



Grilled Thai Chili Chicken

DESCRIPTION:

Our tender grilled chicken mixed with our bold and Spicy Thai Chili Sauce. Drawing inspiration from the sumptuous flavors of Bangkok, this new flavor will infuse your meal with a delectable Asian heat.



Grilled Chicken
&
Thai Chili Sauce

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Thai Chili Chicken provides 2.0 M/MA.

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 10-15 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Sugar, Water, Red Chili Puree (Red Anaheim Chiles, Citric Acid), Distilled Vinegar, Salt, Garlic Puree (Garlic, Citric Acid), Modified Food Starch, Red Chili Pepper, Spice, Xanthan Gum (added as thickener)

CONTAINS: WHEAT, SOY

NO TRANS FAT

NO MSG

I certify this information is true and correct:

Grant K. Kwok
President

July 1, 2016
Date

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COM-0131B	Grilled Chicken	5 lb	6	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTY-0131B	Grilled Chicken	5 lb	6	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	



Pack Information - 42 lb COMMERCIAL

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.

Case Net Wt. (Lbs): 42 lbs

Case Gross Wt. (Lbs): 43 lbs

Case Dimension: 20.3125" x 13.0625" x 11.8125"

Case Cube: 1.81

Cases/Pallet Layer: 7

Layers/ Pallet: 6

Cases/ Pallet: 42

Shelf Life

Frozen: 2 year

Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information - 42 lb COMMODITY

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.

Case Net Wt. (Lbs): 42 lbs

Case Gross Wt. (Lbs): 43 lbs

Case Dimension: 20.375" X 13.125" X 9.125"

Case Cube: 1.41

Cases/Pallet Layer: 7

Layers/ Pallet: 6

Cases/ Pallet: 42

Shelf Life

Frozen: 2 year

Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.