



# Mandarin Orange Chicken

Product Code: 8-52724-10001-2

*Crispy chicken, glazed with our zesty Mandarin Orange Sauce*

This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.

KCF 00 214



## Mandarin Orange Chicken

(Fully Cooked)

2/5 lb. Chicken · 2/36 oz. Sauce

**8-52724-10001-2**

(Commercial)

### Ingredients:

Chicken: Skinless chicken leg meat, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, ground ginger, garlic, green onion.

Sauce: Water, sugar, vinegar, soy sauce (soybeans, wheat flour, water, salt, straw mushroom extractives), modified starch, mandarin orange juice and peel, chili powder, garlic, ginger and green onion.

I certify this information is true and correct:

*Loree Erpelding*

07/01/18

Loree Erpelding/Vice President, Yang's 5th Taste

Date

### Nutrition Facts

Based on a Serving Size of 3.6 oz. (100g)

Servings per Container: 64

Amount per Serving

Calories 150

Calories from Fat 25

% Daily Value\*

Total Fat 3g		5%
Saturated Fat .5g		3%
Trans Fat 0g		0%
Cholesterol 40 mg		13%
Sodium 280 mg		12%
Total Carbohydrate 19g		6%
Dietary Fiber 0g		0%
Sugars 19g		
Protein 11g		22%
Vitamin C 2%		
Iron 4%		

\*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2000	2500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat	9		
Carbohydrate	4		
Protein	4		

### Heating Instructions:

Place single layer of breaded chicken on baking pan. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer; low boil in bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to coat all chicken pieces.

Serve with chow mein or rice.

Shelf Life: 1 year frozen at 32°

For further information please call, 909.593.4797