

# Chow Mein 51% Whole Grain Noodle

Product Code:  
8-52724-00301-6



## Nutrition Facts

Serving Size 2.8 oz. (79g)

Amount Per Serving

Calories 173 Calories from Fat 36

**% Daily Value\***

**Total Fat** 4g **6%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 554mg **23%**

**Total Carbohydrate** 30g **10%**

Dietary Fiber 3g **12%**

Sugars 2g

**Protein** 4g **8%**

Iron 20%

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

This product is compliant with  
the Buy American Act.

**Yang's**  
5<sup>th</sup> Taste®

Fully cooked Chow Mein noodles with vegetarian sauce

Servings	Each case yields approximately 80 frozen/pre-heated servings.
Child Nutrition	Each 2.8 oz. serving (1 cup Chow Mein Noodles, 0.8 oz. sauce) provides 2.0 oz. Grains.
Ingredient Statement	<b>Noodles:</b> Whole grain flour, unbleached wheat flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, folic acid), water, oil (soybean), turmeric and salt. <b>Sauce:</b> Water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), sugar, salt, garlic, ginger, green onion and white pepper powder.
Allergens	Wheat and soy.
Preparation	<b>Steamer</b> <b>Noodles &amp; Sauce:</b> Completely thaw noodles and sauce, cutting noodles for easy serving. Place in a hotel pan and coat noodles with 3/4 cup water. Place uncovered in steamer for five minutes. <b>Vegetables:</b> For each bag of Yang's Chow Mein Noodles julienne cut: 3 large carrots, 1 large sweet onion, 1/2 head green cabbage Remove noodles from steamer, add vegetables and steam uncovered an additional 12-15 minutes. Just prior to serving add sauce to noodles and vegetables and mix thoroughly. Noodles should be soft and vegetables should be slightly crunchy. <b>Convection Oven</b> Preheat oven to 300 degrees Fahrenheit. <b>Noodles &amp; Sauce:</b> Completely thaw noodles and sauce, cutting noodles for easy serving. Place in a hotel pan and coat noodles with 2 cups water. <b>Vegetables:</b> For each bag of Yang's Chow Mein Noodles julienne cut: 3 large carrots, 1 large sweet onion, 1/2 head green cabbage Combine vegetables with noodles and cover hotel pan with plastic wrap and then with aluminum foil, or a hotel pan lid creating a tight seal. Heat in oven for 30 to 35 minutes. Do not remove the pan to stir contents during the heating process. The best results come from trapping the moisture in the hotel pan. Just prior to serving add sauce to the noodles and vegetables and mix thoroughly. Noodles should be soft, and vegetables should be slightly crunchy.
Pack Size	4-2.5 lb. Noodles • 4-16 oz. Sauce 14 lb. Case Net Weight • 16 lb. Case Gross Weight
Recommended Storage Conditions	Keep Frozen at ≤ 0 degrees Fahrenheit
Shelf Life	365 Days Frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01112 13:30" translates to 1/11/12 1:30 PM
Master Case Outer Dimensions	12 in. x 12 in. x 7 in. (L x W x H)
Case Cube	0.50
Pallet Configuration	Ti x Hi = 12 x 9 Total Cases/Pallet: 108
GTIN	00852724003016
Suggested Specification	<ul style="list-style-type: none"> <li>• Packed 4-2.5 lb. noodles, 4-16 oz. sauce</li> <li>• Each 2.8 oz. serving provides 2.0 oz. grains</li> <li>• No MSG, artificial coloring or flavoring</li> <li>• No isolated soy protein</li> <li>• No tree nuts, peanuts, or peanut oil</li> </ul>

Signature: Loree Erpelding  
Printed Name: Loree Erpelding  
Title: Vice President  
Date: 2/24/2020





**PRODUCT FORMULATION STATEMENT**  
**Formulation Statement for Documenting Grains in School Meals**

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes X No \_\_\_\_  
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program).

**II. Does the product contain non-creditable grains:** Yes \_\_\_\_ No X **How many grams:** \_\_\_\_  
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals).

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** (Please be aware that different methodologies are applied to calculate servings of grain based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable per oz eq; and Group I is reported by volume or weight).

Indicate which Exhibit A Group (A-I) the Product Belongs: H

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
51% Whole Grain Chow Mein Noodles	1 cup	1/2 cup	2
<b>Total Creditable Amount<sup>1</sup></b>			2

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased **2.8 ounces**

Total grain contribution of product (per portion) 2 ounces equivalent

I certify that the above information is true and correct and that a **2.8** ounce portion of this product (ready for serving) provides **2.0** ounces equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz. equivalent per portion. Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: *Loree Erpelding*  
 Printed Name: Loree Erpelding  
 Title: Vice President  
 Date: 2/24/2020