

Tangerine Chicken

#72001



Lightly battered boneless chicken chunk tossed with a tangy sweet and mild chili sauce.

Nutrition Facts

Serving Size 3.96 oz (112g)	
Servings Per Container about 171	
Amount Per Serving	
Calories 200	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 360mg	15%
Total Carbohydrate 27mg	9%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 13g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.

(171) 3.96 oz Servings per case, (6) 5lb bags & (6) 2.15lb sauce. 42.9lbs Net Wt.
Case Information: Item# 72001
Case L x W x H: 16.32" x 12.875" x 12.875"
Cube: 1.68 TI x HI:8x6 Gr. Cs Wt: 44.2lbs

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

FULLY COOKED BREADED DICED CHICKEN LEG MEAT,(CHICKEN LEG MEAT [WITH WATER, SODIUM PHOSPHATE], BREADED AND BATTERED WITH WATER,[BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE,RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), DEXTROSE, SPICES, ONION POWDER,GARLIC POWDER, EXTRACTIVES OF PAPRIKA, SPICE EXTRACTIVES. PRE-DUSTED WITH [ENRICHED WHEAT FLOUR, (NIACIN, REDUCED IRON, THIAMINE MONONITRATE,RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, WHEAT GLUTEN, EGG WHITES, SALT], TANGERINE SAUCE - WATER,BROWN SUGAR,DISTILLED WHITE VINEGAR, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), CONTAINS LESS THAN 2% OF TANGERINE JUICE CONCENTRATE, SPICES, GARLIC, CRUSHED CHILI PEPPERS, YEAST EXTRACT, CITRIC ACID, MODIFIED CORN STARCH,CULTURED DEXTROSE, MALTODEXTRIN, XANTHAN GUM.

ALLERGENS: CONTAINS WHEAT, EGGS AND SOY

BASIC HEATING INSTRUCTIONS:

(1) 5 lbs breaded chicken pieces, (1) 2.1lbs sauce

BREADED CHICKEN PIECES

Deep fryer at 350°F (best)

Place chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes if frozen or 3-4 minutes if thawed until golden brown.

Convection/Conventional oven (good)

Pre-heat oven to 350°F/400° F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake in oven for 40-45 minutes if frozen, or 25-30 minutes if thawed or until crispy.

SAUCE IN BAG

(thaw content before preparation)

Boil in Bag (good)

Place entire sauce-in-bag into hot boiling water/steamer for 10-12 minutes or until content is 165° F.

Microwave (fair)

Place entire sauce-in-bag into microwave for 3 minutes or until content is 165° F.

SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com

General Tso's Chicken

#72003



Lightly battered boneless chicken chunk tossed with a sweet and spicy sauce.

Nutrition Facts

Serving Size 3.96 oz (112g)
Servings Per Container about 171

Amount Per Serving	
Calories 200	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 360mg	15%
Total Carbohydrate 27mg	9%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 13g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.

(171) 3.96 oz Servings per case, (6) 5lb bags & (6) 2.15lb sauce. 42.9lbs Net Wt.
Case Information: Item# 72003
Case L x W x H: 16.32" x 12.875" x 12.875"
Cube: 1.68 TI x HI: 8x6 Gr. Cs Wt: 44.2lbs

CN* = 2 M/MA, 1/2 BREAD

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

BREADED DICED CHICKEN LEG MEAT (CHICKEN LEG MEAT [WITH WATER, SODIUM PHOSPHATE], BREADED WITH [BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), DEXTROSE, SPICES, ONION POWDER, GARLIC POWDER, EXTRACTIVES OF PAPRIKA, SPICE EXTRACTIVES. PRE-DUSTED WITH [ENRICHED WHEAT FLOUR, (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, WHEAT GLUTEN, EGG WHITES, SALT], BATTERED WITH [WATER, BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), DEXTROSE, SPICES, ONION POWDER, GARLIC POWDER, EXTRACTIVES OF PAPRIKA, SPICE EXTRACTIVES. SAUCE: SUGAR, WATER, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), DISTILLED WHITE VINEGAR, CONTAINS LESS THAN 2% OF SALT, MODIFIED CORN STARCH, ONION POWDER, GARLIC POWDER, SESAME SEEDS, CHILI PEPPERS, SPICES, SESAME OIL, SOYBEAN OIL, RICE BRAN OIL, CANOLA OIL, CITRIC ACID, SODIUM CITRATE, XANTHAN GUM, CULTURED DEXTROSE, NATURAL FLAVORS.

