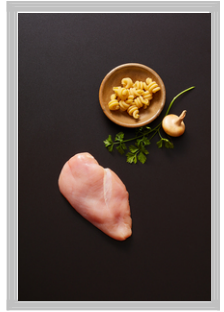




22226 - CKN CVP FRESH BONELESS SKINLESS BREAST FILLET W/ RIB MT 40# 4X10#

Ready to cook makes it easy for chefs to season and prepare, saving time. Vacuum packaging preserves fresh flavor and appearance for extended shelf life. Clear labeling makes it easy to read product descriptions, codes, packing dates and other details. Net weight bags offer ability to capture smaller unit sales, create less waste and expand customer base. Sturdy box with telescoping lid maintains product integrity throughout the distribution lifecycle. Printed Bag. Numerous cooking methods accommodate menu versatility and cooking preferences.



Brand: Platinum Harvest

Nutrition Facts

Serving Size 4.0 Ounces (112g)
Servings Per Container: 160

Amount Per Serving

Calories 105

Calories from Fat 16

% Daily Value*

Total Fat 1g	3%
Saturated Fat 0g	3%
Trans Fat 0g	
Cholesterol 62mg	23%
Sodium 80mg	3%
Potassium 307mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 22g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 3%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Chicken

Case Specifications

GTIN	10038483222265	Case Gross Weight	41.11 LB
UPC		Case Net Weight	40 LB
Pack Size	4 / 10LB	Case L,W,H	19.88 IN, 13.31 IN, 6.56 IN
Shelf Life	14 Days	Cube	1 CF
Tie x High	7 x 7		

Preparation and Cooking

For Food Safety Cook thoroughly to a minimum internal temperature of 165 degrees F. for 15 seconds.

Serving Suggestions

Versatile as a delicious entree, recipe component or salad topper. Grilled with asparagus and mashed potato accompaniment. Grilled and placed on a bun for a sandwich with a side of roasted potatoes. Seasoned, pan-seared and laid atop a bed of steamed rice and grilled vegetables.

Packaging and Storage

Keep refrigerated. Keep raw poultry separate from other foods. Wash working surfaces and hands after touching raw poultry. Cook thoroughly. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Nutritional Claims: Gluten Free