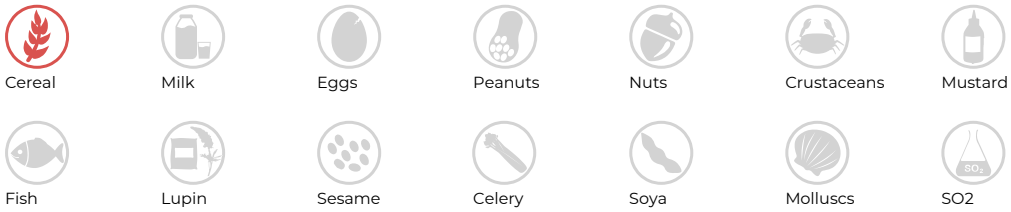
Southern Fried Chicken Breast Goujon

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



Contains Cereal	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains SO2	No

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

Dietary Information

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

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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 17/10/2026

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