



Slow Roasted Chick'n Lightly Seasoned

USA Specifications



Nutrition Facts

3 servings per container

Serving size 1/3 cup (75g)

Amount per serving

Calories 190

% Daily Value*

Total Fat 10g 13%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 370mg 16%

Total Carbohydrate 9g 3%

Dietary Fiber 2g 7%

Total Sugars 2g

Includes 1g Added Sugars 2%

Protein 19g 38%

Vitamin D 0mcg 0% • Calcium 30mg 2%

Iron 1.9mg 10% • Potassium 360mg 8%

*The % Daily Value 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.

INGREDIENTS: WATER, VITAL WHEAT GLUTEN, EXPELLER PRESSED CANOLA OIL, ORGANIC TOFU (WATER, ORGANIC SOYBEANS, MAGNESIUM CHLORIDE, CALCIUM CHLORIDE), NATURAL FLAVORS, CONTAINS LESS THAN 2% OF CORNSTARCH, OAT FIBER, CANE SUGAR, GARLIC PUREE, GRANULATED GARLIC, ONION POWDER, SEA SALT, SPICES, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), NATURAL SMOKE FLAVOR, SUNFLOWER OIL, SESAME OIL, CELERY SEED OIL, CITRIC ACID, CALCIUM LACTATE, POTASSIUM CHLORIDE, TITANIUM DIOXIDE (FOR COLOR), GUM ARABIC, XANTHAN GUM.

CONTAINS: SOY, WHEAT.

Item Number: 10400

Case GTIN: 100 25583 00520 1

Item UPC: 0 25583 00520 4

Net Weight: 8oz (227g)

Case Pack: 5/8oz

Microbiological

Salmonella/Listeria: Negative

Coliforms/E.Coli: <100CFU/g

SPC, Yeast/Mold: <2000 CFU/g

Chemical

pH: 5.4-5.7

Aw: 0.95-0.98

Moisture: 45-50%

Preserved Identity

Vegan

Non-GMO Project Verified

Certified Kosher Parve by KSA

Excellent Source of Protein

Low Saturated Fat

0mg Cholesterol

Handling

Keep Refrigerated

Ready to Eat- Not Shelf Stable

Shelf Life

Frozen, unopened: n/a

Refrigerated, unopened: 150 days from pack date

Refrigerated, opened: 5-7 days

Preparation Instructions

Microwave: Remove Chick'n from paperboard box. Poke 2-3 holes in microwave-friendly pouch and heat on high for 60 seconds. Let cool and toss with your favorite ingredients.

Stovetop: Sautee in a skillet with 2 Tbsp oil, on high, for 2 minutes per side. After lightly searing, let cool and enjoy.