

New Orleans/ Mandarin Chicken #73002



Grilled marinated chicken strips covered in our sweet savory sauce.

Nutrition Facts

Serving Size 2.85oz (80.79g)	
Servings Per Container about 240	
Amount Per Serving	
Calories 146	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 53mg	15%
Sodium 414mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

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

(240) 2.85 oz servings per case,
(6) 7.15 lb bags. 42.90 lb Net Wt.
Case Information: Item# 73002
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# 0085623500512

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

Chicken Leg Meat, **NEW ORLEANS SAUCE** [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% Of Soybeans, Wheat Flour, Modified Corn Starch, Yeast Extract, Caramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppers, Spices, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce [Water, Soybeans, Salt, Wheat Flour, Sugar, Salt, Caramel Color, Contains Less Than 2% Of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor, Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, 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.



Asian Food Solutions®

NUTRITION . TASTE . VALUE

For more information contact:
info@asianfoodsolutions.com

CN Equivalency = 2 M/MA



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

Product Name: New Orleans Chicken Code No.: 73002
 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.


 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 (Nxs,25)	
As-is	89 g
Moisture Free Basis	94 g
MOISTURE	
Moisture	5 g
ASH	
Ash	4 g
CRUDE FAT (Acid Hydrolysis)	
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	
Saturated Fat	0.8 g
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
Trans Fatty Acid	
Cholesterol	0 mg
Total Carbohydrate (by difference)	
Other Carbohydrates	Not Available
Sugars	
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 ₁₂	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 mg/g Protein
Alanine	3.6	4.3	--
Arginine	8.7	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	4.0	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 985.26, Method 994.12 and Method 986.15

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.

Reviewed 11.JULY.2013

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73002

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH NEW ORLEANS BRAND SAUCE

MADE IN TEXAS

INGREDIENTS: Chicken Leg Meat, New Orleans Sauce [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% of Soybeans, Wheat Flour, Modified Corn Starch, Yeast Extract, Caramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppers, Spices, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.
CONTAINS: SOY, 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.

Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With New Orleans Brand Sauce provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)



COPY TO FEDERAL MEAT DOCUMENTS



KEEP FROZEN 73002 NET.WT. 42.90 LBS

600-165295