Japanese Cherry Blossom Chicken WG
Product Code: 72005
GTIN# 00856235005033

INGREDIENTS:

CONTAINS: WHEAT AND EGGS

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)

SHELF LIFE:
Frozen 18 months at 0ºF +/- 10ºF.

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 350ºF. Place frozen chicken pieces in fryer basket into deep fryer. Deep fry for 5-6 minutes until internal temperature reach 165ºF.

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 165ºF.

Microwave (Good) - Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING
Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF 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 = 3.9oz)
Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Japanese Cherry Blossom Chicken WG  Code No.: 72005
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>
<thead>
<tr>
<th>Description of Creditable Ingredients per Food Buying Guide (FBG)</th>
<th>Ounces per Raw Portion of Creditable Ingredient</th>
<th>Multiply</th>
<th>FBG Yield/ Servings Per Unit</th>
<th>Creditable Amount *</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Boneless (FBG pg 1-31)</td>
<td>3.1499</td>
<td>X</td>
<td>0.70</td>
<td>2.2049</td>
</tr>
</tbody>
</table>

A. Total Creditable M/MA Amount¹

*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>
<thead>
<tr>
<th>Description of APP, manufacture’s name, and code number</th>
<th>Ounces Dry APP Per Portion</th>
<th>Multiply</th>
<th>% of Protein As-Is*</th>
<th>Divide by 18**</th>
<th>Creditable Amount APP***</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

B. Total Creditable APP Amount¹

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ½ 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

Lincoln Yee  6/23/23  (888) 499-6888
Printed Name  Date  Phone Number
Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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__A__ | Gram Standard of Creditable Grain per oz equivalent (16g or 28g)__B__ | Creditable Amount _A ÷ B_
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Bread type coating - whole grain</td>
<td>7.2686</td>
<td>22g</td>
<td>0.3303</td>
</tr>
<tr>
<td>Batter type coating - whole grain</td>
<td>7.2686</td>
<td>28g</td>
<td>0.2595</td>
</tr>
</tbody>
</table>

**Total Creditable Amount**

| 0.5898 |

| 0.50 |

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1 Creditable grains are whole-grain meal/fLOUR and enriched meal/fLOUR.
2 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
3 Standard grams of creditable grains from the corresponding Group in Exhibit A.
4 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 0.50 oz. 3.90 oz equivalent
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 ______ Co-President

Title ______ Date 6/23/23

Lincoln Yee Phone Number (888) 499-6888

Printed Name ______