

Ling's 5th Taste

South El Monte, CA 91733

Tel: 626 401-1923 Fax: 626 401-1925

Lemongrass Chicken

100% White Whole Grain (Fully Cooked) 5/5 lb. Chicken · 5/32 oz. Sauce

8-52724-12304-2 (Commodity)
8-52724-22304-9 (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 according to the Food Buying Guide for Child Nutrition Programs.

Ingredients:

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

<u>Sauce</u>: Water, vinegar, sugar, lemon juice, modified starch, salt, chili powder, white pepper, garlic, ginger, onion.

I certify this information is true and correct:

Love Expelding

08/25/12

Loree Erpelding/Vice President, Ling's

Date

Nutrition Facts

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

Amount Per Serving

| Calories 158 | Calories from Fat 25 % Daily Value* | |
|------------------------|--|--|
| | | |
| | | |
| Total Fat 3g | 5% | |
| Saturated Fat .5g | 3% | |
| Trans Fat 0g | 0% | |
| Cholesterol 45 mg | 15% | |
| Sodium 222 mg | 10% | |
| Total Carbohydrate 21g | 7% | |
| Dietary Fiber 0g | 0% | |
| Sugars 11g | | |

Sugars 11 Protein 12g

Vitamin A 0%

Vitamin C 4% Iron 4%

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 | 2400m |
| 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