



## Chicken, FC Tender-Licious™ Original Fillet, 4oz avg



**Brand name:** Brakebush®  
**Category:** Meat/Poultry – Prepared/Processed  
**UPC:** 10038034515402  
**MFG Item Number:** 5154  
**GTIN:** 10038034515402

**Target market:** United States  
**Language:** EN

### Identification

**Information Provider GLN:** 0038034000000  
**Information Provider Name:** Brakebush Brothers  
**Brand Owner GLN:** 0038034000000  
**Brand Owner Name:** Brakebush Brothers  
**Manufacturer GLN:** 0038034000000  
**Manufacturer Name:** BRAKEBUSH BROTHERS INC.  
**Product type:** CA  
**Bar code type:** GS1\_128  
**Is base unit:** True  
**Is consumer unit:** False  
**Is dispatch unit:** True  
**Is invoice unit:** True  
**Is orderable unit:** True  
**Is variable weight item:** False  
**Country of origin:** US  
**Global classification category code:** 10005769  
**Global classification category definition:** Chicken - Prepared/Processed  
**Global classification category name:** Chicken - Prepared/Processed  
**Alternate item identification agency:** SUPPLIER\_ASSIGNED  
**Alternate item identification id:** 5154  
**Trade item code type:** GTIN\_14  
**Trade item code:** 10038034515402

### Description

**Gtin name:** CHICKEN BREAST FILLET  
**Short description:** CHICKEN BREAST FILLET

**Functional name:** Original Breaded Breast Fillet; 4 oz.  
**Product description:** Chicken, FC Tender-Licious™ Original Fillet, 4oz avg  
**Additional description:** Wheat flour base breading with mild seasonings.  
**Trade item marketing message:** 5154-Fully cooked skinless boneless breaded chicken breast fillets with rib meat  
**Preparation type:** DEEP\_FRY  
**Preparation instruction:** PREPARATION: COOK TO A MINIMUM OF 165° F. FOR BEST RESULTS - DEEP FRY AT 350°F FOR 4-6 MIN. ALTERNATE METHOD - BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350°F FOR 10-15 MIN. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 400°F FOR 17-25 MIN. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

## Packaging and shipping

**Effective date:** 10/26/2016 12:00:00 AM  
**Last modified date:** 10/18/2017 1:33:16 PM  
**Publication date:** 10/18/2017 2:52:06 PM  
**Start availability date:** 1/1/2009 12:00:00 AM  
**Minimum trade item lifespan from arrival:** 90  
**Minimum trade item lifespan from production:** 545  
**Non GTIN pallet hi:** 8  
**Non GTIN pallet ti:** 16  
**Number of items per pallet:** 128  
**Inner pack:** 2  
**Depth:** 13.5in  
**Height:** 9.25in  
**Width:** 8.63in  
**Volume:** 0.58cu ft  
**Net content:** 10lb  
**Gross weight:** 10.66lb  
**Net weight:** 10lb  
**Storage handling temp max:** 0F  
**Storage handling temp min:** -10F  
**Individual unit max:** 5lb

## Allergens and Diet

**Crustaceans and their derivatives:** FREE\_FROM  
**Eggs and their derivatives:** FREE\_FROM  
**Fish and their derivatives:** FREE\_FROM  
**Milk and it's derivatives:** FREE\_FROM  
**Nuts and their derivatives:** FREE\_FROM  
**Peanuts and their derivatives:** FREE\_FROM  
**Soybeans and their derivatives:** FREE\_FROM  
**Wheat and it's derivatives:** CONTAINS

## Ingredients and Nutrition

Ingredients

INGREDIENTS: SKINLESS BONELESS CHICKEN BREAST FILLETS WITH RIB MEAT, WATER, MODIFIED FOOD STARCH, SALT, SODIUM PHOSPHATES, CARRAGEENAN. BREADED WITH BLEACHED WHEAT FLOUR, WATER, WHEAT FLOUR, MODIFIED CORN STARCH, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SPICES, DEXTROSE, PAPRIKA EXTRACT (COLOR) AND XANTHAN GUM.

## Nutrition

<b>Nutrition Facts</b>	
UNPREPARED	
Serving Size 1 PIECE (113 g)	
Amount Per Serving	% Daily Value *
<b>Calories</b> 190 kcal	
Calories from Fat 60 kcal	
<b>Fat</b> 7 g	<b>10 %</b>
Transfatty Acids 0 g	0 %
Saturated Fat 1.5 g	7 %
Polyunsaturated Fat 3 g	
Monounsaturated Fat 2 g	
<b>Cholesterol</b> 45 mg	<b>14 %</b>
<b>Sodium</b> 560 mg	<b>23 %</b>
<b>Carbohydrate</b> 15 g	<b>5 %</b>
<b>Protein</b> 18 g	
Potassium 250 mg	
Dietary Fiber 1 g	5 %
Sugars 0 g	
Vitamin A 0 IU	0 %
Vitamin C 0 mg	0 %
Calcium 0 mg	0 %
Iron 0.5 mg	4 %
Vitamin D 0 IU	0 %
Phosphorus 270 mg	
*Based on a 2,000 Calorie diet.	

## Images and Documents

