Chow Mein 51% Whole Grain Noodle

Product Code: 8-52724-00301-6



Hearty chow mein noodles in a savory vegetarian sauce

Nutrition Facts

Cholesterol

Total Carbohydrate

Dietary Fiber

Sodium

Serving Size 2.8 Servings Per Co	١ ٠ ٠			
Amount Per Serving				
Calories 173		Calori	es from Fat 36	
			% Daily Value*	
Total Fat 4g			6%	
Saturated Fat 0g			0%	
Trans Fat 0g				
Cholesterol 0mg	9		0%	
Sodium 554mg			23%	
Total Carbohyd	rate 30g		10%	
Dietary Fiber	3g		12%	
Sugars 2g				
Protein 4g			8%	
Iron 20% *Percent Daily Values Values may be highe				
Total Fat Sat Fat	Less than Less than	65g 20g	80g 25g	

Less than

Less than

300mg

2400mg

300g

300mg

2400mg

375g

This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.



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Suggested Specification	Fully cooked chow mein noodles with vegetarian sauce. Packed as 4-2.5 lb chow mein and 4-16 oz. sauce. One 2.8 oz serving provides 2 equivalent grains. No MSG, No Isolated Soy Protein, Zero Trans Fat.	
Pack Size	4-2.5 lb. Noodles • 4-16 oz. Sauce • 14 lb. Case Net Weight • 16 lb. Case Gross Weight	
GTIN	00852724003016	
Master Case Outer Dimensions	12 in. x 12 in. x 7 in. (L x W x H)	
Case Cube	.50	
Pallet Configuration	Ti x Hi = 12 x 9 Total Cases/Pallet: 108	
Ingredient Statement	Noodles: Whole grain flour, bleached wheat flour, water, oil (soybean), turmeric and salt. Sauce: Water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), sugar, salt, garlic, ginger, green onion and white pepper powder.	
Allergens	Soy and wheat.	
Recommended Storage Conditions	Keep Frozen at ≤ 0 degrees Fahrenheit	
Shelf Life	365 Days Frozen	
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01112 13:30" translates to 1/11/12 1:30 PM	
Child Nutrition	Recommended serving size: 2.8 oz. (1 cup cooked Chow Mein Noodles & 0.8 oz. sauce) Approximate servings per case: 80 2.8 oz. serv. provides 2 equivalent grains	
Preparation	Noodles & Sauce: Completely thaw noodles and sauce, cutting noodles for easy serving. Place in a hotel pan and coat noodles with 3/4 cup water. Place uncovered in steamer for five minutes. Vegetables: For each bag of Yangs Chow Mein Noodles julienne cut: 3 large carrots, 1 large sweet onion, 1/2 head green cabbage Remove noodles from steamer, add vegetables and steam uncovered an additional 12-15 minutes. Just prior to serving add sauce to noodles and vegetables and mix thoroughly. Noodles should be soft and vegetables should be slightly crunchy. Convection Oven Preheat oven to 300 degrees Fahrenheit. Noodles & Sauce: Completely thaw noodles and sauce, cutting noodles for easy serving. Place in a hotel pan and coat noodles with 2 cups water. Vegetables: For each bag of Yangs Chow Mein Noodles julienne cut: 3 large carrots, 1 large sweet onion, 1/2 head green cabbage Combine vegetables with noodles and cover hotel pan with plastic wrap and then with aluminum foil, or a hotel pan lid creating a tight seal. Heat in oven for 30 to 35 minutes. Do not remove the pan to stir contents during the heating process. The best results come from trapping the moisture in the hotel pan. Just prior to serving add sauce to the noodles and vegetables and mix thoroughly. Noodles should be soft, and vegetables should be slightly crunchy.	

This product is compliant with the Buy American Act.