

Ling's 5th Taste
South El Monte, CA 91733
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Mandarin Orange Chicken

(Fully Cooked)

5/5 lb. Chicken • 5/32 oz. Sauce

8-52724-11101-8 (Commodity)

8-52724-22201-1 (Commercial)

-Product Analysis-

Minimum Weight of Raw Chicken Used 2.88 oz.
Minimum Total Weight Cooked Chicken 2 oz.

Minimum Total Weight serving size is 2.8 oz. without sauce
 Minimum Fully Cooked Chicken 2.0 oz.
 Minimum Breading .8 oz.

Recommended Serving Size: 3.92 oz. = 2.8 oz. battered chicken and 1.12 oz. sauce

Approximate Servings per case: 135-142

This 3.92 oz. serving provides 2 meat/meat alternate and ¾ breads according to the Food Buying Guide for Child Nutrition Programs.

Ingredients:

Chicken: Boneless, skinless chicken leg meat, water, cornstarch, unbleached enriched flour (unbleached wheat flour, barley flour, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), soybean oil, liquid whole eggs, salt, white pepper powder, ground ginger, garlic, green onion.

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

I certify this information is true and correct:



 Ling's 5th Taste

12/1/2009

 Date

Nutrition Facts

Serving Size: 3.92 oz. (111g)
 Servings Per Container: 135-142

Amount Per Serving

| Calories 210 | Calories from Fat 70 | % Daily Value* |
|--------------|----------------------|----------------|
|--------------|----------------------|----------------|

| | |
|------------------------|-----|
| Total Fat 8g | 12% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | 0% |
| Cholesterol 50 mg | 17% |
| Sodium 340 mg | 14% |
| Total Carbohydrate 18g | 6% |
| Dietary Fiber 0g | 0% |
| Sugars 2g | |
| Protein 12g | |

Vitamin A 2% Vitamin C 0%

Calcium 0% 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 | 60g |
| 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 degrees for 16-20 minutes or until golden brown, and internal temperature reaches 160 degrees. Heat sauce in steamer, low boil in bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to lightly cover all chicken pieces.

Serve with chow mein or rice.

Shelf Life: 1 year frozen