

# Tender chicken strips caramelized with our popular Teriyaki sauce.

#### **Nutrition Facts**

Serving Size 2.85oz (80.79g) Servings Per Container about 240

Fat 20	
% Daily Value	
3%	
3%	
15%	
19%	
5%	
0%	
0%	
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(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

calorie diet.

### 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 Flour), Contains Less Than 2% of Modified Com Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, 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.



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