# **ROLLED CHICKEN TAQUITOS, 1.5 OZ**

ITEM NO. 00421





#### **Product Specifications**

Product Specifications		
UPC:	8 11261 00421 4	
Pack:	4/30 ct.	
Size:	1.5 Oz.	
Brand:	FineMex	
Gross Weight:	13 Lbs.	
Net Weight:	11.2 Lbs.	
Source:	Mexico	
Halal:	No	
Kosher:	No	
Vegan:	No	
Vegetarian:	No	
Gluten Free:	No	
Low Fat:	No	
Zero Grams Trans Fat:	Yes	

## **Shelf Life & Handling Instructions**

Shelf Life (frozen):	12 months
Shelf Life (refrigerated):	10 days
Storage Temp from/to:	≤-18°C (0°F)
Defrost Temp from/to:	0° to 6°C (32° to 42.8°F)
Do not refreeze.	

# **Packaging**

Length:	13 in
Width:	10 in
Height:	8 in
Case Cube (ft):	0.60
TixHi:	13x10
Code Date Format:	Lot No. and Use by date





#### **Nutrition**

#### **Nutrition Facts**

Serving Size 11 pieces (12.6g) Servings per container 100

**Amount Per Serving** 

Calories 210

% Daily Va	alue *
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0g	
Sodium 590mg	26%
Total Carbohydrates 22g	8%
Dietary Fiber 4g	14%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	30%
* Percent Daily Values ar	Έ

\* Percent Daily Values are based on a 2,000 calorie diet.

\*\* Not a significant source of cholesterol, vitamin D, calcium, iron and potassium.

#### **Benefits**

- An authentic recipe made in-house, 100% original and delicious.
- Year-round availability and consistent quality at a fixed price.
- No mess, no labor, no waste.

## **Cooking Instructions**

FRYER: Defrost taquitos for 20 minutes in the refrigerator. Add oil to indicated level in the fryer. Heat oil to 350°F (175°C). Remove desired amount of taquitos from the plastic bag, and carefully place into the fryer and fry for about 2.5 minutes. Remove taquitos from the fryer and let cool. (Fryers may vary in heating power. Please adjust accordingly depending on equipment used.)

FRYING PAN: Defrost taquitos for 20 minutes in the refrigerator. In a deep sauce pan, pour enough cooking oil to cover the taquitos. Heat the cooking oil to medium high. Remove desired amount of taquitos from the plastic bag, and carefully place into the pan for about 2 minutes, constantly moving and flipping as needed. Remove taquitos from the pan and let cool.