252287 - Japanese Cherry Blossom Chicken

Japanese Cherry Blossom Chicken is lightly battered boneless chicken nuggets tossed with a sweet and sour cherry flavor profile. The product is fully cooked, no added MSG, zero trans fats per serving, and no food coloring added.



MARKETING



176 Servings per container **Serving Size** 3.9 oz Amount Per Serving **Calories** % Daily Value³ **Total Fat** 6 8% Saturated Fat 1 g 6% Trans Fat 0 g Cholesterol 45 mg 15% Sodium 370 mg 16% **Total Carbohydrates** 26 g 10% Dietary Fiber 1 g 5% Total Sugars 14 g Includes 13 g Added Sugars 27% Protein 11 g Vitamin D %

Nutrition Facts

Calcium % Iron 0/0 Potassium %

The % Daily Values (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

PRODUCT SPECIFICATIONS

Code Dist Prod Code				GTIN				Calculated Pack				
72005 252287				00856235005033				6/7.15 lbs				
Brand				Brand Owner				Τ	GPC Description			
GREEN DRAGON				0085623500533					Chicken - Prepared/Processed			
Gross Weight Net		Net	Weight	eight Case/Catch			jht	t Country Of Orig		rigin	Kosher	Child Nutrition
44.55 LBR		42.	9 LBR N			U		United States		Undeclared	Yes	
Shipping												
Length Width		idth	Hei	Height		ne TIxHI		ı	Shelf Life		Storage Temp From/To	
17.25 INH	5 INH 13.25 INH 13.1		3 INH	1.74 FT	1.74 FTQ 82			548 Days		-10 FAH / 10 FAH		
Traceability Regulation												
Regulation Type Code		ре	Regulatory Tra		ade Item Regulation Compliant				Regulation Restrictions and Descriptors			
N/A				N/A		N/A				N/A		

HANDLING SUGGESTIONS Keep Frozen at 0° F ± 10° F



ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'



Peanuts - N



Tree - N



🗞 Soybean - N





(x) Fish - N



🛞 Wheat - C



Shellfish - N



(%) Sesame - N

Crustaceans - N

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, EGGS

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

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



MORE INFORMATION



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

NUTRITIONAL ANALYSIS	

Calories	210
Protein	11 g
Total Carbohydrates	26 g
Sugars	14 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	13 g
Polyunsaturated Fat	3 g
Monounsaturated Fat	1.5 g
Cholesterol	45 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	370 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES





