

Product Code Number	Product Description	Case Weight (lbs)	Serving Size (oz)	Portions per Serving	Svgs per Case	Calories	Calories From Fat	% Cal From Fat	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (% DV)	Vitamin C (% DV)	Calcium (% DV)	Iron (%DV)	CN Number (if applicable)	Meat/M A Credit	Veg Credit	Bread Svgs Credit
73001	Teriyaki Chicken (2.85 oz.)	42.90	2.85	1	240	146	20	14%	2.5	1	0	53	414	14	0	14	15	2	0	2	6	090512	2	0	0
73002	New Orleans / Mandarin Chicken (2.85 oz)	42.90	2.85	1	240	146	20	14%	2.5	1	0	53	414	14	0	14	15	0	0	0	6	09520	2	0	0
73003	Spicy Chicken (2.85 oz.)	42.90	2.85	1	240	110	20	18%	2.5	1	0	53	378	5	0	4	15	0	0	0	6	090525	2	0	0
73004	Thai Sweet Chili Chicken (2.85 oz.)	42.90	2.85	1	240	120	20	17%	2	0.5	0	45	330	15	0	11	11	0	0	0	4	090536	2	0	0
73005	Teriyaki Chicken Gluten Free (2.85 oz)	28.60	2.85	1	160	150	35	23%	4	1	0	63	370	14	0	14	14	0	0	1	5	090544	2	0	0
80001	Bombay Curry Chicken (2.85 oz)	20.15	3.08	1	104	100	35	35%	4	0.5	0	45	280	4	1	2	13	2	2	0	8		2	0	0
72001WG	Breaded Tangerine Chicken (3.9 oz.)	42.90	3.9	1	176	190	35	18%	4	1	0	45	380	25	2	13	14	0	0	0	8	CN Equivalency Letter on File	2	0	0.5
72003WG	Breaded General Tso's Chicken (3.9 oz)	42.90	3.9	1	176	200	40	20%	4	1	0	45	510	26	2	14	14	0	0	0	8	CN Equivalency Letter on File	2	0	0.5
72005WG	Breaded Japanese Cherry Blossom Sweet n Sour Chicken (3.9 oz)	42.90	3.9	1	176	200	35	18%	4	1	0	45	350	27	2	14	13	0	4	0	7	CN Equivalency Letter on File	2	0	0.5
72010WG	Breaded Lemongrass Chicken (3.9 oz.)	42.90	3.9	1	176	190	35	18%	4	1	0	45	320	24	1	11	13	0	0	0	8	CN Equivalency Letter on File	2	0	0.5
72013WG	Sriracha Honey Chicken (3.9 oz)	42.90	3.9	1	176	210	60	6%	6	1	0	50	480	24	1	11	12	2	2	2	4	CN Equivalency Letter on File	2	0	0.5

For additional product information visit [http://dese.mo.gov/divadm/food/Nutritional\\_Facts\\_Index.html](http://dese.mo.gov/divadm/food/Nutritional_Facts_Index.html)  
Asian Food Solutions



**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: Tangerine Chicken WG Code No.: 72001  
 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.  
 Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-3)	3.1499	X	0.70	2.2049
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.2049

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.00

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

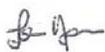
Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

  
Signature

President  
Title

Lincoln Yee  
Printed Name

4/11/2014  
Date

(888) 499-6888  
Phone Number



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  **How many grams:** 0.95 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-creditible 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).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.50</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

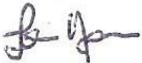
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 3.90 oz  
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains **are not** above 0.24 oz eq. 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-creditible grains may not credit towards the grain requirements for school meals.

  
\_\_\_\_\_  
Signature

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
President  
\_\_\_\_\_  
Title

4/11/2014 (888) 499-6888  
\_\_\_\_\_  
Date Phone Number





**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: General Tso Chicken WG Code No.: 72003  
 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.  
 Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-31)	3.1499	X	0.70	2.2049
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.2049

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.00

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

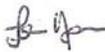
Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

  
Signature

President  
Title

Lincoln Yee  
Printed Name

4/11/2014  
Date

(888) 499-6888  
Phone Number



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: General Tso Chicken WG Code No.: 72003

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  **How many grams:** 0.95 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-creditible 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).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.50</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 3.90 oz  
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains **are not** above 0.24 oz eq. 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-creditible grains may not credit towards the grain requirements for school meals.

