

# Mandarin Orange Chicken Jr.

Product Code:  
8-52724-15555-5



## Nutrition Facts

Serving Size 3.6 oz. (100g)

### Amount Per Serving

**Calories** 150 Calories from Fat 27

**% Daily Value\***

**Total Fat** 3g **5%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

**Cholesterol** 40mg **13%**

**Sodium** 280mg **12%**

**Total Carbohydrate** 19g **6%**

Dietary Fiber 0g **0%**

Sugars 10g

**Protein** 11g **22%**

Vitamin C 2% Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

This product is compliant with the Buy American Act.

**Yangs**  
5<sup>th</sup> Taste®

Fully cooked, whole grain breaded, whole muscle, crispy chicken chunks glazed with our zesty Mandarin Orange Sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	<b>Chicken:</b> Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. <b>Sauce:</b> Sugar, vinegar, water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, garlic, mandarin orange juice and peel, ginger, green onion, and chili powder.
Allergens	Egg products, soy, wheat, and citrus.
Preparation	<b>Chicken:</b> Preheat oven to 400 degrees Fahrenheit. Place single layer of chicken on a baking sheet and bake for 18-20 minutes until crisp and golden brown and to an internal temperature of 165 degrees Fahrenheit. <b>Sauce:</b> Heat unopened sauce packets in steamer or simmering hot water for 5 to 7 minutes. Just prior to serving, open sauce packets and combine with chicken, mixing thoroughly to cover all chicken pieces.
Pack Size	6-5 lb. Chicken • 6-36 oz. Sauce • 43.5 lb. Case Net Weight • 47.5 lb. Case Gross Weight
Recommended Storage Conditions	Keep Frozen at ≤ 0 degrees Fahrenheit
Shelf Life	365 Days Frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01112 13:30" translates to 1/11/12 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 Total Cases/Pallet: 35
GTIN	00852724155555
Suggested Specification	<ul style="list-style-type: none"> <li>• Packed 6-5 lb. chicken, 6-36 oz. sauce</li> <li>• Each 3.6 oz. serving to provide 2 M/MA</li> <li>• No MSG, artificial coloring or flavoring</li> <li>• No isolated soy protein</li> <li>• No tree nuts, peanuts, or peanut oil</li> </ul>

Signature: *Loree Erpelding*  
Printed Name: Loree Erpelding  
Title: Vice President  
Date: 2/13/2023





**PRODUCT FORMULATION STATEMENT**  
**Formulation Statement for Documenting Meat in School Meals**

**I. MEAT/MEAT ALTERNATE**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

**II. ALTERNATE PROTEIN PRODUCT (APP)**

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)</b>	<b>2.0</b>

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*  
Printed Name: Loree Erpelding  
Title: Vice President  
Date: 2/13/2023