

Southern Fried Chicken Breast

Goujon

UNIT: 1kg (26 pieces*)



Description

The CHEF Approved 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



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	933 kJ 223 kcal
Fat	10.8 g
- of which saturates	4.8 g
Carbohydrates	17.2 g
- of which sugars	0.9 g
Fibre	0.6 g
Protein	13.9 g
Salt	0.75 g

Allergens

Contains Cereal
Contains Gluten
Contains Milk
Contains Eggs
Contains Peanuts
Contains Nuts
Contains Crustaceans
Contains Mustard
Contains Fish
Contains Lupin
Contains Sesame
Contains Celery
Contains Soya
Contains Molluscs
Contains Sulphur Dioxide

Dietary Information

Yes	Suitable for Vegetarians	
-	Suitable for Vegans	
No	Suitable for Sufferers of Lactose Intolerance	
No	Suitable for Coeliacs	
No	Approved for a Halal Diet	Yes
No	Approved for a Kosher Diet	No
No		
No		
No		
No		
No		
No		

Ingredients

Chicken Breast (58%) [Water, Salt, Tapioca Starch, Stabiliser (E451i)], Breadcrumb Coating [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

Cooking Instructions:

For best result cook from frozen.
Deep fry at 180°C for approximately 3-4 minutes.
Oven bake at 200°C for approximately 7-8 minute

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

Storage

Instructions

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

Packaging

GTIN:
Inner GTIN: 5060392096871
Weight/Volume:
Packaging Type: Plastic Bag

Country of Origin

Thailand ()

All Allergen and Nutrition information drawn from www.erudus.com on 31/08/2025