



Chicken Breast Fillet (5 x 7-8oz)

Product Images





Description

Class A fresh chicken breast fillets—skinless, boneless, and of unparalleled quality. Each raw fillet is meticulously calibrated to ensure uniform sizing throughout the tray, guaranteeing consistent cooking and presentation.

Additional Information

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Protein	28.9000
Salt	0.15
Size	kg
Pack Size	1
Storage Instructions	Store refrigerated <5°C, once opened use within 48 hours