ALLERGENS: WHEAT, EGGS AND SOY.

BASIC HEATING INSTRUCTIONS:

(1) 5 lbs breaded chicken pieces, (1) 2.1lbs sauce

BREADED CHICKEN PIECES

Deep fryer at 350°F (best)

Place chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes if frozen or 3-4 minutes if thawed until golden brown.

Convection/Conventional oven (good)

Pre-heat oven to 350°F/400° F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake in oven for 40-45 minutes if frozen, or 25-30 minutes if thawed or until crispy.

SAUCE IN BAG

(thaw content before preparation)

Boil in Bag (good)

Place entire sauce-in-bag into hot boiling water/steamer for 10-12 minutes or until content is 165° F.

Microwave (fair)

Place entire sauce-in-bag into microwave for 3 minutes or until content is 165° F.

For more information contact:
info@asianfoodsolutions.com



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SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.

Teriyaki Chicken

#73001



Tender chicken strips caramelized with our popular teriyaki sauce

Nutrition Facts

Serving Size 2.8oz (80g)	
Servings Per Container about 40	
Amount Per Serving	
Calories 140	Calories from Fat 23
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	16%
Sodium 530mg	22%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Sugars 16g	
Protein 13g	
Vitamin A 2%	Vitamin C 0%
Calcium 2%	Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.8 oz Servings per case,
 (6) 7.5lb bag. 42.9lbs Net Wt.
 Case Information: Item# 73001
 Case L x W x H: 16.32" x 12.875" x 12.875"
 Cube: 1.68 TI x HI: 8x6 Gr. Cs Wt: 44.2lbs

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

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].

ALLERGENS: SOY, WHEAT AND DAIRY.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.5 lbs chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Placed chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until it reaches 165°F, until sauce is caramelized. Reduce time to 6-8 minutes if product is thawed.

Skillet/Pan Fry (good) (products must be thawed)

Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165° F for at least 15 seconds.

SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.



CN = 2/2MA

Asian Food Solutions, Inc.

For more information contact:
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**New Orleans/
Mandarin Chicken
#73002**



Grilled marinated chicken strips covered in our sweet savory sauce

Nutrition Facts

Serving Size 2.8oz (80g)
Servings Per Container about 40

Amount Per Serving	
Calories 140	Calories from Fat 23
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 450mg	19%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 13g	
Protein 13g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.8 oz Servings per case,
(6)7.5lb bag. 42.9lbs Net Wt.
Case Information: Item# 73002
Case L x W x H: 16.32" x 12.875" x 12.875"
Cube: 1.68 TI x HI:8x6 Gr. Cs Wt: 44.2lbs

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

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, SALT, CONTAINS LESS THAN 2% OF SOYBEANS, WHEAT FLOUR, MODIFIED CORN STARCH, YEAST EXTRACT, CARAMEL COLOR, SESAME PASTE, GARLIC, XANTHAN GUM, CHILI PEPPERS, SPICES, CULTURED DEXTROSE, MALTODEXTRIN].

ALLERGENS: SOY, WHEAT AND DAIRY.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.5 lbs chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Placed chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until it reaches 165°F, until sauce is caramelized. Reduce time to 6-8 minutes if product is thawed.

Skillet/Pan Fry (good)

(products must be thawed)

Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165° F for at least 15 seconds.

SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.



