

Frito-Lay snacks: check the exact product

U.S. product examples | Sources checked October 17, 2026

A brand name alone cannot establish ingredient origins or halal status.

Fritos Original Corn Chips

Exact record: U.S. 4 1/4 oz bag, UPC 028400420495.

Listed ingredients: corn, corn oil and salt.

Manufacturer record date: July 7, 2022. Retrieved October 17, 2026; match the current pack.

This record does not establish halal certification and does not cover other flavours or countries.

Lay's Classic Potato Chips

Ingredients in this record: potatoes, vegetable oil (canola and/or corn and/or soybean and/or sunflower oil) and salt.

Exact record: U.S. 8 oz bag, UPC 028400199148.

Manufacturer record date: September 5, 2025.

The sources checked do not establish halal certification or the ingredients of other Lay's flavours.

At the shelf

Match the country, flavour, pack and UPC. Read the full ingredient list. If an origin is unclear and matters to your dietary practice, ask the manufacturer about that exact product and lot. Check current halal certification separately.

Questions behind the label

What about enzymes?

An unspecified enzyme does not identify its source. Do not infer pork from a flavour name or absence from a dietary list. Evidence about one ingredient does not verify every ingredient and process.

What about Doritos and Cheetos?

Check each Doritos, Cheetos or other seasoned variety separately. Read the ingredient list and ask about cheese enzymes or flavourings when their source is not identified. Match the exact product and country.

Is kosher or no pork the same as halal?

No. Each claim answers a different question. Confirm the certifier, its standard and the exact product covered. Do not infer halal certification from an ingredient list or a kosher claim.

Manufacturer sources

[Fritos SmartLabel: UPC 028400420495](#)

Record dated July 7, 2022. The ingredient panel was read through this manufacturer page.

[Lay's SmartLabel: UPC 028400199148](#)

Record dated September 5, 2025.

Sources retrieved October 17, 2026.

Keep checking

[Read the latest online guide](#) | [Send a correction](#)

Recipe food safety: do not wash raw chicken. Marinate in the refrigerator. Cook chicken to 165 F (74 C) in the thickest part using a food thermometer. Use clean utensils and plates for cooked food.

USDA chicken safety: [cooking](#) | [washing](#)

TEX-MEX CHICKEN QUESADILLAS WITH HABICHUELAS ROSADAS

Have a craving for something salty, cheesy and crunchy but don't want to reach for a bag of chips? These Tex-Mex style Chicken Quesadillas make a delicious and satisfying meal. Served with salsa, sliced avocado and pink beans—they're full of tangy flavor. Spice them up with hot salsa, or keep it on the mild side. It's up to you.

YOU'LL NEED...

Quesadillas

- 3 chicken breasts
- salt, pepper,
- 1 teas. Mexican chili powder
(garlic powder, paprika, cayenne or ancho chili, oregano, cumin)
- 1/4 cup lime juice
- 8-10 flour tortillas
- 10 oz. CABOT cheddar or monterey jack cheese
- sealable plastic bag or container
- cast iron skillet or grill

Habichuelas Rosadas (Mexican Pink Beans)

- 1 can GOYA Pink Beans
- 1 onion, chopped
- Mexican chili powder (to taste)
- salt
- vegetable oil or chicken fat

Sides (Optional)

- 1 avocado, sliced
- LA MEXICANA fresh Mexican salsa: mild, medium or hot.
- chopped cilantro (green coriander)
- sour cream, or Greek-style plain yoghurt



Chicken Quesadillas

DIRECTIONS

1. Do not wash raw chicken. Keep raw juices separate from other foods. Clean hands, utensils and surfaces.
2. MIX chili powder, salt, lime juice and vegetable oil in a sealable bag or container. Add chicken breasts, coating all sides. Set aside.
3. HEAT pot over medium-low.
4. FRY chopped onion in oil until translucent.
5. ADD Pink Beans with water from can, Mexican chili powder, and salt to onions. COVER, cooking on low.
6. HEAT skillet or grill on medium-low.
7. When grill is HOT, place chicken breasts and grill both sides to 165 F (74 C), measured in the thickest part with a food thermometer.
8. REMOVE chicken breasts and set aside to cool.
9. CHECK beans. Add water as needed to keep from burning.
10. SLICE chicken and cheese thinly.
11. PLACE flour tortillas on ungreased heated skillet (medium-low heat). Place cheese, then chicken slices over half the tortilla.
12. FLIP tortilla in half once edges of cheese begins to melt.
13. TORTILLA will be golden brown and crispy on the bottom.
14. REPEAT until all quesadillas are cooked.
15. SERVE with Pink Beans, salsa, avocado and/or sour cream.

USDA chicken safety: cooking | washing