Item # 07466

**Ingredients:** Processed From: Salt, Monosodium Glutamate, Modified Food Starch, Sodium Tripolyphosphate (14.55%), Sugar, Extract Of Red Pepper, Spices (Including Paprika), Dehydrated Onion And Garlic.

**Flavor Profile:** Highly seasoned, spicy hot marinade mix formulated for use with Marinade Breading to add texture for fried products. Taste: Hot, spicy throughout product. Color: Does not darken.

**Application:** Excellent way to create signature hot wings. Fry them “naked” or with Marinade Breading. Toss in sauce for wet wings. Great for spicy bone-in chicken or chops. Marinate 4 to 24 hours before breading or frying.

**Store in cool dry place:** Product should be held at ambient (45-85F / <60% R.H.), clean and dry conditions during both storage and shipment.

**Shelf Life:** Up to 180 days when held at proper conditions.

**UPC:** 66304607466

**Case Dimensions:** 12” x 15” x 14”

**Net Weight:** 30 LB (13.6 kg)

**Pallet Info:** Pallet Dims (40x48x48) - 4 Layers - 11 Cases per Layer
5 BEST TIPS FOR MARINADE

1. Marinade works best for tough cuts of meat like flank steak.

2. Marinating meat is an easy way to prep meals ahead.

3. When marinating use a non-reactive material like stainless steel, glass or plastic never aluminum.

4. Only used leftover marinate after cooking for 3 minutes to kill bacteria.

5. Beef can marinate for 24 hours while more tender meat like fish only needs 15 minutes to an hour.