



**ENTREE KIT**

# PEKING SWEET & SOUR PORK

Fully cooked crispy tempura battered and breaded pork, vegetables, with a tangy Peking Sweet & Sour sauce.

**0g** | **NO**  
TRANS FAT | **MSG**

# Product Specifications

Item: 40225



## Peking Sweet & Sour Pork with Vegetables

### Product Description:

Fully cooked crispy tempura pork with Peking sweet and sour sauce and mixed vegetables.

### Ingredient Statement:

TEMPURA PORK: PORK, WATER, CORNSTARCH, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID). CONTAINS LESS THAN 2% OF DEXTRIN, EGG WHITES, EGG YOLKS, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), MODIFIED POTATO STARCH, NONFAT DRY MILK, RICE FLOUR, SALT, SODIUM PHOSPHATE, XANTHAN GUM. COOKED IN VEGETABLE OIL. PEKING SWEET & SOUR SAUCE: SUCROSE, WATER, HOISIN SAUCE (SUGAR, WATER, SOYBEANS, SALT, MODIFIED CORN STARCH, WHEAT FLOUR, CARAMEL COLOR, SESAME OIL, ACETIC ACID, SPICES), DISTILLED VINEGAR, TOMATO PASTE, MODIFIED FOOD STARCH, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, SALT, SODIUM BENZOATE (PRESERVATIVE). VEGETABLES: RED PEPPER, PINEAPPLE. CONTAINS MILK, EGGS, WHEAT, SOY.

### Preparation Instructions: These products are not ready to eat. Please follow the appropriate instructions.

**COLD CASE PROGRAM:** Thaw sauce overnight. Mix frozen protein and vegetables with thawed sauce until protein and vegetables completely are coated with sauce and transfer to display bowl. **REHEATING FROM COLD CASE:** Remove lid from bowl. Microwave on high for 2 ½-3 minutes or until internal temperature reaches 165°F.

**HOT CASE PROGRAM: PROTEIN: DEEP FRY:** Deep fry protein at 350°F for 3-4 minutes. **OVEN:** Bake at 375°F for 10-12 minutes with no sides touching.

**SAUCE: MICROWAVE:** Vent sauce bag and heat on "High" for 10-12 minutes. **STEAMER:** Place sauce bag in steam proof pan and heat for 30 minutes.

**VEGETABLES: MICROWAVE:** Vent vegetable bag and heat on "High" for 3-4 minutes. **STEAMER:** Place vegetable bag in steam proof pan and heat for 30 minutes. Drain excess liquid. Mix protein, vegetables and sauce together and hold in steam table at > 140°F.

Minimum internal temperature should be 165°F for at least 15 seconds.

### Pack Facts:

<b>Pack:</b>	3/2 lb Pork, 3/2 lb Sauce, 3/1.25 lb Vegetables
<b>Piece Count/Pkg:</b>	Not Applicable
<b>Piece Count/Case:</b>	Not Applicable
<b>Case Net Wt (Lbs):</b>	15.75
<b>Case Gross Wt (Lbs):</b>	17
<b>Case Dimension:</b>	16.125"L x 10.375"W x 6.85"H
<b>Case Cube:</b>	0.66
<b>Cases/Pallet Layer:</b>	10
<b>Layers/Pallet:</b>	12
<b>Cases/Pallet:</b>	120
<b>Package Dimension:</b>	NA
<b>UPC:</b>	00695119402250
<b>GTIN:</b>	10695119402257

### Nutrition Facts

Serving Size (100 g)

Servings Per Container:

Amount Per Serving

**Calories** 160 **Calories from Fat** 35

% Daily Value

**Total Fat** 4 g 6%

Saturated Fat 1 g 5%

Trans Fat 0 g

**Cholesterol** 15 mg 5%

**Sodium** 300 mg 13%

**Total Carbohydrate** 25 g 8%

Dietary Fiber 1 g 4%

Sugars 14 g

**Protein** 6 g

Vitamin A 0% Vitamin C 50%

Calcium 0% Iron 2%

### Shelf Life: Product must be kept refrigerated or frozen

<b>Frozen:</b>	18 months
<b>Refrigerated:</b>	3 days
<b>Holding @140° F:</b>	2 hours
<b>Ambient Storage:</b>	N/A

Original: 18/2015 Effective:

Reviewed: Filed 10/5/2018

Version: