

# Japanese Cherry Blossom Chicken #72005 Whole Grain



**Whole grain battered chicken chunks tossed with a sweet and sour cherry sauce.**

## Nutrition Facts

Serving Size 3.9oz (110g)  
Servings Per Container about 176

Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 35
<b>% Daily Value*</b>	
<b>Total Fat</b> 4g	<b>6%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 27g	<b>9%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 14g	
<b>Protein</b> 13g	
Vitamin A 0%	Vitamin C 4%
Calcium 0%	Iron 7%

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

(176) 3.9 oz servings per case. 42.9 lb Net Wt.  
(6) 5 lb chicken & (6) 2.15 lb sauce.  
Case Information: Item# 72005  
Case L x W x H: 17.25" x 13.25" x 13.125"  
Cube: 1.74 TI x HI:8x6 Gr. Cs Wt: 44.55 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F  
GTIN# 00856235005033

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

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **CHERRY BLOSSOM SAUCE:** Water, Sugar, Distilled White Vinegar, Tomato Paste, Modified Corn Starch, Contains less than 2% Cherry Juice Concentrate, Orange Juice Concentrate, Salt, Maltodextrin, Cultured Dextrose, Citric Acid, Paprika, Sodium Citrate, Xanthan Gum, and Natural Flavor.

CONTAINS: WHEAT AND EGGS

## BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

### BREADED CHICKEN PIECES

#### Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

### SAUCE IN BAG (product must be thawed)

#### Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

#### Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

### SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



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Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount \*. Row 1: Chicken Boneless (FBG pg 1-31), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, (blank), (blank), (blank), 2.2049.

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is\*, Divide by 18\*\*, Creditable Amount APP\*\*\*. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹, (blank), (blank), (blank), (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz), (blank), (blank), (blank), (blank), 2.00.

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature [Handwritten Signature]

Co-President Title

Printed Name Lincoln Yee

Date 8/11/2017

Phone Number (888) 499-6888



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Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

Manufacturer: Asian Food Solutions Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, Creditable Amount A ÷ B. Rows include Bread type coating, Batter type coating, and Total Creditable Amount 0.50.

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature [Handwritten Signature]

Co-President Title

Lincoln Yee Printed Name

8/11/2017 Date

(888) 499-6888 Phone Number