



96114 - CHICKEN CORN DOGS, 2.67 OZ.



Nutrition Facts

60 servings per container
Serving size 1 corn dog (2.67 oz.) 75g

Amount per serving
Calories 190

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 470mg	20%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes g Added Sugars	12%

Protein 7g
Vitamin D 0mcg 0% • Calcium 30mg 2%
Iron 0.8mg 4% • Potassium 130mg 2%
Vitamin A 0% 0%
Vitamin C 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications

GTIN		Case Net Weight	
Item UPC		Case L,W,H	
EDI UPC		Cube	
Unit Size		Tie x High	
Case Gross Weight		Kosher Status	

Ingredients

BATTER INGREDIENTS: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YELLOW CORN FLOUR, ENRICHED DEGERMED YELLOW CORN MEAL (YELLOW CORN MEAL, NAICIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOY FLOUR, CONTAINS LESS THAN 2% OF: LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOYBEAN OIL, SALT, EGG YOLK, POTATO FLOUR, EGG WHITE, DRIED HONEY, ARTIFICIAL FLAVOR. FRIED IN VEGETABLE OIL. CHICKEN FRANK INGREDIENTS: MECHANICALLY SEPARATED CHICKEN, WATER, SALT, CONTAINS 2% OR LESS OF THE FOLLOWING: CORN SYRUP SOLIDS, POTASSIUM LACTATE, POTASSIUM ACETATE, SPICES, SODIUM PHOSPHATE, SODIUM DIACETATE, FLAVORINGS, SODIUM ERYTHORBATE, SODIUM NITRITE. CONTAINS: WHEAT, SOY, EGGS AND GLUTEN.

Preparation and Cooking

RE HEATING INSTRUCTIONS DEEP FRYER 350°F -FROZEN: NOT RECOMMENDED; THAWED: 4-5 MINUTES -QUANTITY - 3 MICROWAVE HIGH (1100 WATTS) – FROZEN: 30 SECONDS, TURN THEN 30 MORE SECONDS; THAWED: 20 SECONDS, TURN THEN 20 MORE SECONDS - QUANTITY -2 CONVENTIONAL OVEN 350°F - FROZEN: 34-36 MINUTES ; THAWED 24-26 MINUTES. QUANTITY - FULL SHEET PAN CONVECTION OVEN 350°F - FROZEN: 24-27 MINUTES ; THAWED 14-17 MINUTES. QUANTITY - FULL SHEET PAN INTERNAL TEMPERATURE OF PRODUCT SHOULD REACH 160°F. CAUTION: PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY.

