

Tangerine Chicken

#91437 Par Fry



Lightly battered boneless chicken chunks tossed with a sweet and tangy sauce

Nutrition Facts

Serving Size 1 cup (165g)
Servings Per Container about 20

Amount Per Serving

Calories 290 Calories from Fat 50

% Daily Value *

Total Fat 6g 9%

Saturated Fat 1g 6%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 570mg 24%

Total Carbohydrate 38g 13%

Sugars 19g

Protein 19g

Iron 4%

Not a significant source of dietary fiber, vitamin A, vitamin C, and calcium.

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

(40) 5.82 oz servings per case, 14.30lb Net Wt.
(2) 5 lb chicken & (2) 2.15 lb sauce.
Case L x W x H: 14.87" x 9.37" x 7.56"
Cube: 0.61 TI x HI: 13 x 10 Gr. Cs Wt: 15.30lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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

BREADED DICED CHICKEN LEG MEAT, (CHICKEN LEG MEAT [WITH WATER AND SODIUM PHOSPHATES], BREADED WITH: BLEACHED ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING [SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE], DEXTROSE, SPICES, ONION POWDER, GARLIC POWDER, EXTRACTIVE OF PAPRIKA, SPICE EXTRACTIVE. PRE-DUSTED WITH: ENRICHED WHEAT FLOUR [NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHEAT FLOUR, WHEAT GLUTEN, EGG WHITES, SALT. BATTERED WITH: WATER, BLEACHED ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING [SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE], DEXTROSE, SPICES, ONION POWDER, GARLIC POWDER, EXTRACTIVE OF PAPRIKA, SPICE EXTRACTIVE). TANGERINE SAUCE: WATER, BROWN SUGAR, DISTILLED WHITE VINEGAR, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), CONTAINS LESS THAN 2% OF: TANGERINE JUICE CONCENTRATE, SPICES, GARLIC, CRUSHED CHILI PEPPERS, YEAST EXTRACT, CITRIC ACID, MODIFIED CORN STARCH, CULTURED DEXTROSE, MALTODEXTRIN, XANTHAN GUM.
CONTAINS: WHEAT, EGGS AND SOY

BASIC HEATING INSTRUCTIONS:

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

BREADED CHICKEN PIECES

Deep Fry (Best)

Deep fryer at 350°F. Place chicken pieces in fryer basket into deep fryer. Deep fry frozen pieces for 5-6 minutes or until golden brown

Convection/Conventional oven (Good)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan. Bake frozen in oven for 40-50 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.



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com