



Asian Food Solutions®

NUTRITION . TASTE . VALUE

Tangerine Chicken (WG)

Product Code: 72001

GTIN: 00850002832228

USDA Material Code: 100113

INGREDIENTS:

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Modified Corn Starch, Corn Starch, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Garlic Powder, Onion Powder, Spices, Natural Flavors, Yeast Extract. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate). **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 Corn Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: WHEAT, SOY

Nutrition Facts	
176 servings per container	
Serving size 3.9 oz. (111g)	
Amount per serving	
Calories	210
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 400mg	17%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	5%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.2mg	6%
Potassium 190mg	4%
* 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 lb. bags of breaded chicken pieces
	6 / 2.15 lb. pouches of sauce
CN Portion:	3.9 oz. / 176 servings per case
Case Dimensions:	17.25" x 13.25" x 13.13"
Case Cube:	1.74 ft ³
Weight:	42.90 lbs. (Net); 44.55 lbs. (Gross)
Ti x Hi:	8 x 6

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

REFRIGERATED SHELF LIFE: 0 days

THAWING INSTRUCTIONS:

Breaded Chicken Pieces - None

Pouch of Sauce - None

HEATING INSTRUCTIONS:

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

Heating conditions may vary based on equipment; adjust time and temperature as needed.

BREADED CHICKEN PIECES

Convection Oven - Place the breaded chicken pieces evenly on a full-size sheet tray lined with parchment paper or sprayed with allergen-free pan spray. Insert the sheet tray into a preheated convection oven set to 375°F. Bake uncovered from frozen for 20-22 minutes, or until the product reaches an internal temperature of 165°F. Hot hold for service at 135°F or above.

Combi Oven - Place the breaded chicken pieces evenly on a full-size sheet tray lined with parchment paper or sprayed with allergen-free pan spray. Insert the sheet tray into a preheated combi oven set to 375°F. Bake uncovered from frozen for 10-12 minutes with 0% moisture, or until the product reaches an internal temperature of 165°F. Hot hold for service at 135°F or above.



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Deep Fry - Place the breaded chicken pieces in a fryer basket and lower into a preheated fryer set to 350°F. Fry from frozen for 4-6 minutes, or until product reaches an internal temperature of 165°F. Hot hold for service at 135°F or above.

SAUCE

Boil in Pouch - Place the entire pouch of sauce into a pot of boiling water for 10-12 minutes, or until product reaches an internal temperature of 135°F. Hot hold for service at 135°F or above.

Steamer - Place the entire pouch of sauce into a perforated hotel pan for 10-12 minutes, or until product reaches an internal temperature of 135°F. Hot hold for service at 135°F or above.

Microwave - Place the entire pouch of sauce into the microwave for 3 minutes, or until product reaches an internal temperature of 135°F. Hot hold for service at 135°F or above.

SERVING:

Using a rubber spatula, mix the breaded chicken pieces and sauce until the chicken is coated.

For CN portion, 4 oz. spoodle is recommended. Portion size may vary by individual practice.

CN EQUIVALENCY = 2 M/MA & 0.5 G for 3.9 oz. serving.

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

Product Name: Tangerine Chicken Code No.: 72001

42.9 lb Net

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 3.9 oz / 176 servings per case

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 (FBG pg 1-31)	3.1499	X	0.70	2.2049
		X		
		X		
A. Total Creditable M/MA Amount¹				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.

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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					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

Co-President
Title

Printed Name

Date

Phone Number



Formulation Statement for Documenting Grains in School Meals
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Tangerine Chicken 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-creditible 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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount³			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-creditible 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-creditible grains may not credit towards the grain requirements for school meals.


 Signature

Co-President
 Title

Lincoln Yee
 Printed Name

11/1/25 (888) 499-6888
 Date Phone Number



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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

Nutrition Facts	
servings per container	240
Serving size	2.85 oz (81g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 360mg	16%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 64mg	4%
Iron 2mg	10%
Potassium 227mg	4%
*The % Daily Value 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
CN Portion: 2.85 oz / 240 servings per case
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.32 ft³
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.

