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: 2.98 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: 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, 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:

[Signature]
Loree Erpelding/Vice President, Ling's

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

Amount Per Serving

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Calories</th>
<th>Calories from Fat % Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>8g</td>
<td>12%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1g</td>
<td>5%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>50 mg</td>
<td>2%</td>
</tr>
<tr>
<td>Sodium</td>
<td>340 mg</td>
<td>14%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>18g</td>
<td>6%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sugar</td>
<td>7g</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>12g</td>
<td></td>
</tr>
</tbody>
</table>

Vitamin A 25%
Calcium 0%

*Percent Daily Values are based on a 2000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs.

Calories per gram:
Fat 9: Calories 2000 2500
Total Fat: Less Than 65g 60g
Saturated Fat: Less Than 25g 25g
Cholesterol: Less Than 300mg 300mg
Sodium: Less Than 2400mg 2400mg
Total Carbohydrate: 30g 375g
Dietary Fiber: 25g 3g

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