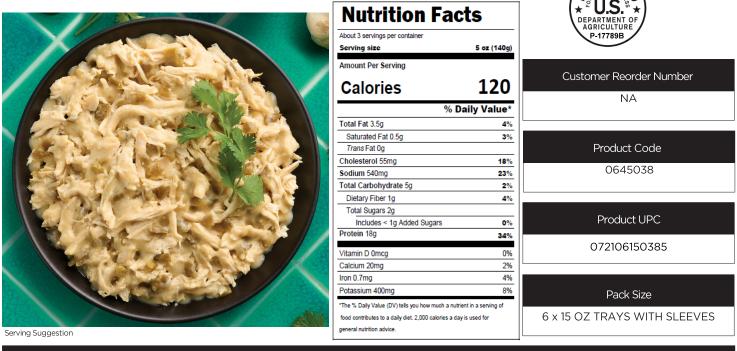
## **PULLED CHICKEN WITH VERDE SAUCE** Boneless, skinless, chicken breast with RIB MEAT

Serving Suggestion

Full of flavor! Fully cooked pulled chicken, simmered in a tomatillo green chile sauce.

## **18 GRAMS OF PROTEIN PER SERVING**



Case UPC	Net WT	Gross WT	Case Dimensions	Cube	ΤI	HI	Total Cases
00072106503815	5.63 lb	6.13 lb	13.813" (L) x 9.188" (W) x 5.750" (H)	0.42 cu ft	13	6	78

INGREDIENTS: COOKED CHICKEN BREAST WITH RIB MEAT, TOMATILLOS, WATER, JALAPEÑO PEPPERS, ONIONS, GARLIC, CONTAINS LESS THAN 2% OF CHICKEN FLAVORED MARINADE (SALT, RICE STARCH, CHICKEN BROTH, NATURAL FLAVORS, CHICKEN FAT, YEAST EXTRACT, MALTODEXTRIN, SUNFLOWER OIL, SOYBEAN OIL), CANOLA OIL, MODIFIED CORN STARCH, SALT, SUGAR, CILANTRO, SPICES.

EXEMPT FROM BIOENGINEERED DISCLOSURE.

CODE DATE DESCRIPTION: Coding is a use by date on the case label, the container or embossed on the pure pack gable heat seal in MM/DD/YY format.

STORAGE INSTRUCTIONS: Store and transport at 33-38 degrees Fahrenheit.

INFORMATION SUBJECT TO CHANGE. PLEASE REFER TO ON PACKAGE LABEL FOR MOST CURRENT INFORMATION.



Date: 02.12.2025	Updated By: Samantha Sampson
Supersedes: NA	Update Reason: New.

## **PULLED CHICKEN WITH VERDE SAUCE** BONELESS, SKINLESS, CHICKEN BREAST WITH RIB MEAT

Serving Suggestion

Allergen Matrix				
	CONTAINS	USED IN FACILITY		
Crustacean	N	Ν		
Egg	N	Y		
Fish	N	Y		
Milk	N	Y		
Peanut	N	Ν		
Sesame	N	Y		
Soy	N	Y		
Tree Nuts	N	Y		
Wheat	N	Y		
Other Food Sensitivity				
Sulfites NA				

100g Unrounded			
Calcium (mg)	11.5321		
Carbohydrates (g)	3.7549		
Cholesterol (mg)	39.6270		
Calories (kcal)	89.1242		
Fat (g)	2.5157		
Saturated Fat (g)	0.4016		
Trans Fatty Acid (g)	0.0132		
Dietary Fiber (g)	0.7739		
Iron (mg)	0.4793		
Potassium (mg)	283.1632		
Protein (g)	12.8658		
Sodium (mg)	385.2843		
Total Sugars (g)	1.4526		
Added Sugar (g)	0.2576		
Vitamin D (mcg)	0.0009		

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Case Label



PULLED CHICKEN WITH VERDE SAUCE

PERISHABLE - KEEP REFRIGERATED







SANDRIDGE CRAFTED FOODS, MEDINA, OHIO 44256



Standard Plate Count	100,000/g
Yeast and Mold:	100/g

Microbiological