  
\_\_\_\_\_  
Signature

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
President  
\_\_\_\_\_  
Title

4/11/2014 (888) 499-6888  
\_\_\_\_\_  
Date Phone Number

# General Tso's Chicken

## #72003 Whole Grain



**Whole grain battered chicken chunks tossed with a sweet and spicy sauce.**

### Nutrition Facts

Serving Size 3.9oz (110g)  
Servings Per Container about 176

Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 40
<b>% Daily Value*</b>	
<b>Total Fat</b> 4g	<b>6%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 510mg	<b>21%</b>
<b>Total Carbohydrate</b> 26g	<b>9%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 14g	
<b>Protein</b> 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 8%

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

(176) 3.9 oz servings per case. 42.9 lb Net Wt.  
(6) 5 lb chicken & (6) 2.15 lb sauce.  
Case Information: Item# 72003  
Case L x W x H: 16.32" x 14.06" x 10.63"  
Cube: 1.68 TI x HI: 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

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **GENERAL TSO'S SAUCE:** Sugar, Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), White Distilled Vinegar, Contains Less Than 2% Of Modified Corn Starch, Onion Powder, Garlic Powder, Sesame Seeds, Chili Peppers, Spices, Sesame Oil, Safflower Oil, Citric Acid, Sodium Citrate, Xanthan Gum, Cultured Dextrose, Natural Flavors (Milk).

**CONTAINS: WHEAT, EGGS, MILK AND SOY.**

### BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

#### BREADED CHICKEN PIECES

##### Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

#### SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

#### SAUCE IN BAG (product must be thawed)

##### Boil in Bag/Steamer (Best)

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

##### Microwave (Good)

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



**Asian Food Solutions, Inc.**

For more information contact:  
[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)



**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005  
 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.  
 Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-31)	3.1499	X	0.70	2.2049
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.2049

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.00

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

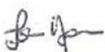
Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

  
Signature

President  
Title

Lincoln Yee  
Printed Name

4/11/2014  
Date

(888) 499-6888  
Phone Number



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  **How many grams:** 0.95 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-creditible 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).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.50</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

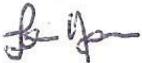
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 3.90 oz  
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains **are not** above 0.24 oz eq. 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-creditible grains may not credit towards the grain requirements for school meals.

  
\_\_\_\_\_  
Signature

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
President  
Title

4/11/2014      (888) 499-6888  
\_\_\_\_\_  
Date                      Phone Number





**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: Lemongrass Chicken WG Code No.: 72010  
 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.  
 Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-31)	3.1499	X	0.70	2.2049
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.2049

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.00

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

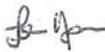
Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

  
Signature

President  
Title

Lincoln YeeLemong  
Printed Name

4/11/2014  
Date

(888) 499-6888  
Phone Number



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Lemongrass Chicken WG Code No.: 72010

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  **How many grams:** 0.95 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-creditible 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).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.50</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 3.90 oz  
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains **are not** above 0.24 oz eq. 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-creditible grains may not credit towards the grain requirements for school meals.

  
\_\_\_\_\_  
Signature

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
President  
Title

4/11/2014      (888) 499-6888  
\_\_\_\_\_  
Date                      Phone Number

**Whole Grain  
Lemongrass Chicken  
#72010**



**Whole Grain Battered Chicken Chunks Tossed with  
a Tangy Lemongrass Sauce.**

**Nutrition Facts**

Serving Size 3.9oz (110g)  
Servings Per Container about 176

Amount Per Serving		% Daily Value*
<b>Calories</b>	190	Calories from Fat 35
<b>Total Fat</b>	4g	6%
Saturated Fat	1g	4%
Trans Fat	0g	
<b>Cholesterol</b>	45mg	15%
<b>Sodium</b>	320mg	13%
<b>Total Carbohydrate</b>	24g	8%
Dietary Fiber	1g	5%
Sugars	11g	
<b>Protein</b>	13g	
Vitamin A 0%		Vitamin C 0%
Calcium 0%		Iron 8%

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

(176) 3.9 oz servings per case. 42.9 lb Net Wt.  
(6) 5 lb chicken & (6) 2.15 lb sauce.  
Case Information: Item# 72010  
Case L x W x H: 17.06" x 13.06" x 12.63"  
Cube: 1.63 Tl x Hl:8x6 Gr. Cs Wt: 44.55 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **LEMONGRASS SAUCE:** Water, Sugar, White Distilled Vinegar, Modified Corn Starch, Lemon Juice Concentrate, Contains less than 2% of Lemongrass, Spices, Salt, Garlic Powder, Sodium Citrate, Xanthan Gum, Canola Oil and Natural Flavors.

