

# CHICKEN

OUR FULL LINE OF RAW, PAR-FRIED  
AND FULLY COOKED BREADED CHICKEN

The *LEGEND™*  
Chicken Fried Chicken Breast

**ADVANCE**  
FOOD COMPANY



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# VALUE IN VALUE-ADDED

At Advance Food Company, value-added means most of the work is done.

## Profitable

- Purchase one product instead of several ingredients
- Can be used as a main entrée, on sandwiches, as an appetizer, in salads or with pasta
- Pre-portioned servings eliminate waste.

## Labor Saving

- Straight from the freezer to the plate
- Pre-battered and breaded
- Consistent product regardless of chef experience level

## Improved Food Safety

- Reduced risk of cross contamination
- No knife work required

# QUALITY INGREDIENTS

## MEAT BLOCKS

### Whole Muscle

- Boneless, skinless, one-piece, whole muscle breast with natural shape
- **PLATINUM** Label
- **GOLD** Label

### Made from Whole Muscle

- Boneless, skinless, whole muscle breast pieces with natural shape
- Made using our exclusive technology
- **GREEN** Label

### Chopped and Formed

- Made with chopped chicken breast meat
- Dependable product at a value price
- **BLUE** Label

### Chopped and Formed with Soy

- Made with chopped chicken breast meat
- Soy added to meet different nutritional and operational needs
- **RED** Label

## BREADING PROFILES

**Down Home Style** – mild, flour-based breading

**Chicken Fried Chicken** – light, crunchy, flour-based breading with coarse black pepper

**Ultimate** – lightly seasoned flour-based breading

**Ranch** – flour-based breading with Ranch seasoning

**Spicy** – flour-based breading with a mixture of spices and seasonings

**Parmesan** – flour-based breading with Italian seasoning and Parmesan cheese

**Romano** – flour-based breading with Italian seasoning and Romano cheese

**Down Home Style Spicy** – flour-based breading with a mixture of spices and seasonings

**The LEGEND™** – wheat flour, seasoned with spices, onions and garlic, par-fried

**Italian** – flour-based breading with onion, garlic, parsley flakes and oregano, par-fried

**SuperCrispy™** – wheat flour, yellow corn flour and spices for a crunchy bite, par-fried

**Deli-Style** – flour-based breading, par-fried

**Tasty Fillet™** – golden cracker crumb breading

**Tasty Fillet Spicy** – cracker crumb breading with a mixture of spices and seasonings

**Harvest** – multi-grain breading for crunchy goodness and increased dietary fiber



Down Home Style Chicken Fried Chicken Breast



Chicken Fried Chicken Breast

## RAW BREADED CHICKEN

Color Code	Product Description
<b>GOLD</b>	<b>Down Home Style Chicken Fried Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast. Mild, flour-based breading.
<b>GOLD</b>	<b>Chicken Fried Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast with coarse black pepper in the homestyle breading for added flavor and eye appeal.
<b>GOLD</b>	<b>Ultimate Chicken Fried Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast. Scratch style breading for that homestyle appeal.
<b>GOLD</b>	<b>Ranch Chicken Fried Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast. Ranch style seasoning in the light golden breading adds a popular flavor to this product.
<b>GOLD</b>	<b>Spicy Chicken Fried Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast. A hot and spicy marinade and batter add zest to this product.
<b>GOLD</b>	<b>Chicken Parmesan</b> Breaded, boneless, skinless, whole muscle chicken breast. Italian seasoning and Parmesan cheese in the breading for great taste and presentation.
<b>GOLD</b>	<b>Chicken Romano</b> Breaded, boneless, skinless, whole muscle chicken breast. Italian seasoning and Romano cheese in the breading for great taste and presentation.
<b>GREEN</b>	<b>Down Home Style Chicken Fried Chicken</b> Made from boneless, skinless, whole muscle chicken breast pieces. Battered with a buttermilk blend, breaded with a flour-based breading. Natural shape.
<b>GREEN</b>	<b>Down Home Style Spicy Chicken Fried Chicken</b> Made from boneless, skinless, whole muscle chicken breast pieces. A hot and spicy batter and breading add zest to this product. Natural shape.

