

Mandarin Orange Chicken

Product Code: 8-52724-15552-4



Crispy chicken, glazed with our zesty Mandarin Orange Sauce

Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.



Pack size: 6 - 5 lb. Chicken • 6 - 36 oz. Sauce

Ingredients:

Chicken: Boneless, skinless chicken leg meat, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, ground ginger, garlic, green onion.

Sauce: Water, sugar, vinegar, soy sauce (soybeans, wheat flour, water, salt, straw mushroom extractives), modified starch, mandarin orange juice and peel, chili powder, garlic, ginger, green onion.

Allergens: Egg products, soy, wheat, and citrus

Made in the USA

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken

Yield 2 oz. cooked chicken per portion

Recommended serving size:

3.6 oz. = 2.5 oz. chicken and 1.1 oz. sauce

Approximate servings per case: 192

This 3.6 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Louise Espelding

Vice President

Date: 01/03/14

Nutrition Facts

Serving Size 3.6 oz. (100g)

Serving Per Container 192

Amount Per Serving

Calories 150 Calories from Fat 25

% Daily Values*

Total Fat 3g **5%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 280mg **12%**

Total Carbohydrate 19g **6%**

Dietary Fiber 0g **0%**

Sugars 10g

Protein 11g **22%**

Vitamin C 2% Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

| | Calories | 2,000 | 2,500 |
|--------------------|-----------|--------|--------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2400mg | 2400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Preparation

Place a single layer of chicken on baking sheet. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Shelf life

1 year frozen

For further information please call, 909.593.4797