

Whole muscle

# BUTTERMILK has landed.

Galipo\*  
food company



Buttermilk  
marinade



**WHOLE MUSCLE CHICKEN BREAST FILLET,  
MARINATED IN A BUTTERMILK BLEND AND  
COVERED IN A CRUNCHY GOLDEN CRUMB**

**094423 - Chicken, Buttermilk Burger 1.2Kg Inghams (H)**





# INTRODUCING BUTTERMILK CHICKEN BREAST BURGERS

**WHOLE MUSCLE CHICKEN BREAST FILLET,  
MARINATED IN A BUTTERMILK BLEND AND  
COVERED IN A CRUNCHY GOLDEN CRUMB**

Delight your customers with the mouthwatering taste of our Buttermilk Chicken Breast Burgers. Crafted from tender whole muscle chicken breast, marinated in a rich buttermilk blend for exceptional flavour and coated in a crispy, golden crumb, these burgers are as satisfying as they are versatile.

## PRODUCT INFORMATION

Product Code: 5536000	APN: 9358553100731
Approx. Unit Weight: 130g	TUN: 09358553008884
Approx. Unit Per Pack: 9	Carton Dimensions: H 153 x W 268 x D 423 (mm)
Carton Contents: 5 x 1.2 kg	Pallet Configuration: 10 Items x 6 Layers, Total 60



## FEATURES & BENEFITS

- ✓ 100% Aussie Chicken
- ✓ No added preservatives
- ✓ No added hormones
- ✓ Ideal for pubs, clubs, bistro, take-aways, petrol & convenience







## INGREDIENTS

Chicken (60%), **Wheat** Flour, Water, Vegetable Oils, Thickeners (1420, 1404, 1412), Salt, **Wheat** Gluten, Mineral Salts (450, 500, 541, 451, 452), Spices (**Wheat**) (Incl. Celery), Maize Flour, Sugar, Herbs (Wheat), Yeast & Yeast Extract, Soy Flour, Emulsifier (322 (**Soy**)), Acidity Regulator (330), Natural Flavours, Tapioca Starch, Buttermilk Powder (0.2%) (**Milk**), Dehydrated Garlic, Spice Extracts.

**Contains Wheat, Gluten, Soy, Milk.**

**May Be Present: Egg.**

No Artificial Colours, Flavours Or Added Preservatives.

## NUTRITION INFORMATION

Servings Per Package: Approx. 9 Serving size: 130g			
	Quantity Per Serving	%DI Per Serving*	Quantity Per 100g
Energy (kJ)	985	11.3 %	758
Protein (g)	19.8	39.5 %	15.2
Fat, Total (g)	12.2	17.5 %	9.4
- saturated (g)	1.3	5.4 %	1.0
Carbohydrates (g)	11.2	3.6 %	8.6
- Sugar (g)	3.3	3.6 %	2.5
Sodium (mg)	481	20.9 %	370

All values specified above are averages.  
\*Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.







## **BUTTERMILK KATSU SANDO**

**SERVES 2**

Create the perfect Buttermilk Chicken Katsu Sando with this simple and delicious recipe. Start by preparing a fresh slaw using finely shredded green and purple cabbage, julienned carrot, and a tangy dressing made with rice vinegar, sesame oil, sugar, and a pinch of salt. Toss the slaw until evenly coated and set aside.

Cook two Buttermilk Chicken Breast Burgers according to the package instructions until golden and crispy. While the chicken rests, spread a thin layer of mayonnaise on one side of four slices of thick-cut white bread with the crusts removed. Drizzle tonkatsu sauce over the cooked chicken burgers, then place each burger on a slice of bread.

Add a generous layer of slaw on top and finish with a second slice of bread, mayonnaise side facing in. Gently press the sandwiches, slice for a classic sando presentation, and serve with extra tonkatsu sauce on the side.

Perfect for lunch or a casual dinner, these Katsu Sandos are a satisfying fusion of crispy, creamy, and tangy flavours!







## ULTIMATE DOUBLE BUTTERMILK CHICKEN BURGER

### SERVES 1

Indulge in the ultimate Double Buttermilk Chicken Burger, stacked to perfection with layers of bold flavours and satisfying textures.

Start by cooking two Buttermilk Chicken Breast Burgers until golden and crispy. Lightly toast a brioche bun for a warm, buttery base.

On the top half of the bun, spread a generous layer of aioli, then layer tangy pickles and a slice of creamy cheese. Next, stack one crispy chicken patty, followed by another slice of cheese and the second patty for double the indulgence.

On the bottom half of the bun, spread aioli, add crisp lettuce, and finish with thin slices of zesty Spanish onion. Carefully assemble the burger and serve with hot, golden chips for a meal that's as impressive as it is delicious.

