



Asian Food Solutions®

NUTRITION . TASTE . VALUE

New Orleans Chicken

Product Code: 73002

GTIN: 00850002832501

INGREDIENTS:

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 seeds, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract. New Orleans Sauce: sugar, water, brown sugar, salt, (salt, sea salt), contains less than 2% of molasses, soybeans, wheat flour, modified corn starch, potassium chloride, yeast extract, sesame paste, garlic, xanthan gum, chili peppers, spices, cultured dextrose, maltodextrin

CONTAINS: WHEAT AND SOY

Nutrition Facts	
About 240 servings per container	
Serving size	2.85oz (81g)
Amount per Serving	
Calories	160
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 430mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 16g	
Vitamin D 0.5mcg	2%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 260mg	6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

PACKAGING:

Pack Size: 6 / 5.0 lb. chicken strips, 6 / 2.15 lb. sauce
 Serving Size: 2.85 oz.
 Servings per Case: 240 Servings
 Case Dimensions: 17.25" x 13.25" x 13.13"
 Case Cube: 1.74
 Weight: 42.90 lbs. (Net); 44.55 lbs. (Gross)
 Ti x Hi: 8 x 6

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb. bag of chicken strips & (1) 2.15 lb. bag of sauce

Prep: Thaw unopened frozen chicken strips on a baking sheet pan for 24 hours in the cooler. Thaw unopened shelf stable sauce pouch at room temperature for use.

Pre-heat oven to 350F. Cut open a bag of chicken strips and pour into full size 2" hotel pan. Pour room temperature sauce over chicken and mix evenly. Spread chicken strips evenly in the pan. Bake for 20-25 minutes, stir halfway through cooking time. Equipment and time may vary. Use thermometer to ensure food temperature is 165F or above.

CN Equivalency = 2 M/MA (Serving size = 2.85oz)

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