

Teriyaki Chicken

#73001



Tender chicken strips caramelized with our popular teriyaki sauce

Nutrition Facts

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

Amount Per Serving		% Daily Value*	
Calories	146	Calories from Fat	20
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: 17.06" 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

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 Corn 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.

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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CN Equivalency = 2 M/MA