

# Southern Fried Chicken Breast Goujon

UNIT: 1kg (26 pieces\*)



# Description

The CHEF Assured Southern Fried Chicken Breast Goujons offer a multitude of usage options, from starters to main courses, and even in wraps and sandwiches. These goujons are made exclusively from whole-muscle chicken breast fillets. They are a high-quality choice for caterers.



## Allergen Information















Celery













## Specifications

Nutrition		Allergens		Dietary Information	
Typical Values	Per 100g/ml	Contains Cereal	Yes	Suitable for Vegetarians	No
Energy	933 kJ	Contains Gluten	-	Suitable for Vegans	No
	223 kcal	Contains Milk	No	Suitable for Sufferers of Lactose	Yes
Fat	10.8 g	Contains Eggs	No	Intolerance	
- of which saturates	4.8 g	Contains Peanuts	No	Suitable for Coeliacs	No
Carbohydrates	17.2 g	Contains Nuts	No	Approved for a Halal Diet	Yes
- of which sugars	0.9 g	Contains Crustaceans	No	Approved for a Kosher Diet	No
Fibre	0.6 g	Contains Mustard	No		
Protein	13.9 g	Contains Fish	No		
Salt	0.75 g	Contains Lupin	No		
		Contains Sesame	No		
		Contains Celery	No		
		Contains Soya	No		

Contains Molluscs

Contains Sulphur Dioxide

#### Ingredients

Chicken Breast (58%) [Water, Salt, Tapioca Starch, Stabiliser (E451i)], Breadcrumb Coating Cooking Instructions: [WHEAT Flour, Modified Tapioca Starch, Water, Vegetable Oil (Palm), WHEAT Starch, Rice Flour, Sugar, Salt, Yeast & Yeast Extract, Raising Agents (E450i, E500ii), Dextrose], Vegetable Oil (Palm).

#### Directions for Use

No

No

For best result cook from frozen.

Deep fry at 180°C for approximately 3-4

Oven bake at 200°C for approximately 7-8 minute

#### Storage

#### Instructions

Keep frozen below -18c. Once defrosted do not refreeze.

Ensure that the core temperature reaches a minimum of 75c before serving.

## Packaging

Inner GTIN: 5060392096871

Weight/Volume: 1kg approx. 35 goujons per bag - 28g per goujon (average)

Packaging Type: Plastic Bag

### Country of Origin

Thailand ()

All Allergen and Nutrition information drawn from www.erudus.com on 05/05/2025