School Year 20-21
Nutritional Information

Product Code Number	Chinese Food Solutions, Inc. dba Asian Food Solutions/Comida Vida 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/MA Credit	Veg Credit	Bread Svgs Credit
72001	Tangerine Chicken WG	42.90	3.9	1	176	190	35	18%	4	1	0	45	380	25	2	13	14	0	0	0	8		2		0.5
72003	General Tso's Chicken WG	42.90	3.9	1	176	210	60	29%	7	1	0	50	450	24	1	14	12	0	0	2	4		2		0.5
72005	Japanese Cherry Blossom Chicken	42.90	3.9	1	176	200	35	18%	4	1	0	45	350	27	2	14	13	0	4	0	7		2		0.5
72010	Lemongrass Chicken	42.90	3.9	1	176	190	60	32%	6	1	0	45	350	21	2	10	11	0	0	0	8		2		0.5
72013	Sriracha Honey Chicken	42.90	3.9	1	176	210	60	29%	6	1	0	45	350	21	2	10	11	0	0	0	8		2		0.5
73001	Teriyaki Chicken	42.90	2.85	1	240	150	25	17%	3	0.5	0	60	480	15	0	15	15	2	0	2	6		2		
73002	New Orleans Cajun Chicken	42.90	2.85	1	240	150	25	17%	3	0.5	0	60	460	15	0	14	15	0	0	0	6		2		
73004	Thai Sweet Chili Chicken	42.90	2.85	1	240	150	25	17%	0	0.5	0	60	440	15	0	11	15	0	0	2	6		2		
73005	Gluten Free Teriyaki Chicken	28.60	2.85	1	159	150	25	17%	0	0.5	0	60	440	15	0	14	15	0	0	2	6		2		
72001NAE	Tangerine Chicken NAE	42.90	3.90	1	176	200	35	18%	6	1	0	45	410	25	1	13	12	0	0	0	4		2		0.5
72003NAE	General Tso's Chicken NAE	42.90	3.90	1	176	210	60	29%	7	1	0	50	450	24	1	14	12	0	0	2	4		2		0.5
72005NAE	Cherry Blossom Chicken NAE	42.90	3.90	1	176	210	60	29%	6	1	0	45	380	26	1	14	12	0	0	0	4		2		0.5
72013NAE	Sriracha Honey Chicken NAE	42.90	3.90	1	176	210	60	29%	6	1	0	50	480	24	1	11	12	2	2	2	4		2		0.5
73001NAE	Teriyaki Chicken NAE	42.90	3.33	1	206	170	32	19%	3.5	1	0	75	530	18	0	17	16	0	0	0	4		2		
73004NAE	Thai Sweet Chili Chicken NAE	42.90	3.33	1	206	170	45	26%	5	1.5	0	75	430	14	0	12	18	0	0	0	4		2		
471045	Comida Vida Chicken Tinga	40.16	2.54	1	253	120	40	33%	4.5	1	0	60	380	4	1	0	17	8	0	0	4		2		
470455	Comida Vida Chicken Anaheim Burrito Mini	42.60	7.10	1	96	330	100	30%	12	4	0	60	550	34	5	3	27	8	30	15	15		2	1/4 Cup R/O	2
470490	Comida Vida Seasoned Shredded Chicken	37.00	2.02	1	293	90	30	33%	3.5	1	0	45	150	0	0	0	15	0	0	0	4		2		
471005	Comida Vida Shredded Chicken & Cheese Tamale	30.00	2.50	1	192	200	108	54%	12	3	0	25	260	13	3	0	9	0	0	8	4		1		1
470705	Comida Vida Queso Blanco Sauce	30.00	3.99	1	120	240	171	71%	19	10	0	55	830	6	0	3	11	0	0	30	0		2		
470495	Comida Vida Beef Barbacoa Shreds	36.00	2.36	1	244	110	45	41%	5	1.5	0	55	170	0	0	0	16	0	0	0	10		2		
470710	Comida Vida Jamaican Beef Patty - Mild	34.38	5.50	1	100	350	95	27%	12	4.5	0	20	279	53	6	5	16	0	0	4	20		2		2.25
470715	Comida Vida Jamaican Beef Patty - Spicy	34.38	5.50	1	100	350	95	27%	12	4.5	0	20	279	53	6	5	16	0	0	4	20		2		2.25
470735	Comida Vida Jamaican Beef Patty IW - Mild	34.38	5.50	1	100	350	95	27%	12	4.5	0	20	279	53	6	5	16	0	0	4	20		2		2.25
471040	Comida Vida Jamaican Beef Patty IW - Spicy	34.38	5.50	1	100	350	95	27%	12	4.5	0	20	279	53	6	5	16	0	0	4	20		2		2.25
470460	Comida Vida Beef Barbocoa Burrito Mini	45.00	7.50	1	96	360	120	33%	14	4.5	0	80	540	33	5	3	30	6	10	15	25		2	1/4 Cup R/O	2
471025	Comida Vida Beef & Cheese Tamale	32.50	3.25	1	160	240	126	53%	14	3.5	0	25	210	18	4	0	9	0	0	8	8		1		1
470505	Comida Vida Pork Carnitas Shreds	33.50	2.23	1	239	120	50	21%	6	1.5	0	55	160	0	0	0	16	0	0	0	4		2		
470470	Comida Vida Pork Carnitas Burrito Mini	43.20	7.20	1	96	360	120	33%	14	4.5	0	70	470	34	5	3	28	10	6	15	15		2	1/4 Cup R/O	2
471030	Comida Vida Pork & Cheese Tamale	32.50	3.25	1	160	260	153	58%	17	4.5	0	25	210	18	4	0	9	0	0	8	6		1		1
74002	AFS Fully Cooked Beef Strips	38.00	3.16	1	192	120	25	21%	3	1.5	0	60	220	6	0	0	18	0	0	0	10		2		
74001	AFS Fully Cooked Beef Slices in Mongolian Sauce	40.09	4.22	1	152	160	30	19%	3	1.5	0	55	410	13	0	5	18	0	0	0	10		2		
74003	AFS Fully Cooked Beef Slices in Teriyaki Sauce	40.09	4.22	1	152	190	25	13%	3	1.5	0	55	470	23	0	17	18	0	0	0	10		2		
74005	AFS Fully Cooked Korean BBQ Beef	40.09	4.22	1	152	180	30	17%	3	1.5	0	55	410	18	0	10	18	0	0	0	10		2		

