

Tender chicken strips caramelized with our popular Teriyaki sauce.

Nutrition Facts

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

| Amount Per Serving | |
|-------------------------------|-------------|
| Calories 150 Calories from | n Fat 25 |
| % Da | aily Value* |
| Total Fat 3g | 5% |
| Saturated Fat 0.5g | 4% |
| Trans Fat 0g | |
| Cholesterol 60mg | 20% |
| Sodium 480mg | 20% |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 0g | 0% |
| Sugars 15g | |
| | |

^{*} Percent Daily Values are based on a 2,000

Vitamin C 0%

Iron 6%

Protein 15g

Vitamin A 2%

Calcium

(240) 2.85 oz servings per case, (6) 7.15 lb bag. 42.9 lb Net Wt. Case Information: Item# 73001 Case L x W x H: 17.25" x 13.25" x 13.125" Cube: 1.74 Tl x HI:8x6 Gr. Cs Wt: 44.79 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F GTIN: 00856235005118

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

Chicken leg meat, teriyaki sauce [sugar, water, brown sugar, soy sauce (water, soybeans, salt, wheat, salt), contains less than 2% of modified corn starch, yeast extract, salt, potassium chloride, sesame seeds, lactic acid, xanthan gum, maltodextrin, natural flavor], water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, 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 seed, ground celery 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.

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.

CN Equivalency = 2 M/MA

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.



Asian Food Solutions®

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For more information contact: info@asianfoodsolutions.com www.asianfoodsolutions.com

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

| Tariyaki Chic | lron | , | , T | 72001 | |
|--|--|--|--|---|------------------------------|
| oduct Name: Teriyaki Chicken | | Code No.: | | 73001 42.9 lbs/6- 7.15 lbs chicken 8 | |
| Manufacturer: Asian Food Solu | itions Ca | ıse/Pack/Cou | nt/Portion/Si | 42.9 lbs/6- /. ze: 240 svgs/ 2.8 | |
| | | | | | |
| Meat/Meat Alternate lease fill out the chart below to o | determine the cred | itable amoun | t of Meat/Me | eat Alternate | |
| Description of Creditable | Ounces | | Multiply | FBG Yield/ | Creditable |
| Ingredients per | Portion of | | | Servings | Amount * |
| Food Buying Guide (FBG) | Ingre | dient | | Per Unit | |
| Chicken Boneless | 2.37641. | 5 | X | 0.70 | 1.6635 |
| | | | X | | |
| | | | X | | |
| A. Total Creditable M/MA An | | | | | 1.6635 |
| Creditable Amount - Multiply ounc | es per raw portion of | f creditable ing | gredient by the | e FBG Yield Info | rmation. |
| . Alternate Protein Product (A | APP) | | | | |
| the product contains APP, pleas | | below to det | ermine the c | reditable amoui | nt of APP. If |
| PP is used, you must provide do | | | | | |
| Description of APP, | Ounces | Multiply | % of | Divide by | Creditable |
| manufacture's name, | Dry APP | | Protein | 18** | Amount |
| and code number | Per Portion | | As-Is* | | APP*** |
| Supro 516 | 0.069615 | X | 89 | ÷ by 18 | 0.3442 |
| - | | X | | ÷ by 18 | |
| | | X | | ÷ by 18 | |
| B. Total Creditable APP Amou | unt ¹ | | | | 2.0077 |
| C. TOTAL CREDITABLE AN | | ounded dow | n to | | |
| nearest ¼ oz) | | | | | 2.0 |
| Percent of Protein As-Is is provided *18 is the percent of protein when f **Creditable amount of APP equals Total Creditable Amount must be requivalent). Do not round up. If you reditable M/MA Amount) until after | ully hydrated. counces of Dry APP cunded down to the 1 1 are crediting M/M. | multiplied by nearest 0.25oz A and APP, yo | the percent o (1.49 would rou do not need | round down to 1.2 I to round down is | 25 oz meat n box A (Total |
| otal weight (per portion) of prod | luct as purchased _ | 2.85 oz. | | | |
| otal creditable amount of production of prod | | | the total wei | ght of product) | |
| temmaer. Total electration and | ant camot count it | or more than | the total wei | gni or product.) | , |
| certify that the above information roduct (ready for serving) contain coording to directions. | | | | | |
| further certify that any APP used 7 CFR Parts 210, 220, 225, 226, | | | | | |
| fle if- | | Co-Pre | sident | | |
| Signature | | Title | | | _ |
| Lincoln Yee | | 8/11/20 | 017 | (888) 499-6 | 888 |

