



# Asian Food Solutions®

NUTRITION . TASTE . VALUE

## Teriyaki Bowl

Product Code: 78201



### INGREDIENTS:

Cooked Brown Rice, Broccoli, Fully Cooked Chicken Dark Meat Strips (Chicken Leg Meat, Water, Isolated Soy Protein [With Less Than 2% Lecithin], Seasoning [Water, Soy Sauce {Water, Soybeans, Salt, Sugar, Cornstarch}, 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), Teriyaki Sauce (Sugar, Water, Brown Sugar, Soy Sauce [Water, Soybeans, Wheat, Salt], Contains 2% Or Less Of Modified Corn Starch, Yeast Extract, Salt, Potassium Chloride, Sesame Seeds, Lactic Acid, Xanthan Gum, Maltodextrin, Natural Flavor).

**CONTAINS:** Soy, Wheat

### Nutrition Facts

48 servings per container	
<b>Serving size 1 bowl 7.5 oz (213g)</b>	
<b>Amount Per Serving</b>	
<b>Calories 270</b>	
% Daily Value*	
<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 420mg	<b>18%</b>
<b>Total Carbohydrate</b> 40g	<b>15%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 15g	
Includes 14g Added Sugars	<b>28%</b>
Sugar Alcohol 0g	
<b>Protein</b> 16g	<b>32%</b>
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 1.8mg	10%
Potassium 282mg	6%

\*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: 48 / 7.50 oz bowls  
 Serving Size: 7.50 oz.  
 Servings per Case: 48 servings  
 Case Dimension: 23.63" x 11.88" x 10.63"  
 Case Cube: 1.73  
 Weight: 22.50 lbs. (Net); 27.37 lbs. (Gross)  
 Ti x Hi: 6 x 7



**SHELF LIFE:** Frozen 12 months at 0°F +/- 10°F.

### HEATING INSTRUCTIONS:

**CAUTION: PRODUCT WILL BE HOT. CONSUME WITH CAUTION.**

#### Convection Oven (Frozen):

Preheat convection oven to 350°F under medium load/fan speed.  
Place trays on baking sheet in oven and bake for 35 minutes or until 165°

#### Convection Oven (Thawed):

Preheat convection oven to 350°F under medium load/fan speed.  
Place trays on baking sheet in oven and bake for 20 Minutes or until 165°

#### Conventional Oven (Thawed):

Preheat conventional oven to 400°F under medium.  
Place trays on baking sheet in oven and bake for 40-42 Minutes or until 165°

### Microwave (Frozen):

Microwave sealed product on HIGH for 5 ½ to 6 minutes. Product is ready to consume when an internal temperature of at least 165°F degrees is reached. If product has not reached an internal temperature of at least 165°F, continue to reheat on HIGH in 30 second intervals until minimum internal temperature of 165°F is reached. Remove item from microwave, remove clear seal, and let sit for one minute before consuming. Consume within 2 hours.

### Microwave (Thawed):

Microwave sealed product on HIGH for 3-4 minutes. Product is ready to consume when an internal temperature of at least 165°F degrees is reached. If product has not reached an internal temperature of at least 165°F, continue to reheat on HIGH in 30 second intervals until minimum internal temperature of 165°F is reached. Remove item from microwave, remove clear seal, and let sit for one minute before consuming. Consume within 2 hours.

**CN Equivalency = 2 M/MA, 1 G, and ½ cup Veg (Serving size = 7.5 oz bowl)**

**R6.2.20TD**

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Teriyaki Chicken Bowl with Brown Rice and Broccoli Code No.: 78201

Manufacturer: Asian Food Solutions Case/Pack/Count/Portion/Size: 48/7.5 oz. bowls

### 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, Cooked, Frozen	1.6635	X	16/16	1.6635
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				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 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					0.3442
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.000

\*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.

<sup>1</sup>Total 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 7.50 oz.

Total creditable amount of product (per portion) 7.50 oz.

(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 7.50 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

6-2-20  
 \_\_\_\_\_  
 Date

216-926-8857  
 \_\_\_\_\_  
 Phone Number

**Formulation Statement for Documenting Grains in School Meals**  
**Required Beginning SY 2013-2014**  
*(Crediting Standards Based on Grams of Creditable Grains)*

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Teriyaki Chicken Bowl with Brown Rice and Broccoli Code No.: 78201

Manufacturer: Asian Food Solutions Serving Size 48/7.5 oz. bowls  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  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  No  **How many 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: H

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
brown rice	28.3505	28.00	1.01252
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.00</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 7.50 oz. bowl

Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 7.50 ounce portion of this product (ready for serving) provides 1.0 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

Lincoln Yee  
\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Co-President  
Title

6-2-20 216-926-8857  
\_\_\_\_\_  
Date Phone Number

## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: Teriyaki Chicken Bowl with Brown Rice and Broccoli Code: 78201  
 Manufacturer: Asian Food Solutions Serving Size: 48/7.5 oz. bowls

### I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)	
Broccoli, Frozen, Floret	Dark Green	2.30	X	14/16	2.0125	
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>					2.00	
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	
					<b>Total Cups Dark Green</b>	1/2
					<b>Total Cups Red/Orange</b>	
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

I certify the above information is true and correct and that 2.30 ounce serving of the above product contains 1/2 cup(s) of Dark Green vegetables.  
 (vegetable subgroup)


## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.</li> <li>▪ Fruits and fruit purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component.</li> <li>▪ Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).</li> </ul>				

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups = 1/8 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups = 3/8 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups = 5/8 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

  
\_\_\_\_\_  
Signature

Co-President  
\_\_\_\_\_  
Title

Lincoln Yee  
\_\_\_\_\_  
Printed Name

6-2-20  
\_\_\_\_\_  
Date

216-926-8857  
\_\_\_\_\_  
Phone Number