

Edamame Kung Pao Chicken

Product Code:
8-52724-15557-9



Nutrition Facts

Serving Size 3.8 oz. (108g)

Amount Per Serving

Calories 127 Calories from Fat 26

% Daily Value*

Total Fat 3g **5%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 44mg **15%**

Sodium 363mg **15%**

Total Carbohydrate 11g **4%**

Dietary Fiber 0g **0%**

Sugars 5g

Protein 14g **28%**

Vitamin A 10% Vitamin C 14%

Iron 29%

*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
5th Taste®

Fully cooked, spicy chicken blended with Kung Pao Sauce and vegetables	
Servings	Each case yields approximately 182 frozen/pre-heated servings.
Child Nutrition	Each 3.8 oz. serving (2.1 oz. chicken, 0.5 oz. sauce, 1.2 oz. vegetables) provides 2 M/MA and 1/8 cup vegetables.
Ingredient Statement	<u>Chicken</u> : Dark meat chicken chunks, water, soybean oil, liquid whole eggs, cornstarch, chili powder, salt, white pepper powder, garlic, ginger and green onion. <u>Sauce</u> : Water, domestic white granulated sugar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), distilled white vinegar (50 grains), modified food starch, chili pepper, garlic, salt, lime juice, ginger and green onion. <u>Vegetables</u> : Edamame, water, chestnut, brown onion and green bell pepper.
Allergens	Egg products, soy, wheat, and citrus.
Preparation	<u>Chicken</u> : 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. <u>Sauce & Vegetables</u> : Heat unopened sauce and vegetables packets in steamer or simmering in hot water for 5 to 7 minutes. Open sauce and vegetable packets and combine with chicken, mixing thoroughly to cover all chicken pieces.
Pack Size	6-4 lb. Chicken • 6-36 oz. Vegetables • 6-16 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	00852724155579
Suggested Specification	<ul style="list-style-type: none"> • Packed 6-4 lb. chicken • 6-36 oz. vegetables • 6-16 oz. sauce • Each 3.8 oz. serving (2.1 oz. chicken, 0.5 oz. sauce, 1.2 oz. vegetables) provides 2 M/MA and 1/8 cup vegetables • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



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	.70	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
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.8 ounces

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

FORMULATION STATEMENT FOR DOCUMENTING VEGETABLES AND FRUITS

I. VEGETABLE COMPONENT

Description of Creditable Ingredient Per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount (quarter cups)
Green Pepper	Other	.145	x	7.3/16	.066
Onion	Other	.264	x	7.9/16	.130
Water Chestnut	Starchy	.330	x	6.7/16	.137
Edamame	Legumes	.462	x	10.7/16	.308
Total Creditable Vegetable Amount:					.641



Vegetable Component (Continued)

<ul style="list-style-type: none"> • ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. • Vegetables and vegetable purees credit on volume served. • At least ¼ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. • School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. • Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable). Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors. • The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Beans/Peas (Legumes)	
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	1/8
	Total Cups Other	

II. FRUIT COMPONENT

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount ¹ (quarter cups)
N/A	0	x	N/A	0
Total Creditable Fruit Amount:				0
<ul style="list-style-type: none"> • ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. • Fruits and fruit purees credit on volume served. • At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. • Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup grains credits as 1 cup fruit). 				



Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = $\frac{1}{8}$ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = $\frac{1}{4}$ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = $\frac{3}{8}$ Cup vegetable or 1.5 ounce of equivalent meat alternate

2.0 Quarter Cups vegetable = $\frac{1}{2}$ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = $\frac{5}{8}$ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = $\frac{3}{4}$ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable = $\frac{7}{8}$ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$ cup

I certify that the above information is true and correct and that a **3.8** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate and $\frac{1}{8}$ cup of vegetables when prepared according to directions.

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