



Knockout in the INK is required if the INK is dark.
This customer code dates in BLACK.
Knockout in coating required

515.64

87.9

161.92

88.9

161.92

15

75

10.0

365.9
FOLD SIZE

215.9

75

SEAL AREA
INK/COATING FREE AREA

SEAL AREA
INK/COATING FREE AREA

PREPARATION INSTRUCTIONS HEAT FROM FROZEN.

CONVENTIONAL OVEN:

1. Preheat oven to 425°F (220°C). Thaw unopened sauce pouches in bowl of hot water (separation may occur).
2. Arrange chicken in single layer on parchment paper-lined baking sheet. Do not crowd.
3. Bake 15 – 18 minutes, turning once, or until golden and crispy.
4. Drizzle with hot sauce; toss to coat. Serve with ranch sauce for dipping.

NOT RECOMMENDED FOR MICROWAVE OVENS. REFRIGERATE LEFTOVERS IMMEDIATELY. INDIVIDUAL APPLIANCES VARY; THESE ARE GUIDELINES ONLY. HEAT THOROUGHLY TO AN INTERNAL TEMPERATURE OF 165°F (74°C).

MODE DE PRÉPARATION NE PAS DÉGELER AVANT DE RÉCHAUFFER.

1. Préchauffer le four à 425 °F (220 °C). Dégeler les sachets de sauce scellés dans un bol d'eau chaude (la séparation est normale).
2. Étaler le poulet sur une plaque à biscuits tapissée de papier parchemin. Ne pas tasser.
3. Réchauffer de 15 à 18 minutes, en le retournant une fois, ou jusqu'à ce qu'il soit doré et croustillant.
4. Napper le poulet de sauce piquante et bien enrober. Servir avec la trempette ranch.

LA CUISSON AU MICRO-ONDES EST DÉCONSEILLÉE. RÉFRIGÉRER IMMÉDIATEMENT LES RESTES. LE TEMPS DE CUISSON PEUT VARIER SELON L'APPAREIL; À TITRE INDICATIF SEULEMENT. BIEN RÉCHAUFFER JUSQU'À UNE TEMPÉRATURE INTERNE DE 165 °F (74 °C).

Turn these bites into Nashville-style sandwiches by layering chicken, sweet pickles and ranch sauce inside two slices of white bread.
Confectionnez des sandwiches style Nashville avec des bouchées de poulet, des cornichons sucrés et de la sauce ranch entre deux tranches de pain blanc.

Try this...
À essayer...

Ingredients: Breaded seasoned chicken bites; Chicken, Water, Enriched wheat flour, Toasted wheat crumbs, Corn starch, Soybean oil, Flavours (contains modified corn starch), Modified milk ingredients, Salt, Corn flour, Garlic powder, Wheat gluten, Baking powder, Sodium phosphate, Spices, Hot pepper sauce powder (hot red peppers, white vinegar, salt), Buttermilk ranch dipping sauce: Water, Soybean oil, Buttermilk (milk, salt, bacterial culture), Sugar, Frozen egg yolk, Modified corn starch, Salt, Buttermilk powder, Modified milk ingredients, Garlic, Dried onion, Garlic powder, Canola oil, Seasoning (contains yeast extract), Spices (mustard), Herbs, Soy lecithin, Xanthan gum, Cellulose gum, Lactic acid, Citric acid, Polysorbate 60. Nashville-style hot sauce: Coconut oil, Canola oil, Butter (milk), Salt, Water, Sugars (brown sugar), Dried onion, Garlic powder, Spice extracts, Spices, Citric acid, Disodium EDTA, Sodium benzoate, Potassium sorbate.

Ingédients : Bouchées de poulet panées assaisonnées : Poulet, Eau, Farine de blé enrichie, Chapelure de blé grillée, Amidon de maïs, Huile de soja, Saveur (contient amidon de maïs modifié), Substances laitières modifiées, Sel, Farine de maïs, Poudre d'ail, Gluten de blé, Poudre à pâte, Phosphate de sodium, Épices, Poudre de sauce au piment fort (piments forts, vinaigre blanc, sel), Trempette ranch au babeurre : Eau, Huile de soja, Babeurre (lait, sel, culture bactérienne), Sucre, Jaune d'œuf congelé, Amidon de maïs modifié, Sel, Poudre de babeurre, Substances laitières modifiées, Ail, Oignon séché, Poudre d'ail, Huile de canola, Assaisonnement (contient extrait de levure), Épices (moutarde), Fines herbes, Lécithine de soja, Gomme xanthane, Gomme de cellulose, Acide lactique, Acide citrique, Polysorbate 60. Sauce piquante style Nashville : Huile de noix de coco, Huile de canola, Beurre (lait), Sel, Eau, Sucres (cassonade), Oignon séché, Poudre d'ail, Extraits d'épices, Épices, Acide citrique, EDTA disodique, Benzoate de sodium, Sorbate de potassium.

