

**A563 – CHICKEN, FAJITA STRIPS, FULLY COOKED, FROZEN, IQF, 30 LB**



**Nutrition Information**

Chicken fajita strips, cooked

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>Meat/Meat Alternates</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>Individually quick frozen (IQF) dark chicken fajita strips, approximately ½ inch wide, produced from marinated ready-to-cook boneless, skinless strips of whole muscle dark chicken meat with grill markings.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>6/5 lb or 3/10 lb bags per case.</li> <li>One 30 lb case AP yields 30 lb cooked chicken fajita strips and provides about 266.6 1.8-oz servings chicken fajita strips.</li> <li>One lb AP yields 1 lb cooked chicken fajita strips and provides about 8.88 1.8-oz servings chicken fajita strips.</li> <li>CN Crediting: 1.8 oz chicken fajita strips provides 1 oz-equivalent meat/meat alternate.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>Store chicken fajita strips frozen at 0 °F or below in original shipping case off the floor. Refrigerate leftover chicken fajita strips covered and labeled in a dated nonmetallic container and use within 2 days.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>
<b>PREPARATION/ COOKING INSTRUCTIONS</b>	<ul style="list-style-type: none"> <li>Place frozen chicken fajita strips in a single layer on sheet pans. Heat to an internal temperature of 165 °F for 15 seconds. Times and temperatures are critical to product quality. In a deck oven heat 25-30 minutes at 350 °F and in a convection oven heat 15-20 minutes at 400 °F.</li> </ul>

	1 oz (28 g)
Calories	36
Protein	5.2 g
Carbohydrate	0.3 g
Dietary Fiber	0 g
Sugars	0.1 g
Total Fat	1.49 g
Saturated Fat	0.4 g
<i>Trans</i> Fat	0 g
Cholesterol	25 mg
Iron	0.3 mg
Calcium	3 mg
Sodium	193 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	17.8 IU
Vitamin A	N/A
Vitamin C	0.2 mg
Vitamin E	N/A

## USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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<b>USES AND TIPS</b>	<ul style="list-style-type: none"> <li>• Chicken fajita strips can be served in tortillas, taco shells, or pita bread. Top with refried beans, onions, or peppers. Fajita strips can be offered on a salad bar, served over Spanish rice, or in a tortilla with chopped tomatoes.</li> </ul>
<b>FOOD SAFETY INFORMATION</b>	<ul style="list-style-type: none"> <li>• Thaw frozen products in the refrigerator below fresh or ready-to-eat foods.</li> <li>• Reheat product as directed above.</li> <li>• Heat processed ready-to-eat chicken products from a package to an internal temperature of 165 °F for 15 seconds. Judge doneness by temperature, not the color or texture of the food. The pink color in safely cooked chicken is due to the hemoglobin in tissues which can form a heat-stable color. Smoking or grilling may also cause this reaction, which occurs more in young birds.</li> <li>• Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry.</li> <li>• Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon of water.</li> </ul>
<b>BEST IF USED BY GUIDANCE</b>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf">http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf</a>.</li> </ul>