



# General Tso's Chicken

Product Code: 8-52724-15563-0

*This sweet sauce has just a hint of heat and when paired with our signature chicken it's no wonder General Tso's Chicken is one of the most popular Asian dishes in America.*

**This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.**



**Pack size: 6 - 5 lb. Chicken, 6 - 36 oz. Sauce**

**Ingredients:**

Chicken: Dark meat chicken chunks, water, comstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger and green onion.

Sauce: Sugar, water, vinegar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, garlic, chili powder, orange peel powder, ginger and green onion

Allergens: Egg products, soy, wheat, and citrus

Made in the USA

## Nutrition Facts

Serving Size 3.6 oz. (100g)  
Servings Per Container 192

Amount Per Serving		Calories from Fat 27	
Calories 170			
		% Daily Values*	
<b>Total Fat</b> 3g			<b>5%</b>
Saturated Fat 0.5g			<b>3%</b>
Trans Fat 0g			
<b>Cholesterol</b> 40mg			<b>13%</b>
<b>Sodium</b> 361mg			<b>15%</b>
<b>Total Carbohydrate</b> 23g			<b>8%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 13g			
<b>Protein</b> 11g			<b>22%</b>
Vitamin C 2%		Iron 4%	

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**Child Nutrition**

Meat/Meat Alternate 2.88 oz. raw chicken  
Yield 2 oz. cooked chicken per portion

Recommended serving size:  
3.6 oz. = 2.5 oz. chicken and 1.1 oz. sauce

Approximate servings per case: 192

This 3.6 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

*Lore Eipelding*

Vice President

Date: 3/9/2017

**SUGGESTED SPECIFICATION**

Case to contain:

- 6/5# chicken and 6/36 oz. sauce
- 192/ 3.6 oz. servings per case

May not contain:

- MSG, artificial coloring or flavoring
- Isolated soy protein
- Peanuts or peanut oil

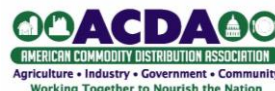
Bid Yang's 5<sup>th</sup> Taste #15563-0 or pre-approved equal only

**Preparation**

Place a single layer of chicken on baking sheet. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

**Shelf life**

1 year frozen



For further information please call, 909.593.4797



Product Formulation Statement  
Meat/Meat Alternate

**Product Name:** *Yang's 5<sup>th</sup> Taste General Tso's Chicken*    **Code Number:** *8-52724-15563-0*  
*(Wheat Flour less than 4 grams per serving)*

**Case Weight:**            43.50 lbs.            **Pack/Count:**        *192 - 3.60 oz. serving per case*

**I. Meat/Meat Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
<i>Chicken, boneless, fresh</i>	<i>2.88 ounces</i>	<i>X</i>	<i>.70</i>	<i>2.016</i>
<b>A. Total Creditable Amount</b>				<b>2.016</b>

**II. Alternate Protein Product (APP)**

Ling's 5 <sup>th</sup> Taste Products do not contain APP	0.0
<b>B. Total Creditable Amount APP</b>	<b>0.0</b>
<b>C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)</b>	<b>2.0</b>

Total weight (per portion) of product as purchased:            *3.60 ounces*

Total creditable amount of product (per portion):            *2.0*

I certify that the above information is true and correct and that a **3.60** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature:    *Loree Erpelding*

Title: Vice President

Printed Name:    Loree Erpelding

Date: 08/31/16

Phone Number: 909-593-4797=