

CHICKEN
TENDERS



07374 PERDUE RTC Southern Style Chicken Tender Fritter

BREADED & DELICIOUS
A WIDE RANGE OF CHICKEN TENDERS FOR ANY OPERATION



JUICY, TENDER CHICKEN INSIDE PERFECT BREADING OUTSIDE

THERE'S NO MISTAKING PERDUE® TENDERS

Chicken tenders are perennial favorites for people of all ages. And with Perdue, you can be sure to find the right crowd pleaser for your operation.

PERDUE® Breaded Chicken Tenders are available in a wide variety of styles, sizes and formats. No matter where they're served or how they're menued, Perdue has the right tender for you!

BREADED OR FRITTER?

These terms define the level of breading used.

- Fritter means 30% or more of the piece weight is breading
- Breaded indicates less than 30% of weight is breading
- Fritters are more economical and crunchier
- Breaded tenders have a meatier bite

BREADING STYLES

AMERICAN CLASSIC:

- A savory combination of flour, breadcrumbs and seasoning
- Breadcrumbs add more texture to traditional flour breading

SOUTHERN STYLE:

- Uses a seasoned flour blend in a barrel breading system
- Produces a hand-breaded, homemade appearance
- Black pepper adds extra flavor and visual appeal

HOMESTYLE:

- Similar to the Southern Style, without using the barrel breader
- The coating is thick and crunchy thanks to a proprietary process





SINGLE WHOLE MUSCLE

- Made from one intact tenderloin
- Features the most natural bite
- Because chicken tenderloins vary, these tenders will have the greatest variability in size

PORTIONED WHOLE MUSCLE (CHEF REDI® TENDERS)

- The most consistent whole muscle tender available
- Each tender is made from intact whole muscle portions
- Consistent size ensures accurate portion cost, case after case
- Portioned tenders don't float like other tenders when they're done cooking

A TENDER FOR EVERY TASTE AND AN OPTION FOR EVERY MENU APPLICATION

SPECIFICATIONS

Get in on one of the hottest trends in appetizers—sauced tenders! Just toss the tenders in a popular sauce like Buffalo, Teriyaki, BBQ or Jerk.

PRODUCT CODE	PRODUCT DESCRIPTION	AVG CASE COUNT	PACK SIZE	SHELF LIFE (DAYS)
BREADED				
07156	RTC CHEF RED!' BREADED CHICKEN TENDERLOIN 15%—LARGE	73	2/5 lb.	365
07158	RTC BREADED CHICKEN TENDERLOIN 13%	70-90	2/5 lb.	365
80242	FC BREADED CHICKEN TENDERLOIN	65-105	2/5 lb.	365
FRITTER				
07367	RTC SOUTHERN STYLE CHICKEN TENDER FRITTER 25%	40-64	2/5 lb.	365
07373	RTC SOUTHERN STYLE CHICKEN TENDER FRITTER 12%	60-90	2/5 lb.	365
07374	RTC SOUTHERN STYLE CHICKEN TENDER FRITTER 25%	55-85	2/5 lb.	365
07376	RTC SOUTHERN STYLE CHICKEN TENDER FRITTER 25%	80-100	2/5 lb.	365
07394	RTC GOLDEN BREADED CHICKEN TENDER FRITTER	75-95	2/5 lb.	365
07523	RTC ORIGINAL TENDERLOIN FRITTER	55-75	2/5 lb.	365
09711	RTC CHEF RED!' HOMESTYLE CHICKEN TENDERLOIN FRITTER 10%—EXTRA SMALL	100-116	2/5 lb.	365
09712	RTC CHEF RED!' HOMESTYLE CHICKEN TENDERLOIN FRITTER 10%—SMALL	84-94	2/5 lb.	365
09713	RTC CHEF RED!' HOMESTYLE CHICKEN TENDERLOIN FRITTER 10%—LARGE	62-72	2/5 lb.	365

FC = Fully cooked RTC = Ready to cook



PREPARATION INSTRUCTIONS

These are approximate times.

PRODUCT	CONVENTIONAL OVEN @ 400°F	CONVECTION OVEN @ 350°F	DEEP FRYER @ 350°F
RTC CHICKEN TENDERS*	20-25 min.	15-20 min.	3-5 min.
FC CHICKEN TENDERS	11-13 min.	10-13 min.	2.5-3.5 min.
CHEF RED!' TENDERS*	15-19 min.	12-16 min.	5-6 min.

*Always cook to an internal temperature of 165°F.



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