

# 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 Fer Serving						
Calories 200 Calories	from Fat 35					
	% Daily Value*					
Total Fat 4g	6%					
Saturated Fat 1g	5%					
Trans Fat 0g						
Cholesterol 45mg	15%					
Sodium 350mg	15%					
Total Carbohydrate 2	27g <b>9%</b>					

Sugars 14g

Protein 13g

8%

Dietary Fiber 2g

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 Tl 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 Com 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.

#### **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.

## CN Equivalency = 2 M/MA & 0.5G

## 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.



For more information contact: info@asianfoodsolutions.com



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

Product Name: Japanese Cherry	y Biossom Cnici	Cod	e No.:		lb. chkn & 6-2
Manufacturer: Asian Food Solut	ions Ca	se/Pack/Cou	nt/Portion/Si	ze: sauce / 176 s	
. Meat/Meat Alternate					
Please fill out the chart below to de			of Meat/Me Multiply		
<b>Description of Creditable</b>		Ounces per Raw		FBG Yield/ Servings	Creditable Amount *
Ingredients per	Portion of Creditable				
Food Buying Guide (FBG)	Ingredient		V	Per Unit	2 20 40
Chicken Boneless (FBG pg 1-31)	3.1499	'	X	0.70	2.2049
			X		
A. Total Creditable M/MA Amo	ount <sup>1</sup>		Λ		2.2049
Creditable Amount - Multiply ounces		Coreditable inc	redient by the	FRG Vield Info	
I. Alternate Protein Product (Alfithe product contains APP, please APP is used, you must provide document Description of APP,	fill out the chart				
manufacture's name,	Dry APP	Widicipiy	Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun	nt <sup>1</sup>				
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ½ oz)					2.00
FPercent of Protein As-Is is provided of *18 is the percent of protein when full ***Creditable amount of APP equals of Total Creditable Amount must be roughly equivalent). Do <b>not</b> round up. If you Creditable M/MA Amount) until after Total weight (per portion) of produced to the protein of the produced to the protein of the produced to the protein of the protein o	lly hydrated. Dunces of Dry APP Inded <b>down</b> to the r are crediting M/Ma you have added the	multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would rou do not need able APP Amo	ound down to 1.2 to round down i	25 oz meat n box A (Total
Total creditable amount of product Reminder: Total creditable amoun		2.00 or more than	the total weigh	ght of product.)	
certify that the above information product (ready for serving) contain according to directions.					
further certify that any APP used 7 CFR Parts 210, 220, 225, 226. A					
fb-1/2-	-	Co-Pres	sident		
Signature		Title			
Lincoln Yee		8/11/2	017	(888) 499-68	888
Printed Name		Date		Phone Numb	



## 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 Ch	icken WG Code	200 Pro.:	5		
Manufacturer: _	Asian Food	Serving Size 3.90 oz.  (raw dough weight may be used to calculate creditable grain amount)					
			criteria: Yes <u>X</u> No_ ional School Lunch Pro	 ogram and Scho	ool Breakfast Program.)		
(Products with n	nore than 0.24	oz equivalent or 3.99 g	s: Yes X No Hograms for Groups A-G equirements for school n	or 6.99 grams f			
School Breakfa H (cereal grain of grain compone eq; Group H use weight.)	st Program: E s) or Group I ( ent based on c es the standard	xhibit A to determine (RTE breakfast cerea reditable grains. Grow	<b>ls).</b> (Different methodo ps A-G use the standar grain per oz eq; and G	<b>o Groups A-G</b> logies are appl ed of 16grams c	(baked goods), Group ied to calculate servings reditable grain per oz		
Description o Grain Ing		Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount			
Bread type coa	ating - who <b>l</b> e gr	A 7 2696	<b>B</b> 22g	$ \begin{array}{c} \mathbf{A} \div \mathbf{B} \\ \hline 0.3303 \end{array} $			
	ating - whole gr		28g	0.2595			
Daner type co.	ating trible gr		209				
				0.5898			
Total Credit	able Amount	3		0.50			
<sup>1</sup> (Serving size) <b>X</b> grams. <sup>2</sup> Standard grams	(% of creditable of creditable grains	ns from the correspondin	be aware that serving size				
Total weight (pe	er portion) of pron of product (p	roduct as purchased $\frac{1}{0.50}$ oz	3.90 oz z equivalent				
serving) provide portion. Product	$\sin \frac{0.50}{1}$ oz equivas with more that	lent Grains. I further on 0.24 oz equivalent o	and that a 3.90 ounce pertify that non-credital r 3.99 grams for Group requirements for scho	ole grains <b>are n</b> s A-G or 6.99 §	ot above 0.24 oz eq. per		
	182	Up-	Co-Presiden	t			
Signature			Title				
Lincoln Yee			8/11/2017	(88)	3) 499-6888		
Printed Name			${\text{Date}}$				