



# Gluten-Free Breaded Chicken Breast Strips

**Product Code: 701-1004**

**Case Weight: 2 kg**

**Units per Case: 46 minimum**

**State : Keep Frozen**

**Shelf Life: 270 days**

**Distributor Code: \_\_\_\_\_**



## Features

- Breaded chicken breast strips
- Whole Muscle
- Uncooked
- Puffed rice breading
- Individually frozen (IQF)

## Benefits

- ✓ **Safe:** Allergen free\*
- ✓ **Loved by customers:** Crispy breading
- ✓ **Meets Health Canada's standards** regarding fat and sodium

## Cooking instructions

We recommend baking to prevent cross contamination with other foods that may contain gluten. **For deep frying, you must use a new oil that has not been in contact with sources of gluten.**

Always ensure that the product reaches an internal temperature of 74 °C (165 °F)

### Convection or Combi Oven

**425°F**

15 min

### Fryer 350°F

4-5 min

## Beware of cross-contamination!

- Handle gluten-free products with tools that are not contaminated with gluten from other foods. Ensure gluten-free products are handled with clean utensils.
- There are several hidden sources of gluten such as soy sauce, dips, soups, etc.. Check with your distributor or manufacturer to make sure a product is gluten free.

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

**For more information, contact an Olymel representative: 1-800-361-5800**

**[www.olyselfork.com](http://www.olyselfork.com)**



# Gluten-Free Breaded Chicken Breast Strips

## Gluten free Guarantee :

At Olymel, every precaution is taken to ensure the safety of our gluten free breaded products :

- ✓ manufacturing lines dedicated to gluten-free products, ensuring that no product containing gluten is made simultaneously in the same plant;
- ✓ par-frying in a new canola oil to avoid contamination;
- ✓ ingredients and packaging material stored in a dedicated allergen-free and gluten-free section;
- ✓ an employee training program to ensure mastery of good manufacturing practices;
- ✓ a strict food safety program, SQF Level 3 certified, recognized by GFSI. This program includes a variety of laboratory tests, both in terms of raw materials, packaging materials, equipment and finished products

## Why incorporate a gluten-free program?

Nobody dines alone. The person who cannot consume gluten is usually the one who decides where the group will eat. You benefit from offering a gluten free menu, because there may be one gluten-free diner, but they will bring 2, 5 or even 10 friends with them!

## How to incorporate a gluten-free program?

1. Plan your menu. (Start small, better have a short gluten-free menu that is safe rather than the reverse)
2. Get your menu's nutritional value checked by a professional agency
3. Undergo training to identify potential operational challenges
4. Isolate kitchen space and equipment dedicated for the preparation of gluten-free foods
5. Inform your customers about your new gluten-free menu

*Did you know?  
2.3 million Canadians  
must follow a gluten  
free diet for medical  
reasons*