

# Chicken Wings

~  
Fully Cooked

**4 kg  
Pack  
Format**



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Conveniently packed and consistently  
sized for exact portions.

Straight from your freezer to the fryer, these tender  
and delicious wings are ready in minutes.

 **REUVEN**  
INTERNATIONAL  
GLOBAL POULTRY EXPERTS  
EXPERTS MONDIAUX EN VOLAILLE



# Chicken Wings

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Fully Cooked

Plain Steamed Wings  
are made with mild seasoning,  
making them ready for you to personalize.  
Delicious tossed in your most popular  
sauces or dry rubs.



PRODUCT CODE	PRODUCT	CASE SCC	PIECE COUNT(AVG.)
35001	<b>GLUTEN FREE</b> Plain Steamed Broiler Wings, Halal Certified	10628269350017	90-110
35002	Plain Steamed Roaster Wings, Halal Certified	10628269350024	80-100

## PREPARATION - COOK FROM FROZEN

### 35001 • **GLUTEN FREE** Plain Steamed Broiler Wings, Halal Certified

- 1 Deep fry at 350°F (177°C) for 4 - 4.5 minutes
- 2 Conventional oven cook at 425°F (218°C). Reheat the wings for 12 - 14 minutes, then broil on HIGH until desired colour is achieved
- 3 Combi Oven bake at 450°F (232°C). Reheat the wings for 10 - 12 minutes, turning halfway

### 35002 • Plain Steamed Roaster Wings, Halal Certified

- 1 Deep fry wings at 350°F (177°C) for 4.5 minutes
- 2 Conventional oven at 425°F (218°C). Reheat the wings for 14 - 16 minutes then broil on HIGH for 6 minutes
- 3 Combi oven bake at 450°F (232°C). Reheat the wings for 12 - 14 minutes, turning halfway

HEAT PRODUCTS THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165°F (74°C). INDIVIDUAL APPLIANCES VARY; THESE ARE GUIDELINES ONLY.

## FEATURES

- Fully cooked and seasoned
- Individually quick frozen
- Consistent piece count
- 18 months kept frozen at -18°C

Head Office/Siège social	416.929.1496
Concord National (Atlantic)	902.468.8990
Bill Gogos (Québec)	514.813.8449
Charles Lamoureux (Québec)	514.887.8641
Chris Rosenberg (Québec)	514.217.1428
Caleb Borland (Ontario, East/Est)	705.750.7800

## BENEFITS

- Ease and speed of preparation
- Reduces food safety risks
- Consistent portion costs
- Minimizes fryer oil stress

Tony Dominic (Ontario, GTA, West/Ouest)	416.578.6334
Jeff Hadall (Ontario, Southwest/Sud-Ouest)	226.387.7614
David Wakaluk (Manitoba/Saskatchewan)	204.771.5740
Michael Marks (Alberta)	587.839.7500
Classic Cuisine (British Columbia)	604.323.2671
Frank Denticio (Retail Sales/Ventes au détail)	437.433.7330

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the full line of Reuven products,  
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