Date

Phone Number

Printed Name



Innovation through Nature

Nutritional Profile

SUPRO® 516

Isolated Sov Protein

| From Total Fat | 27 kca |
|---|-------------------------|
| From Saturated Fat | less than 9 kca |
| From Unsaturated Fat | 22 kga |
| From Carbohydrate | Less than 4 kca |
| From Protein | 355 koa |
| Total Calories | 383 kga |
| Protein (Nx6.25) | |
| As-Is | 89 0 |
| Moisture Free Basis | 94 (|
| Moisture | 50 |
| Ash | 4 0 |
| Crude Fat (Acid Hydrolysis) | 4.0 |
| Crude Fat (Ether Extract) | 0.4 0 |
| Total Fat (Triglycerides) | 3 (|
| Saturated Fat | 0.8 g |
| Polyunsaturated Fat | 1.8 0 |
| Monounsalurated Fat | 0.6 g |
| Trans Fatty Acid | Less than 0.5 c |
| Cholesteral | 0 mg |
| Total Carbohydrate(by difference) | Less than 1 |
| Other Carbohydrates | Not Available |
| Sugars | Not Available |
| Dietary Fiber | Not Available |
| | Not Available |
| Soluble Fiber | Not Available |
| Insoluble Fiber | Not Available |
| Sugar Alcohol | 14-30-311-31-31 |
| Calcium Chloride | 200 mg Not Available |
| CONTRACTOR | Not Available |
| Chromium | 1 mg |
| Copper | Not Available |
| lodine | Not Available |
| Iron | 20 mg |
| Magnesium | 40 mg |
| Manganese | Not Available |
| Molybdenum | Not Available |
| | 1100 mg |
| Phosphorus Potassium | 100 mg |
| Selenium | Not Available |
| Sodium | 1200 mg |
| Zinc | 4 mg |
| Biotin | Not Available |
| Choline Chloride | Not Available |
| Folic Acid | 200 mg |
| Niacin | 0.3 mg |
| Pantothenic Acid | 0.2 mg |
| Ribolavin (B.) | 0.1 mg |
| | |
| Thiamin (B) | 0.2 mg |
| Vitamin A | Not Detected |
| Vitamin B. | Not Available |
| Vitamin B | Not Available |
| Vitamin C | Lass than 1 mg |
| Vitamin D | Not Available |
| Vitamin E | Not Available |
| Vitamin K | Not Available |

| Amine Acid Centent | Typical g AA/100g | Typical g AA ^u 100g | Ref. Patiern | | |
|--------------------|----------------------|-----------------------------------|-------------------|--|--|
| Amino Acid Content | Product | Protein | - mg/g Protein | | |
| Alanine | 3.8 | 4.3 | - | | |
| Arginine | 6,7 | 7.6 | | | |
| Aspartic Acid | 10.2 | 11.6 | - 44 | | |
| Cysteine | 1.1 | 1.3 | *** | | |
| Glutamic Acid | 16.8 | 19.1 | ** | | |
| Glycine | 3.7 | 4.2 | 4 | | |
| Histidine* | 2.3 | 2.6 | 19 | | |
| Isoleucine* | 4.3 | 4.9 | 28 | | |
| Leucine* | 7.2 | 8.2 | 66 | | |
| Lysine* | 6.5 | 5.9 | 58 | | |
| Methianine | 1.2 | 1.3 | | | |
| Phenylalanine | 4,6 | 5.2 | | | |
| Proline | 4.5 | 5.1 | -4 | | |
| 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 Sullur AA* | 2.3 | 2.6 | 25 | | |
| Total Aromatic AA* | 7.9 | 9.0 | 63 | | |

AOAC, Method 985.28, Method 994.12 and Method 988.15

Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

'Colories calculated per US FDA regulation 21CFR101.9, Please consult local nutrition labeling regulations for appropriate calorie

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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Solae, LLC, North America
4300 Duncan Avenue

81. Louis, MO 63110

Solde Europe S.A. 2, Chemin du Pavillon CH-1218 Le Grand-Saconnex Geneva, Switzerland

Solae c/o DuPani Chinz Halding Go., Ltd. Building 11, 399 Koyuan Road, Zhangjiang Hi-Tech Park, Pudong New District Shanghai, China 201203 Tel: +69-21-3962-2323

Solae do Brasil Ind. Com. Alim. Lida Alamoda hapocuru, 506 06454-080 - Barueri - SP Brazil Tel: +55.51,3458 9000

www.solae.com

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