

Perfection Foods Company

Philadelphia, PA 19140 ○ www.perfectionfoods.com



9 Count Chicken Wellington in Puffs

Product Description

9 Chicken Wellington in Puffs

Item Description (for retail packaging)

A delicious combination of succulent chicken breasts accompanied by a mushroom duxelle, covered in a buttery puff pastry.

Ingredient Statement

Puff Pastry Dough:

Enriched flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin, Mononitrate, Riboflavin, Folic Acid), Partially Hydrogenated Soybean and Cottonseed Oil, Water, Soybean Oil, Salt, Monocalcium Phosphate Monohydrate, and Artificial Color.

Filling: Fully Cooked Chicken, Mushroom, Onions, Japanese Bread Crumbs (Bleached Wheat Flour, Yeast, Sugar, Salt), margarine (liquid soybean oil and hydrogenated soybean oil, water, salt, vegetable mono and diglycerides, soy, lecithin, sodium benzoate, citric acid, artificial flavor, colored with beta carotene, vitamin A (palmitate) added), Chopped Garlic, Salt, Parsley, Pepper.

Contains: Soy, Wheat

Cooking Instructions

Remove hors d'oeuvres from box and plastic tray and place on non-stick baking pan ½ inch apart. Bake on center rack of oven approximately 15 minutes or till golden brown

Conventional Oven:

Pre-heat to 350° F Bake 15-20 minutes

Convection Oven:

Pre-heat to 350° F Bake 12-15 minutes

For food safety and quality, follow cooking instructions. Product may be very hot after cooking. Cooking appliances vary in efficiency; time and/or temperature may need to be adjusted to achieve 165° F product temperature. **Not recommended for microwave.**

Shelf Life: 12 months in frozen condition (-10° F)

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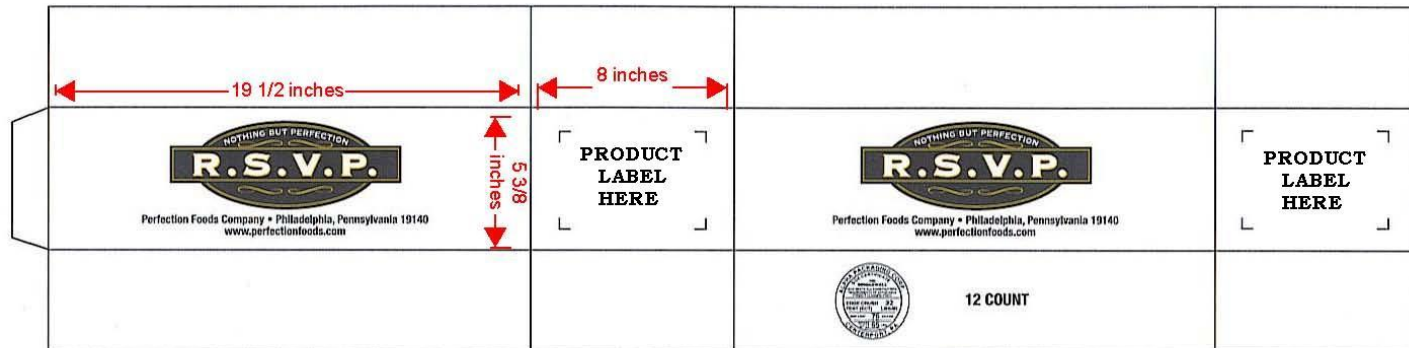
Packing information:

Unit UPC Code	Item	Piece/Unit	Units/Case	Unit Net Wt.	Unit Dimensions			Case Dimensions			Case Cube	Net Case Wt.	Pallet Qty		
					L	W	D	L	W	D			TI	HI	
7-35199-11100-7															
Master UPC Code 7-35199-11101-4	9CT Chicken Wellington in Puffs	9	12	6.2 oz	7.75"	6.25"	1.25"	19.375"	8.125"	5.75"	0.20	4.65 lbs	10	10	

Manufactured by:

Perfection Foods Company, Inc.
Philadelphia, Pa 19140 U.S.A.
www.perfectionfoods.com

Master Carton



COLOR: GCM1 BLACK 90 AND GCM1 GOLD

6-29-06

Product Code Date System

XXXYP**ER**BXXX

XXX - Julian Date

Y - Fiscal Year (Year-1)

PER - Perfection

BXXX - Batch Number

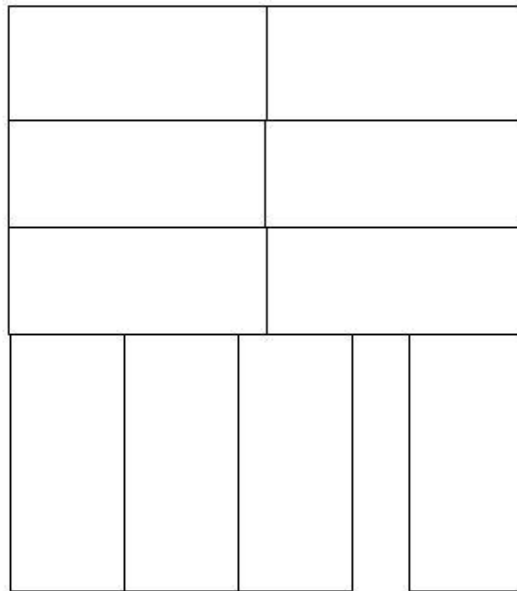
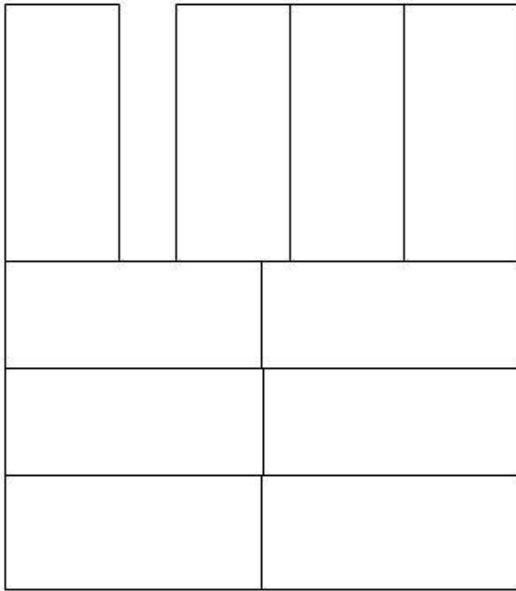
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Product HI and TI

Pallets are stacked 10 per layer up to 10 layers making sure labels are facing out. Layers must be alternated until you've reached 10 layers. There are 100 cases per

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pallet. Finished pallets are wrapped and stored in freezer. (Rectangles represent cases and how they are stacked per layer)



OPERATIONAL INFORMATION

MACHINE SETTING

Chicken Wellington

Air Pressure	Filling Knob	Skin Dimension	Dough Thickness	Dough Weight	Fill Weight	Total Weight
15	16	2.25 x 2.25	1.8	.028-.030	.018-.020	.048 - .050

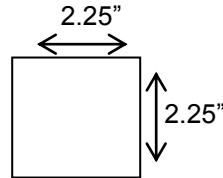
Sheeter Setting:

Rondo Setting:

Rondo Cutting setting:

Rondo Speeds:

Plastic Tray:



Microbiological Standards

A.	Total Aerobic Plate Count	less than 100,000/g
B.	Coliform	less than 100/g
C.	Staphylococcus aureus	less than 100/g
D.	Salmonella	Negative
E.	Listeria	Negative
F.	Yeast and Mold	less than 10/g
G.	E. Coli	less than 10/g

Metal Detector

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