

# **Western Breader Mix**

FLAVORFUL AND DELICIOUS

# **CRISPY WESTERN FLAVOR MADE QUICK & EASY**

House-Autry®, a longstanding expert in milled products, now has a new and appetizing flavor perfect for many of your menu items! Containing hearty flavors, this delicious breading fries up quickly which provides an extra crispy texture for any poultry or pork dish. With this amazing breader you'll serve a distinctly delicious and crispy menu item time after time.

TALK TO A HOUSE-AUTRY REPRESENTATIVE TODAY TO LEARN MORE ABOUT HOUSE-AUTRY WESTERN BREADER MIX AND ADD CRISPY GOODNESS TO YOUR MENU!



#### **Nutrition Facts** servings per container (100g) Serving size Amount per serving **Calories** 330 % Daily Value Total Fat 2g Saturated Fat 0g Trans Fat 0g 0% Cholesterol 0mg Sodium 3530mg 153% Total Carbohydrate 69g 25% Dietary Fiber 3g Total Sugars 1g Includes 0g Added Sugars 0% Protein 9g Vitamin D 0mcg 0% Calcium 27mg 2% Iron 5mg 30% Potassium 177mg \*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories day is used for general nutrition advice.

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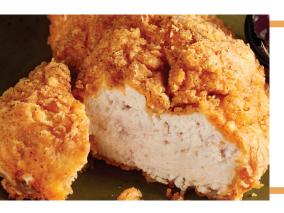
ITEM#	861		
CASE SIZE	18"×10"×4"		
CUBE SIZE	0.42		
UPC	73484-20861		
PALLET PACK	10 cases/row- 10 rows high		
CASE PACK	1-25# BAG		
SHELF LIFE	l Year		

#### **ATTRIBUTES**

- Extra-crisp texture
- · Adds amazing flavor to poultry & pork
- · No pre-wash necessary

## **INGREDIENTS**

Enriched bleached wheat flour (flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), salt, spices, garlic, monosodium glutamate, extractives of paprika, extractives of turmeric, whey (milk), soy flour, egg.



### **DIRECTIONS FOR USE**

- 1. Preheat oil in deep fryer to 350°F.
- 2. Moisten meat with water or egg wash (for thicker coating). Shake off excess moisture.
- 3. Coat food with breader.

4. Fry until cooked through.

Bone-In Chicken: 12-15 minutes
Chicken Tenders: 3-5 minutes

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Pork Tenderloin, cut and flattened: 4-6 minutes

YIELD: 5 pounds of breader coats approximately 60 lbs. pork or chicken