

Japanese Cherry Blossom Chicken 72005



NUTRITION FACTS

Serving size 3.9 oz (111 g)
Servings per container 176

Amount per serving	
Calories 200	Calories from Fat 36
% Daily Value*	
Total Fat 4g	7%
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 D	0%
Calcium	0%
Iron	4%
Potassium	4%
Folate	2%

* 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

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.

Allergens

EGGS AND WHEAT

Case Specifications

Product code	72005
GTIN	00856235005033
Pack Size	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Tie High	8 x 6
Weight	42.90 lbs. (Net); 44.55 lbs. (Gross)
Case L,W,H	17.25" x 13.25" x 13.13"
Cube	1.74
Serving Size	3.9 oz.
Servings Per Case	176 Servings
Shelf Life	Frozen 18 months at 0°F +/- 10°F.
CN Equivalency	2 M/MA & 0.5G (Serving size = 3.9oz)

Preparation and Cooking

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 350°F. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165°F.

SAUCE IN BAG (Product must be thawed)

Boil in Bag/Steamer (Best)

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

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

SERVING

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

