

REGULAR PHT BREADING

(W/O MSG)

Item # 07625

Ingredients: Processed From: Wheat Flour, Salt, Spice, Paprika [Color], Maltodextrin, Spice Extractives, Onion Powder, Extractive Of Turmeric [Color]. **WITHOUT MSG**



Allergens: Wheat

Flavor Profile: Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture—not crispy. It's what you expect when you think of fried chicken. Salty, but not crunchy.

Texture: Soft

Taste: Regular

Application: This is the original Henny Penny Red Label breading developed especially for pressure fried chicken. Use for anything but sweets. Excellent for pork chops, cutlets and most veggies. Also great for combi-roasted chicken.

Let breaded product sit 15 to 30 minutes before frying.

Store in cool dry place: Product should be held at ambient (45-85F / <60% R.H.), clean and dry conditions during both storage and shipment.

Shelf Life: Up to 180 days when held at proper conditions.

UPC: 663046076257

Case Dimensions: 12" x 15" x 14"

Net Weight: 45 LB (20.5 kg)

Pallet Info: Pallet Dims (40x48x48) - 4 Layers - 9 Cases per Layer

Nutrition Facts

Serving Size 3 Tbsp (30g)
Servings Per Container 683

Amount Per Serving

Calories 95

% Daily Value*

Total Fat 1g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Potassium 34mg 1%

Sodium 1487mg 62%

Total Carbohydrate 19g 6%

Dietary Fiber 1g 4%

Sugars 0g

Protein 3g 6%

Calcium 0.7% Iron 5.6%

Vitamin D 0%

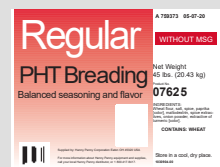
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	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	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Be advised that nutritional information provided was derived from information provided by our ingredient suppliers and supplemented by USDA nutrition database. This data is based on currently available calculated data. Final nutritional labeling rests with the finished product manufacturer.



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6 EASY STEPS TO PERFECT BREADING

1



Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)

2



Drain before breading.

3



Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.

4



Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.

5



Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.

6



Place breading product skin side up on sheet pan with grid. When breading chicken, group like parts together.

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