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Japanese Cherry Blossom Chicken WG

Product Code: 72005

GTIN# 00856235005033

INGREDIENTS:

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **CHERRY BLOSSOM SAUCE:** Water, Sugar, Distilled White Vinegar, Tomato Paste, Modified Com Starch, Contains less than 2% Cherry Juice Concentrate, Orange Juice Concentrate, Salt, Maltodextrin, Cultured Dextrose, Citric Acid, Paprika, Sodium Citrate, Xanthan Gum, and Natural Flavor.

CONTAINS: WHEAT AND EGGS

Nutrition Facts	
176 servings per container	
Serving size	3.9 oz (110.56g)
Amount per serving	
Calories	210
<small>% Daily Value*</small>	
Total Fat 6g	8%
Saturated Fat 1g	6%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 1.5g	
Cholesterol 45mg	15%
Sodium 370mg	16%
Total Carbohydrate 26g	10%
Dietary Fiber 1g	5%
Total Sugars 14g	
Includes 13g Added Sugars	27%
Protein 11g	
Vit. D 0mcg 0%	Calcium 10mg 0%
Iron 0.8mg 4%	Potas. 160mg 3%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

PACKAGING:

Pack Size:	6 x 5 lb. chicken & 6 x 2.15 lb. sauce
Serving Size:	3.9 oz.
Servings per Case:	176 Servings
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

SHELF LIFE: Frozen 18 months at 0°F +/- 10°F.

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce.

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350F/400F. Spread chicken pieces evenly on a sheet pan with parchment paper.

Bake frozen in oven for 40-45 minutes until golden brown and crispy.

Deep Fry

Pre-heat fryer to 350°F. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-

6 minutes until internal temperature reach 165°F.

SAUCE IN BAG (Product must be thawed)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is

165°F.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

CN Equivalency = 2 M/MA & 0.5G (Serving size = 3.9oz)

R.10.26.23



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005
Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless (FBG pg 1-31), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount^1, (blank), (blank), (blank), 2.2049.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount^1, (blank), (blank), (blank), (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz), (blank), (blank), (blank), (blank), 2.00.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

^1Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature [Handwritten Signature]

Co-President Title

Printed Name Lincoln Yee

Date 6/23/23

Phone Number (888) 499-6888



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Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

Manufacturer: Asian Food Solutions Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Creditable Grain Ingredient*, Grams of Creditable Grain Ingredient per Portion (A), Gram Standard of Creditable Grain per oz equivalent (16g or 28g) (B), and Creditable Amount (A ÷ B). Rows include Bread type coating, Batter type coating, and Total Creditable Amount (0.50).

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature [Handwritten Signature]

Printed Name Lincoln Yee

Co-President Title

Date 6/23/23 Phone Number (888) 499-6888