

CHICKEN MILANESA

Milanesas made exclusively with premium quality chicken breast steak, breadcrumbs, and the finest seasonings to achieve crispy and delicious milanesas.

INGREDIENTS

Chicken meat, Breadcrumbs, Water, Enriched Wheat Flour according to Law No. 25630 (Iron 30 mg/kg; Folic Acid 2.2 mg/kg; Thiamine (B1) 6.3 mg/kg, Riboflavin (B2) 1.3 mg/kg, Niacin 13 mg/kg), Textured Soy Protein, Wheat Starch, Cassava Starch, Soy Concentrate, Salt, Garlic Powder, Onion Powder, Stabilizer: INS 452i. Contains Wheat and Soy derivatives.

PRESENTATION

- Printed or plain crystal bag (custom sale): Contains between 500gr y 800gr.
- Printed cardboard box: Primary packaging; polypropylene bag with folex and secondary packaging cardboard box.
 - > 5 kgs Box: Contains between 27-30 units.
 - > 2 kgs Box: Contains between 15-18 units.

 NUTRITION FACTS SERVING SIZE: 130 gr (1 unit)		
	Amount per serving	% DV (*)
Calories	225 Kcal = 945Kj	11%
Carbohydrates	31 g	10%
Protein	23 g	30%
Total fat	1 g	2,4%
Saturated fat	0 g	0%
Trans fat	0 g	-
Dietary Fiber	0 g	0%
Sodium	289 mg	12%

% (*) % Daily Values are based on a 2,000 Kcal (8,400 Kj) diet.
 Your daily values may be higher or lower depending on your energy needs.

SENASA: 3765/83464/9 RNE: 04003873 RNPA: 04031796


0%
 TRANS FAT
 SATURATED FAT


**SOURCE OF
PROTEIN**





PRODUCT SPECIFICATIONS

Presentation	Dimensions in cm	Approximate Units
.Crystal Bag .2Kg Box .5kg Box	20x35 35x25x7 35x25x12	Up to 8 15 to 18 27 to 30



PRESENTATION

Applicable Legislation Primary Packaging: SENASA Authorization
Primary Packaging: Polyethylene Bag + Folex
Secondary Packaging: Cardboard Box



CONSERVATION for milanesas

Stored at -12°C, our products maintain their flavor and texture for up to 12 months.



COOKING for milanesas

Fried: the oil should be at 180°C and the milanesa should be introduced without thawing for approximately 3 to 4 minutes. For a better golden color, do it on both sides.

Baked: Place the milanesa without thawing on a baking sheet greased with oil or vegetable spray and cook for 18 to 20 minutes at 230°C.



Todos nuestros productos y presentaciones cuentan con las habilitaciones de