## PAR-FRIED BREADED CHICKEN

Color Code	Product Description
<b>PLATINUM</b>	<b>The LEGEND™ Chicken Fried Chicken Breast</b> A match for scratch. Breaded, boneless, skinless, whole muscle chicken breast. Hand breaded with wheat flour, seasoned with spices, onions and garlic. Par-fried to set the breading and preserve highlights. Bakeable.
<b>GOLD</b>	<b>Italian Breaded Chicken Breast</b> Breaded, boneless, skinless, whole muscle chicken breast. Lightly applied flour-based breading with onion, garlic, parsley flakes and oregano added for great taste and presentation. Par-fried to set the breading. Bakeable.
<b>GOLD</b>	<b>SuperCrispy™ Chicken Fried Chicken</b> Breaded, boneless, skinless, whole muscle chicken breast pieces. Breaded with wheat flour, yellow corn flour and spices for a crunchy bite. Par-fried to set the breading.
<b>GREEN</b>	<b>Deli Style Chicken Fried Chicken</b> Made from boneless, skinless, whole muscle chicken breast pieces. Breaded with a flour-based breading. Par-fried to set the breading. Hoagie shape.





Ultimate Chicken Fried Chicken Breast



Italian Breaded Chicken Breast



Tasty Fillet™ Whole Muscle Chicken Breast



Tasty Fillet™ Breaded Chicken Breast,  
Tender Shape



Tasty Fillet™ Breaded Chicken Breast,  
Nugget Shape

## FULLY COOKED BREADED CHICKEN

Code No.	Pack/Portion	Case Weight
36506 36531 36541	27/6.00 oz. 30/5.33 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs. 10.00 lbs.
36721	20/8.00 oz.	10.00 lbs.
36931 36941	30/5.33 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs.
36141	40/4.00 oz.	10.00 lbs.
36831 36841	30/5.33 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs.
36245	36/4.50 oz.	10.00 lbs.
36205	32/5.00 oz.	10.00 lbs.
37541 37551	40/4.00 oz. 50/3.20 oz.	10.00 lbs. 10.00 lbs.
37541-68	40/4.00 oz.	10.00 lbs.

Code No.	Pack/Portion	Case Weight
936506 936545	24/6.00 oz. 32/4.50 oz.	9.00 lbs. 9.00 lbs.
936245	36/4.50 oz.	10.00 lbs.
02022-761 02035-761 02044-761	20/8.00 oz. 30/5.33 oz. 40/4.00 oz.	10.00 lbs. 10.00 lbs. 10.00 lbs.
93375	60/3.75 oz.	14.00 lbs.

Color Code	Product Description	Code No.	Pack/Portion	Case Weight
<b>GOLD</b>	<b>Tasty Fillet™ Whole Muscle Chicken Breast <sup>1</sup></b> Fully cooked, boneless, skinless, whole muscle chicken breast. Savory, homestyle cracker crumb and flour breading.	32241	40/4.00 oz.	10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Breaded Chicken Breast, Fillet Shape <sup>1</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. Golden cracker crumb breading.	32140 32130	40/4.00 oz. 53/3.00 oz.	10.00 lbs. 10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Breaded Chicken Breast, Round Shape <sup>1</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. Golden cracker crumb breading. CN approved.	32141	40/4.00 oz.	10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Breaded Chicken Breast, Hourglass Shape <sup>1</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. Golden cracker crumb breading. Ideal for chicken biscuits.	32225	71/2.25 oz.	10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Spicy Breaded Chicken Breast, Fillet Shape <sup>1</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. A hot and spicy batter and breading add zest to this product.	32230	53/3.00 oz.	10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Breaded Chicken Breast, Tender Shape <sup>2</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. Golden cracker crumb breading. CN approved.	32150	107/1.50 oz.	10.00 lbs.
<b>GREEN</b>	<b>Tasty Fillet™ Breaded Chicken Breast, Nugget Shape <sup>3</sup></b> Made from boneless, skinless, whole muscle chicken breast. Fully cooked. Golden cracker crumb breading.	32105	320/0.50 oz.	10.00 lbs.
<b>BLUE</b>	<b>Tasty Fillet™ Chicken Fried Chicken Pattie <sup>1</sup></b> Fully cooked, chopped chicken breast. Golden cracker crumb breading. Natural shape.	33-340 33-332	40/4.00 oz. 50/3.20 oz.	10.00 lbs. 10.00 lbs.
<b>BLUE</b>	<b>Tasty Fillet™ Chicken Fried Chicken Strip <sup>2</sup></b> Fully cooked, chopped chicken breast. Golden cracker crumb breading. Strip shape.	33-310	160/1.00 oz.	10.00 lbs.
<b>BLUE</b>	<b>Tasty Fillet™ Chicken Fried Chicken Nugget <sup>3</sup></b> Fully cooked, chopped chicken breast. Golden cracker crumb breading. Nugget shape.	33-305	320/0.50 oz.	10.00 lbs.
<b>RED</b>	<b>Harvest Breaded Chicken Breast Pattie <sup>1</sup></b> Fully cooked, chopped chicken breast. Breaded with a multi-grain breading for crunchy goodness. Soy added. Natural shape.	32330	53/3.00 oz.	10.00 lbs.