For additional product information visit http://dese.mo.gov/divadm/food/nutritional_facts_index.html

Asian Food Solutions®

NUTRITION . TASTE . VALUE

Tangerine Chicken WG

Product Code: 72001

GTIN# 00856235005019

INGREDIENTS:

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. **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 Com Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: WHEAT, EGGS AND SOY.

Nutrition Facts

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

Amount Per Serving	
Calories 190 Calories from Fat 35	
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 380mg	16%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 14g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 8%	

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

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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

Deep Fry

Pre-heat fryer to 350ºF. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165ºF.

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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA & 0.5G

r10.18.18

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NUTRITION . TASTE . VALUE

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

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. 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		
A. Total Creditable M/MA Amount[1]				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. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.
[1]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: [signature] Title: Co-President

Printed Name: Lincoln Yee Date: 8/11/2017 Phone Number: (888) 499-6888

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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 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 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 X 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-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). *(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[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount[3]			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] 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-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature Co-President
Title

Lincoln Yee 8/11/17 (888) 499-6888
Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

General Tso's Chicken WG

Product Code: 72003

GTIN# 00856235005026

INGREDIENTS:

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 Than2% 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.

Nutrition Facts

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

Amount Per Serving	
Calories 210 Calories from Fat 60	
	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 50mg	**17%**
Sodium 450mg	**19%**
Total Carbohydrate 24g	**8%**
Dietary Fiber 1g	**4%**
Sugars 14g	
Protein 12g	
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 4%	

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

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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 350F/400F. 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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA & 0.5G

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NUTRITION . TASTE . VALUE

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

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

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. 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		
A. Total Creditable M/MA Amount[1]				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. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.

