



1560 E. Southlake Blvd, Suite 100, Southlake, TX 76092
Phone: 510-441-056

Kung Pao Chicken

DESCRIPTION:

Whole Grain Thin Batter Chicken chunks dipped in our secret batter. Cooked to a golden crisp and then smothered in our kickin' Kung Pao Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Kung Pao Chicken provides 2.0 M/A and ¼ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan from 350°F-375°F for 12-20 minutes or until it reaches an internal temperature of 145°F (no need to thaw chicken, cook from frozen state).
- Place sauce packages in a hot water bath approx. 30 min.
- Toss with sauce and place over a bowl of rice, tortilla, or any other entrée.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]). Fried in Vegetable Oil.

SAUCE: Water, Less Salt Soy Sauce (Water, Wheat, Soybeans, Salt, Vinegar, Lactic Acid), Dextrose, Sugar, Modified Food Starch, Chicken Powder (Chicken, Natural Flavor [Extract of Rosemary]), Garlic Puree (Garlic, Citric Acid), Sesame Oil, Onion Powder, Spices, Ginger Puree (Ginger, Water, Citric Acid), Citric Acid.

Contains: WHEAT, SOY.

NO TRANS FAT

NO MSG

*Actual Nutritional Facts may vary depending on preparation.



Nutrition Facts

171 servings per container

Serving size 3.92 oz (111g)

Amount Per Serving

Calories 130

% Daily Value*

Total Fat 3g 4%

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 55mg 18%

Sodium 340mg 15%

Total Carbohydrate 11g 4%

Dietary Fiber 1g **4%**

Total Sugars 3g

Includes 3g Added Sugars **6%**

Protein 15g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 1mg 6%

Potassium 0mg 0%

* 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.

I certify this information is true and correct:

Grant K Kwok
President

January 1, 2026

Product Code	Description	U/M	Count	LBS	Total Weight
0113	Battered Chicken	10 lb	3	30	42 lb COMMERCIAL
	Kung Pao Sauce	2 lb	6	12	
0113	Battered Chicken	10 lb	3	30	42 lb COMMODITY
	Kung Pao Sauce	2 lb	6	12	



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Pack Information – 42 lb Commercial & Commodity

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.

Case Net Wt. (Lbs): 42 lbs

Case Gross Wt. (Lbs): 43 lbs

Case Dimension: 19 x 13 x 11

Case Cube: 1.57

Cases/Pallet Layer: 7

Layers/ Pallet: 6

Cases/ Pallet: 42

Origin: USA

Shelf Life Frozen: 2 years Refrigerated: 3 days

GTIN-12

Commercial/Commodity - 00850045868017

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



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**Formulation Statement for Documenting Grains in
School Meals (Crediting Standards Based on Grams of
Creditable Grains)**

Product Name: **Kung Pao Chicken**
(BREADING ONLY)

Code No.: (NOI) 0113

Manufacturer: **Chef's Corner Foods**

Serving Size **3.92 oz**

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X **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-creditable 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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient Per Portion ¹ A	Gram Standard of Creditable Grain per oz Equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour (51%)	2.04	16	.13
Enriched Wheat Flour (49%)	1.96	16	.12
Total Creditable Amount³			<u>0.25</u>

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

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

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 3.92 oz

Total contribution of product (per portion) 0.25 oz equivalent

I certify that the above information is true and correct and that a 3.92 ounce portion of this product (ready for serving) provides 0.25 oz equivalent Grains. I further certify that non-creditable 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-creditable grains may not credit towards the grain requirements for school meals.

Signature

Title: President

Name:

Grant Kwok

Date: 1/1/2026

Phone: (510) 441-0565



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

Product Name: **Kung Pao Chicken**
Code No.: **0113**
Manufacturer: **Chef's Corner Foods**
Case/Pack/Count/Portion/Size: **42 lbs (3/10# Bags Chicken, 6/2# Bags Sauce), 171 portions (3.92oz)**

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, Fresh	2.9	X	0.7	2.03
A. Total Creditable M/MA Amount¹				2.03

*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***
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*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.

¹Total 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 **3.92 oz portion**

Total creditable amount of product (per portion) **2 ounces of creditable meat per portion**
(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 **3.92 oz** ounce serving of the above product (ready for serving) contains **2** 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

Title: President

Name: Grant Kwok

Date: 1/1/2026

Phone: (510) 441-0565

www.chefscornerfoods.com