CONTAINS: WHEAT AND EGGS

**BASIC HEATING INSTRUCTIONS:**

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

**BREADED CHICKEN PIECES**

**Convection/Conventional oven (Best)**

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

**SAUCE IN BAG (product must be thawed)**

**Boil in Bag/Steamer (Best)**

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

**Microwave (Good)**

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

**SERVING**

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



**Asian Food Solutions, Inc.**

For more information contact:  
info@asianfoodsolutions.com



**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products**

Product Name: Sriracha Honey Chicken WG Code No.: 72013  
 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb.  
 Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-3)	3.1499	X	0.70	2.2049
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.2049

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.00

\*Percent of Protein As-Is is provided on the attached APP documentation.

\*\*18 is the percent of protein when fully hydrated.

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Lincoln Yee  
Signature

President  
Title

Lincoln Yee  
Printed Name

11/17/2014  
Date

(888) 499-6888  
Phone Number



**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Sriracha Honey Chicken Code No.: 72013

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  **How many grams:** 0.95 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-creditible 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).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.50</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

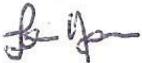
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</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 3.90 oz  
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains **are not** above 0.24 oz eq. 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-creditible grains may not credit towards the grain requirements for school meals.

  
\_\_\_\_\_  
Signature

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
President  
\_\_\_\_\_  
Title

11/17/2014 (888) 499-6888  
\_\_\_\_\_  
Date Phone Number

# Sriracha Honey Chicken #72013 Whole Grain



## Whole Grain Battered Chicken Chunks Tossed with a Sriracha Honey Sauce.

### Nutrition Facts

Serving Size 3.9oz (110g)	
Servings Per Container about 176	
<b>Amount Per Serving</b>	
<b>Calories</b> 210	Calories from Fat 60
<b>% Daily Value*</b>	
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 480mg	<b>20%</b>
<b>Total Carbohydrate</b> 24g	<b>8%</b>
Dietary Fiber 1g	4%
Sugars 11g	
<b>Protein</b> 12g	
Vitamin A 2%	• Vitamin C 2%
Calcium 2%	• Iron 4%

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

(176) 3.9 oz servings per case. 42.9 lb Net Wt.  
(6) 5 lb chicken & (6) 2.15 lb sauce.  
Case Information: Item# 72013  
Case L x W x H: 17.06" x 13.06" x 12.63"  
Cube: 1.63 Tl x Hl: 8x6 Gr. Cs Wt: 44.55 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **SRIRACHA HONEY SAUCE:** Water, Sugar, Chili Peppers, Maltodextrin, Garlic, Distilled Vinegar, Contains Less Than 2% Of Honey, Orange Juice Concentrate, Salt, Modified Corn Starch, Xanthan Gum, Citric Acid, Natural Flavor.

**CONTAINS: WHEAT AND EGGS**

\*Sauce does not contain green onions or sesame seeds.

### BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

#### BREADED CHICKEN PIECES

##### Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

#### SAUCE IN BAG (product must be thawed)

##### Boil in Bag/Steamer (Best)

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

##### Microwave (Good)

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

#### SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



**Asian Food Solutions, Inc.**

For more information contact:

[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73001

# GREEN DRAGON

## FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH TERIYAKI SAUCE

**INGREDIENTS:** 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, 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.

