

# Chicken Wings

~  
Fully Cooked

4 kg  
Pack  
Format



Ask your sales rep for details on  
availability of Halal Certified Wings.

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        | Plain Steamed Broiler Wings, Halal Certified | 10628269350017 | 90-110            |
| 35002        | Plain Steamed Roaster Wings                  | 10628269350024 | 80-100            |
| 35412        | Plain Steamed Roaster Wings - Ovenable       | 10628269354121 | 80-100            |

## PREPARATION - COOK FROM FROZEN

### 35001 • 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

- 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

### 35412 • Plain Steamed Roaster Wings - Ovenable

- 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 23 - 25 minutes, turning halfway
- 3 Combi oven bake at 400°F (204°C). Reheat the wings for 15 - 17 minutes, turning halfway

## FEATURES

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

## BENEFITS

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

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

|                                  |              |
|----------------------------------|--------------|
| Head Office                      | 416.929.1496 |
| Atlantic (Concord National)      | 902.468.8990 |
| Québec (Core Foodservice)        | 514.457.2080 |
| Ontario, GTA (Tony Dominic)      | 416.578.6334 |
| Ontario, Eastern (Caleb Borland) | 705.750.7800 |

|                              |              |
|------------------------------|--------------|
| 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)



# NEW Boneless Breaded Chicken Breast Chunks

Fully Cooked



For great recipes ideas  
visit [www.reuven.com](http://www.reuven.com)

Add Reuven's NEW Fully Cooked  
Boneless Breaded Chicken Breast Chunks  
to your menu.

100% solid muscle whole chicken breast  
hand cut into bite size chunks, coated in a  
signature breading adding flavour and texture to  
the chicken, making it appealing and enjoyable to eat.

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# Boneless Breaded Chicken Breast Chunks

~  
Fully Cooked

Ideal for variety of dishes, such as salads, sandwiches, wraps, or served sauced for your boneless wing needs.  
Perfect for Pubs, Family and Quick Service Restaurants.



| CODE  | PRODUCT                                | CASE SCC       | AVG PCS PER CASE    | PACK SIZE       |
|-------|--|----------------|---------------------|-----------------|
| 10503 | Boneless Breaded Chicken Breast Chunks | 10628269105037 | 33 g Avg/130 pieces | 4 kg (2 x 2 kg) |

| GROSS WEIGHT | STORAGE                        | CASE DIMENSIONS   | PALLET CONFIGURATION | CASE CUBE                                    |
|--------------|--------------------------------|---|----------------------|--|
| 4.40 kg      | 24 months kept frozen at -18°C | 13.07"L x 10.31"W x 6.46"H<br>33.2cm x 26.2cm x 16.4cmh | 15/10                | 0.50 cubic feet<br>(14,265 cm <sup>3</sup> ) |

## PREPARATION

### COOK FROM FROZEN

- 1 Deep Fryer: Cook at 350°F (177°C) for 4.5 minutes
- 2 Convection Oven: Cook at 450°F (232°C) for 18 to 20 minutes

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

## FEATURES

- Made using only fresh whole solid muscle, boneless, skinless chicken breast
- Coating system remains crispy when sauced for up to an hour, making it ideal for takeout containers
- Fully Cooked, re-heat quickly, making it a convenient option for meals or appetizers
- Hand portioned & trimmed to a natural shape & size
- IQF Frozen, easy to prepare, re-heat from frozen in minutes
- Halal certified

## BENEFITS

- Delight your customers by serving delicious, minimal prep boneless breaded chicken breast chunks
- No waste, quick order turnaround
- Precise portion control, great value & convenient
- Good source of protein
- Free of trans fatty acids

## Nutrition Facts Valeur nutritive

|   |  |                |
|---|--|----------------|
| Per 3 pieces (100 g)<br>pour 3 morceaux (100 g) |  |                |
| <b>Calories 210</b>                             |  | % Daily Value* |
| <b>Fat / Lipides 9 g</b>                        |  | 12 %           |
| Saturated / saturés 3.5 g                       |  | 18 %           |
| + Trans / trans 0 g                             |  |                |
| <b>Carbohydrate / Glucides 17 g</b>             |  |                |
| Fibre / Fibres 1 g                              |  | 4 %            |
| Sugars / Sucres 0 g                             |  | 0 %            |
| <b>Protein / Protéines 16 g</b>                 |  |                |
| <b>Cholesterol / Cholestérol 40 mg</b>          |  |                |
| <b>Sodium 430 mg</b>                            |  | 19 %           |
| Potassium 250 mg                                |  | 5 %            |
| Calcium 10 mg                                   |  | 1 %            |
| Iron / Fer 1 mg                                 |  | 6 %            |

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est peu, 15% ou plus c'est beaucoup

|                                  |              |
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