[1]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 Co-President Title

Lincoln Yee 8/11/2017 (888) 499-6888

Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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 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 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 X 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-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). *(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[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount[3]			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] 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-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature

Co-President
Title

Lincoln Yee
Printed Name

8/11/2017
Date

(888) 499-6888
Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

Japanese Cherry Blossom Chicken WG

Product Code: 72005

GTIN# 00856235005033

INGREDIENTS:

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. **CHERRY BLOSSOM SAUCE:** Water, Sugar, Distilled White Vinegar, Tomato Paste, Modified Com Starch, Contains less than 2% Cherry Juice Concentrate, Orange Juice Concentrate, Salt, Maltodextrin, Cultured Dextrose, Citric Acid, Paprika, Sodium Citrate, Xanthan Gum, and Natural Flavor.

CONTAINS: WHEAT AND EGGS

Nutrition Facts

Serving Size 3.9oz (110g)
Servings Per Container about 58/176

Amount Per Serving	
Calories 200 Calories from Fat 35	
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 350mg	15%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 13g	
Vitamin A 0% • Vitamin C 4%	
Calcium 0% • Iron 7%	

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

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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

Deep Fry

Pre-heat fryer to 350ºF. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165ºF.

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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA & 0.5G **r10.12.18**

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NUTRITION . TASTE . VALUE

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

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

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. 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		
A. Total Creditable M/MA Amount[1]				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. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.
[1]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: [signature] Title: Co-President

Printed Name: Lincoln Yee Date: 8/11/2017 Phone Number: (888) 499-6888

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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 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 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 X 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-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). *(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[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount[3]			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3]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-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature Co-President
Title

Lincoln Yee 8/11/2017 (888) 499-6888
Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

Lemongrass Chicken WG

Product Code: 72010

GTIN# 00856235005040

INGREDIENTS:

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

Nutrition Facts

Serving Size 3.9oz (111g)

Servings Per Container 176

Amount Per Serving

Calories 190	Calories from Fat 60	
		% Daily Value*
Total Fat 6g		10%
Saturated Fat 1g		6%
Trans Fat 0g		
Polyunsaturated Fat 3g		
Monounsaturated Fat 1.5g		
Cholesterol 45mg		16%
Sodium 350mg		15%
Potassium 170mg		5%
Total Carbohydrate 21g		7%
Dietary Fiber 2g		6%
Sugars 10g		
Protein 12g		23%
Vitamin A 0%	• Vitamin C 0%	
Calcium 2%	• Iron 6%	
Folate 2%		

*Percent Daily Values are based on 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
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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

Deep Fry

Pre-heat fryer to 350ºF. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165ºF.

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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA & 0.5G

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Lemongrass Chicken Code No.: 72010

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9#/6-5 lb chkn & 6/2.15 lb sauce 176 servings / 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		
A. Total Creditable M/MA Amount[1]				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. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.
[1]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 [signature] Title: Co-President

Printed Name: Lincoln Yee Date: 8/11/2017 Phone Number: 888-499-6888

Asian Food Solutions®
NUTRITION . TASTE . VALUE

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Lemongrass Chicken

Code No.: 72010
42.9#/6-5 lb chkn & 6/2.15 lb sauce

Manufacturer: Asian Food Solutions

Serving Size 176 servings / 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 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 X No____ **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). *(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[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating-whole grain	7.2686	22 g	0.3303
Bread type coating-whole grain	7.2686	28 g	0.2595
			0.5898
Total Creditable Amount[3]			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] 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 3.9 ounce portion of this product (ready for serving) provides 0.5 oz equivalent Grains. I further certify that non-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature

Co-President
Title

Lincoln Yee
Printed Name

8/11/2017
Date

888-499-6888
Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

Sriracha Honey Chicken WG

Product Code: 72013

GTIN# 00856235005415

INGREDIENTS:

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

Nutrition Facts

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

Amount Per Serving	
Calories 210	Calories from Fat 60
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 480mg	20%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 11g	
Protein 12g	
Vitamin A 2% • Vitamin C 2%	
Calcium 2% • Iron 4%	

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

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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

Deep Fry

Pre-heat fryer to 350ºF. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165ºF.

