



*Crispy  
Breaded*



# *Chicken Mini Fillets*



# PRODUCT SPECIFICATION



## Chicken Mini Fillets

|                               |  |
|-------------------------------|--|
| <b>Product Code:</b>          | CK10AX2  |
| <b>Product Name:</b>          | Ceekays Chef's Premium Southern Fried Breaded Chicken Mini Fillets.  |
| <b>Description:</b>           | Succulent pieces of mini chicken breast fillet coated in light, crispy southern-style breadcrumbs.   |
| <b>Ingredients:</b>           | Chicken Breast Fillet (57%), Water, <b>WHEAT</b> Flour, <b>WHEAT</b> Semolina, Rapeseed Oil, Salt, <b>WHEAT</b> Gluten, Starch, Sunflower Oil, Modified Waxy Maize Starch, Pepper, Flavour Enhancer(E621), Dried Yeast, Anti-caking Agent (E551), Raising Agents: E450(i), E500(ii), Turmeric Extract, Colour: Paprika Extract and Flavouring, Dextrose, Acidity Regulator (E500), Onion Powder, <b>EGG</b> Albumen, Flavourings, Yeast Extract ( <b>SULPHITE</b> ), Paprika Extract, Fennel, Nutmeg, Garlic Powder, Herb Extract, Spice Extracts, Dried Glucose Syrup and Herb. |
| <b>Allergen Advice:</b>       | For allergens see ingredients in <b>BOLD</b> . Product may contain traces of <b>MILK</b> .   |
| <b>Raw Material:</b>          | 100% chicken breast meat (HMC Certified).  |
| <b>Average Portion Size:</b>  | 45-55g   |
| <b>Dietary Advice:</b>        | Lacto-ovo-vegetarian: No<br>Vegan: No  |
| <b>Colour and Appearance:</b> | Golden yellow with visual pepper.  |
| <b>Cooking Instructions:</b>  | <b>Deep fry from frozen</b> – Pre-heat the oil to 180°C and fry the product for 5-6 minutes until crispy and golden.<br><b>Oven bake from frozen</b> – Preheat the oven to 180°C. Place the product on baking tray and cook in the middle of the oven for 15-20 minutes. Turn the product half way through the cooking time.<br>These instructions are guidelines only. Please ensure the product is cooked thoroughly until piping hot throughout before consuming.   |
| <b>Pack Weight:</b>           | 800g   |
| <b>Case Weight:</b>           | 6.4kg (8x800g)   |
| <b>Pallet Configuration:</b>  | 10 cases per layer / 10 layers per pallet = 100 cases per pallet.  |
| <b>Case Dimensions:</b>       | 390mm x 255mm x 180mm (L x W x H)  |
| <b>Produced By:</b>           | <b>CK Foods (Processing) Ltd.</b><br>St. Dunstons Way, off Ripley Street, West Bowling, Bradford, BD4 7EG, United Kingdom<br>Tel. +44 (0)1482 589961 www.ck-foods.com info@ck-foods.com  |
| <b>Health Mark:</b>           | UK VY073 EC  |
| <b>HACCP:</b>                 | There is a documented HACCP system in place at the site which is fully implemented to ensure that potential food safety risks are minimised. The HACCP system includes the analysis of chemical, physical, microbiological and allergenic risks from raw material procurement through the whole process to dispatch to the customer.   |

### NUTRITIONAL INFORMATION

#### Typical values per 100g serving

|                      |                |
|----------------------|----------------|
| Energy               | 1130kJ/270kcal |
| Fat                  | 12.2g          |
| - of which saturates | 0.9g           |
| Carbohydrate         | 19.1g          |
| - of which sugars    | 0.3g           |
| Fibre                | 2.0g           |
| Protein              | 21.8g          |
| Salt                 | 1.94g          |

### STORAGE INSTRUCTIONS

Store in a freezer at -18°C or cooler. DO NOT REFREEZE ONCE DEFROSTED. Once defrosted keep refrigerated and use within 48 hours.

|                             |      |                          |
|-----------------------------|------|--------------------------|
| Food Freezer                | ★★★★ | Until 'Best Before' Date |
| Star Marked Frozen Food     | ★★★  | Until 'Best Before' Date |
| Compartment of Refrigerator | ★★   | 1 Month                  |
|                             | ★    | 1 Week                   |
| Ice Compartment             |      | 1 Week                   |
| Refrigerator                |      | 48 Hours                 |

### OVEN COOK FROM FROZEN



**15-20**  
minutes

**180°C**  
**350°F**  
Gas Mark 7

### DEEP FRY FROM FROZEN



**5-6**  
minutes

**180°C**  
**350°F**

