



NUTRITION FACTS

Serving size 2.85 oz (81 g)
Servings per container 240

Amount per serving	
Calories 160	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 430mg	18%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Includes 14g Added Sugars	28%
Protein 16g	
Vitamin D 0.5mc	2%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 260mg	6%

* 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 Strips: Chicken leg meat, 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. 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

Allergens

WHEAT, SESAME AND SOY

Case Specifications

Product code	73002
GTIN	00850002832501
Pack Size	6 / 5.0 lb. chicken strips, 6 / 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	2.85 oz.
Servings Per Case	240 Servings
Shelf Life	Frozen 18 months at 0°F +/- 10°F
CN Equivalency	CN Equivalency = 2 M/MA (Serving size = 2.85oz)

Preparation and Cooking

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb. bag of chicken strips & (1) 2.15 lb. bag of sauce

Prep: Thaw unopened frozen chicken strips on a sheet pan for 24 hours in the cooler. Thaw unopened frozen shelf stable sauce pouch at room temperature for use.

Convection / Conventional Oven

1. Pre-heat oven to 350°F Convection / 400°F Conventional
2. Open thawed bag of chicken strips and spread into full size 2" hotel pan
3. Pour thawed sauce over chicken strips
4. Mix to coat the chicken with sauce and spread the coated strips evenly in the pan
5. Bake uncovered for 20-25 minutes, stirring halfway through cooking time