



Nutrition Fa	cts
Approx. 240 servings per container	
Serving Size	2.85 oz (81g)
Amount per Serving:	
Calories	180
	% DV*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 360mg	16%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 64mg	4%
Iron 2mg	10%
Potassium 227mg	4%
* The % Daily Value tells you how much a nutrient i contributes to a daily diet. 2,000 calories a day is us advice.	

Product formulation and packaging may change. Please refer to the product label for the most accurate information.

Packaging

6 / 2.15 lbs sauce, 6 / 5 lbs chicken strips **Shelf Life from Production (Days)** 548

Preparation Instructions

Per (1) 5 lb. bag of chicken strips & (1) 2.15 lb. bag of sauce Prep: Thaw unopened frozen chicken strips on a sheet pan for 24 hours in the cooler. Thaw unopened frozen shelf stable sauce pouch at room temperature for use. Convection / Conventional Oven 1) Pre-heat oven to 3500F Convection / 4000F Conventional. 2) Open thawed bag of chicken strips and spread into full size 2" hotel pan. 3) Pour thawed sauce over chicken strips. 4) Mix to coat the chicken with sauce and spread the coated strips evenly in the pan. 5) Bake uncovered for 20-25 minutes, stirring halfway through cooking time. Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

1 Count						
Level	Width	Depth	Height	Net Weight	Gross Weight	Pallet Ti/Hi
Case	12.88 Inches	16.88 Inches	10.5 Inches	42.9 Pound	44.82 Pound	8/6

Teriyaki Chicken - Gluten Free

Brand Name	GR
GTIN	008
Manufacturer	Asia
Product Code	730

GREEN DRAGON 00850002832488 Asian Food Solutions 73001

Our Teriyaki Chicken is an entrée that is one of our most popular flavors. This dish is known for the tender pieces of chicken perfectly caramelized in teriyaki sauce. The product is fully cooked, no added MSG, zero trans fats per serving, and no food coloring added.

Ingredients and Allergens

CHICKEN STRIPS: Chicken Leg Meat, Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Sugar, Corn Starch), Sugar, Molasses, Salt, Contains Less Than 2% Of Yeast Extract, Maltodextrin, Natural Flavor, Lactic Acid, And Xanthan Gum], Seasoning (Sugar, Black Pepper, Ground Mustard Seed, Ground Celery Seed, Garlic Powder, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract. GLUTEN FREE TERIYAKI SAUCE: Sugar, Water, Soybeans, Salt, Contains Less Than 2% Of Molasses, Modified Corn Starch, Yeast Extract, Potassium Chloride, Sesame Oil, Xanthan Gum, And Lactic Acid. CONTAINS: SOY, SESAME

CN Equivalency

Each 2.85 oz serving of Gluten Free Teriyaki Chicken contains 2 oz equivalent of M/MA.

Serving Suggestion

For CN portion, #12 scoop is recommended. Portion size may vary by individual practice.

Consumer Storage Instructions Keep Frozen at 0° F ± 10° F Country of Origin Code UNITED STATES

Gluten Free BBQ Teriyaki Chicken

Product Code: 8-52724-15559-3

Tender barbequed chicken, tossed with our sweet Teriyaki Sauce.

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

Ingredients:

Yangs 5th Taste

<u>Chicken:</u> Chicken leg meat, water, sugar, soy sauce (water, soybeans, salt, and alcohol), dark soy sauce (water, sugar, soybeans, salt, comstarch, and extract of mushroom), salt, lime juice 100%, garlic, ginger and green onion.

<u>Sauce:</u> Water, sugar, soy sauce (water, soybeans, salt, and alcohol), modified starch, dark soy sauce (water, sugar, soybeans, salt, comstarch and extract of mushroom), salt, garlic, lime juice, ginger and green onion.

Allergens: Soy and citrus

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken Yield 2 oz. cooked chicken per portion

Recommended serving size: 2.4 oz. = 2.0 oz. chicken and 0.4 oz. sauce

Approximate servings per case: 240

This 2.4 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:

Love Expedding

Vice President

Date: 3/9/17

SUGGESTED SPECIFICATION

Cases to contain:

- •6/5# chicken and 6/32 oz. sauce
- •240/2.4 oz. servings per case

May not contain:

- Gluten, MSG, artificial coloring or flavoring
- Isolated soy protein
- Peanuts or peanut oil

Bid Yangs 5th Taste #15559-3 or pre-approved equal only



Pack size: 6 - 5 lb. Chicken • 6 - 32 oz. Sauce

Calories 115 Total Fat 3.5g Saturated Fat 1g Trans Fat 0g Cholesterol 70mg Sodium 330mg Total Carbohydrate Dietary Fiber 0g Sugars 6g Protein 15g Iron 4%	6g	Calori	es from Fat 30 % Daily Value 5% 5% 23% 14% 2%
Saturated Fat 1g Trans Fat 0g Cholesterol 70mg Sodium 330mg Total Carbohydrate Dietary Fiber 0g Sugars 6g Protein 15g	6g		59 59 239 149 29
Saturated Fat 1g Trans Fat 0g Cholesterol 70mg Sodium 330mg Total Carbohydrate Dietary Fiber 0g Sugars 6g Protein 15g	6g		5% 23% 14% 2%
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Total Carbohydrate Dietary Fiber 0g Sugars 6g Protein 15g	6g		29
Dietary Fiber 0g Sugars 6g Protein 15g	og		
Sugars 6g Protein 15g			0%
Protein 15g			
Iren 10/			30%
*Percent Daily Values are b	ased on	a 2,000 calo	rie diet. Your Daily
Values may be higher or lo		ending on yo	our calorie needs.
	lories	2,000	2,500
	ss than	65g	80g
	ss than	20g	25g
	ss than	300mg	300mg
	ss than	2400mg	2400mg
Total Carbohydrate Dietary Fiber		300g 25g	375g 30g

Preparation

Bake the chicken and sauce in a covered hotel pan at 350° until internal temperature reaches 165°. Serve over chow mein or rice.

<u>Shelf life</u>

1 year frozen





For further information please call, 909.593.4797