



22266 - CKN CVP BONELESS BREAST FILLETS RIB 2% FAT NAE VEG FED 40# BULK



Now, more than ever, customers are analyzing and comparing labels in search of fresh, all natural* chicken. Our new line of chicken products are delicious and wholesome, without unnecessary chemicals and ingredients. Brought up on family farms right here in America, our chicken is made strong by nature and fed only a vegetarian diet. Raised in humane stress-free environments, we never use antibiotics, artificial ingredients, or preservatives. Always raised honestly, so customers can eat healthy.

Brand: Wayne Farms®

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	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 62mg	0%
Sodium 80mg	0%
Potassium 307mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 22g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	

*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

*Minimally Processed. No Artificial Ingredients. Keep Refrigerated

Case Specifications

GTIN	10038483222661	Case Gross Weight	41.04 LB
UPC		Case Net Weight	40 LB
Pack Size	1 / 40LB	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

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.