



# Chicken Tikka Masala

Product Code: 8120010

GTIN: 00850057007923

**INGREDIENTS: Chicken Strips:** Chicken Leg Meat, Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Sugar, Corn Starch), 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.

**Tikka Masala Sauce:** Water, Tomato Paste, Heavy Cream, Sea Salt, Cumin, Spices, Dehydrated Garlic, Sugar, Yogurt (cultured pasteurized Grade A Cows and Goats Milk, Skim Milk, Cream, Active Bacterial Cultures [Bifidobacterium Lactis, L. acidophilus]), Dehydrated Onion, Canola Oil, Lemon Juice Concentrate.

**CONTAINS: SOY, MILK**

Nutrition Facts	
240 servings per container	
<b>Serving size</b>	<b>2.89 oz (82g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>180</b>
% Daily Value*	
<b>Total Fat</b> 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 50mg	17%
<b>Sodium</b> 370mg	16%
<b>Total Carbohydrate</b> 20g	7%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 17g Added Sugars	34%
<b>Protein</b> 16g	
Vitamin D 0mcg	0%
Calcium 65mg	6%
Iron 2mg	10%
Potassium 230mg	4%

\*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.

### PACKAGING:

Pack: 6 / 5 lb. chicken and 3 / 4.425 lb. sauce  
 Weight: 43.28 lbs. Net; 44.93 lbs. Gross  
 Case Dimensions: 16.88" x 12.88" x 10.50"  
 Case Cube: 1.32 ft^3  
 Ti x Hi: 8 x 6

**FROZEN SHELF LIFE:** 18 months frozen.

**CN EQUIVALENCY:** 2.89 oz serving of Chicken Tikka Masala provides 2 M/MA.

### HEATING INSTRUCTIONS

Prep: Thaw unopened frozen chicken strips on a sheet pan for 24 hours in the cooler. Thaw unopened frozen shelf stable sauce pouch at room temperature 24 hours before use.

**Convection Oven / Conventional Oven: Per (1) 5 lb. bag of chicken and (½) of 4.425 lb. bag of sauce**

1. Pre-heat oven to 350°F Convection / 400°F Conventional.
2. Spray 2" hotel pan with food release.
3. Open thawed bag of chicken strips and spread into 2" hotel pan.
4. Pour ½ bag of thawed sauce over chicken strips.
5. Mix to coat the chicken with sauce and spread the coated strips evenly in the pan.
6. Cover pan with foil and bake for 30-35 minutes. Stir half way through cooking time.

**Combi-Oven: Per (2) 5 lb. bags of chicken and (1) 4.425 lb. bag of sauce**

1. Set combi-oven at 350°F with 60-70% moisture.
2. Open thawed 2 bags of chicken strips and spread into 4" hotel pan.
3. Pour 1 bag of thawed sauce over chicken strips.
4. Mix to coat the chicken with sauce and spread evenly in the pan.
5. Cook, uncovered, for approximately 20 minutes.

**Equipment and time may vary. Adjust as needed. Use a calibrated thermometer to ensure food temperature is 165°F or above.**

R10.25.23

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

Product Name: Chicken Tikka Masala Code No.: 8120010

Manufacturer: Aahar Foods Case/Pack/Count/Portion/Size: 2.89 oz / 240 servings per case

**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 Boneless	2.376415	X	0.70	1.6635
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1.6635</b>

\*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	87.5	÷ by 18	0.338
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					<b>2.001</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.0</b>

\*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.

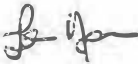
Total weight (per portion) of product as purchased 2.89 oz

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 2.89 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  
 10/25/23  
 \_\_\_\_\_  
 Date  
 (888) 499-6888  
 \_\_\_\_\_  
 Phone Number

## SUPRO® 515 Isolated Soy Protein

### Typical Quantity per 100 g Product

LORES	From Saturated Fat	7 kcal	
	From Unsaturated Fat	21 kcal	
	From Carbohydrate	3 kcal	
	From Protein	350 kcal	
	Total Calories	381 kcal	
	Protein (Nx6.25)		
	As-Iso	87.5 g	
	Moisture Free Basis	91.2 g	
	Moisture	4.3 g	
	Ash	4.4 g	
PROXIMATE	Crude Fat (Acid Hydrolysis)	4.3 g	
	Crude Fat (Ether Extract)	0.4 g	
	Total Fat (Triglycerides)	3.1 g	
	Saturated Fat	0.8 g	
	Polyunsaturated Fat	1.8 g	
	Monounsaturated Fat	0.5 g	
	Trans Fatty Acid	Less than 0.5 g	
	Cholesterol	0 mg	
	Total Carbohydrate (by difference)	Less than 1 g	
	Other Carbohydrates	Less than 1 g	
	Total Sugars	Less than 1 g	
	Added Sugars	0 g	
	Dietary Fiber	Not Determined	
	Soluble Fiber	Not Determined	
	Insoluble Fiber	Not Determined	
	Sugar Alcohol	Not Determined	
	MINERALS	Calcium	220 mg
		Chloride	270 mg
Chromium		Not Available	
Copper		1.4 mg	
Fluoride		Not Available	
Iodine		Not Available	
Iron		13 mg	
Magnesium		40 mg	
Manganese		1.1 mg	
Molybdenum		Not Available	
Phosphorus		980 mg	
Potassium		200 mg	
Selenium		Not Available	
Sodium		1100 mg	
Zinc		3.2 mg	
VITAMINS		Biotin	Not Available
		Choline	Not Available
		Folate	Not Available
	Niacin	Not Available	
	Pantothenic Acid	Not Available	
	Riboflavin (B <sub>2</sub> )	Not Available	
	Thiamin (B <sub>1</sub> )	Not Available	
	Vitamin A	Not Available	
	Vitamin B <sub>12</sub>	Not Available	
	Vitamin B <sub>5</sub>	Not Available	
	Vitamin C	Less than 1 mg	
	Vitamin D	0 mcg	
Vitamin E	Not Available		
Vitamin K	Not Available		

Amino Acid Content <sup>1</sup>	Typical g AA/100g Product	Typical g AA/100g Protein	Ref. Pattern <sup>2</sup> mg/g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

\*Essential Amino Acids

<sup>1</sup>AOAC, Method 985.28, Method 994.12 and Method 988.15

<sup>2</sup>Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

### Protein Quality

PDCAAS (Protein Digestibility Corrected Amino Acid Score) = 1.0

This soy protein is equivalent in protein quality to milk or egg protein. It meets or exceeds the Essential Amino Acid Requirements of Children and Adults.

### Child Nutrition Information

This product meets USDA-FNS requirements for Alternative Protein Products (APP) for the National School Lunch, School Breakfast, Summer Food Services, and Child and Adult Care Food Programs as specified in Appendix A of 7 CFR 210, 200, 225, and 226.

This product is processed so that some portion of the non-protein constituents has been removed. This is a safe and suitable edible product produced from plant source.

**Protein (as-is):** Min 85.5%

**Hydration:** To equal 18% protein, hydrate at a 3.75 to 1 ratio of water to protein.

Version: 3.0 Issue Date: 13.FEB.2020 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

Reviewed 13.FEB.2020. Next Review Date 13.FEB.2023.

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