CN = 2/2MA

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For more information contact:
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Spicy Chicken

#73003



Tender strips of seasoned chicken in our unique spicy ginger and garlic sauce

Nutrition Facts

Serving Size 2.8oz (80g)
Servings Per Container about 40

Amount Per Serving		
Calories	100	Calories from Fat 23
		% Daily Value*
Total Fat	2.5g	4%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	50mg	17%
Sodium	450mg	19%
Total Carbohydrate	5g	2%
Dietary Fiber	0g	0%
Sugars	3g	
Protein	13g	
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.8 oz Servings per case,
(6) 7.5lb bag. 42.9lbs Net Wt.
Case Information: Item# 73003
Case L x W x H: 16.32" x 12.875" x 12.875"
Cube: 1.68 TI x HI: 8x6 Gr. Cs Wt: 44.2lbs

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

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% OF MOLASSES, YEAST EXTRACT, XANTHAN GUM, LACTIC ACID, AND NATURAL FLAVOR), CONTAINS LESS THAN 2% OF: SUGAR, PEPPER, MUSTARD SEED, CELERY SEEDS, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOYBEAN OIL, SALT), AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATE], SPICY SAUCE (WATER, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, BROWN SUGAR, MODIFIED CORN STARCH, CONTAINS LESS THAN 2% OF SALT, YEAST EXTRACT, CARAMEL COLOR, LACTIC ACID, GARLIC, SPICES, CRUSHED CHILI PEPPERS, CHICKEN BROTH, XANTHAN GUM, CULTURED DEXTROSE, MALTODEXTRIN.

ALLERGENS: DAIRY, SOY, WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.5 lbs of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Placed chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until it reaches 165°F, until sauce is caramelized. Reduce time to 6-8 minutes if product is thawed.

Skillet/Pan Fry (good)

(products must be thawed)

Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165° F for at least 15 seconds.

SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.



CN = 2/2MA

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For more information contact:
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Bombay Curry Chicken #80001



Marinated Chicken in a Sweet and Mild Curry Sauce

Nutrition Facts

Serving Size 3.08oz (87g)
Servings Per Container about 104

Amount Per Serving		% Daily Value*	
Calories	103	Calories from Fat	34
Total Fat	3.8g		6%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	44mg		15%
Sodium	279mg		12%
Total Carbohydrate	4g		1%
Dietary Fiber	1g		4%
Sugars	1.8g		
Protein	13g		
Vitamin A	2%	Vitamin C	2%
Calcium	0%	Iron	8%

* Percent Daily Values are based on a 2,000 calorie diet.

(104) 3.08oz Servings per case,
(4) 5.04lb bag, 20.16lbs Net Wt.
Case Information: Item# 80001
Case L x W x H: 16" x 11.8" x 8.875"
Cube: .97ft Tl x Hl:12x10 Gr. Cs Wt: 21.45lbs

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

FULLY COOKED CHICKEN LEG MEAT, SWEET CURRY SAUCE (WATER, ONIONS, TOMATO PASTE, CANOLA OIL, SUGAR, SPICES, GINGER, GARLIC, SALT, TURMERIC, CITRIC ACID, DRIED FENUGREEK LEAVES), WATER, CONTAINS 2% OR LESS OF THE FOLLOWING: SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, SALT, CARAMEL COLOR, MOLASSES, YEAST EXTRACT, XANTHAN GUM, LACTIC ACID, NATURAL FLAVORS, FRUCTOSE, MALTODEXTRIN, SOYBEAN OIL, POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATES, ISOLATED SOY PROTEIN.

ALLERGENS: SOY, WHEAT AND DAIRY.

BASIC HEATING INSTRUCTIONS:

Per (1) 5lbs chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Placed chicken with sauce in a 2" or 4" full pans and cover with Foil. Bake in oven for 20-25 minutes until it reaches 165°F. Reduce time to 6-8 minutes if product is thawed. Remove foil during last 5 mins of cooking time.

Skillet/Pan Fry (good)

(products must be thawed)
Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165° F for at least 15 seconds.

SERVING

Make sure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Toss contents together then serve.



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CN* = 2/2MA