



792405 - Fully Cooked Whole Grain Whole Muscle Cheezy Hotz Breast Chunks

Mati Ition I	acts
servings per container	
Serving size	(142g)

Amount per serving	
Calories	230

% Da	ily Value*
Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 840mg	37%
Total Carbohydrate 22g	8%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 19g	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Vitamin D 0mcg

Potassium 331mg

Calcium 28mg Iron 2mg

Product Specifications					
GTIN	00850055342064	Case Net Weight	32 pounds		
Item UPC	850055342064	Case Dimensions	14 7/16 x 10 1/16 x 16 5/8		
Shelf Life	365 days	Cube	1.4 cubic ft.		
Unit Size	8/4 pound bags	Ti x Hi	7 x 7 = 49 cs per pallet		
Case Gross Weight	34 pounds	Servings	5.0 oz / 102 per case		

Features & Benefits

- * 21.14 donated food pounds per case (White Meat)
- * 5 1.0 oz pieces = 5 oz serving
- * Provides 2.0 oz M/Ma and 1.5 oz Grain.

Preparation & Cooking

Cook Approximately 14 min @ 375. Please note: cooking times may vary based on equipment.



CHEEZY HOTZ 792405

CHICKEN BREAST CHUNK FRITTERS

VITH RIB MEAT IN A CHEESY HOT SAUCE

INGREDIENTS: Chicken breast with rib meat, water, seasoning (rice flour, cheddar cheese [milk, salt, culture, enzymes], salt, buttermilk powder, whey, cream solids, extractives of paprika, natural flavors, soybean oil [as a processing aid], lactic acid, not more than 2% silicon dioxide added to prevent caking), Contains 2% or less of modified food starch, sodium bicarbonate, potassium bicarbonate, natural flavor, sodium phosphates, spice. BREADED WITH: Enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, extractives of paprika, sugar, yeast. BATTERED WITH: Water, whole wheat flour, modified corn starch, salt, whey, cheddar cheese (milk, cheese cultures, salt, enzymes), wheat gluten, dried whole eggs, dextrose, buttermilk powder, malic acid, torula yeast, sugar, citric acid, lactic acid, extractives of paprika. PREDUSTED WITH: Whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, dextrose, wheat gluten, malic acid, citric acid, soybean oil [as a processing aid], extractives of paprika. Breading is set in vegetable oil. SAUCED WITH: Hot sauce (aged cayenne pepper, vinegar, water, salt), water, vinegar, 2% or less of salt, cheddar and blue cheese (milk, cheese culture, salt, enzymes), corn starch, whey, sugar, soybean oil, citric acid, yeast, onion powder, natural flavor, disodium inosinate and disodium guanylate, yeast extract, xanthan gum, garlic powder.

CONTAINS: WHEAT, MILK, EGG

0%

2%

10%

8%

HEATING INSTRUCTIONS: Oven 400 F for 18-20 min

00850055342064

Packed By

U S D A
FURTHER
PROCESSING
CERTIFICATION
PROGRAM

U.S. *
DEPARTMENT OF AGRICULTURE

- 27505

KEEP FROZEN

NET WT: 32 LBS

Packed By Gold Creek Foods Gainesville, GA 30501

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	WG Cheezy Hotz Chicken Breast Chunk Fritters C					CODE NO:	792405		
MANUFACTURER	Gold Creek Foods SERVING SIZE			NG SIZE	5.0oz				
I. Does the product med (Refer to SP 30-2012 Gra			chool Lunch	YES Program and	x d School Bred	NO akfast Progra	am)		
II. Does the product cor	han 0.24 o	z equivalent or 3.99 g	-	•	_	x ms for Grou	How many grams p H of non		
Programs: Exhibit A to	randum SP o determino s). (Differen se the stand z eq: and G	30-2012 Grain Require if the product fits in the methodologies are dard of 16 grams creations I is reported by	rements for nto Groups A applie to co ditable grai volume or n	the Natior A-G (baked alculate sei n per oz eq weight)	nal School Lo goods), Gro vings of gro	oup H (cere	nent based on creditable		
Description of Credita Ingredient	able Grain	Grams of Credital Ingredient per F A			andard of C er oz eq (16 B		Creditable Amount A+B		
Whole Grain / Enrich	ned Flour	25.44			16		1.59		
			4		16		0.00 1.59		
Total Creditable Amou	unt Whole	Grain	4						
Total weight (per port Total contribution of p		•	1.59	5 oz equival	oz ent				
I certify that the abov for serving) provides per portion. Products non creditable grains	1.50 with more may not cr	oz equivalent Grains than 0.24 oz equiva	. I further o lent or 3.99	ertify that grams for	Groups A-G	ble grains a	tion of this product (ready are not above 0.24 oz eq ams for Group H of		
All Bell					Dire	ector of R&	D		
Signature			-	Title					
Phil L. Bradberry Printed Name			-	10.12.23 Date					
Timed Name				Phone Nu	mber	678-92	28-7031		

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	WG Che	ezy Hotz Chicken Br	east Chun	k Fritters	CODE NO	792	405	
MANUFACTURER: Gold Creek Foods		ld Creek Foods		CASE	PACK	COUNT	PORTION	SIZE
MAROTACIONEN.		id Creek i oods		32 lb	8/4	510	5.00	1.00
I. MEAT/MEAT ALTERN Please fill out the chart		termine the creditable a	amount of N		-			
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	2.86		Х	0.7		2.00	
				Х	0.7		0.00	
	A. Tota	l Creditable M/MA					2.0	0
*Creditable amount - I	Multiply ound	ces per raw portion of c	reditable ing	redient by t	he FBG Yield	l Information	1	
_		Multiply		able amount of APP. If A Divide by 18**		PP is used, you Creditable Amount APP***		
			Х	ls* 86	1	18	0.0	0
			Х			18	0.0	
	B. Total Ci	reditable APP Amount	-				0.0	0
C. TOTAL CREDI	TABLE AMOL	JNT (A+B round down to	o nearest 1/	4 oz)	1		2	
18 is the percent of p *Creditable amount Total Creditable Amoun	orotein when of APP equal nt must be ro o round dow t from box B	s ounces of Dry APP mu ounded down to the nea n in Box A (Total Credita to box C	ltiplied by th	ne percent of . Do NOT ro Amount) unt	und up. If y	ou are credit	ing M/MA an	ıd
Total creditable amoun	t of product	(per portion	2	OZ OZ				
	information	cannot count for more is true and correct and oz equivalent meant/m	that a	5	oz serving		product (reading	dy for
		n the product conforms nstrated by the attache				egulations (7	CFR Part 210	,
Slow Bolling					Directo	r of R&D		
Signature				Title				
	radberry			12.23	1		28-7031	
Printed Name			Date			Phone Num	nber	