

Ingham Enterprises - Item Number: 5586800

Intrane

Product No	5586800				
Product Name	FROZEN CRUMBED DRUMSTICKS 5KG -				
Product Type	FURTHER PROCESSED FOOD SERVICE CHICKEN BONE IN BAG				
BPCS Description	FZ CRUMBED D'STICK 5KG				
NPN .					
STIN	09310037246229				
nner Pack Size	TARGET WEIGHT: 2.5Kg				
Outer Pack Size	2 BAGS PER CARTON TARGET WEIGHT: 5Kg				
Country of Origin	Made in Australia from at least 95% Australian ingredients				
ngredient Listing	Contains Gluten, Wheat, Soy. May Be Present Milk, Egg.				
	Chicken (71%), Flour (Wheat, Maize), Vegetable Oil, Salt, Soy Protein, Water, Yeast, Sugar, Wheat Semolina, Mineral Salt (451), Gluten (Wheat), Thickeners (1442, 407), Corn Syrup Solids, Natural Flavour, Natural Colours (100, 160c).				
Product Claims	No Added Preservatives, No Artificial Colours, No Artificial Flavours				
Weight/Size	UNIT DIMENSIONS UNIT WEIGHT: 180g (135g EDIBLE PORTION) INNER (SALES) CONFIGURATION: APPROX. 14 DRUMSTICKS PER BAG TARGET WEIGHT: 2.5Kg OUTER CONFIGURATION: 2 BAGS PER CARTON (SALES) TARGET WEIGHT: 5Kg (SALES) 3Kg (DOWNGRADE)				
Microbiological Standard	PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COOKED &CRUMBED)				
Chemical Analysis Nutritional Panel	SALMONELLA - TARGET: ND I	HYLOCOCCUS - TARGET: ≤100 cfu/g n 25g n 25g f: <10 cfu/g P MICROBIOLOGICAL MONITORING MET	%DI Per Serving* 15.5 % 43.2 % 22.6 % 16.9 % 7.5 %	Quantity Per 100g 997 16.0 11.7 3.0	
	- Sugar (g) Sodium (mg)	0.8 846	0.9 % 36.8 %	0.6 627	
	All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. *Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs				
Use By Code	(A366)				
Consumer Image					

Oven - Preheat oven to 180°C. Spread Drumsticks evenly on a lightly greased oven tray and heat for 25-30 minutes, turning once.

Deep Fry - Preheat oil to 180°C. Place a small quantity of Drumsticks in fryer basket and heat for approximately 15 minutes, turning frequently. Drain carefully onto paper towelling.

We suggest using a meat thermometer. Poultry should be fully cooked when the internal temperature reaches 82°C. Thermometers should be placed in the deepest part of the poultry.

This is a guide only. Appliance temperatures can vary. You may need to adjust cooking times accordingly. Please ensure all poultry is fully cooked before eating.

Carton Gross Weight	5.416KG
Pallet Quantity	84
Pallet Configuration	Items: 12 Layers: 7

Carton Dimension	Height (134mm) x Width (291mm) x Depth (388mm)	
Pallet Dimension	Height (1088mm) x Width (1165mm) x Depth (1165mm)	
Storage Details & Temp	KEEP FROZEN AT OR BELOW -18°C;	

© Inghams Enterprises Pty Ltd 2011 - 2017

Intranet F