

# Tangerine Chicken

## #72001 Whole Grain



*Debra Huffman*

Approved by Debra Huffman, President

**Whole grain battered chicken chunks tossed with a sweet and tangy sauce.**

### Nutrition Facts

Serving Size 3.9oz (111g)  
Servings Per Container about 176

Amount Per Serving

**Calories 190** Calories from Fat 35

% Daily Value\*

**Total Fat 4g** 6%

Saturated Fat 1g 5%

Trans Fat 0g

**Cholesterol 45mg** 15%

**Sodium 380mg** 16%

**Total Carbohydrate 25g** 9%

Dietary Fiber 2g 8%

Sugars 13g

**Protein 14g**

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

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

### 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. **TANGERINE SAUCE:** Water, Brown Sugar, Distilled White Vinegar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% Of Tangerine Juice Concentrate, Spices, Garlic, Crushed Chili Peppers, Yeast Extract, Citric Acid, Modified Corn Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: EGGS, SOY, WHEAT

### 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.

#### 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.

#### 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.

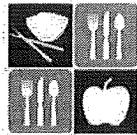
(176) 3.9 oz servings per case. 42.9 lb Net Wt.  
(6) 5 lb chicken & (6) 2.15 lb sauce.  
Case Information: Item# 72001  
Case L x W x H: 17.06" x 13.06" x 12.63"  
Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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CN Equivalency = 2 M/MA & 0.5G



**Asian Food Solutions, Inc.**  
For more information contact:  
info@asianfoodsolutions.com



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

Product Name: Tangerine Chicken WG Code No.: 72001

42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 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 (FBG pg 1-3)                                     | 3.1499  | X        | 0.70                         | 2.2049              |
|   |   | X        |                              |                     |
|   |   | X        |                              |                     |
| <b>A. Total Creditable M/MA Amount<sup>1</sup></b>                |   |          |                              | 2.2049              |

\*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*** |
|--|----------------------------|----------|---------------------|----------------|--------------------------|
|  |                            | X        |                     | ÷ by 18        |                          |
|  |                            | X        |                     | ÷ by 18        |                          |
|  |                            | X        |                     | ÷ by 18        |                          |
| <b>B. Total Creditable APP Amount<sup>1</sup></b>                      |                            |          |                     |                |                          |
| <b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b> |                            |          |                     |                | 2.00                     |

\*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 3.90 oz

Total creditable amount of product (per portion) 2.00

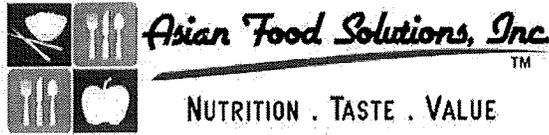
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 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.

Debra Huffman  
Signature  
Debra Huffman  
Printed Name

President  
Title  
2/02/2015 (888) 499-6888  
Date Phone Number



**Formulation Statement for Documenting Grains in School Meals**  
**Required Beginning SY 2013-2014**  
*(Crediting Standards Based on Grams of Creditable Grains)*

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
 (raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**II. Does the product contain non- creditable grains:** Yes  No  **How many grams:** 0.95 grams  
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.)

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion <sup>1</sup> | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> | Creditable Amount |
|---|---|---|-------------------|
|   | A   | B   | A ÷ B             |
| Bread type coating - whole grain            | 7.2686  | 22g   | 0.3303            |
| Batter type coating - whole grain           | 7.2686  | 28g   | 0.2595            |
|   |   |   | 0.5898            |
| <b>Total Creditable Amount<sup>3</sup></b>  |   |   | <b>0.50</b>       |

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz  
 Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.

  
 Signature  
Debra Huffman  
 Printed Name

President  
 Title  
2/2/2015 (888) 499-6888  
 Date Phone Number