



New Orleans/ Mandarin Chicken

#73002



Grilled marinated chicken strips covered in our sweet savory sauce.

Nutrition Facts

Serving Size 1 portion (80g)
Serving Per Container about 40

Amount Per Serving	
Calories 140 Calories from Fat 25	
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 450mg	19%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 13g	
Protein 13g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

For more information contact:
info@asianfoodsolutions.com

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS CN*=2 M/MA

CHICKEN THIGH STRIPS (WITH WATER, SOY SAUCE [WATER, SALT, SOYBEANS, SUGAR, WHEAT FLOUR, CARAMEL COLOR, LACTIC ACID, SODIUM BENZOATE] ISOLATED SOY PROTEIN PRODUCT, MUSHROOM FLAVORED SOY SAUCE [WATER, SALT SOYBEANS, WHEAT FLOUR], CARAMEL COLOR, SUGAR, NATURAL AND ARTIFICIAL FLAVOR, DISODIUM 5-INOSINATE AND DISODIUM 6-GUANYLATE, SODIUM BENZOATE] SEASONING [SUGAR, PEPPER, MUSTARD SEED, GARLIC, WHEAT FLOUR, FRUCTOSE, THYME, CELERY SEED, XANTHAN GUM, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT], AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM PHOSPHATE), BROWN SUGAR, OYSTER FLAVORED SAUCE [OYSTER EXTRACTIVES (OYSTER, WATER, SALT), SUGAR, WATER, SALT, MODIFIED CORN STARCH, CARAMEL COLOR], WATER, MODIFIED FOOD STARCH, SHERRY WINE REDUCTION, MODIFIED POTATO STARCH

CONTAINS: DAIRY, SOY, WHEAT

BASIC HEATING INSTRUCTIONS:

Per (1) 7.1 lbs chicken with sauce

Avg 240 / 2.85 oz; 42.9 lbs case;
(6) 7.15 lbs chicken & sauce.

CASE INFORMATION: Item # 73002
Case L x W x H :16.32x12.875x12.875
Cube: 1.68 TI x HI: 8x6 Gr. Cs Wt: 44.2 lbs

Convection/Conventional oven (best)
Pre-heat oven to 350°F / 400°F. Place chicken on a sheet pan. Bake in oven for 20-25 minutes until it reaches 165°F, until sauce is caramelized. Reduce time to 6-8 minutes if product is thawed.

Skillet/Pan Fry (good)
(products must be thawed)
Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165°F for at least 15 seconds.

Boll in Bag (fair)
(thawing product first is recommended)
Place sealed chicken bags in boiling water/steamer for 20-25 minutes. Boiling time increases to 35-40 minutes if frozen.

SERVING
Make sure food temperature is 165°F or above. Place cooked chicken in a serving pan. Mix well and then serve.

