

Thai Sweet Chili Chicken

#73004



Tender chicken strips in a sweet and spicy Thai chili sauce.

Nutrition Facts

Serving Size 2.85oz (80.79g)
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 440mg **18%**

Total Carbohydrate 15g **5%**

Dietary Fiber 0g **0%**

Sugars 11g

Protein 15g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 6%

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

(240) 2.85 oz servings per case,
(6) 7.15 lb bag. 42.9 lb Net Wt.
Case Information: Item# 73004
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# 00856235005149

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

Chicken leg meat, spicy Thai sweet chili sauce (sugar, water, maltodextrin, garlic, chili peppers, rice vinegar, salt, contains less than 2% of modified corn starch, pineapple juice concentrate, citric acid, onion powder, acetic acid, xanthan gum), 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, ground celery 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.



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For more information contact:
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CN Equivalency = 2 M/MA



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

Product Name: Thai Sweet Chili Chicken-Gluten Free Code No.: 73004
 42.9 lbs/6- 7.15 lbs chicken & sauce
 Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz.

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount¹				1.6635

*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.

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***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.0

*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 2.85 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 2.85 oz. 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.

Lincoln Yee
 Signature
 Lincoln Yee
 Printed Name

Co-President
 Title
8/11/2017
 Date
(888) 499-6888
 Phone Number



Innovation through Nature

Nutritional Profile

SUPRO® 516 Isolated Soy Protein

Typical Quantity per 100 g Product

CALORIES	
From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories¹	383 kcal
Protein (Nx6.25)	
As-Is	89 g
Moisture Free Basis	94 g
PROXIMATE	
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
MINERALS	
Calcium	200 mg
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
Biotin	Not Available
Choline Chloride	Not Available
Folic Acid	200 mcg
Niacin	0.3 mg
Pantothenic Acid	0.2 mg
Riboflavin (B ₂)	0.1 mg
Thiamin (B ₁)	0.2 mg
VITAMINS	
Vitamin A	Not Detected
Vitamin B ₆	Not Available
Vitamin B ₉	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

¹Calories calculated per US FDA regulation 21CFR101.9. Please consult local nutrition labeling regulations for appropriate calorie calculation.

Amino Acid Content	Typical g AA/100g Product	Typical g AA/100g Protein	Ref. Pattern ² mg/g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

¹AOAC, Method 985.28, Method 994.12 and Method 988.15

²Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

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