

BREADED CHICKEN WINGS

Description

Fully cooked roaster wings, dusted (70-100/case)

Benefits

More meat than regular wings No prep time, cook from frozen. Fully cooked wings are more economical on fryer oil Longer shelf life vs raw wings

Preparation & Cooking

Oven: 15-min Fryer: 5 min

Serving Suggestions

As an appetizer combo or as a main meal with fries Sell them by the pound for better margins

Packaging & Storage

Keep frozen. 365 days at -18 C

Ingredients

Chicken wings, water, wheat flour, canola oil, salt, sodium phosphate, spices. Contains: wheat
May contain: milk, soy, eggs.

Kosher

NOT_KOSHER

Nutrition Facts	
Based on 100 (g) sample	
Amount Per Serving	
Calories	250.000
Total Fat	19.000g / 29.000%
Saturated Fat	4.500g / 0.000%
Trans-Fat	0.000g
Poly-Unsaturated Fats	--
Omega6 Fatty Acids	--
Omega3 Fatty Acids	--
Mono-Unsaturated Fats	--
Cholesterol	70.000mg / 0.000%
Sodium	460.000mg / 19.000%
Potassium	--
Carbohydrates	5.000g / 2.000%
Fiber	0.000
Sugars	1.000g / 0.000%
Protein	15.000g / 0.000%
Vitamin A	2.000%
Vitamin C	0.000%
Calcium	2.000%
Iron	8.000%