

REGULAR PHT BREADING

Item # 07300

Ingredients: Processed From: Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Monosodium Glutamate, Spice, Paprika [Color], Maltodextrin, Hydrolyzed Soy Protein, Spice Extractives, Onion Powder, Extractive Of Turmeric [Color].



Allergens: SOY, WHEAT

Flavor Profile: Balanced seasoning and flavor for a well-rounded and complete taste, with a soft texture not crispy. It is what you expect when you think of fried chicken.

Salty, but not crunchy.

Texture: soft

Taste: Regular

Store in cool dry place: Product should be held at ambient (45-85F / <60% R.H.), clean and dry conditions during both storage and shipment.

Shelf Life: Up to 180 days when held at proper conditions.

UPC: 663046073003

Case Dimensions: 12" x 15" x 14"

Net Weight: 45 LB (20.43 kg)

Pallet Info: Pallet Dims (40x48x48) - 4 Layers - 9 Cases per Layer

Nutrition Facts

Serving Size 3 Tbsp (30g)
Servings Per Container 681

Amount Per Serving

Calories 93

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0.1g	1%
Trans Fat 0.01g	
Cholesterol 0mg	0%
Potassium 34mg	1%
Sodium 1637mg	68%
Total Carbohydrate 18g	6%
Dietary Fiber 0.1g	0%
Sugars 0g	
Protein 3g	6%
Calcium 0.7%	Iron 12.8%

Vitamin D 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Be advised that nutritional information provided was derived from information provided by our ingredient suppliers and supplemented by USDA nutrition database. This data is based on currently available calculated data. Final nutritional labeling rests with the finished product manufacturer.

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1219 US-35, Eaton, OH 45320
(937)456-8400

Regular
PHT Breading
Balanced seasoning and flavor

Net Weight
45 Lbs. (20.43 kg)
Product #
07300

INGREDIENTS:
Enriched wheat flour (wheat, reduced iron, thiamine mononitrate, niacin, riboflavin, folic acid), monosodium glutamate, salt, paprika, dried malted wheat, maltodextrin, hydrolyzed soy protein, spice extractives, onion powder, extractive of turmeric, color.

CONTAINS: SOY, WHEAT.

Store in a cool, dry place.
12888-04

Supplied by Henny Penny Corporation, Eaton, OH 45320 USA.
For more information about Henny Penny equipment and systems,
call our toll-free number: 1-800-371-8400.

6 EASY STEPS TO PERFECT BREADING

1



Place cleaned and trimmed product into cool water to help breading adhere properly. (Not necessary if using a marinade.)

2



Drain before breading.

3



Dump product into breading. General rule: 1 lb (0.45 kg) breading to 10 lb (4.5 kg) of product.

4



Toss product in breading using both hands. Coat thoroughly. When breading wings, tuck wing tip by bending around and behind end wing segment.

5



Remove excess breading by holding one piece in each hand and tapping knuckles of each hand together.

6



Place breading product skin side up on sheet pan with grid. When breading chicken, group like parts together.

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