



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	Yes	Suitable for Vegetarians
Contains Gluten	-	Suitable for Vegans
Contains Milk	No	Suitable for Sufferers of Lactose
Contains Eggs	No	Intolerance
Contains Peanuts	No	Suitable for Coeliacs
Contains Nuts	No	Approved for a Halal Diet
Contains Crustaceans	No	Approved for a Kosher Diet
Contains Mustard	No	
Contains Fish	No	
Contains Lupin	No	
Contains Sesame	No	
Contains Celery	No	
Contains Soya	No	
Contains Molluscs	No	
Contains Sulphur Dioxide	No	

Dietary Information

Yes
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

Storage

Instructions

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

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

Packaging

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

Country of Origin

Thailand ()

All Allergen and Nutrition information drawn from www.erudus.com on 01/02/2026