

# New Orleans/ Mandarin Chicken #73002



**Grilled marinated chicken strips covered in our sweet savory sauce.**

## Nutrition Facts

Serving Size 2.85oz (81g)  
Servings Per Container about 240

Amount Per Serving	
<b>Calories</b> 150	Calories from Fat 25
<b>% Daily Value*</b>	
<b>Total Fat</b> 3g	<b>5%</b>
Saturated Fat 0.5g	<b>4%</b>
Trans Fat 0g	
<b>Cholesterol</b> 60mg	<b>21%</b>
<b>Sodium</b> 460mg	<b>19%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 14g	
<b>Protein</b> 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 molasses, soybeans, wheat flour, modified corn starch, potassium chloride, yeast extract, 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, 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, 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.



Asian Food Solutions®

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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: 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		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1.6635</b>

\*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>B. Total Creditable APP Amount<sup>1</sup></b>					<b>2.0077</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.0</b>

\*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.

<sup>1</sup>Total 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
<b>Total Calories<sup>1</sup></b>	<b>383 kcal</b>
<b>Protein (Nxs,25)</b>	
As-is	89 g
Moisture Free Basis	94 g
PROTEINATE	
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
<b>Total Fat (Triglycerides)</b>	<b>3 g</b>
<b>Saturated Fat</b>	<b>0.8 g</b>
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
<b>Trans Fatty Acid</b>	<b>Less than 0.5 g</b>
<b>Cholesterol</b>	<b>0 mg</b>
<b>Total Carbohydrate (by difference)</b>	<b>Less than 1 g</b>
Other Carbohydrates	Not Available
<b>Sugars</b>	<b>Not Available</b>
<b>Dietary Fiber</b>	<b>Not Available</b>
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
MINERALS	
<b>Calcium</b>	<b>200 mg</b>
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
<b>Iron</b>	<b>20 mg</b>
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
<b>Sodium</b>	<b>1200 mg</b>
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 <sub>2</sub> )	0.1 mg
Thiamin (B <sub>1</sub> )	0.2 mg
VITAMINS	
<b>Vitamin A</b>	<b>Not Detected</b>
Vitamin B <sub>6</sub>	Not Available
Vitamin B <sub>9</sub>	Not Available
<b>Vitamin C</b>	<b>Less than 1 mg</b>
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

<sup>1</sup>Calories 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 <sup>1</sup> 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	4.6	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
<b>Total Sulfur AA*</b>	<b>2.3</b>	<b>2.6</b>	<b>25</b>
<b>Total Aromatic AA*</b>	<b>7.9</b>	<b>9.0</b>	<b>63</b>

\*Essential Amino Acids

<sup>1</sup>AOAC, Method 985.28, Method 994.12 and Method 986.15

<sup>2</sup>Protein 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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