JTM Culinary Shredded Pork in General Tso's Sauce

JTM Item Number: CP5433

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	4.61	3.53
Serving Size (g)	130.7	100.0
Servings Per Case	110	145
Calories	242	185
Calories from Fat	73	56
Protein (g)	18	14
Carbohydrates (g)	23	18
Fiber (g)	1	0
Total Fat (g)	8	6
Saturated Fat (g)	2.6	2.0
Trans Fat (g)*	0.0	0.0
Cholesterol (mg)	51	39
Sodium (mg)	584	447
Sugar (g)	21	16
Vitamin A (IU)	156	120
Vitamin C (mg)	1	0
Calcium (mg)	28	21
Iron (mg)	1	1

Product Specifications:

UPC (GTIN)	10049485054334
Case Pack	4 / 8.000#
Net Weight	32.000 lbs
Gross Weight	33.500 lbs
Case Length	15.310 in
Case Width	11.940 in
Case Height	7.130 in
Case Cube	0.750 ft
TixHi	10x7
Shelf Life	730 Days
Lead Time	21 Days
Minimum Order	0

Contains 0g Trans Fat or ZERO added trans fats

Product Title:

COOKED SHREDDED PORK IN GENERAL TSO'S SAUCE

Ingredients:

BONELESS PORK STEW MEAT (1/4" trim), SUGAR, WATER, SOY SAUCE POWDER (soy sauce [soybeans, wheat, salt], maltodextrin), TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), BROWN SUGAR, CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, VINEGAR, VEGETABLE OIL (soybean and sesame oils), DEHYDRATED GARLIC, ONION POWDER, SPICES, CHICKEN BASE (roasted mechanically separated chicken, sugar, hydrolyzed wheat gluten, salt, chicken fat, onion powder, disodium inosinate, disodium guanylate, extractive of turmeric, spice extractive), SALT, PAPRIKA EXTRACT.

CN Statement: CN ID Number: 083204

This 32 lb. case provides 111 servings 4.61 oz each. Each 4.61 oz serving (by weight) of Cooked Shredded Pork in General Tso's Sauce provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-12.)

Allergens:

Soy,Wheat

Preparation:

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.