12 - 15 minutes (upper / lower heat: 200°C approx. 15 - 18 minutes) until golden yellow. We recommend the use of baking paper.

Pan:
Heat plenty of oil or fat in a pan. Fry the frozen chicken breast strips over a low to medium heat for approx. 6-10 minutes until golden yellow.
Our tip for fryer or pan cooking: remove excess fat with kitchen paper.

Do not refreeze after thawing.

Sensory properties: Smell and taste: typically like breaded chicken meat, without any off smell or taste.
Consistency: outside crispy breading, inside tender chicken meat.

BBD & Storage: 5 months, store at least at - 18 °C. Remaining time/BBD for 11er: 15 months

| Specific values | | lower limit | standard value | upper limit | QU |
|-----------------|--------------------|-------------|----------------|-------------|---------|
| Physical | Unit weight | 20,000 | 25,000 | 30,000 | g |
| | Width | | 1,200 | | cm |
| | Length | 7,000 | | 15,000 | cm |
| | Height | | 1,500 | | cm |
| | Portion | | 30,000 | | % |
| | Portion | | 58,450 | | % |
| | Portion | | | 0,000 | % |
| | Weight single bag | 1,000 | | 1,000 | |
| | Core temperature | | | -18,000 | °C |
| | Chemical | Moisture | 49,000 | 54,000 | 59,000 |
| Salt content | | 1,120 | 1,400 | 1,680 | g |
| Fat content | | | 8,300 | | % |
| Optical | Optics/Apperance | 1,000 | | 1,000 | |
| | Broken pieces | | | 5,000 | % |
| | Missing breading | 1,000 | | 1,000 | |
| | Packaging | 1,000 | | 1,000 | |
| | Coding | 1,000 | | 1,000 | |
| Sensory | Smell | Scale 9-1 | 6,000 | 8,000 | 9,000 |
| | Taste | Scale 9-1 | 6,000 | 8,000 | 9,000 |
| Microbiological | Total bact. count | | | 100.000,000 | /g |
| | Enterobacteriaceae | | | 1.000,000 | /g |
| | Coliforms | | 100,000 | 1.000,000 | /g |
| | E. coli | | 10,000 | 100,000 | /g |
| | Moulds | | 100,000 | 1.000,000 | /g |
| | Yeast | | 100,000 | 1.000,000 | /g |
| | koag. pos. Staph. | | | 1.000,000 | /g |
| | Salmon. neg. in | | | 25,000 | g |
| | | | | | more... |



Specification

Version 06/09-2017

Date 08.08.19

Page: 2

| L. monocyt. neg in | | | | | | | 10,000 g |
|--------------------|--|-------------|------|---------|----------|------|----------|
| Nutritional values | | deep-frozen | 100g | GDA | prepared | 100g | GDA |
| Energy | | 219,70 | kcal | 10,99 % | 241,67 | kcal | 12,08 % |
| | | 923,30 | kJ | 11,03 % | 1.015,63 | kJ | 12,13 % |
| | | 1,93 | BE | | 2,14 | BE | |
| Protein | | 13,00 | g | 26,00 % | 14,19 | g | 28,38 % |
| Carbohydrate | | 23,20 | g | 8,92 % | 25,63 | g | 9,86 % |
| Sugar | | 1,30 | g | 1,44 % | 1,43 | g | 1,59 % |
| Fat | | 8,30 | g | 11,86 % | 9,13 | g | 13,04 % |
| SFA | | 1,10 | g | 5,50 % | 1,21 | g | 6,05 % |
| Dietary fiber | | 0,10 | g | 0,40 % | 0,11 | g | 0,44 % |
| Sodium | | 0,56 | g | 23,33 % | 0,61 | g | 25,42 % |
| Salt | | 1,40 | g | 23,33 % | 1,53 | g | 25,42 % |
| Dry matter | | 40,00 | % | | | % | |

| Allergens | Ingredients | Info | incl | quantum | QU |
|-----------|---------------------|----------------------------------|-------------------------------------|---------|----|
| | Gluten & Products | Wheat flour, barley malt extrakt | <input checked="" type="checkbox"/> | | |
| | Crustacea/Shellfish | | <input type="checkbox"/> | | |
| | Eggs & Eggproducts | | <input type="checkbox"/> | | |
| | Fish & Fishproducts | | <input type="checkbox"/> | | |
| | Peanuts & Products | | <input type="checkbox"/> | | |
| | Soya & Soyaproducts | | <input type="checkbox"/> | | |
| | Milk & Milkproducts | | <input type="checkbox"/> | | |
| | Nuts & Nutproducts | | <input type="checkbox"/> | | |
| | Sesame seed & Prod. | | <input type="checkbox"/> | | |
| | Sulphite > 10mg/kg | | <input type="checkbox"/> | | |
| | Celery | | <input type="checkbox"/> | | |
| | Mustard & Products | | <input type="checkbox"/> | | |
| | Lupines & Products | | <input type="checkbox"/> | | |
| | Mollusca | | <input type="checkbox"/> | | |

GMO In terms of the regulation (EC) No 1829/2003 on genetically modified food and feed and the regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms this product does not contain genetically modified organisms and is not produced with genetically modified raw materials.

[end]

