



Ling's

South El Monte, CA 91733

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

Mandarin Orange Chicken

100% White Whole Grain (Fully Cooked)

5/5 lb. Chicken · 5/32 oz. Sauce

8-52724-12371-4 (Commodity)

8-52724-22371-1 (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 according to the Food Buying Guide for Child Nutrition Programs.

Ingredients:

Chicken: Skinless chicken leg meat, water, cornstarch, 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, onion.

I certify this information is true and correct:

Loree Erpelding

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 160 Calories from Fat 25
% Daily Value*

Total Fat 3g	5%
Saturated Fat .5g	3%
Trans Fat 0g	0%
Cholesterol 45 mg	15%
Sodium 309 mg	13%
Total Carbohydrate 21g	7%
Dietary Fiber less than 0g	0%
Sugars 11g	
Protein 12g	

Vitamin A 0% Vitamin C 2%
Calcium 0% Iron 10%

*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 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