Nutrition Facts / Valeur nutritive		Per pour		About 4 chicken bites environ 4 bouchées de poulet (112 g)		2 tbsp dipping sauce 2 c. à soupe de trempette (30 mL)		2 tbsp hot sauce 2 c. à soupe de sauce piquante (30 mL)	
Calories		Amount	% DV*	Amount	% DV*	Amount	% DV*	Amount	% DV*
Fat / Lipides		10 g	13 %	6 g	8 %	23 g	31 %	14 g	18 %
Saturates / saturés		2 g		1 g		5 g		1 g	
+ Trans / trans		0.1 g	11 %	0 g		0.1 g	71 %	0.1 g	
Carbohydrate / Glucides		25 g		3 g		4 g		4 g	
Fibre / Fibres		1 g	4 %	0 g	0 %	1 g	4 %	1 g	1 %
Sugars / Sucres		1 g	1 %	2 g	2 %	1 g		1 g	
Protein / Protéines		17 g		0.4 g		0.4 g		0.4 g	
Cholesterol / Cholestérol		40 mg		10 mg		5 mg		5 mg	
Sodium		560 mg	24 %	230 mg	10 %	490 mg	21 %	490 mg	21 %
Potassium		300 mg	6 %	20 mg	1 %	75 mg	2 %	75 mg	2 %
Calcium		40 mg	3 %	10 mg	1 %	10 mg	1 %	10 mg	1 %
Iron / Fer		1.5 mg	8 %	0.2 mg	1 %	1 mg	6 %	1 mg	6 %

*DV = Daily Value
*VQ = valeur quotidienne

*5% or less is a little, 15% or more is a lot
*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

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June 19, 2019

Artwork Created at Dimensions Shown:
100 %

PROJECT DETAILS

Product Vendor
Grand River Foods
LBI Docket Number
632013

Loblaw Production Artist
Trevor Toop
Project Code
U135738

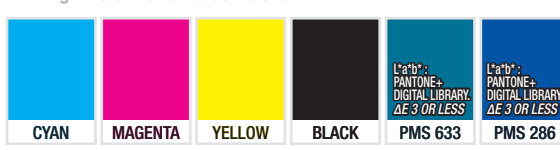
Loblaw Designer
Virginia Law
Brand
PC

LBI SAP Specification ID
500000044645
Variety
Bites - Nashville Style
LBI SAP Change Number
000000000000
Size / Count
700 g Carton
WF Table
11.1

PRINTING DETAILS

Printer & Plant
Paperworks / Kitchener, Ontario

Printing Inks & L*a*b* Value Details



Print Method / LPI
Lithography / 150 lpi

Proxy Colours Do Not Print



BOEHMER BOX® A COMMERCIAL COMPANY	Design #: 24539
Customer:	Grand River Foods Ltd.
Product:	800G WINGLESS WINGS
Style:	CSSE-E
Size:	161.92 x 88.90 x 215.90
Area:	1791.47
O/A Size:	365.9 x 615.64
Folded size:	365.9 x 250.82
Board:	700um CRB SIZED
Grain Dir:	horizontal
View Side:	outside
Designer:	Anika McConkey
Date:	Wednesday, May 28, 2014
Approved:	YES(ALT REF K19803A)

Secondary Materials & Windows	
Aperture Size:	
Material roll width x cut length:	X
Material Type:	
CAC Reply:	
PHYSICAL SAMPLE REVIEWED:	

PHYSICAL SAMPLE REVIEWED:
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Page 1 of 1 Revision Date: 14010014
Boehmer Box Approval for Structure & Tinting Manager

Revision History:
REV/Details/Designer/Date
(A) CHANGE FLAP HEIGHT AS REQUESTED BY CUSTOMER HJM 22 MAY 2014
BASED ON DW24484