

Teriyaki Chicken

#73001



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 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 2% • Vitamin C 0%

Calcium 2% • Iron 6%

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

(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 TI x HI: 8x6 Gr. Cs Wt: 44.79 lb

Shelf Life: Frozen 18 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.

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.



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