

# 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 146</b> Calories from Fat 20	
	% Daily Value*
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 1g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 53mg	<b>15%</b>
<b>Sodium</b> 414mg	<b>19%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
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: 17.06" x 13.06" x 12.63"  
Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.79 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F  
GTIN: 00856235005118

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

Chicken Leg Meat, **TERIYAKI SAUCE:** [Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Corn Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

**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 Equivalency = 2 M/MA