

# Tender chicken strips caramelized with our popular teriyaki sauce

### **Nutrition Facts**

Serving Size 2.85oz (80.79g) Servings Per Container about 240

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Calories 146 Calor	ries from Fat 20	
	% Daily Value*	
Total Fat 2.5g	3%	
Saturated Fat 10	3%	

Cholesterol 53mg	15%	
Sodium 414mg	19%	
Total Carbohydrate 14g	5%	
Dietary Fiber 0g	0%	
Sugars 14g		

#### Protein 15g

Trans Fat 0g

Vitamin A	2%	•	Vitamin C 0%
Calcium	2%	•	Iron 6%

Percent Daily Values are based on a 2 000

(240) 2.85 oz servings per case. (6) 7.15 lb bag. 42.9 lb Net W£ Case Information: Item# 73001 Case L x W x H: 16.32" x 14.06" x 12.63" Cube: 1.68 Tl x HI:8x6 Gr. Cs Wt: 45.12 lb Shelf Life: Frozen 12 months at 6°F +/- 10°F

# INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

SEASONED CHICKEN LEG MEAT STRIPS (CHICKEN LEG MEAT, WATER ISOLATED SOY PROTEIN, SEASONING (WATER. SOY SAUCE ( WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, SALT, CARAMEL COLOR, CONTAINS LESS THAN 2% MOLASSES, YEAST EXTRACT, XANTHAN GUM, LACTIC ACID, AND NATURAL FLAVOR), SEASONING (SUGAR, PEPPER, MUSTARD SEED, CELERY SEED, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT), AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATE]. SAUCE (SUGAR, WATER, BROWN SUGAR, SOY SAUCE( WATER, SOYBEANS, SALT, WHEAT FLOUR), CONTAINS LESSS THAN 2% OF MODIFIED CORN STARCH. SALT, YEAST EXTRACT, CARAMEL COLOR, SESAME OIL, SESAME SEEDS, XANTHAN GUM, LACTIC ACID, NATURAL FLAVOR].

CONTAINS: SOY AND WHEAT

## BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

### Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized Reduce time by 6 - 8 minutes if product is thawed.

#### SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve, #12 scoop is recommended. Portioning size may vary by individual practice

CN Equivalency = 2 M/MA

Skillet/Pan Fry (good) (product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan, Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.



Asian Food Solutions Inc.

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