

Mandarin Orange Chicken Jr.

Product Code:
8-52724-15555-5



Crispy chicken glazed with our zesty Mandarin Orange Sauce

Nutrition Facts

Serving Size 3.6 oz. (100g)
Servings Per Container 192

Amount Per Serving

Calories 150 Calories from Fat 27

% 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

This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.

Yang's
5th Taste®

Suggested Specification	Fully cooked, whole grain breaded, whole muscle chicken chunks with Mandarin Orange sauce. Packed as 6-5 lb. chicken and 6-36 oz. sauce. One 3.6 oz serving provides 2 M/MA. No MSG, No Isolated Soy Protein, Zero Trans Fat.
Pack Size	6-5 lb. Chicken • 6-36 oz. Sauce • 43.5 lb. Case Net Weight • 47.5 lb. Case Gross Weight
GTIN	00852724155555
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 Total Cases/Pallet: 35
Ingredient Statement	<u>Chicken:</u> Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. <u>Sauce:</u> Sugar, vinegar, water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, garlic, mandarin orange juice and peel, ginger, green onion, and chili powder.
Allergens	Egg products, soy, wheat, and citrus.
Recommended Storage Conditions	Keep Frozen at ≤ 0 degrees Fahrenheit
Shelf Life	365 Days Frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01112 13:30" translates to 1/11/12 1:30 PM
Child Nutrition	2.88 oz. of raw chicken yields 2.0 oz. of cooked chicken per portion. Recommended serving size: 3.6 oz. (2.5 oz. of breaded chicken & 1.1 oz. sauce) Approximate servings per case: 192 3.6 oz. serv. provides 2 M/MA
Preparation	<u>Chicken:</u> Preheat oven to 400 degrees Fahrenheit. Place a single layer of chicken on a baking sheet and bake for 18-20 minutes until crisp and golden brown and to an internal temperature of 165 degrees Fahrenheit. <u>Sauce:</u> Heat unopened sauce packets in steamer or simmering hot water for 5 to 7 minutes. Just prior to serving open sauce packets and combine with chicken, mix thoroughly to cover all chicken pieces.

This product is compliant with the Buy American Act.

PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals



I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Chicken, boneless, fresh	2.88 ounces	X	.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a **3.6** ounce serving of the above products (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 11/29/2018



KEEP FROZEN / FULLY COOKED
BATTERED DARK MEAT CHICKEN CHUNKS

HEATING INSTRUCTIONS:
 Oven - Preheat oven to 400° F. Place frozen chicken chunks on a baking sheet - single layer. Bake for 18-22 minutes until crisp and golden. Internal temperature 165° F. Toss into heated sauce.
 INGREDIENTS: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger and green onion.
 (CONTAINS EGGS, WHEAT AND SOY)
 (6 / 5 lbs. bags)

MANDARIN ORANGE SAUCE JR.

HEATING INSTRUCTIONS:
 STEAMER - Steam sauce bags for 5-7 minutes or until sauce becomes hot. Toss 1 bag (5 lbs.) of heated chicken chunks with 1 bag of sauce.
 STOVE - Open sauce packets and pour into a large pan. Bring to a quick boil. Toss 1 bag (5 lbs.) of heated chicken chunks with 1 bag of sauce.
 INGREDIENTS: Sugar, vinegar, water, soy sauce(water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, garlic, mandarin orange juice and peel, ginger, green onion and chili powder.
 (CONTAINS WHEAT AND SOY)
 (6 / 36 oz. bags)

NET WT. 43.5 lbs.
NOT FOR RETAIL SALE - DISTRIBUTED BY OUT OF THE SHELL, LLC - SOUTH EL MONTE, CA 91733





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Best If Used By: 10/29/19



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