Hot & Spicy Chicken Wings

Fully Cooked





Conveniently packed and consistently sized for exact portions. Straight from your freezer to the fryer, these tender and delicious wings are ready in under 5 minutes. For great recipes ideas visit www.reuven.com



Hot & Spicy **Chicken Wings** Fully Cooked

Our Hot & Spicy Steamed Broiler Wings have a savoury seasoning with just a hint of heat. Try them straight up or add your favourite sauce.



PRODUCT CODE	PRODUCT	CASE SCC	PIECE COUNT(AVG.)	PACK SIZE	GROSS WEIGHT
36101	Hot & Spicy Steamed Broiler Wings, Halal Certified	10628269361013	250-300	10 kg (5 x 2 kg)	10.53 kg
STORAC	GE CASE DIMENSI	CASE DIMENSIONS PA		CASE CUBE	
18 months frozen at -1	1	16"L x 10"W x 11.7"H 40.7cml x 25.5cmw x 29.8cmh		1.08cubic feet (30,928 cm ³)	
PREPARATION - COOK FROM FROZEN					

36101 • Hot & Spicy Steamed Broiler Wings, Halal Certified 1 Deep fry wings at 350°F (177°C) for 3.5 - 4 minutes

2 Conventional oven bake at 425°F (218°C). Reheat the wings for 12 - 14 minutes then broil on HIGH for 6 minutes 3 Combi oven bake at 450°F (232°C). Reheat the wings for 10 - 12 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

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BENEFITS

• Ease and speed of preparation

• Reduces food safety risks

Consistent portion costs

• Minimizes fryer oil stress



