

# Chicken Wings

~  
Fully Cooked

**4 kg  
Pack  
Format**



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visit [www.reuven.com](http://www.reuven.com)

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

~  
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.

Hot & Spicy Steamed Wings have a savoury seasoning with just a hint of heat. Try them with your favourite sauce, or spice them up if you like!



PRODUCT CODE	PRODUCT	CASE SCC	PIECE COUNT(AVG.)
35001	Plain Steamed Broiler Wings	10628269350017	100-130
35010	Plain Steamed Broiler Wings - Ovenable	10628269350109	100-130
35002	Plain Steamed Roaster Wings	10628269350024	80-100
35102	Hot & Spicy Steamed Roaster Wings	10628269351021	80-100

## PREPARATION - COOK FROM FROZEN

### 35001 • Plain Steamed Broiler Wings

- 1 Deep fry at 350°F (177°C) for 3 ½ - 4 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

### 35010 • Plain Steamed Broiler Wings - Ovenable

- 1 Deep fry at 350°F (177°C) for 3 ½ - 4 minutes
  - 2 Combi oven 100% dry heat bake at 425°F (218°C). Reheat the wings for 12 - 14 minutes, turning halfway
  - 3 Pizza oven (Conveyor)
- From thawed bake at 480°F (249°C) for 7 - 9 minutes  
From frozen bake at 480°F (249°C) for 10 - 12 minutes

### 35002 • Plain Steamed Roaster Wings

- 1 Deep fry wings at 350°F (177°C) for 4 ½ 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

### 35102 • Hot & Spicy Steamed Roaster Wings

- 1 Deep fry wings at 350°F (177°C) for 4 ½ 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
  - Halal certified
- Consistent piece count
- 18 months kept frozen at -18°C

Head Office	416.929.1496
Atlantic (Concord National)	902.468.8990
Québec (TTS Marketing)	514.457.2080
Ontario, GTA (Tony Dominic)	416.578.6334
Ontario, Eastern (Caleb Borland)	705.750.7800

## BENEFITS

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

Ontario, Western (Larry Opaski)	226.387.3663
Manitoba (David Wakaluk)	204.771.5740
Saskatchewan (David Wakaluk)	204.771.5740
Alberta (Michael Marks)	587.839.7500
B.C. (Classic Cuisine)	604.323.2671

For more information regarding the full line of Reuven products, visit our website at [www.reuven.com](http://www.reuven.com)

