







FRESH PRESSED CHICKEN CUTLETS

76508 | PRESSED CHICKEN CUTLETS SINGLE LOBE 80/40Z

76505 | PRESSED CHICKEN CUTLETS SINGLE LOBE 64/50Z

76510 | PRESSED CHICKEN CUTLETS SINGLE LOBE 56/60Z

76513 | PRESSED CHICKEN CUTLETS DOUBLE LOBE 56/60Z

76514 | PRESSED CHICKEN CUTLETS SINGLE LOBE 45/70Z

76501 | PRESSED CHICKEN CUTLETS DOUBLE LOBE 45/70Z

76512 | PRESSED CHICKEN CUTLETS SINGLE LOBE 40/80Z

76511 | PRESSED CHICKEN CUTLETS DOUBLE LOBE 40/80Z

INSPIRATION

Chicken cutlets or "pressed" chicken breasts have been used in traditional French, American, German, Italian and Asian dishes for hundreds of years. This product is pressed and ready to bread, pan fry, bake or deep fry. A winning menu item every time!

ATTRIBUTES

- LABOR SAVER Let us do the work for you!
- Made in-house & pressed from fresh chicken breasts.
- Great for Chicken Parmesan, Milanese and more...
- Use for authentic German style schnitzel.
- Individually Vacuum Sealed | 5 day shelf @ 34F.

PATENTED TECHNOLOGY | Only at Latina

UNIQUE TECHNOLOGY FOR UNRIVALED PRODUCT QUALITY

We use patented technology to gently flatten and tenderize portions of fresh boneless chicken breasts to perfection. Twisted pentagon-shaped kneading drums are used to achieve superior flattening ratios. The special massaging effect works primarily by stretching instead of ripping and tearing muscle fibers.

OPTIMAL TEXTURE AND BITE

The patented technology preserves fiber structure resulting in unrivaled quality of bite, texture and taste.

INCREASED MARINADE AND BRINE ABSORPTION

This unique method breaks down the collagen and change the fiber structure of meat portions which leaves meat more pliable, resulting in increased brine and marinade absorption.





