

OVENABLE Chicken Wings

Fully Cooked

4 kg & 10 kg
**Pack
Format!**



Conveniently packed and consistently sized for exact portions. Straight from your freezer to the oven or fryer, these tender and delicious wings are ready in minutes.

For great recipes ideas
visit www.reuven.com

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



OVENABLE Chicken Wings

Fully Cooked

Reuven's OVENABLE
Plain Steamed Broiler Chicken Wings are
made with mild seasoning and are
ready for you to personalize.

Delicious tossed in your signature sauces or dry rubs.



PRODUCT CODE	PRODUCT	CASE SCC	PIECE COUNT(AVG.)	PACK SIZE	GROSS WEIGHT
35412	Plain Steamed Roaster Wings, OVENABLE	10628269354121	80-100	4 kg (2 x 2 kg)	4.28 kg
36010	Plain Steamed Broiler Wings, OVENABLE	10628269360108	250-300	10 kg (5 x 2 kg)	10.55 kg

PREPARATION - COOK FROM FROZEN

35412 • Plain Steamed Roaster Wings, OVENABLE

- 1 Deep fry wings at 350°F (177°C) for 4 ½ minutes
- 2 Pizza Oven (Conveyor) from thaw 480°F (249°C) for 8-10 minutes. From frozen 480°F (249°C) for 11-13 minutes
- 3 Convection oven at 400°F (204°C). Reheat the wings for 15 - 17 minutes, turning halfway

36010 • Plain Steamed Broiler Wings, OVENABLE

- 1 Deep fry wings at 350°F (177°C) for 4 minutes
- 2 Pizza Oven (Conveyor) from thaw 480°F (249°C) for 7 - 9 minutes. From frozen 480°F (249°C) for 10 - 12 minutes
- 3 Convection oven at 425°F (204°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
- Halal Certified

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

For more information regarding
the full line of Reuven products,
visit our website at
www.reuven.com

