



# FACT SHEET

## COMMODITY WHOLE MUSCLE PROCESSING



PROCESSOR NAME: Pilgrim's Pride Corp. – Chris P Chicken Brand

PRODUCT NAME: FC Whole Muscle Whole Grain Breaded Chicken Bites

CODE NUMBER: 7518 Case Wt: 30# CN# 0 Donated Food/Case: 24.76# Standard Yield: 121%WM

SERVING SIZE: 3.75 oz Servings/Case 128 Avg. Contribution: 2 MMA Serving 1 Grain Serving

5- .75 oz bites = 3.75 oz serving

\*Calculation for grains based on 16 grams creditable per ounce.

UPC Code: 075632 07518 1 GR CS WT 31.87 Cube: 1.48 Case Dim: 17.1 L x 13.1 W x 11.44 H Pallet: 8 T x 7 H Cases/Pallet: 56 Shelf Life 365 days



### BID DESCRIPTIONS

Fully Cooked Whole Grain Breaded Skinless and Boneless Whole Muscle Breast Meat Chicken Bites. 5 - .75 oz avg. bites equals 1 – 3.75 oz serving.

The approximate meat and Grain credits per serving meal contribution of 7518 Fully Cooked Chris P Whole Grain Breaded Breast Bites is 5 bites provides 2 oz. equivalent meat credit and 1 servings of Grain alternate.

\*\*\*Please note, this is not a USDA approved CN labeled product. The meat and grain credits per serving have been calculated using resource data derived from the USDA Food Buying Guide.

### NUTRIENT INFORMATION

#### Basic Components

Calories (Kcal)	208	Carbohydrates (g)	15
Fat (g)	8	Dietary Fiber (g)	2
Saturated Fat (g)	1	Total Sugars (g)	1
Trans Fatty Acid (g)	0	Protein (g)	19
Cholesterol (mg)	42	Whole Grain (g)	8

#### Vitamins

Vitamin A-IU (IU)	178
Vitamin C (mg)	0

#### Minerals

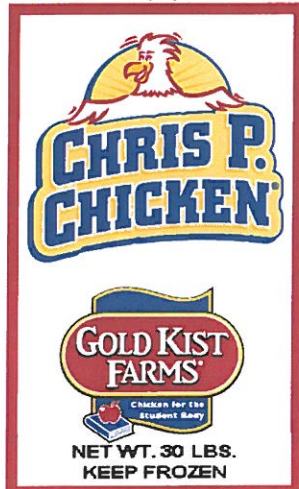
Sodium (mg)	546
Calcium (mg)	20
Iron (mg)	1

Jack Crawford – Director of Schéol Foodservice

6/18/14

Date

Primary Production Plant – Moorefield, WV Not CN



Fully Cooked - Boneless, Skinless

# 7518

## Whole Grain Breaded Chicken Breast Chunks

With Rib Meat

**INGREDIENTS:** Boneless, Skinless Chicken Breast with Rib Meat, Water, Modified Food Starch, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract, **Breaded With:** Whole Wheat Flour, Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast Extract, Spice, Yeast, Soybean Oil, Extractives of Paprika, Annatto and Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Extractives of Paprika, Annatto and Turmeric, Natural Butter Flavor, **Preduced With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive. Breeding Set in Vegetable Oil.

**CONTAINS: MILK AND WHEAT**

Distributed By: Pilgrim's Pride Corporation  
1770 Promontory Circle, Greeley, CO 80534 800-321-1470 www.poultry.com  
Gold Kist Farms and Chris P Chicken are registered trademarks of Pilgrim's Pride Corporation  
Product of USA

**HEATING INSTRUCTIONS FROM FROZEN:** Conventional Oven for 16-20 minutes at 350°F. Convection oven for 12-16 minutes at 350°F. Appliances may vary, adjust cook times accordingly.



(01) 1 00 75632 07518 1



Pilgrim's Pride Corp.  
 School Foodservice  
 1770 Promontory Circle,  
 Greeley, CO 80634-9039



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Whole Grain Breaded Chicken Breast Chunk Code No.: 7518

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# case

**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 breast meat	2.91005	X	70%	2.03704
	(5 pieces per portion)	X		
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>2.03704</b>

\*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	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					<b>0</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.0</b>

\*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.

<sup>1</sup>Total 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 3.75 oz (5 pieces per portion)

Total creditable amount of product (per portion) 2.0

(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 3.75 ounce serving of the above product (ready for serving) contains 2.0 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.

Kerry Fabrizio  
 Signature

R&D Manager  
 Title

Kerry Fabrizio  
 Printed Name

6/19/15 970.506.7799  
 Date Phone Number



Pilgrim's Pride Corp.  
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**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014**

*(Crediting Standards Based on Grams of Creditable Grains)*

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Breaded Chicken Breast Chunk Code No.: 7518

Manufacturer: Pilgrim's Pride Corporation Serving Size 4.86 oz.  
(raw dough weight may be used to calculate creditable grain amount)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	15.89699	16	0.99356
Enriched wheat flour	0.3222487	16	0.0201405
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.0137</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 4.86 oz  
Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 4.86 ounce portion of this product (ready for serving) provides 1.0 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.

K. Fabrizio  
Signature

R&D Manager  
Title

Kerry Fabrizio  
Printed Name

3/11/15  
Date

970.506.7799  
Phone Number