

REGULAR 1 PHT BREADING

Item # 07550

Ingredients: Bleached Wheat Flour, Salt, Spices, Monosodium Glutamate, Paprika, Dextrose, Sugar, Yellow Corn Flour, Paprika Extract (color), Turmeric Extract (color), and Spice Extract.



Allergens: Wheat

Flavor Profile: A slightly milder version of the Regular PHT breading. Nice golden color and traditional texture.

Texture: Soft

Taste: Mild

Application: Use in place of regular PHT for a bit less breading flavor that allows the food's natural flavors to come forward. Let breaded product sit 15 to 30 minutes before frying.

Store in cool dry place: Lined box for refrigerated storage.

Shelf Life: 12 months in proper storage. Mix product if storing for a long period of time to evenly redistribute seasonings.

UPC: 663046075502

Case Dimensions: 12" x 15" x 14"

Net Weight: 50 LB (22.7 kg)

Pallet Info: Pallet Dims (40x48x48) - 3 Layers - 10 Cases per Layer

Nutrition Facts

Serving Size 3 Tbsp (30g)
Servings Per Container 756

Amount Per Serving	
Calories 90	
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Potassium 40mg	1%
Sodium 1410mg	59%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	6%
Calcium 1%	Iron 1.7%

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.

HENNY PENNY
Engineered to Last™

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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.