



PRE-FORMED CHICKEN MILANESA

Chicken milanesas made with selected boneless chicken breast to bring to your table a meal with the best of animal and vegetable protein; rich and tasty to enjoy with family.



INGREDIENTS

Chicken meat, breadcrumbs, water, enriched wheat flour according to law n° 25630 (iron 30mg/kg; folic acid 2.2mg/kg; thiamine (B1) 6.3mg/kg, riboflavin (B2) 1.3mg/kg, niacin 13mg/kg), isolated soy protein, corn starch, salt, garlic powder, onion powder, stabilizer: INS 452i. Contains wheat and soy derivatives.



PRESENTATION

- Plain cardboard boxes of 5 kgs: Primary packaging; polypropylene bag with folex and secondary packaging cardboard box. Content: Milanese of 100 gr or 130 gr.



NUTRITION FACTS

SERVING SIZE: 100g (1 unit)

	Amount per serving 100grs	% DV (*)
Calories	165 Kcal = 692Kj	8%
Carbohydrates	30 g	10%
Protein	11 g	15%
Total fat	0 g	1%
Saturated fat	0 g	1%
Trans fat	0 g	-
Dietary Fiber	0,3 g	1%
Sodium	170 mg	7%

% (*) % 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.



NUTRITION FACTS

SERVING SIZE: 130g (1 unit)

	Amount per serving 100grs	% DV (*)
Calories	215 Kcal = 899Kj	11%
Carbohydrates	39 g	13%
Protein	14 g	19%
Total fat	0 g	1%
Saturated fat	0 g	1%
Trans fat	0 g	-
Dietary Fiber	0 g	1%
Sodium	221 mg	9%

% (*) % 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 RNE: 4003873 RNPA: 04031794





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

