## RICE, BROWN WHOLE GRAIN PARBOILED

**Brand Name:** RICELAND **Package Size:** 25 LB

		onal Facts		
Serving Size: 2 oz (4  Amount per Serving				
· ·	3		Calories	s fron
Calories: 160				t: 10
			% Daily Va	lue
Total Fat: 1.5g			•	0%
Saturated Fat: 0g				0%
Trans Fat: 0g				
Cholesterol: 0mg				0%
Sodium: 0mg				0%
Total Carbohydrate	: 33g		1	11%
Dietary Fiber: 2g				0%
Sugars: 0g				
Other Carbohydrat	e:			
Protein 4g				
Vitamin A:				0%
Vitamin C: 0mg				0%
Calcium: 0mg				0%
Iron: 0mg				4%
	* Percent Daily Values are ba			
	Your daily values may be hig calorie needs:	her or lower depending	on your	
	Calories	2,000	2,500	
Total Fat	Less than		80g	
Sat Fat	Less than	9	25g	
Cholesterol Sodium	Less thar Less thar		300mg	
Total Carbohydrate	Less than	n 2400mg 300g	2400mg 375g	
Dietary Fiber		25g	30g	
Diotary Fibor		20g	oog	

## Ingredients:

PARBOILED LONG GRAIN PARBOILED BROWN RICE

## **Additional Description:**

Whole Grain Parboiled Long Grain Brown Rice. Parboiling procedure gelatinizes the starch in the grain, and ensures a firmer, more separate grain. Parboiled rice is favored by consumers and chefs who desire an extra fluffy and separate cooked rice.; Versatile; Economical; Easily stored; Compatible with flavor systems; Hypoallergenic

## **Preparations and Cooking Instructions:**

TYPICALLY COOK ON STOVETOP, STEAMER OR OVEN. MOST METHODS OF RICE COOKERY REQUIRE A MEASURED AMOUNT OF LIQUID TO ENSURE A PROPERLY COOKED PRODUCT. THE GENERAL RULE IS 2 PARTS LIQUID TO 1 PART RICE BY VOLUME. THIS PRODUCT IS COOKED USING JUST WATER WHICH ADDS NO ADDITIONAL NUTRITION INFO

#### CHICKEN, POPCORN BREADED ORIGINAL BREAST MEAT RAW FROZEN BAG 2-DIAMOND

Manufacturer Name: PATUXENT FARMS

Mfr. Product #: 365863

	Nutritional Facts	
Serving Size: 109 G (109G)		
Amount per Serving		
Calories: 250		Calories fr Fat: 1
		% Daily Value
Total Fat: 13G		209
Saturated Fat: 2G		10
Trans Fat: 0G		
Cholesterol: 25MG		8
Sodium: 780MG		33
Total Carbohydrate: 18G		6
Dietary Fiber: 2G		8
Sugars: 2G		
Other Carbohydrate:		
Protein 16G		
Vitamin A:		0
Vitamin C:		0
Calcium:		0
Iron:		6
	* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000	2,500
otal Fat	Less than 65g	80g
Sat Fat	Less than 20g	80g
nolesterol odium	Less than 2,400mg 65g	80g 80g
otal Carbohydrate	65g	80g 80g
Dietary Fiber	Less than 65g	80g

#### **Ingredients:**

DICED CHICKEN BREAST MEAT FRITTERS WITH RIB MEAT. CONTAINING: UP TO 20% OF A SOLUTION OF WATER, SALT AND SODIUM PHOSPHATES. BREADED WITH: BLEACHED WHEAT FLOUR, YELLOW CORN FLOUR, SALT, SPICES, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), NONFAT DRY MILK, DRIED WHEY, SOY FLOUR, DRIED WHOLE EGGS, SODIUM ALGINATE, PARTIALLY HYDROGENATED SOYBEAN OIL, DEXTROSE, GARLIC POWDER, MONO AND DIGLYCERIDES AND DRIED YEAST. BATTERED WITH: WATER, WHEAT FLOUR, YELLOW CORN FLOUR, DRIED WHEY, DEXTROSE, SPICES, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SODIUM ALGINATE, SOY FLOUR, OLEORESIN PAPRIKA, NONFAT DRY MILK, DRIED WHOLE EGGS. BREADING SET IN VEGETABLE OIL. CONTAINS: EGG, MILK, SOY, WHEAT.

# BERNARD, GENERAL TSO'S SAUCE MIX

**Brand Name: BERNARD FOOD INDUSTRIES** 

Package Size: 8 / 20 OZ BAGS

This complete seasoned sauce mixes requires the addition of sugar, vinegar and water, then simply stir and allow 15 minutes to thicken. Once prepared, add a modest amount of sauce to meat, toss to coat and serve. One bag of sauce mix will coat 32 lbs. of cooked breaded chicken.

Serving Suggestion: Coat 2 oz. Meat/Meat Alternate equivalent of breaded chicken with Bernard General TSO'S sauce, serve with ½ cup of rice (1 bread equivalent) and ¼ cup of vegetable of choice.

# PACK SIZE PRODUCT DESCRIPTION YIELD PER CASE

8 @ 1 lb. General Tso Sauce Mix 8 gallons

Nutrition Information																
Produ Size g Fat Fat Fat Carb. ar er ol m m m m m m m m I ct Prepared Cal n gm gm gm gm gm gm gm gm gg g g g g U  ABBREVIATIONS: Amt = Amount; Srvg. Size = Serving Size; Cal = Calories; Pro. = Protein; Sat. Fat = Saturated Fat; Trans Fat = Trans Fatty Acid; Carb. = Carbohydrates; Chol = Cholesterol; Ca =																
General TSO's	; Fe = Iron; 2g Mix Alone	Na = S	0	um; V 0	$\begin{array}{ c c }\hline \text{1t C} = \\\hline 0 \\\hline \end{array}$	Vitan 0	2 2	$\frac{\text{if } A = V}{0}$	/itamir 0	0	5	.07	110	0	0	0
Sauce Mix	1 Tbsp. Prepared Sauce	25	0	0	0	0	6	4	0	0	5	.07	110	0	0	0