



Fully cooked, pulled & diced chicken



A square meal!

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For great value and exceptional versatility, look no further than Olymel fully cooked, pulled and diced chicken meat. Use this versatile product in almost any chicken recipe, but without the labor, yield-loss and waste that comes with cooking raw product. Because of its convenient ready-to-use form, no further preparation is required other than incorporation into your own signature recipe. If you are looking for an easier and more cost-effective way to accommodate your customers who want, filling meals with little fat, this OLYMEL product is for you.



Features

- Fully cooked product
- Individually quick frozen
- Lower sodium and fewer calories
- Every piece is 100% usable

Benefits

- Less preparation time: Ready in minutes, just blend into your recipe.
- Application in almost all recipes that call for chicken.
- Reduces costly waste: Use only the amount needed for your recipe.
- Improved product consistency. More uniform, larger pieces.
- Great for health-conscious customers and menu applications.



Serving suggestions:

Sandwiches, salads, soups, club sandwich, ethnic food. Add your personal touch.

Calculate the REAL cost of cooking chicken meat

Follow this formula to calculate the REAL cost of converting raw chicken meat to cooked chicken meat:

$$\frac{\text{Raw chicken price}}{\text{Cooking yield meat price}} + \% = \frac{\text{Actual cooked}}{\text{Labor and O/H}} = \text{Real cost}$$

Dist. Code	Product Code	Description	Case Weight	Portion Cost
	816-8332	Pulled All White Cooked Chicken Meat	4 kg	
	816-8335	Pulled Natural Proportion Cooked Chicken Meat	4 kg	
	716-1300	Diced Mostly Dark Cooked Chicken Meat, ½ po	4 kg	
	716-1900	Diced Mostly Dark Cooked Chicken Meat, ¾ po	4 kg	
	816-8122	All white cooked Diced chicken, ½ po	4 kg	
	816-8123	All white cooked Diced chicken, ¾ po	4 kg	
	816-8341	Diced Natural Proportion Cooked Chicken Meat, ½ po	4 kg	
	816-8347	Diced Natural Proportion Cooked Chicken Meat, ¾ po	4 kg	