**KEEP FROZEN 23001 NET.WT. 42.90 LBS**

CN 090512  
One pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Teriyaki Sauce provides 11.75 oz equivalent meat/ meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/14).  
CN



600-165483

# 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

**Calories** 146    **Calories from Fat** 20

**% Daily Value\***

**Total Fat** 2.5g    **3%**

Saturated Fat 1g    **3%**

Trans Fat 0g

**Cholesterol** 53mg    **15%**

**Sodium** 414mg    **19%**

**Total Carbohydrate** 14g    **5%**

Dietary Fiber 0g    **0%**

Sugars 14g

**Protein** 15g

Vitamin A 2%    •    Vitamin C 0%

Calcium 2%    •    Iron 6%

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

#### 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 .



TM

**Asian Food Solutions, Inc.**

For more information contact:

[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)

[www.asianfoodsolutions.com](http://www.asianfoodsolutions.com)

CN Equivalency = 2 M/MA

(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

# New Orleans/ Mandarin Chicken #73002



Grilled marinated chicken strips covered in our sweet savory 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
<b>% Daily Value*</b>	
<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 0%	Vitamin C 0%
Calcium 0%	Iron 6%

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

(240) 2.85 oz servings per case,  
(6) 7.15 lb bags. 42.9lb Net Wt.  
Case Information: Item# 73002  
Case L x W x H: 16.31" x 14.06" x 12.63"  
Cube: 1.68 TI x HI: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

Chicken Leg Meat, **NEW ORLEANS SAUCE** [Sugar, Water, Brown Sugar, Salt (Salt, Sea 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], 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.



**Asian Food Solutions, Inc.**

For more information contact:  
[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)  
[www.asianfoodsolutions.com](http://www.asianfoodsolutions.com)

**CN Equivalency = 2 M/MA**



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73002

# GREEN DRAGON

## FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH NEW ORLEANS SAUCE

**INGREDIENTS:** Chicken Leg Meat, New Orleans Sauce [Sugar, Water, Brown Sugar, Salt (Salt, Sea 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], 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, and 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, 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.

**KEEP FROZEN 23002 NET.WT. 42.90 LBS**

CN 90520  
Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With New Orleans Sauce provides 2.0 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.) CN



600-165490



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73003

# GREEN DRAGON

## FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH SPICY SAUCE

**INGREDIENTS:** Chicken Leg Meat, Spicy Sauce [ Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Brown Sugar, Modified Corn Starch, Contains Less Than 2% of Yeast Extract, Caramel Color, Lactic Acid, Garlic, Spices, Chili Peppers, Chicken Broth, Xanthan Gum, Cultured Dextrose, Maltodextrin], 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, and 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, 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.

**KEEP FROZEN 23003 NET.WT. 42.90 LBS**

90525  
One Pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Spicy Sauce provides 11.75 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/14).  
CN CN



600-165472



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# Spicy Chicken

## #73003



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

### Nutrition Facts

Serving Size 2.85oz (80.79g)  
Servings Per Container about 240

Amount Per Serving

**Calories 110**    Calories from Fat 20

% Daily Value\*

**Total Fat** 2.5g                      4%

Saturated Fat 1g                      3%

Trans Fat 0g

**Cholesterol** 53mg                      15%

**Sodium** 378mg                      19%

**Total Carbohydrate** 5g                      2%

Dietary Fiber 0g                      0%

Sugars 4g

**Protein** 15g

Vitamin A 0%                      • Vitamin C 0%

Calcium 0%                      • 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# 73003  
Case L x W x H: 16.31" x 14.06" x 12.63"  
Cube: 1.68 TI x HI: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

Chicken Leg Meat, **SPICY SAUCE** [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Brown Sugar, Modified Corn Starch, Contains Less Than 2% of Yeast Extract, Caramel Color, Lactic Acid, Garlic, Spices, Chili Peppers, Chicken Broth, Xanthan Gum, Cultured Dextrose, Maltodextrin], 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, and 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.



*Asian Food Solutions, Inc.*

For more information contact:  
[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)  
[www.asianfoodsolutions.com](http://www.asianfoodsolutions.com)

**CN Equivalency = 2 M/MA**



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73004

# GREEN DRAGON

## FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH SPICY THAI SWEET CHILI SAUCE

**INGREDIENTS:** Chicken Leg Meat, Spicy Thai Sweet Chili Sauce (Sugar, Water, Maltodextrin, Garlic, Chili Peppers, Rice Vinegar, Salt, Contains Less Than 2% of Modified Corn Starch, Pineapple Juice Concentrate, Citric Acid, Onion Powder, Acetic Acid, Xanthan Gum), 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, and 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, WHEAT.**

**BASIC HEATING INSTRUCTIONS:** Per (1) 7.15 lb bag of chicken with sauce

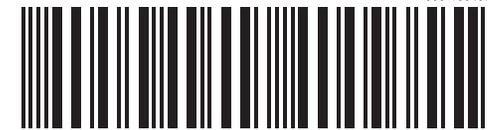
Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.