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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA & 0.5G **R10.12.18**

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NUTRITION . TASTE . VALUE

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

Product Name: Sriracha Honey Chicken WG Code No.: 72013

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. 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		
A. Total Creditable M/MA Amount[1]				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. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.
[1]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: [signature] Title: Co-President

Printed Name: Lincoln Yee Date: 8/11/2017 Phone Number: (888) 499-6888

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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 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 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 X 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-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). *(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[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.589833
Total Creditable Amount[3]			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] 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-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature Co-President
Title

Lincoln Yee 8/11/2017 (888) 499-6888
Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

Teriyaki Chicken

Product Code: 73001

GTIN: 00856235005118

INGREDIENTS:

Chicken leg meat, teriyaki sauce [sugar, water, brown sugar, soy sauce (water, soybeans, salt, wheat, salt), contains less than 2% of modified corn starch, yeast extract, salt, potassium chloride, sesame seeds, lactic acid, xanthan gum, maltodextrin, natural flavor], water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid and xanthan gum], seasoning (sugar, black pepper, ground mustard seed, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

CONTAINS: WHEAT AND SOY

Nutrition Facts

Serving Size 2.85oz (81g)
Servings Per Container about 240

Amount Per Serving	
Calories 150 Calories from Fat 25	
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0.5g	4%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 480mg	20%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 15g	
Protein 15g	
Vitamin A 2% • Vitamin C 0%	
Calcium 2% • Iron 6%	

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

PACKAGING:

Pack Size:	6 x 7.15 lb. bag
Serving Size:	2.85 oz.
Servings per Case:	240 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.79 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce.

Convection/Conventional oven (best)

Pre-heat oven to 350ºF/400º F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165ºF 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 165º F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA

R10.12.18

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Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Product Name: Teriyaki Chicken Code No.: 73001

42.9 lbs/6- 7.15 lbs chicken & sauce

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 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	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.6635

*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***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*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.

[1]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 2.85 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 2.85 oz. 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

Co-President
Title

Lincoln Yee
Printed Name

8/11/2017
Date

(888) 499-6888
Phone Number

Solae™

Innovation through Nature

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

Typical Quantity per 100 g Product

CALORIES	
From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories[1]	383 kcal
Protein (Nx6.25)	
As-Is	89 g
Moisture Free Basis	94 g
PROXIMATE	
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
MINERALS	
Calcium	200 mg
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
VITAMINS	
Biotin	Not Available
Choline Chloride	Not Available
Folic Acid	200 mcg
Niacin	0.3 mg
Pantothenic Acid	0.2 mg
Riboflavin (B_2)	0.1 mg
Thiamin (B_1)	0.2 mg
Vitamin A	Not Detected
Vitamin B_6	Not Available
Vitamin B_{12}	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

[1]Calories calculated per US FDA regulation 21CFR101.9. Please consult local nutrition labeling regulations for appropriate calorie calculation.

Amino Acid Content	Typical g AA/100g Product	Typical g AA/1000 Protein[2]	Ref. Pattern mg/g Protein[3]
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

[1]AOAC, Method 985.28, Method 994.12 and Method 988.15

[2]Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

Reviewed 11.JULY.2013

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Asian Food Solutions®

NUTRITION . TASTE . VALUE

New Orleans Chicken

Product Code: 73002

GTIN# 0085623500512

INGREDIENTS:

Chicken leg meat, New Orleans sauce [sugar, water, brown sugar, salt, (salt, sea salt), contains less than 2% of molasses, soybeans, wheat flour, modified corn starch, potassium chloride, yeast extract, 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, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seeds, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

CONTAINS: WHEAT AND SOY

Nutrition Facts

Serving Size 2.85oz (81g)
Servings Per Container about 240

Amount Per Serving	
Calories 150 Calories from Fat 25	
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0.5g	4%
Trans Fat 0g	
Cholesterol 60mg	21%
Sodium 460mg	19%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 15g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 6%	

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

PACKAGING:

Pack Size:	6 x 7.15 lb. bag
Serving Size:	2.85 oz.
Servings per Case:	240 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.79 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce.

