



SOLUTIONS  
FOOD SERVICE  
SERVICE ALIMENTAIRE

# Thin Chicken Breast Strips

Fresh, neutral taste, fully cooked



## Trend

Chicken is the main protein used in Asian cooking, featured in more than half of all menu items. (Source: Food Service Research Institute)

## Thin Chicken Breast Strips Solutions

- **Quick and easy:** keep employee training to a minimum with this easy product. Fully cooked, so you can serve your customers in no time flat.
- **Reduce risk of cross-contamination:** fully cooked, reduces risk of cross-contamination that can occur with handling raw chicken
- **Less Waste:** individually frozen, just measure out the quantity you need straight from the freezer. No need to thaw, no leftovers to dispose of at the end of the day.
- **Reduce risk of cuts:** with these thin strips you reduce the risk of injuries and cuts that can happen when a slicing machine is used.
- **Prepared in Canada :** support Canadian economy and workers

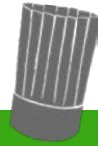


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### Cooking methods

To serve cold: thaw in the refrigeration for 12 hours.

To serve hot: heat in the oven for a few minutes, pan-fry or heat in the microwave – or add frozen chicken to your recipe and heat through



### Chef's Inspiration

Pad Thai: add thin chicken strips to your favourite recipe for Pad Thai.

Tonkinese (Pho) soup: place thawed thin chicken strips on a bed of vermicelli noodles in the bottom of a soup bowl, cover with piping-hot stock and top with vegetables and condiments.

Stir-fry: sauté your vegetables, add thin chicken strips, heat through and serve.

Shish Taouk: mix with yogurt sauce with garlic, thyme and lemon, serve on pita topped with lettuce, tomato and strips of marinated turnip

### Features

- IQF
- Made with white meat from young fryer chicken
- Fully cooked, Ready-to-eat
- Prepared in Canada

Product Code 616-1238

Dist. Code

Units per case 2 bags

Weight per unit 2 kg / bag

Case weight 4 kg

### Nutritional Information

Per 100 g	
Amount	% Daily Value
<b>Calories</b> 110	
<b>Fat</b> 1.5 g	2 %
Saturated 0.5 g	
+ Trans 0.1 g	3 %
<b>Cholesterol</b>	80 mg
<b>Sodium</b> 310 mg	13 %
<b>Potassium</b> 180 mg	5 %
<b>Carbohydrate</b> 1 g	0 %
Fibre 0 g	0 %
Sugars	0 g
<b>Protein</b>	21 g
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	6 %
Vitamin D	0 %
Vitamin E	4 %
Vitamin K	0 %
Thiamine	8 %
Riboflavin	10 %
Niacin	50 %
Vitamin B6	10 %
Folate	2 %
Vitamin B12	15 %
Phosphorus	25 %
Magnesium	15 %
Zinc	8 %

Perfect for ?

Because ?

Family / casual dining

Fast food

Hospitals / schools

Bars / Pubs

Pizzerias

Hotels / resorts / conferences

Fully cooked so you can serve your customers right away

Great for standardizing recipes at all your branches

Meets the requirements of many nutrition programs in terms of sodium and fat content

Lets you offer freshly prepared meals without needing to run a full kitchen

Third favourite protein topping on pizza

Versatile, suits a wide range of dishes, from sandwiches to sophisticated meals

**INGREDIENTS:** Chicken breasts, water, glucose solids, rice starch, flavour, salt, sodium phosphate, spices.

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**ALLERGENS\*:** None

\*Verified for: nuts, peanuts, sesame seeds, wheat, eggs, milk, soybeans, crustaceans, shellfish, fish, mustard seeds, sulphite (>10ppm) and gluten sources (barley, oat, rye, triticale, wheat)

The information shown in this leaflet are for informational purposes and may be subject to change without prior notice. Please refer to your representative for the most recent update

Olymel products are monitored by the Canadian Food Inspection Agency (CFIA) for the presence of residues and shall not contain any antibiotic and / or hormone. Moreover, no hormones are allowed to be used in hog and / or poultry production in Canada.



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