



Troubleshooting Quick Guide to Producing Top Quality Genuine Broaster Chicken®



CORRECT



INCORRECT

Problem: Cooked product is too light.

Cause: Heavy drop-off of coating will increase filtering and shorten oil life.

Solution: Before cooking, refrigerate coated chicken for a minimum 45 minutes (until coating becomes tacky)



CORRECT



INCORRECT

Problem: Thighs not cooked thoroughly, poor appearance.

Cause: Thigh joints not snapped so that the bone is exposed in order to allow even cooking.

Solution: Before marinating, snap thigh joints when trimming chicken.



CORRECT



INCORRECT

Problem: Product dark and greasy.

Cause: Chicken not drained thoroughly before coating. Wet product will produce a heavier coating during coating process increasing oil absorption and producing a higher calorie product - will also increase oil and coating usage.

Solution: After marinating, drain chicken for a minimum of 45 minutes under refrigeration, then lightly dust chicken and tap off excess coating. Allow to set up under refrigeration for 45 minutes.



CORRECT



INCORRECT

Problem: Product too dark.

Cause: Coated, uncooked chicken held longer than recommended maximum 12-hour hold time.

Solution: Discard coated, uncooked chicken when 12-hour hold time has been exceeded.

Problem: Product too dark.

Cause: Improperly filtered or overused oil.

Solution: Filter oil and replace if needed



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CORRECT



INCORRECT

Problem: Inconsistent product.

Cause: Broaster Foods® coatings and marinades were not used, resulting in inconsistent color, oil absorption, or moisture retention.

Solution: Follow procedures by Broaster® Company.



CORRECT



INCORRECT

Problem: Product has dark spots.

Cause: Unauthorized addition of other spices added to product - in addition to producing a darker coating, also shortens oil life as spices break down in oil more quickly.

Solution: Follow procedures by Broaster® Company.

Problem: Product has dark spots.

Cause: Improperly filtered oil.

Solution: Filter oil.



CORRECT

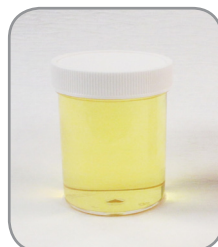


INCORRECT

Problem: Chicken has dried out appearance and/or flavor.

Cause: Recommended holding time of finished product exceeded.

Solution: For optimal quality, serve chicken within first hour after cooking.



CORRECT



INCORRECT

Problem: Product has off flavor, rancid smell, poor appearance, and/or poor quality.

Cause: Oil is past useful life and has broken down.

Solution: Replace oil.