Convection/Conventional oven (best)

Pre-heat oven to 350ºF/400º F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165ºF 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 165º F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA

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NUTRITION . TASTE . VALUE

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

Product Name: New Orleans Chicken Code No.: 73002

42.9 lbs/6- 7.15 lbs chicken & sauce

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 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	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.6635

*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***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*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.

[1]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 2.85 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 2.85 oz. 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 — Co-President: Title

Lincoln Yee — 8/11/2017 — (888) 499-6888

Printed Name — Date — Phone Number

Solae™

Innovation through Nature

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

Typical Quantity per 100 g Product

CALORIES	
From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories[1]	383 kcal
Protein (Nx5.25)	
As-is	89 g
Moisture Free Basis	94 g
PROXIMATE	
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
MINERALS	
Calcium	200 mg
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
VITAMINS	
Biotin	Not Available
Choline Chloride	Not Available
Folic Acid	200 mcg
Niacin	0.3 mg
Pantothenic Acid	0.2 mg
Riboflavin (B_2)	0.1 mg
Thiamin (B_1)	0.2 mg
Vitamin A	Not Detected
Vitamin B_{12}	Not Available
Vitamin B_6	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

[1]Calories calculated per US FDA regulation 21CFR101.9. Please consult local nutrition labeling regulations for appropriate calorie calculation.

Amino Acid Content	Typical g AA/100g Product	Typical g AA/100g Protein	Rat Pattern mg/g Protein
Alanine	3.8	4.3	--
Arginine	8.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

[1]AOAC, Method 985.28, Method 994.12 and Method 988.15

[2]Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.
Reviewed 11.JULY.2013

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Asian Food Solutions®

NUTRITION . TASTE . VALUE

Green Dragon

Thai Sweet Chili Chicken - Gluten Free

Fully Cooked Seasoned Chicken Leg Meat Strips with Gluten Free Thai Sweet Chili Sauce

Product Code: 73004
GTIN# 00856235005750

INGREDIENTS:
Chicken leg meat, Gluten Free 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, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seeds, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract. **CONTAINS: SOY**

Nutrition Facts

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

Amount Per Serving	
Calories 150 Calories from Fat 25	
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0.5g	4%
Trans Fat 0g	
Cholesterol 60mg	21%
Sodium 440mg	18%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 11g	
Protein 15g	
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 6%	

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

PACKAGING:

Pack Size:	6 x 7.15 lb. bag
Serving Size:	2.85 oz.
Servings per Case:	240 Servings
Case Dimensions:	17.25" x 13.25" x 13.125"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.79 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0ºF +/- 10ºF.

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

Convection/Conventional oven (best)
Pre-heat oven to 350ºF/400º F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165ºF 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 165º F for at least 15 seconds and until sauce is caramelized.

SERVING
Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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.

CN Equivalency = 2 M/MA

R.11.9.18

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NUTRITION . TASTE . VALUE

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

Product Name: Thai Sweet Chili Chicken-Gluten Free Code No.: 73004

42.9 lbs/6- 7.15 lbs chicken & sauce

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 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	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.6635

*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***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*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.

[1]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 2.85 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 2.85 oz. 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

Co-President
Title

Lincoln Yee
Printed Name

8/11/2017
Date

(888) 499-6888
Phone Number

Solae™

Innovation through Nature

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

Typical Quantity per 100 g Product

CALORIES	
From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories[1]	383 kcal
Protein (Nx6.25)	
As-Is	89 g
Moisture Free Basis	94 g
PROXIMATE	
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Polyunsaturated Fat	1.8 g
Monounsaturated Fat	0.6 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
MINERALS	
Calcium	200 mg
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
VITAMINS	
Biotin	Not Available
Choline Chloride	Not Available
Folic Acid	200 mcg
Niacin	0.3 mg
Pantothenic Acid	0.2 mg
Riboflavin (B_2)	0.1 mg
Thiamin (B_1)	0.2 mg
Vitamin A	Not Detected
Vitamin B_6	Not Available
Vitamin B_{12}	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

[1]Calories calculated per US FDA regulation 21CFR101.9. Please consult local nutrition labeling regulations for appropriate calorie calculation.

