



Asian Food Solutions®

NUTRITION . TASTE . VALUE

Tangerine Chicken WG

Product Code: 72001

GTIN# 00856235005019

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. **TANGERINE SAUCE:** Water, Brown Sugar, Distilled White Vinegar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% Of Tangerine Juice Concentrate, Spices, Garlic, Crushed Chili Peppers, Yeast Extract, Citric Acid, Modified Com Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: WHEAT, EGGS AND SOY.

Nutrition Facts	
Serving Size 3.9oz (110g)	
Servings Per Container about 176	
Amount Per Serving	
Calories 190	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 380mg	16%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 14g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

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 = 3.9 oz)

R.4.20.20



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

Product Name: Tangerine Chicken WG Code No.: 72001
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 1-3), 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: 6/23/2023

Phone Number: (888) 499-6888



Asian Food Solutions®

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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: Tangerine Chicken WG Code No.: 72001

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 - whole grain, Batter type coating - whole grain, 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]

Co-President
Title

Printed Name Lincoln Yee

Date 06/23/2023 Phone Number (888) 499-6888



Asian Food Solutions®

NUTRITION . TASTE . VALUE

Teriyaki Chicken – Gluten Free

Product Code: 73001

GTIN: 00850002832488

INGREDIENTS:

Chicken Strips: Chicken leg meat, water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seed, ground celery seed, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract. Gluten-free Teriyaki Sauce: sugar, water, soybeans, salt, contains less than 2% of molasses, modified corn starch, yeast extract, potassium chloride, sesame oil, xanthan gum, and lactic acid.

CONTAINS: SOY, SESAME

PACKAGING:

Pack Size: 6 / 5.0 lb. chicken strips, 6 / 2.15 lb. sauce
Serving Size: 2.85 oz.
Servings per Case: 240 Servings
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.74
Weight: 42.90 lbs. (Net); 44.82 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 chicken strips & (1) 2.15 lb. bag of sauce

Prep: Thaw unopened frozen chicken strips on a sheet pan for 24 hours in the cooler. Thaw unopened frozen shelf stable sauce pouch at room temperature for use.

Convection / Conventional Oven

- 1) Pre-heat oven to 350°F Convection / 400°F Conventional.
- 2) Open thawed bag of chicken strips and spread into full size 2" hotel pan.
- 3) Pour thawed sauce over chicken strips.
- 4) Mix to coat the chicken with sauce and spread the coated strips evenly in the pan.
- 5) Bake uncovered for 20-25 minutes, stirring halfway through cooking time.

Equipment and time may vary. Adjust as needed. Use a calibrated thermometer to ensure food temperature is 165°F or above.

Nutrition Facts	
Serving Size 2.85 oz (81g)	
Servings Per Container 240	
Amount Per Serving	
Calories 180	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 360mg	15%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	8%
Sugars 17g	
Protein 16g	
Vitamin A 0%	Vitamin C 4%
Calcium 6%	Iron 15%

*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

CN Equivalency = 2 M/MA (Serving size = 2.85oz)

R.6.2.23



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

Product Name: Teriyaki Chicken Code No.: 73001
 42.9 lbs/6- 7.15 lbs chicken & sauce
 Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz.

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount¹				1.6635

*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.

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***
Supro 516	0.069615	X	87.5	÷ by 18	0.338
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					2.001
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.0

*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 2.85 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 2.85 oz. 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.

Lincoln Yee
 Signature
 Lincoln Yee
 Printed Name

Co-President
 Title
 4/25/23
 Date
(888) 499-6888
 Phone Number

SUPRO® 515 Isolated Soy Protein

Typical Quantity per 100 g Product

LORES	From Saturated Fat	7 kcal	
	From Unsaturated Fat	21 kcal	
	From Carbohydrate	3 kcal	
	From Protein	350 kcal	
	Total Calories	381 kcal	
	Protein (Nx6.25)		
	As-Iso	87.5 g	
	Moisture Free Basis	91.2 g	
	Moisture	4.3 g	
	Ash	4.4 g	
PROXIMATE	Crude Fat (Acid Hydrolysis)	4.3 g	
	Crude Fat (Ether Extract)	0.4 g	
	Total Fat (Triglycerides)	3.1 g	
	Saturated Fat	0.8 g	
	Polyunsaturated Fat	1.8 g	
	Monounsaturated Fat	0.5 g	
	Trans Fatty Acid	Less than 0.5 g	
	Cholesterol	0 mg	
	Total Carbohydrate (by difference)	Less than 1 g	
	Other Carbohydrates	Less than 1 g	
	Total Sugars	Less than 1 g	
	Added Sugars	0 g	
	Dietary Fiber	Not Determined	
	Soluble Fiber	Not Determined	
	Insoluble Fiber	Not Determined	
	Sugar Alcohol	Not Determined	
	MINERALS	Calcium	220 mg
		Chloride	270 mg
Chromium		Not Available	
Copper		1.4 mg	
Fluoride		Not Available	
Iodine		Not Available	
Iron		13 mg	
Magnesium		40 mg	
Manganese		1.1 mg	
Molybdenum		Not Available	
Phosphorus		980 mg	
Potassium		200 mg	
Selenium		Not Available	
Sodium		1100 mg	
Zinc		3.2 mg	
VITAMINS		Biotin	Not Available
		Choline	Not Available
		Folate	Not Available
	Niacin	Not Available	
	Pantothenic Acid	Not Available	
	Riboflavin (B ₂)	Not Available	
	Thiamin (B ₁)	Not Available	
	Vitamin A	Not Available	
	Vitamin B ₁₂	Not Available	
	Vitamin B ₆	Not Available	
	Vitamin C	Less than 1 mg	
	Vitamin D	0 mcg	
Vitamin E	Not Available		
Vitamin K	Not Available		

