



792421 - Fully Cooked Whole Grain
Whole Muscle Chicken Breast Fillet

Nutrition Facts

Serving Size 1 Fillet (113g)
Servings Per Container 128

Amount Per Serving

Calories 190

% Daily Value*

Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 470mg	20%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 20g	
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	00850495005895	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	1 pc- 4.0 oz / 128 per case

Features & Benefits

- 31.68 donated food pounds per case (White Meat)
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CN Nutritional Information

One 4.0 oz breaded fully cooked chicken fillet provides 2.0 oz equivalent meat/meat alternate and 1.0 oz equivalent grain for the Child Nutrition Meal Pattern Requirements.

SMART SNACK COMPLIANT

Ingredients

INGREDIENTS: Chicken breast meat with rib meat, water, salt, sodium phosphate, onion powder, garlic powder, modified corn starch 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 @ 350. Convection oven 14 min @ 350



BREADED FULLY COOKED
CHICKEN BREAST
WITH RIB MEAT

792421

INGREDIENTS: Chicken breast meat with rib meat, water, salt, sodium phosphate, onion powder, garlic powder, modified corn starch.
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
BATTERED WITH: Water, whole wheat flour, enriched wheat flour(wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), buttermilk solids, salt, dextrose, citric acid, leavening(sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), xanthan gum.
PREDUSTED WITH: Whole wheat flour, enriched wheat flour(wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), leavening(sodium bicarbonate, monocalcium phosphate, sodium acid pyrophosphate), salt, spices, corn starch, garlic powder.
Breeding is browned in soybean oil

CONTAINS: WHEAT, MILK



P-27505A

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

NET WT: 32 LBS

PACKED BY
GOLD CREEK FOODS, GAINESVILLE, GA 30601

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 Breast CODE NO: 792421
 MANUFACTURER Gold Creek Foods SERVING SIZE 4.00 oz

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 Wheat Flour	9.9	16		0.62
Enriched Wheat Flour	7.8	16		0.49
		16		0.00
Total Creditable Amount Whole Grain				1.106

Total weight (per portion) of product as purchased 4.00 oz
 Total contribution of product (per portion) 1.11 oz equivalent

I certify that the above information is true and correct and that a 4.00 ounce portion of this product (ready for serving) provides 1.00 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 QA/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 Whole Grain FC Chicken Breast

CODE NO 792421

MANUFACTURER: Gold Creek Foods

CASE	PACK	COUNT	PORTION	SIZE
32 LB	8/4	128	4.0	4.000

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 with rib meat	2.87	X	0.7	2.01
		X	0.7	0.00
A. Total Creditable M/MA				2.009

*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	86	18	0.00
		X		18	0.00
B. Total Creditable APP Amount					0.00
C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz)					2.009

*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 4.00 oz

Total creditable amount of product (per portion) 2.00 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 4.00 oz serving of the above product (ready for serving contains 2.00 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 QA/R&D

Title

Phil L. Bradberry
Printed Name

1.20.2020
Date

678-928-7031
Phone Number