

Mandarin Orange Chicken

DESCRIPTION:

Our Whole Grain, Thin Batter chicken chunks cooked to a golden crisp and finished in our famous Mandarin Orange Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Mandarin Orange Chicken provides 2.0 M/A and $\frac{1}{4}$ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan from 350°F-375°F for 12-20 minutes or until it reaches an internal temperature of 145°F (no need to thaw chicken, cook from frozen state).
- Place sauce packages in a hot water bath approx. 30 min.
- Toss with sauce and place over a bowl of rice, tortilla, or any other entrée.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]). Fried in Vegetable Oil.

SAUCE: Water, Sugar, Soy Sauce (Water, Soybeans, Wheat, Salt), Brown Sugar, Distilled Vinegar, Modified Food Starch, Rice Vinegar, Orange Juice Concentrate, Salt, Spices.

Contains: WHEAT, SOY.

NO TRANS FAT NO MSG

*Actual Nutritional Facts may vary depending on preparation.



Nutrition Facts

Serving Size 3.92oz 171 Servings Per Case

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A								
Amount Per Serving								
Calories 1	50	Calorie	Calories from Fat 25					
		%	Daily Value*					
Total Fat 3g			5%					
Saturated	15%							
Trans Fat 0g								
Cholestero	18%							
Sodium 20	9%							
Total Carbohydrate 17g 6%								
Dietary F	4%							
Sugars 9g								
Protein 15								
	9							
Vitamin A 2%	•		Vitamin C 0%					
Calcium 0%	•		Iron 6%					
*Percent daily values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:								
nigner or lower depend	ling on your calone Calories:	2.000	2.500					
Total Fat	Less than	65g	80a					
Sat Fat	Less than	20g	25g					
Cholesterol	Less than	300mg	300mg					
Sodium	Less than	2,400mg	2,400mg					
Total Carbohydrate		300g	375g					

I certify this information is true and correct:

Grant K. Kwok Date

Effective SY 22-23

Product Code	Description	U/M	Count	Lbs	Total Weight
0111	Battered Chicken	10 lb	3	30	42 lbs
	Mandarin Orange Sauce	2 lb	6	12	(COMMERCIAL)
0111	Battered Chicken	10 lb	3	30	42 lbs
	Mandarin Orange Sauce	2 lb	6	12	(COMMODITY)