Amino Acid Content	Typical g AA/100g Product	Typical g AA/100g Protein	Ref. Pattern mg/g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

[1]AOAC, Method 985.28, Method 994.12 and Method 988.15

[2]Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.
Reviewed 11.JULY.2013

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Asian Food Solutions®

NUTRITION . TASTE . VALUE

Beef Shreds

26002 – Commodity GTIN# 00856235005354

16002 – Commercial GTIN# 00856235005323

INGREDIENTS: BEEF, WATER, CONTAINS LESS THAN 1% OF SALT, SODIUM PHOSPHATE, NATURAL FLAVOR, SUGAR.

Nutrition Facts

131 servings per container

Serving size 1 portion (111g/3.9oz)

Amount per serving	
Calories	**110**
	% Daily Value*
Total Fat 4.5g	**6%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 50mg	**17%**
Sodium 340mg	**15%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 19g	
Vit D 0mcg 0% • Calcium 10mg 0%	
Iron 2.2mg 10% • Potas 290mg 6%	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

PACKAGING:

NET CASE WEIGHT:	32.08# NET; 34.08# GROSS
FROZEN SHELF LIFE:	18 MONTHS
SERVINGS PER CASE:	131
SERVING SIZE:	3.90 OZ
CASE DIMENSION:	21.75" x 14.75" x 4.00"
Ti x Hi:	5 x 10
PACK SIZE:	4 / 8.02 LBS BAG

COOKING INSTRUCTIONS:

Begin by tempering product until thawed. Once thawed per heat oven to 350 degrees for Convection ovens or 375 degrees for conventional ovens. Break up meat evenly into a deep pan and cover with foil. Cook, covered for 15-20 minutes or until meat has reached internal temperature of 165 degrees.

Tips: If you find the product finishing slightly dry, add 1 cup of water to every 5 pound package of meat. Cover and heat to desired temperature.

r.8.28.18

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Product Name: Fully Cooked Shredded Beef Code No.: 26002 & 16002

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 4/8.02lb. 131/3.90oz Portions.

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 *
Beef Special Trim	3.545	X	0.57	2.0206
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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***
N/A		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.

[1]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 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

Co-President
Title

Lincoln Yee
Printed Name

8/11/2017
Date

888-499-6888
Phone Number

2163

FULLY COOKED SEASONED SHREDDED BEEF WITH JUICES

AFS # 26002

INGREDIENTS: BEEF, WATER, AND CONTAINS LESS THAN 1% OF SALT, SODIUM PHOSPHATE, NATURAL FLAVOR, SUGAR.

CONTAINS DONATED COMMODITY FROM THE UNITED STATES DEPARTMENT OF AGRICULTURE.
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

HEATING INSTRUCTIONS:

1. Begin by tempering product until thawed
2. Once thawed pre-heat oven to 350 F for Convection ovens or 375 F for conventional ovens
3. Break up meat evenly into a deep pan and cover with foil
4. Cook covered for 15 to 20 minutes or until meat has reached internal temperature of 165 F

Tip - If you find the product finishing slightly dry add 1 cup of water to every #5 package of meat, then covering and heating to desired temperature.

LOT # 28417

BEST IF USED BY: OCTOBER 11, 2018

KEEP FROZEN

NET WT. 32.08 LBS **4/8.02 LB**

CN

096298

Each 3.90 oz serving (by weight) of fully cooked seasoned shredded beef (with juices) provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01-18).

CN

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 48098

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Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED MONGOLIAN STYLE BEEF

24001 – Commercial GTIN# 00856235005804

74001 – Commodity GTIN# 00856235005392

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
MONGOLIAN SAUCE: (WATER, SUGAR, MALTODEXTRIN, RICE VINEGAR, CHILI PEPPERS, SOY SAUCE [WATER, WHEAT, SOYBEANS, SALT], MODIFIED CORN STARCH, CONTAINS LESS THAN 2% OF: DEHYDRATED MINCED GARLIC, SPICES, SALT, YEAST EXTRACT, SOYBEANS, SESAME PASTE, WHEAT FLOUR, SESAME OIL, SAFFLOWER OIL, CULTURED DEXTROSE, XANTHAN GUM AND NATURAL FLAVORS [MILK]).

