

## Gluten-Free Teriyaki Chicken 73005



# NUTRITION FACTS

Serving size 2.85 oz (81 g)  
Servings per container 176

Amount per serving	
<b>Calories</b> 150	Calories from Fat 45
% Daily Value*	
<b>Total Fat</b> 5g	<b>8%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 60mg	<b>20%</b>
<b>Sodium</b> 370mg	<b>16%</b>
<b>Total Carbohydrate</b> 10g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 10g	
<b>Protein</b> 16g	
Vitamin D 0.5mcg	<b>2%</b>
Calcium 10mg	<b>0%</b>
Iron 0.7mg	<b>4%</b>
Potassium 210mg	<b>4%</b>

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

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## Ingredients

Chicken leg meat, gluten-free teriyaki sauce (sugar, water, soybeans, salt, contains less than 2% of molasses, modified corn starch, yeast extract, potassium chloride, sesame oil, xanthan gum, and lactic acid), 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 seed, ground celery seed, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract.

## Allergens

SOY

## Case Specifications

<b>Product code</b>	73005
<b>GTIN</b>	00856235005156
<b>Pack Size</b>	4 x 7.15 lb. bag
<b>Tie High</b>	8 x 8
<b>Weight</b>	28.60 lbs. (Net); 30.35 lbs. (Gross)
<b>Case L,W,H</b>	17" x 13" x 9.5"
<b>Cube</b>	1.21
<b>Serving Size</b>	2.85 oz.
<b>Servings Per Case</b>	159 Servings
<b>Shelf Life</b>	Frozen 18 months at 0°F +/- 10°F
<b>CN Equivalency</b>	2 M/MA (Serving size = 2.85oz)

## Preparation and Cooking

### BASIC HEATING INSTRUCTIONS:

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

### Convection/Conventional oven (best)

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

### Skillet/Pan Fry (good)

(Product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

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