Amino Acid Content ¹	Typical g AA/100g Product	Typical g AA/100g Protein	Ref. Pattern ² mg/g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

¹AOAC, Method 985.28, Method 994.12 and Method 988.15

²Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Protein Quality

PDCAAS (Protein Digestibility Corrected Amino Acid Score) = 1.0

This soy protein is equivalent in protein quality to milk or egg protein. It meets or exceeds the Essential Amino Acid Requirements of Children and Adults.

Child Nutrition Information

This product meets USDA-FNS requirements for Alternative Protein Products (APP) for the National School Lunch, School Breakfast, Summer Food Services, and Child and Adult Care Food Programs as specified in Appendix A of 7 CFR 210, 200, 225, and 226.

This product is processed so that some portion of the non-protein constituents has been removed. This is a safe and suitable edible product produced from plant source.

Protein (as-is): Min 85.5%

Hydration: To equal 18% protein, hydrate at a 3.75 to 1 ratio of water to protein.

Version: 3.0 Issue Date: 13.FEB.2020 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

Reviewed 13.FEB.2020. Next Review Date 13.FEB.2023.

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New Orleans Chicken

Product Code: 73002

GTIN: 00850002832501

INGREDIENTS:

Chicken Strips: Chicken leg meat, water, isolated soy protein (with less than 2% lecithin), seasoning [water, soy sauce (water, soybeans, salt, sugar, corn starch), sugar, molasses, salt, contains less than 2% of yeast extract, maltodextrin, natural flavor, lactic acid, and xanthan gum], seasoning (sugar, black pepper, ground mustard seeds, ground celery seeds, garlic powder, fructose, xanthan gum, thyme, basil, maltodextrin, autolyzed yeast extract, soybean oil, salt), sodium phosphates, yeast extract. New Orleans Sauce: sugar, water, brown sugar, salt, (salt, sea salt), contains less than 2% of molasses, soybeans, wheat flour, modified corn starch, potassium chloride, yeast extract, sesame paste, garlic, xanthan gum, chili peppers, spices, cultured dextrose, maltodextrin

CONTAINS: WHEAT, SOY, AND SESAME

Nutrition Facts	
About 240 servings per container	
Serving size	2.85oz (81g)
Amount per Serving	
Calories	160
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 430mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 16g	
Vitamin D 0.5mcg	2%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 260mg	6%
* 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.	

PACKAGING:

Pack Size: 6 / 5.0 lb. chicken strips, 6 / 2.15 lb. sauce
Serving Size: 2.85 oz.
Servings per Case: 240 Servings
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.74
Weight: 42.90 lbs. (Net); 44.82 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 chicken strips & (1) 2.15 lb. bag of sauce

Prep: Thaw unopened frozen chicken strips on a sheet pan for 24 hours in the cooler. Thaw unopened frozen shelf stable sauce pouch at room temperature for use.

Convection / Conventional Oven

- 1) Pre-heat oven to 350°F Convection / 400°F Conventional.
- 2) Open thawed bag of chicken strips and spread into full size 2" hotel pan.
- 3) Pour thawed sauce over chicken strips.
- 4) Mix to coat the chicken with sauce and spread the coated strips evenly in the pan.
- 5) Bake uncovered for 20-25 minutes, stirring halfway through cooking time.

Equipment and time may vary. Adjust as needed. Use a calibrated

thermometer to ensure food temperature is 165°F or above.

CN Equivalency = 2 M/MA (Serving size = 2.85oz)

R.6.2.23

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

Product Name: New Orleans Chicken Code No.: 73002
 42.9 lbs/6- 7.15 lbs chicken & sauce
 Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz.

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount¹				1.6635

*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.

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***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.0

*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.

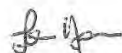
Total weight (per portion) of product as purchased 2.85 oz.

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 2.85 oz. 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
 Lincoln Yee

 Printed Name

Co-President

 Title
 01/01/23

 Date
 (888) 499-6888

 Phone Number