

# 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	
<b>Calories</b> 146	Calories from Fat 20
% Daily Value*	
<b>Total Fat</b> 2.5g	3%
Saturated Fat 1g	3%
Trans Fat 0g	
<b>Cholesterol</b> 53mg	15%
<b>Sodium</b> 414mg	19%
<b>Total Carbohydrate</b> 14g	5%
Dietary Fiber 0g	0%
Sugars 14g	
<b>Protein</b> 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: 16.32" x 14.06" x 12.63"  
Cube: 1.68 Tl x Hl:8x6 Gr. Cs Wt: 45.12 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

**INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING**

SEASONED CHICKEN LEG MEAT STRIPS [CHICKEN LEG MEAT, WATER ISOLATED SOY PROTEIN, SEASONING (WATER, SOY SAUCE ( WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, SALT, CARAMEL COLOR, CONTAINS LESS THAN 2% MOLASSES, YEAST EXTRACT, XANTHAN GUM, LACTIC ACID, AND NATURAL FLAVOR), SEASONING (SUGAR, PEPPER, MUSTARD SEED, CELERY SEED, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT), AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATE], SAUCE [SUGAR, WATER, BROWN SUGAR, SOY SAUCE( WATER, SOYBEANS, SALT, WHEAT FLOUR), CONTAINS LESS THAN 2% OF MODIFIED CORN STARCH, SALT, YEAST EXTRACT, CARAMEL COLOR, SESAME OIL, SESAME SEEDS, XANTHAN GUM, LACTIC ACID, NATURAL FLAVOR].

**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 = 2 M/MA**