



PRODUCT INFORMATION

Product Name:	Plant Based Crumbed Tenders
Product Description:	Formed plant based protein, coated in breadcrumb, pan fried and IQF snap frozen.
Product Weight:	5 kg bulk 90 tenders per case
Item Code:	105647
Mastercase UPC:	10670834007611

QUALITY INFORMATION

Batch Coding:	Best before date / Batch number
Storage:	Keep frozen. Store at or below -0.4°F (-18°C)
Shelf Life Frozen:	18 months
Shelf Life Thawed:	7 days if stored below 40°F (4°C)

OUR INGREDIENTS

Water, Whole wheat flour, Soy protein, Canola oil, Coconut oil, Modified corn starch, Wheat semolina, Methylcellulose, Cellulose gum, Salt, Sugar, Yeast, Yeast extracts, Dehydrated vegetables (onion, garlic), Wheat gluten, Maltodextrin, Spices (pepper, paprika, celery, turmeric), Olive oil, Natural flavours, Guar gum.

Contains: Wheat. Soy.

Nutrition Facts Valeur nutritive

Per 2 tenders (100 g)
Pour 2 tendres (100 g)

Calories 245

% Daily Value*
% valeur quotidienne*

Fat / Lipides 13 g	20%
Saturated / saturés 4 g	20%
+Trans / trans 0 g	
Carbohydrate / Glucides 24 g	
Fibre / Fibres 5 g	20%
Sugar / Sucres 3 g	3%
Protein / Protéines 11 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 480 mg	20%
Potassium 300 mg	6%
Calcium 30 mg	3%
Iron / Fer 1.5 mg	11%

* 5% or less is a little, 15% or more is a lot
* 5% ou moins c'est peu, 15% ou plus c'est beaucoup

Sensory Attribute	Description of Requirement
Colour:	Golden breadcrumb coating. Centre filling off white plant based centre.
Appearance:	Typical of a strip or tender appearance, evenly coated in a golden crumb.
Aroma:	Typical fried savoury aroma. The product shall be free from rancidity, and foreign odours of any kind.
Flavour:	Typical fried savoury flavour with chicken like taste. The product shall be free from rancidity, bitterness and foreign flavours of any kind.
Texture:	The coating shall have a crisp texture and not be too oily. Tender meat-free centre, slightly firm, fibrous and succulent.

COOKING INSTRUCTIONS

- Inner temperature should be (74°C | 165°F)
- Cook from frozen

Oven:

1. Line an oven tray with parchment paper and place in the oven.
2. Preheat oven to 200°C / 400°F.
3. Remove tenders from packaging and place onto preheated lined baking tray.
4. Place tray in oven and cook for 12-15 minutes, turn halfway through and cook until tenders are golden brown.
5. Remove from oven and serve.

Air-Fry:

1. Pre-heat air fryer to 200°C / 400°F.
2. Remove tenders from packaging and place in the air fryer basket. Spread out into a single layer. No oil is required.
3. Cook for 7-10 minutes or until golden brown.
4. Remove from air fryer and serve.

Please Note: This is a guide only as appliance temperatures can vary. You may need to adjust cooking times accordingly. Product must be fully cooked prior to consumption.



FAMILY FAVOURITE

Our tenders are truly versatile, easy to prepare and full of flavour. These tasty treats will definitely keep bringing you back for more.

Food that's made to share

We love seeing people enjoy our products surrounded by friends and family. Our food is about spending time with the people you love. It's about sharing stories and creating memories that last a lifetime.