

Teriyaki Chicken Gluten Free #73005



Fully cooked chicken strips caramelized with our gluten free Teriyaki sauce.

Nutrition Facts

Serving Size 2.85oz (81g)
Servings Per Container about 159

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 440mg	18%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%

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

(159) 2.85 oz servings per case,
(4) 7.15 lb bag. 28.6 lb Net Wt.
Case Information: Item# 73005
Case L x W x H: 17" x 13" x 9.5"
Cube: 1.21 TI x HI:8x8 Gr. Cs Wt: 30.35 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F
GTIN# 00856235005156

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

Chicken leg meat, gluten-free teriyaki sauce (sugar, water, soybeans, salt, contains less than 2% of molasses, modified corn starch, yeast extract, potassium chloride, sesame oil, xanthan gum, and lactic acid), 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 seed, ground celery seed, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

CONTAINS: SOY

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 .



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