# Mandarin Orange Chicken

**(100% White Whole Grain)**
**Product Code: 8-52724-15552-4**

Lings 5th Taste®

***Crispy chicken, glazed with our zesty Mandarin Orange Sauce***

**Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.**

**Pack size: 6 - 5 lb. Chicken • 6 - 36 oz. Sauce**

## Ingredients:

Chicken: Boneless, skinless chicken leg meat, water, cornstarch, white whole grain wheat flour, 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, green onion.

**Allergens:** Egg products, soy, wheat, and citrus

**Made in the USA**

## Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
3.6 oz. = 2.5 oz. chicken and 1.1 oz. sauce

Approximate servings per case: 192

This 3.6 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Loree Eipelding

Vice President 12/04/12

## Nutrition Facts

Serving Size 3.6 oz. (100g)
Serving Per Container 192

| Amount Per Serving | |
|---|---|
| **Calories** 150 | Calories from Fat 25 |
| | **% Daily Values*** |
| **Total Fat** 3g | **5%** |
| Saturated Fat 0.5g | **3%** |
| Trans Fat 0g | |
| **Cholesterol** 40mg | **13%** |
| **Sodium** 280mg | **12%** |
| **Total Carbohydrate** 19g | **6%** |
| Dietary Fiber 0g | **0%** |
| Sugars 10g | |
| **Protein** 11g | **22%** |
| Vitamin C 2% • | Iron 4% |

*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 |

## Preparation

Place a single layer of chicken on baking sheet. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

## Shelf life

1 Year frozen at 32°

For further information please call, 909.593.4797