CONTAINS: EGGS, MILK, SOY, WHEAT.

Nutrition Facts
Serving Size 1 serving (118.16g/4.22oz)
Servings Per Container 152

Amount Per Serving	
Calories 160	Calories from Fat 30
	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 55mg	**19%**
Sodium 410mg	**17%**
Total Carbohydrate 13g	**4%**
Dietary Fiber 0g	**0%**
Sugars 5g	
Protein 18g not a significant source of protein	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

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

PACKAGING:

A. NET CASE WEIGHT:	40.09# NET; 41.74# GROSS
B. FROZEN SHELF LIFE	18 MONTHS
C. SERVINGS PER CASE	152
D. SERVING SIZE	4.22 OZ
E. CASE DIMENSION	20.00" x 13.38" x 6.57"
F. Ti x Hi	8 x 6
G. PACK SIZE	8 / 5.011 LBS BAG

COOKING INSTRUCTIONS:

Convection Oven, If Frozen, Pre-heat oven to 400 F. Place beef with sauce in hotel pan uncovered. Bake in oven for 20 - 25 minutes until sauce is caramelized and product reaches 165 F. Reduce time by 6 - 8 minutes if product is thawed.

Serving, Equipment and times may vary. Use thermometer to ensure food temperature is 165 F or above. Place cooked beef with sauce in a serving pan. Mix well then serve.

r.10.12.18

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Mongolian Beef Code No.: 74001

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 4.22 oz. 152 servings

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 *
Beef Special Trim	3.52	X	0.57	2.0064
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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*	Divideby 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.

[1]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 4.22 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 4.22 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 Co-President Title

Lincoln Yee 11/20/17 888-499-6888

Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED BEEF SLICED

24002 – Commercial GTIN# 00856235005811

74002 – Commodity GTIN# 00856235005613

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER

CONTAINS: EGGS

Nutrition Facts
Serving Size 1 serving (88.48g/3.16oz)
Servings Per Container 192

Amount Per Serving	
Calories 120	Calories from Fat 25
	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1.5g	**7%**
Cholesterol 60mg	**20%**
Sodium 220mg	**9%**
Total Carbohydrate 6g	**2%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 18g not a significant source of protein	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

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

PACKAGING:

A. NET CASE WEIGHT:	38.00# NET; 39.57# GROSS
B. FROZEN SHELF LIFE	18 MONTHS
C. SERVINGS PER CASE	192
D. SERVING SIZE	3.16 OZ
E. CASE DIMENSION	20.00" x 13.38" x 6.57"
F. Ti x Hi	8 x 6
G. PACK SIZE	8 / 4.75 LBS BAG

COOKING INSTRUCTIONS:

Convection Oven, If Frozen, Pre-heat oven to 400 F. Place beef in hotel pan. Bake in oven for 20 - 25 minutes until product reaches 165 F. Reduce time by 6 - 8 minutes if product is thawed.
Steamer, Place beef in bag in steamer for 15-20 minutes until product reaches 165 F, 5 minutes less if thawed.

Serving, Equipment and times may vary. Use thermometer to ensure food temperature is 165 F or above. Place cooked beef with sauce in a serving pan. Mix well then serve.

Asian Food Solutions®
NUTRITION . TASTE . VALUE

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Beef Strips Code No.: 74002

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 3.16 oz; 192 servings

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 *
Beef Special Trim	3.52	X	0.57	2.0064
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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*	Divideby 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.
[1]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 3.16 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 3.16 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 Co-President
Title

Lincoln Yee 11/20/17 888-499-6888
Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED TERIYAKI BEEF

24003 – Commercial GTIN# 00856235005828

74003 – Commodity GTIN# 00856235005620

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
TERIYAKI SAUCE: (SUGAR, WATER, BRWON SUGAR, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT], CONTAINS LESS THAN 2% OF: MODIFIED CORN STARCH, YEAST EXTRACT, SEA SALT, SESAME SEEDS, LACTIC ACID, XANTHAN GUM, MALTODEXTRIN, SALT AND NATURAL FLAVOR).

CONTAINS: EGGS, SOY, WHEAT.

Nutrition Facts
Serving Size 1 serving (118.16g/4.22oz)
Servings Per Container 152

Amount Per Serving	
Calories 190	Calories from Fat 25
	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 55mg	**19%**
Sodium 470mg	**20%**
Total Carbohydrate 23g	**8%**
Dietary Fiber 0g	**0%**
Sugars 17g	
Protein 18g	not a significant source of protein
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

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

PACKAGING:

A. NET CASE WEIGHT:	40.09# NET; 41.74# GROSS
B. FROZEN SHELF LIFE	18 MONTHS
C. SERVINGS PER CASE	152
D. SERVING SIZE	4.22 OZ
E. CASE DIMENSION	20.00" x 13.375" x 6.563"
F. Ti x Hi	8 x 6
G. PACK SIZE	8 / 5.011 LBS BAG

COOKING INSTRUCTIONS:

Convection Oven, If Frozen, Pre-heat oven to 400 F. Place beef with sauce in hotel pan uncovered. Bake in oven for 20 - 25 minutes until sauce is caramelized and product reaches 165 F. Reduce time by 6 - 8 minutes if product is thawed.

Serving, Equipment and times may vary. Use thermometer to ensure food temperature is 165 F or above. Place cooked beef with sauce in a serving pan. Mix well then serve.

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Teriyaki Beef Code No.: 74003

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 4.22 oz. 152 servings

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 *
Beef Special Trim	3.52	X	0.57	2.0064
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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*	Divideby 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.

[1]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 4.22 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 4.22 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 Co-President Title

Lincoln Yee 11/20/17 888-499-6888

Printed Name Date Phone Number

Asian Food Solutions®

NUTRITION . TASTE . VALUE

FULLY COOKED KOREAN BBQ STYLE BEEF

Product code:

24005 – Commercial GTIN# 00856235005682

74005 – Commodity GTIN# 00856235005637

MADE WITH USDA CHOICE

INGREDIENTS: BEEF, WATER, CORN STARCH, EGG WHITES, SODIUM PHOSPHATES, SALT, WHITE PEPPER
KOREAN BBQ SAUCE: (WATER, SUGAR, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT], MALTODEXTRIN, MOLASSES, DEHYDRATED GARLIC, CONTAINS LESS THAN 2% OF: DEHYDRATED ONION, SESAME OIL, YEAST EXTRACT, SPICE, XANTHAN GUM AND CITRIC ACID).

CONTAINS: EGGS, SOY, WHEAT

Nutrition Facts
Serving Size 1 serving (118.16g/4.22oz)
Servings Per Container 152

Amount Per Serving	
Calories 180	Calories from Fat 30
	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 55mg	**19%**
Sodium 410mg	**17%**
Total Carbohydrate 18g	**6%**
Dietary Fiber 0g	**0%**
Sugars 10g	
Protein 18g	not a significant source of protein
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

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

PACKAGING:

A. NET CASE WEIGHT:	40.09# NET; 41.74# GROSS
B. FROZEN SHELF LIFE	18 MONTHS
C. SERVINGS PER CASE	152
D. SERVING SIZE	4.22 OZ
E. CASE DIMENSION	20.00" x 13.38" x 6.57"
F. Ti x Hi	8 x 6
G. PACK SIZE	8 / 5.011 LBS BAG

COOKING INSTRUCTIONS:

Convection Oven, If Frozen, Pre-heat oven to 400 F. Place beef with sauce in hotel pan uncovered. Bake in oven for 20 - 25 minutes until sauce is caramelized and product reaches 165 F. Reduce time by 6 - 8 minutes if product is thawed.

Serving, Equipment and times may vary. Use thermometer to ensure food temperature is 165 F or above. Place cooked beef with sauce in a serving pan. Mix well then serve.

Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative

Product Name: Korean Beef Code No.: 74005

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 4.22 oz. 152 servings

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 *
Beef Special Trim	3.52	X	0.57	2.0064
		X		
		X		
A. Total Creditable M/MA Amount[1]				

*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*	Divideby 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					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.

[1]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 4.22 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 4.22 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 Co-President Title

Lincoln Yee 11/20/17 888-499-6888

Printed Name Date Phone Number