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.

**KEEP FROZEN 23004 NET.WT. 42.90 LBS**

Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With Spicy Thai Sweet Chili Sauce provides 2.0 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)



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600-165497





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# 73005

## GREEN DRAGON FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH GLUTEN-FREE TERIYAKI SAUCE

**INGREDIENTS:** Chicken Leg Meat, Gluten-Free Teriyaki Sauce (Sugar, Water, Soybeans, Salt, Contains Less Than 2% of Modified Corn Starch, Molasses, Yeast Extract, Caramel Color, Sesame Oil, Xanthan Gum, Lactic Acid), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning (Water, Salt, Sugar, Soybeans, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor), Seasoning (Sugar, Black Pepper, Ground Mustard Seed, Ground Celery Seed, Garlic Powder, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

**CONTAINS: SOY.**

**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.

**KEEP FROZEN    23005    NET.WT. 28.60 LBS**

CN 090544  
Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With Gluten-Free Teriyaki Sauce provides 2.0 oz equivalent meat/meat alternate CN for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.) CN



600-165502



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# Teriyaki Chicken Gluten Free #73005



Fully cooked chicken strips caramelized  
with our gluten free Teriyaki sauce

## Nutrition Facts

Serving Size 2.85oz (80.79g)  
Servings Per Container about 160

### Amount Per Serving

**Calories** 150    Calories from Fat 35

% Daily Value\*

<b>Total Fat</b> 4g	<b>5%</b>
Saturated Fat 1g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 63mg	<b>18%</b>
<b>Sodium</b> 370mg	<b>17%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 14g	
<b>Protein</b> 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 1%	Iron 5%

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

(160) 2.85 oz servings per case,  
(4) 7.15 lb bag. 28.6 lb Net Wt.  
Case Information: Item# 73005  
Case L x W x H: 16.6875" x 11.9375" x 12.0625"  
Cube: 1.3906 TI x HI:8x6 Gr. Cs Wt: 30.14 lb  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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

Chicken Leg Meat, **GLUTEN-FREE TERIYAKI SAUCE** (Sugar, Water, Soybeans, Salt, Contains Less Than 2% of Modified Corn Starch, Molasses, Yeast Extract, Caramel Color, Sesame Oil, Xanthan Gum, Lactic Acid), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning (Water, Salt, Sugar, Soybeans, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor), Seasoning (Sugar, Black Pepper, Ground Mustard Seed, Ground Celery Seed, Garlic Powder, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

**CONTAINS: SOY**

## 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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For more information contact:  
[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)

CN Equivalency = 2 M/MA

# 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		
<b>Calories</b>	100	Calories from Fat 35
		<b>% Daily Value*</b>
<b>Total Fat</b>	4g	<b>6%</b>
Saturated Fat	0.5g	<b>3%</b>
Trans Fat	0g	
<b>Cholesterol</b>	45mg	<b>15%</b>
<b>Sodium</b>	280mg	<b>12%</b>
<b>Total Carbohydrate</b>	4g	<b>1%</b>
Dietary Fiber	1g	<b>2%</b>
Sugars	2g	
<b>Protein</b>	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 20.15lbs Net Wt.  
Case Information: Item# 80001  
Case L x W x H: 16" x 11.8" x 8.875"  
Cube: .97ft T1 x H1:10x7 Gr. Cs Wt: 21.64lbs  
Shelf Life: Frozen 12 months at 0°F +/- 10°F

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

CHICKEN LEG MEAT, SWEET CURRY SAUCE (WATER, TOMATO PASTE, MALTODEXTRIN, SOYBEAN OIL, SPICES, SUGAR, LESS THAN 2% OF DEHYDRATED ONION, GINGER, GARLIC, MODIFIED FOOD STARCH, SALT, YEAST EXTRACT, CULTURED DEXTROSE, XANTHAN GUM, CILANTRO, CITRIC ACID, PHOSPHORIC ACID, AND TURMERIC OLEORESIN) 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, AND 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) 5 lb bag of chicken with sauce

#### Convection/Conventional oven (best)

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

#### 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.

#### 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.



Asian Food Solutions, Inc.

For more information contact:  
[info@asianfoodsolutions.com](mailto:info@asianfoodsolutions.com)

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