SERVING:

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

For CN portion, #12 scoop is recommended. Portion size may vary by individual practice.

CN EQUIVALENCY = 2 M/MA for 2.85 oz serving.

v.6.18.24



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NUTRITION . TASTE . VALUE

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

Product Name: Teriyaki Chicken - Gluten Free Code No.: 73001

42.9 lb Net

Manufacturer: Asian Food Solution Case/Pack/Count/Portion/Size: 2.86 oz / 240 servings per case

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***
Supro515	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 ¼ 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 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
6/18/24
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-Is	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
MINERALS	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
	Calcium	220 mg
	Chloride	270 mg
	Chromium	Not Available
	Copper	1.4 mg
VITAMINS	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
	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, SESAME

Nutrition Facts	
servings per container	240
Serving size	2.85 oz (81g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 430mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 234mg	4%
*The % Daily Value 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
CN Portion: 2.85 oz / 240 servings per case
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.32 ft³
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.

SERVING:

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

For CN portion, #12 scoop is recommended. Portion size may vary by individual practice.

CN EQUIVALENCY = 2 M/MA for 2.85 oz serving.

v.6.18.24

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

Product Name: New Orleans Chicken Code No.: 73002

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb Net
2.85 oz / 240 servings per case

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 515	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.

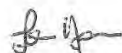
Total weight (per portion) of product as purchased 2.85 oz.

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.



Signature
Lincoln Yee
Printed Name

Co-President

Title
6/18/24
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-Is	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
MINERALS	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
	Calcium	220 mg
	Chloride	270 mg
	Chromium	Not Available
	Copper	1.4 mg
VITAMINS	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
	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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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

Nutrition Facts	
servings per container	240
Serving size	2.85 oz (81g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 360mg	16%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 16g Added Sugars	32%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 64mg	4%
Iron 2mg	10%
Potassium 227mg	4%
*The % Daily Value 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
CN Portion: 2.85 oz / 240 servings per case
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.32 ft³
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.

SERVING:

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

For CN portion, #12 scoop is recommended. Portion size may vary by individual practice.

CN EQUIVALENCY = 2 M/MA for 2.85 oz serving.

v.6.18.24



Asian Food Solutions®

NUTRITION . TASTE . VALUE

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

Product Name: Teriyaki Chicken - Gluten Free Code No.: 73001

42.9 lb Net

Manufacturer: Asian Food Solution Case/Pack/Count/Portion/Size: 2.86 oz / 240 servings per case

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***
Supro515	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 ¼ 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 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
6/18/24
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-Is	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
MINERALS	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
	Calcium	220 mg
	Chloride	270 mg
	Chromium	Not Available
	Copper	1.4 mg
VITAMINS	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
	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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Asian Food Solutions®

NUTRITION . TASTE . VALUE

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, SESAME

Nutrition Facts	
servings per container	240
Serving size	2.85 oz (81g)
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 430mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 14g Added Sugars	28%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 1mg	6%
Potassium 234mg	4%
*The % Daily Value 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
CN Portion: 2.85 oz / 240 servings per case
Case Dimensions: 16.88" x 12.88" x 10.50"
Case Cube: 1.32 ft³
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.

SERVING:

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

For CN portion, #12 scoop is recommended. Portion size may vary by individual practice.

CN EQUIVALENCY = 2 M/MA for 2.85 oz serving.

v.6.18.24

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

Product Name: New Orleans Chicken Code No.: 73002

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 42.9 lb Net
2.85 oz / 240 servings per case

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 515	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.

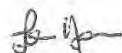
Total weight (per portion) of product as purchased 2.85 oz.

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.



Signature
Lincoln Yee

Printed Name

Co-President

Title
6/18/24

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-Is	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
MINERALS	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
	Calcium	220 mg
	Chloride	270 mg
	Chromium	Not Available
	Copper	1.4 mg
VITAMINS	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
	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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