



RECOMMENDED COOKING INSTRUCTIONS

As with all foods there are basic manufacturers recommended guidelines that should be followed to maximise the flavour & quality of the finished item.

- The product must be totally defrosted in the refrigerator until fully thawed before frying.
- It is essential to use good quality oil that is regularly clean and filtered in your deep fryer.
- Ideal frying temperatures vary between 170 – 190 degrees C depending on the size & weight of the product.
- Frying times are also variable depending on quantity & thickness of the product.
- A golden brown external appearance is desirable.

Important points:

- Safety first.
- Always check internal chicken temperature with a food thermometer.
- Meat products should be 70 degrees.
- Do not overcook.

These recommendations are only a guide; please contact Schnits Frozen Foods for more advice.