## MENU SUGGESTIONS

### Breakfast

**Breakfast Biscuit** – Breaded chicken breast, cooked and served inside a warm country style biscuit. Served with country gravy.

**Chicken and Eggs Benedict** – Breaded chicken breast, cooked and served on top of a toasted English muffin, layered with a poached egg and hollandaise sauce. Seasoned with a dash of hot sauce.

### Lunch

**Oriental Chicken Salad** – Breaded chicken breast, cooked and cut into lengthwise slices, tossed with water chestnuts, chopped green onions, sesame seeds, toasted sliced almonds and chow mein noodles. Served on a bed of mixed greens and drizzled with sweet and sour dressing.

**Chicken Caesar Salad** – Breaded chicken breast tenders, cooked and served on top of a tossed mixture of romaine lettuce, shredded Parmesan cheese and bacon crumbles. Drizzled with creamy Caesar dressing.

**Ranch Chicken Salad** – Ranch Chicken Fried Chicken Breast, cooked and sliced, then tossed with diced onions and sliced red peppers on a bed of romaine lettuce. Served with a side of ranch dressing.

**Buffalo Chicken Sub** – Breaded chicken breast tenders, cooked and dipped in a creamy buffalo wing sauce. Served on a sub bun with cream cheese, Pepper Jack cheese, lettuce and tomato.

**Chicken Cordon Bleu Sandwich** – Breaded chicken breast, cooked and topped with sliced deli ham and melted mozzarella cheese. Served with mayo and spicy mustard on a Kaiser roll.

### Dinner

**Italian Chicken Parmesan** – Italian Breaded Chicken Breast, cooked and topped with marinara sauce and melted mozzarella cheese. Served with penne pasta on the side.

**Spicy Chicken Fajitas** – Spicy Chicken Fried Chicken Breast, cooked, cut into strips and served in a warm flour tortilla with sliced green bell peppers and onions, shredded Cheddar cheese, salsa, guacamole and sour cream.

**Chicken and Mushroom Gravy** – Breaded chicken breast, cooked and served on a bed of egg noodles. Topped with a creamy mushroom gravy, and accompanied by a crusty French roll.

**Chicken Romano with Tomato-Basil Penne** – Chicken Romano, cooked and served with a side of penne pasta with chunks of tomato, broccoli, onion, zucchini and carrots, garlic, seasoned with garlic, basil and Romano cheese.



Ranch Chicken Salad



Italian Chicken Parmesan



Chicken Romano with Tomato-Basil Penne

## COOKING INSTRUCTIONS

### Raw Breaded Chicken

**Deep Fryer:** Preheat oil to 350°F. Place frozen product in oil, top side down, for 4 minutes or until product reaches an internal temperature of 165°F.

**Flat Grill:** Add a small amount of oil to the medium heat section of the grill (350°F). Cook frozen product for approximately 4 minutes on each side or until internal temperature reaches 165°F, turning the product frequently to avoid burning the breading.

### Par-Fried Breaded Chicken

**Deep Fryer:** Preheat oil to 350°F. Place frozen product in oil, top side down, for 3–5 minutes or until the internal temperature reaches 165°F.

**Conventional Oven:** Preheat oven to 350°F. Bake frozen product for 50–60 minutes or until internal temperature reaches 165°F.

**Convection Oven:** Preheat oven to 350°F. Bake frozen product for 25–30 minutes or until internal temperature reaches 165°F.

### Fully Cooked Breaded Chicken

**1 Conventional Oven:** Preheat oven to 350°F. Bake frozen product for 18–22 minutes or until internal temperature reaches 165°F.

**Convection Oven:** Preheat oven to 350°F. Bake frozen product for 10–15 minutes or until internal temperature reaches 165°F.

**Microwave:** Cook frozen product on high power for 2–3 minutes or until internal temperature reaches 165°F.

**2 Conventional Oven:** Preheat oven to 350°F. Bake frozen product for 12–13 minutes or until internal temperature reaches 165°F.

**Convection Oven:** Preheat oven to 350°F. Bake frozen product for 8–10 minutes or until internal temperature reaches 165°F.

**Microwave:** Cook frozen product on high power for 2–2½ minutes or until internal temperature reaches 165°F.

**3 Conventional Oven:** Preheat oven to 400°F. Bake frozen product for approximately 8 minutes or until internal temperature reaches 165°F.

**Microwave:** Cook frozen product on high power for 1–1½ minutes or until internal temperature reaches 165°F.



www.advancefoodcompany.com

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