



NUTRITION FACTS

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

Amount per serving	
Calories 150	Calories from Fat 36
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 410mg	18%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 10g	
Includes 10g Added Sugars	20%
Protein 17g	
Vitamin D 0.5mcg	2%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 150mg	3%

* 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. Gluten Free 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

Allergens

SOY

Case Specifications

Product code	73004
GTIN	00850002832518
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 13.125"
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

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.