

Spicy Chicken #73003

Tender strips of seasoned chicken in our unique spicy ginger and garlic sauce.

Nutrition Facts

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

Calories 100 Ca	alories from Fat 25
	% Daily Value
Total Fat 2.5g	4%
Saturated Fat 0.5	ig 3 %
Trans Fat 0.0g	
Cholesterol 50m	ng 17 %
Sodium 450mg	19%
Total Carbohydr	rate 5g 2%
Dietary Fiber 0g	0%
Sugars 3g	
Protein 13g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	 Iron 6%

For more information contact: info@asianfoodsolutions.com

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

CHICKEN - 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, POTASSUM PHOSPHATE), WATER, OYSTER FLAVORED SAUCE [OYSTER EXTRACTIVES (OYSTER, WATER, SALT), SUGAR, WATER, SALT, MODIFIED CORN STARCH, CARAMEL COLOR]}, SOY SAUCE (WATER, SALT, SOYBEANS, SUGAR, WHEAT FLOUR, CARAMEL COLOR, LACTIC ACID, SODIUM BENZOATE), SAUCE - BROWN SUGAR, MODIFIED FOOD STARCH, GARLIC POWDER, SPICES, MUSHROOM FLAVORED SOY SAUCE [WATER, SALT, SOYBEANS, WHEAT FLOUR] CARAMEL COLOR, SUGAR, NATURAL AND ARTIFICAIL FLAVOR, DISODIUM 5-INOSINATE AND DISODIUM 5-GUANYLATE, SODIUM BENZOATE], CRUSHED CHILI PEPPERS MODIFIED POTATOE STARCH, SHERRY WINE REDUCTION, CHICKEN FLAVOR (MALTODEXTRIN, CHICKEN BROTH, SALT, DISODIUM INOSINATE AND DISODIUM GUANYLATE), SOYBEAN OIL CONTAINS: DAIRY, SOY WHEAT 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 # 73003 Case L x W x H :16.32x12.875x12.875 Cube: 1.68 Tl x Hl: 8x6 Gr. Cs Wt: 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 18-20 minutes until it reaches 165°F, steamy hot. Reduce time to 6-8 minutes if product is thawed.

Skillet/Pan Fry (good) (thawing product first is recommended) Place thawed chicken in skillet or frying pan and heat contents to a minimum of

Boil in Bag (fair)

165°F for at least 15 seconds.

(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.

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



Asian Food Solutions, Inc.