

New Orleans/ Mandarin Chicken #73002



Grilled marinated chicken strips covered in our sweet savory sauce.

Nutrition Facts

Serving Size 2.85oz (81g)
Servings Per Container about 240

Amount Per Serving	
Calories 150	Calories from Fat 25
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 0.5g	4%
Trans Fat 0g	
Cholesterol 60mg	21%
Sodium 460mg	19%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

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

(240) 2.85 oz servings per case,
(6) 7.15 lb bags. 42.90 lb Net Wt.
Case Information: Item# 73002
Case L x W x H: 17.25" x 13.25" x 13.125"
Cube: 1.74 TI x HI: 8x6 Gr. Cs Wt: 44.79 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F
GTIN# 0085623500512

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

Chicken leg meat, New Orleans sauce [sugar, water, brown sugar, salt, (salt, sea salt), contains less than 2% of molasses, soybeans, wheat flour, modified corn starch, potassium chloride, yeast extract, sesame paste, garlic, xanthan gum, chili peppers, spices, cultured dextrose, maltodextrin], water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

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.

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.

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.



Asian Food Solutions®

NUTRITION . TASTE . VALUE

For more information contact:
info@asianfoodsolutions.com

CN Equivalency = 2 M/MA