





### 792432 - Fully Cooked Whole Grain Whole Muscle Spicy Chicken Breast Fillet with foil bags

Serving Size 1 Piece (113g) Servings Per Container 128	
Amount Per Serving	
Calories	190
	% Daily Value
Total Fat <sup>6</sup> g	8%
Saturated Fat 1g	5%
Trans Fat 0 g	
Cholesterol 55mg	18%
Sodium 380mg	17%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Sugars 1g	
Protein 19g	
Vitamin A %	Vitamin C 0 %
Calcium 0% •	Iron 10%

Calcium 0%	•	Iron 10%
*Percent Daily Values are diet. Your daily values ma depending on your calorie	ay be	higher or lower

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Product	Sho	CITICS	tione
<b>Product</b>		जामज्ञ	เบบเอ

GTIN	00850028545041	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)

### **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, sugar, natural flavors including paprika, chicken fat & broth, hydrolyzed corn protein, yeast extract, onion and garlic powder, xanthan gum, maltodextrin, modified food starch, sodium phosphates BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, ribofloavin, folic acid), sugar, salt, dextrose, spice, maltodextrin, hot sauce (cayenne pepper, distilled vinegar, salt, garlic powder), yeast, garlic powder, onion powder, soybean oil, extractives of paprika, natural flavors

### **Preparation and Cooking**

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

# BREADED FULLY COOKED SPICY 792432

INGREDIENTS: Chicken breast with rib meat, water, seasoning (salt, sugar, natural flavorings including paprika, chicken fat and broth, hydrolyzed corn protein, yeast extract, onion and garlic powder, xanthan gum, maltodextrin, modified food starch, sodium

phosphates. BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, salt, dextrose, spice, maltodextrin, hot sauce (cayenne pepper, distilled vinegar, salt, garlic powder), yeast, garlic powder, onion powder, soybean oil, extractives of paprika, natural flavors
BATTERED WITH: Water, whole wheat flour, enriched wheat flour(wheat flour, niacin, reduced iron, thiamine mononitrate,

riboflavin, folic acid),modified potato starch, salt, sugar, garlic powder, leavening(sodium acid pyrophosphate, sodium

bicarbonate), onion powder, spice, soybean oil, extractives of paprika, natural flavor
PREDUSTED WITH: Whole wheat flour, enriched wheat flour(wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin,
folic acid), modified potato starch, salt, soybean oil, extractives of paprika Breading is browned in soybean oil SPECA

CONTAINS: WHEAT

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

PACKED BY NET WT: 32 LBS GOLD CREEK FOODS, GAINESVILLE, GA 30501

KEEP FROZEN

P. 27505 A

Jack Crawford, Director 9/13/2021

## Formulation Statement for Documenting Grian 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 SPICY FC Chick	en Breast	CODE NO	: <u>792431</u>
MANUFACTURER	Gold Creek Foods		SERVING SIZE	4.00 oz
I. Does the product meet the V	Vhole Grain-Rich Criteria:	YES	x NO	
(Refer to SP 30-2012 Grain Req	uirements for the National Schoo	l Lunch Program and	l School Breakfast Prog	gram)
II. Does the product contain no	on creditable grains: YES		NO x	How many grams
(Products with more than 0.	24 oz equivalent or 3.99 grams	s for Groups A-G o	r 6.99 grams for Gro	ıp H of non
creditable grains may not cr	edit towards the grain require	ments for school n	neals)	
III. Use Policy Memorandun	n SP 30-2012 Grain Requireme	nts for the Nation	al School Lunch Prog	ram and School Breakfast
Programs: Exhibit A to deter	mine if the product fits into G	roups A-G (baked ${\mathfrak g}$	goods), Group H (cer	eal grains) or Group I
(RTE breakfast cereals). (Diff	ferent methodologies are appl	ie to calculate serv	ings of grain compo	nent based on creditable
•	tandard of 16 grams creditabl		Group H uses the sta	ndard of 28 grams
creditable grain per oz eq: a	nd Group I is reported by volui	me or weight)		
Indicate to which Exhibit A C	Group (A-I) the Product Belong	s: A	4	
	Grams of Creditable G	irain Gram Sta	andard of Creditable	
Description of Creditable G	Ingredient per Porti	on Grain pe	er oz eq (16g or 28g)	Creditable Amount
Ingredient	Α		В	A+B
Whole Grain Wheat Flou	ır 9.9	<u> </u>	16	0.62
Enriched Wheat Flour	8.9		16	0.56
			16	0.00
<b>Total Creditable Amount W</b>	hole Grain			1.175
Total weight (per portion) o Total contribution of produc	· · · · · · · · · · · · · · · · · · ·	4.00 1.00 oz equival	oz ent	
I certify that the above infor for serving) provides 1.0	rmation is true and correct and  O oz equivalent Grains. I fu		•	ortion of this product (ready are not above 0.24 oz eg
<u> </u>	nore than 0.24 oz equivalent o	-	_	•
•	ot credit towards the grain req	•	. •	
All Bolling	<i>Y</i>			/ne n
Signature		Title	Director of QA	RQD
Signature		nac		
Phil L. Bra	adberry		1.20.202	0
Printed Name		Date		
		Phone Nur	nhar 679 (	129.7021

### 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 SPICY FC Chicken Breast	_	CODE NO	<u>/92431</u>		
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	Х	0.7	2.01
		Х	0.7	0.00
A. Total Creditable M/MA				2.009

<sup>\*</sup>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***
		Х	86	18	0.00
		Х		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

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation

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 port	ion) of prod	uct as purchased	4.00	oz			
Total creditable amou (Reminder: Total credi	-	t (per portion nt cannot count for more	2.00 than the to	_oz tal weight o	of product)		
I certify that the above serving contains	e informatio 2.00	n is true and correct and t oz equivalent meant/m		4.00 te when pre	oz serving of the above product (ready for epared according to directions		
	-	in the product conforms to constrated by the attached			ion Service Regulations (7 CFR Part 210, ion.		
flat Belley	-				Director of QA/R&D		
Signature	-1.1						
Phil L.	Bradberry		1.2	20.2020	678-928-7031		
Printed Name Date				Phone Number			

<sup>\*\*18</sup> is the percent of protein when fully hydrated

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.