



THE VALDEZ CORPORATION
SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF
SPICES AND SEASONINGS

Product Name: Chicken Breader
Product Code: #4994

Product Description:

A flour based blend with slight hints of chili, garlic, and onion.

Ingredient Statement:

Flour (enriched bleached wheat flour with niacin, iron, thiamin mononitrate, riboflavin, and folic acid), Salt, Sugar, Onion*, Chili Powder [chili pepper, spices, garlic*, silicon dioxide (anti-caking agent), and ethoxyquin (anti-oxidant)], Corn Starch, Spice and Coloring, Garlic*, Nonfat Dry Milk, Pasteurized Spray Dried Whole Egg with less than 2% of Sodium Silico Aluminate (anti-caking agent), and Spice.

*Dehydrated Contains: Wheat, Milk, and Egg.

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, sesame, and tree nuts may be present.

Commercial Application:

Egg Wash: Whisk 4 eggs with ½ cup of milk prior to using breading. Set fryer temperature to 355°F. Dip chicken in egg wash and then in breading. Do this 2 times. Drop in fryer and allow chicken to fry for 12 minutes or until fully cooked. Make sure that chicken is fully submerged in oil. Not ready to eat. Must be thoroughly cooked before consuming. Wash hands and surfaces after handling.

Packaging:

Bulk Pack: 1/25# Poly Bag in Corrugated Box.
Other custom packaging is available upon request.

Storage Conditions and Shelf Life:

The shelf stability is 6 months when stored between 50 and 80 degrees Fahrenheit in a tightly sealed closed container, and kept away from heat, light and moisture. The product should be re-evaluated after the designated shelf life before continued usage.

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