



Chicken Wings



NEW

Try our fully cooked,
dusted wings



So tasty, you just can't get enough!

Chicken Wings



Serving Suggestions

Serve your wings with a peanut-based sauce and sesame seeds, or with limes and finely chopped scallions.



Features

- Full range of products
- Available fully cooked
- Individually quick frozen (IQF)

Benefits

- An ideal product for your menu
- Prepare only as many as required
- Consistent sizing of wings

Choose the flavour profile to fit current trends and your customers' tastes!



Cooking Instructions (from frozen – do not thaw)

Fully Cooked Wings

Deep fryer: Deep-fry at 177°C (350°F) for 3 to 4 minutes (5 minutes for breaded).

Conventional oven: Preheat oven. Bake at 230°C (450°F) for 15 minutes.

Pizza oven: Bake at 315°C (600°F) for 8 to 9 minutes.

Raw Wings

Deep fryer: Deep-fry at 177°C (350°F) for 8 to 10 minutes.

Conventional oven: Preheat oven. Bake at 220°C (425°F) for 25 minutes.



Dist. Code	Product Code	Description	Pieces Count	Case Weight	Portion Cost
Fully Cooked					
	806-8336	BBQ Chicken Wings, Fully Cooked	120-150 avg.	4 kg	
	806-8338	Natural Flavour Chicken Wings, Fully Cooked	120-150 avg.	4 kg	
	806-8339	Buffalo Chicken Wings, Fully Cooked	120-150 avg.	4 kg	
	806-8344	Hot & Spicy Chicken Wings, Fully Cooked	110-140 avg.	4 kg	
	806-4427	Twisters™ Chicken Wings, Fully Cooked (deep fryer recommended)	90-120 avg.	4 kg	
NEW	806-8328	Dusted Chicken Wings, Fully Cooked (deep fryer recommended)	85-115 avg.	4 kg	
Raw					
	806-8430	Split Chicken Wings, Tip off, Non-seasoned	Random	5 kg	
	806-8440	Chicken Wing Drumettes, Non-seasoned	Random	5 kg	
	706-2410	Split Chicken Wings, Tip off, Plain Marinade	Random	4 kg	
	706-3523	Hot & Spicy Chicken Wings, Split, Tipped, Marinated	Random	4 kg	
	706-3525	Honey Garlic Chicken Wings, Split, Tipped, Marinated	Random	4 kg	
	706-3410	Original Breaded Chicken Wings (deep fryer only)	70-112 avg.	4 kg	
	706-3528	Seasoned Dusted Chicken Wings Parfried	100-130 avg.	5 kg	

