



791880 - Fully Cooked Breaded Chicken Drumsticks and Thighs

**\*\*\*Revised Allergens updated below\*\*\***

**Nutrition Facts**

Serving Size 1 Drum or 1 Thigh (113g)  
Servings Per Container 112

**Amount Per Serving**

<b>Calories</b>	<b>230</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	18%
Saturated Fat 3.5g	18%
Trans Fat 0g	
<b>Cholesterol</b> 75mg	25%
<b>Sodium</b> 490mg	21%
<b>Total Carbohydrate</b> 11g	4%
Dietary Fiber 1g	4%
Sugars 0g	
<b>Protein</b> 16g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**Product Specifications**

GTIN	00858863007250	Case Net Weight	32
Item UPC		Case L,W,H	14 7/16 x 10 1/16 x 16 5/8
Shelf Life	365 days from pack date	Cube	1.3977
Unit Size	8 four pound bags	Tie x High	7 X 7
Case Gross Weight	34 lbs	SERVINGS	Approx. 112 per cs

Servings Continued: Drumstick Range is 2.85 oz to 7.36 oz / Thigh Range is 2.46 oz to 10.15 oz

**Features & Benefits**

- 38.71 donated food pounds per case (Dark Meat)

**CN Nutritional Information**

One Drumstick or One Thigh provides 2.0 oz equivalent meat/meat alternate and 0.5 oz equivalent grain for the Child Nutrition Meal Pattern Requirements.

**Ingredients**

INGREDIENTS: Chicken drumsticks and chicken thighs, water, salt, spices, chicken broth, sugar, natural flavors, chicken fat, native starch, yeast extract, sodium phosphates, xanthan gum, natural smoke flavor, guar gum, gum arabic  
BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, spices, sucrose, dried yeast, garlic powder

**Preparation and Cooking**

Conventional Oven 20 min @ 350F. Convection Oven 14 min @ 350F



**791880**

**BREADED FULLY COOKED CHICKEN DRUMSTICKS AND THIGHS**

INGREDIENTS: Chicken drumsticks and chicken thighs, water, salt, spices, chicken broth, sugar, natural flavors, chicken fat, native starch, yeast extract, sodium phosphates, xanthan gum, natural smoke flavor, guar gum, gum arabic  
BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, flavoring, spices, citric acid, sodium bicarbonate, soybean oil  
BATTERED WITH: Water, wheat flour, isolated soy protein, salt, sodium phosphate, molasses (cane sugar, cane molasses), natural flavor  
PREDUSTED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), wheat gluten, salt, spice, sodium bicarbonate, soybean oil  
Breading is browned in soybean oil

CONTAINS: WHEAT, SOY

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 14 MIN @ 350

PACKED BY GOLD CREEK FOODS, GAINESVILLE, GA 30601

NET WT: 32 LBS



P- 27505A

KEEP FROZEN

Jack Crawford, Director 9/17/2020

**Formulation Statement for Documenting Grain 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 the previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2014) 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 FC Chicken Drums & Thighs CODE NO: 791880

MANUFACTURER GOLD CREEK SERVING SIZE 4

I. Does the product meet the Whole Grain-Rich Criteria: YES x 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 x 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 Programs: 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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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: A

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion		Gram Standard of Creditable Grain per oz eq (16g or 28g)		Creditable Amount A/B
	A		B		
Whole grain wheat flour	6.1		16		0.38
Enriched wheat flour	5		16		0.31
			16		0.00
<b>Total Creditable Amount</b>					<b>0.694</b>

Total weight (per portion) of product as purchased 4  
Total contribution of product (per portion) 0.5 oz equivalent

I certify that the above information is true and correct and that a 4 ounce portion of this product (ready for serving) provides 0.5 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

  
\_\_\_\_\_  
Signature

Director of R&D  
\_\_\_\_\_  
Title

Phil L. Bradberry  
Printed Name

1.20.2020  
Date

Phone Number 678-928-7031

**Product Formulation Statement (Product Analysis for Meat/Meal Alternate(M/MA) Products**

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

PRODUCT NAME BRD FC CHICKEN DRUMS & THIGHS CODE NO 791880  
 MANUFACTURER: Gold Creek Foods CASE 32 PACK 8/4 COUNT 128 PORTION 4 SIZE 4

**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 Drums/Thighs	4.2	X	0.49	2.06
		X		
<b>A. Total Creditable M/MA</b>				<b>2</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, Manufacturers name and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		18	
		X		18	
<b>B. Total Creditable APP Amount</b>					<b>0.00</b>
<b>C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz</b>					<b>2</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.

Total Creditable Amount must be rounded down to the nearest 0.25 oz. 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 4 oz

Total creditable amount of product (per portion) 2 oz

(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 4 oz serving of the above product (ready for serving contains 2 oz 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 Part 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

  
 \_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Director of R&D  
 Title

Phil L. Bradberry  
 Printed Name

1.20.2020  
 Date

678-928-7031  
 Phone Number



To: Our Valued Customers

Date: December 5, 2019

RE: Bone-In Chicken Processing

Gold Creek would like to take this opportunity to provide information regarding the processing of our bone-in Chicken Parts.

When USDA procures chicken for the purpose of diversion to manufacturers, their specifications require a size range for the whole bird. Whole Bird size ranges for Bulk Large Chicken 100103 is **3.75 pounds and up**.

Manufacturers (Processors) then either debone the chicken to produce formed products or other portion-controlled items like chunks and fillets or cut up the chicken for bone-in products.

It is very difficult to state exactly what the number of servings per case will be when processing bone-in chicken. This difficulty arises from the fact that no two birds weigh the same. USDA specifications state a broad range – 3.75 and up. Because of this variation in whole bird weights, the weights of the individual pieces can and will vary. The heavier the bird, the bigger the component parts will be and fewer pieces will be in a case. Conversely, the lighter the bird, the smaller the component parts will be, and more pieces will be in a case. This is industry wide and not unique to Gold Creek.

Because of the variation in sizes used, Gold Creek cannot guarantee the number of servings per case in our Bone-In Breaded Thighs and Drums (Item 791880) or in our Bone-In Roasted Thighs and Drums (Item 791890).

**Item Code 791880 Breaded Bone-In Thighs and Drums: Our fact sheets show an approximate 112 servings per case.**

This is a target and not a guarantee. Thigh piece weights will range between 2.46 to 10.15 ounces. Drum piece weights will range between 2.85 to 7.36 ounces. If all pieces in the case weighed 2.46 ounces, the total servings would be 208; If all pieces in the case weighed 10.15 ounces, the total servings would be 50. Our target piece count is 112.

**Item Code 791890 Roasted Bone-In Thighs and Drums: Our fact sheets show an approximate 138 servings per case.**

This is a target and not a guarantee. Thigh piece weights will range between 2.25 to 4.5 ounces. Drum piece weights will range between 2.5 to 4.25 ounces. If all pieces in the case weighed 2.25 ounces, you would get 227 servings; If all pieces in the case weighed 4.5 ounces, you would get 113 servings. Our target piece count is 138.

Please do not hesitate to contact us with any questions you may have regarding this notification.

Jack Crawford	Jody Hardin	Dawn Richardson	Jason Sosebee	Phyllis Higginbotham
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