

Nutrition



7014 - WG Fully Cooked **Dill** Breast Chunks

Nutrition Fact	[5					
40 servings per container Serving size		Product Specifi	cations			
Amount Per Serving		GTIN	00850028545140	Case Net Weight	10 pounds	
Calories 19		Item UPC	850028545140	<b>Case Dimensions</b>	14.56 x 8.8 x 7.1	
% Daily V Total Fat 7g	/alue* 9%	Shelf Life	365 days	Cube	0.53 cubit feet	
Saturated Fat 1g Trans Fat 0g	5%	Unit Size	2/5 pound bags	Ti x Hi	13 x 10 = 130 cs per pallet	
Cholesterol 70mg	23%	Case Gross Weight	11 pounds	Servings	4 oz / 40 per case	
Sodium 440mg Total Carbohydrate 15g	19%	Features & Ben				
Dietary Fiber 1g Total Sugars 2g	4%	* Dill Flavored Breast	Chunks (White N	1eat)		
Includes 1g Added Sugars Protein 20g	2%					
Vitamin D 0mcg	0%	* Provides 2.0 oz M/Ma and 1.0 oz Grain.				
Calcium 26mg Iron 0mg	2%	Droparation V. Cooluna				
Potassium 282mg *The % Daily Value (DV) tells you how much a nutrient i serving of food contributes to a daily diet. 2,000 calories	<b>6%</b> in a					
day is used for general nutrition advice.						



GOLD CREEK

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FULLY COOKED DILL FLAVORED BREADED

## 7014

P. 9165

**KEEP FROZEN** 

CHICKEN BREAST CHUNKS WITH RIB MEAT

INGREDIENTS: Chicken breast meat with rib meat, water, seasoning (dextrose, salt, maltodextrin, sugar, spices, garlic powder, modified corn starch, contains 2% or less of: natural flavors, turmeric extract (color), onion powder, yeast extract, malic acid, soybean oil (processing aid), silicon dioxide (processing aid)), modified food starch, sodium phosphate

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, salt, nonfat dry milk, leavening(baking soda, cream of tartar), yeast extract, spices, soybean oil, dextrose, extractive of paprika. PREDUSTED AND BATTERED WITH: Water, whole wheat flour, nonfat dry milk, dried eggs, yeast extract, dried garlic, spices, spice extractive. Breading is set in soybean oil

HEATING INSTRUCTIONS: OVEN: 400 F for 18 min

CONTAINS: WHEAT, EGG , MILK,





Jack Crawford, Director 6/11/2024

PACKED BY:

Gold Creek Foods, Gainesville, GA 30504

Specifications subject to changes, errors and omissions. 2255 White Sulphur Rd, 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.

RODUCT NAME WG DILL Brd FC Chicken Chunk		nk		CODE NO: 7014			1
MANUFACTURER	Gold Creek Foods		SERVII	NG SIZE	4.0	oz	
I. Does the product meet the Whole Grain-Rich Criteria:		YES	x	NO			
(Refer to SP 30-2012 Gra	in Requirements for the National School Lun	ch Program and	School Bre	akfast Progr	am)		

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 applie 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:

ΟZ

oz equivalent

Description of Creditable Grain Ingredient				Gram Standard of Creditable Grain per oz eq (16g or 28g) B		Creditable Amount A+B	
Whole Grain Flour		13.25			16		0.83
Enriched Flour		3.1			16		0.19
							1.02
Total Creditable Amount Whole	Grain					-	
						-	

Total weight (per portion) of product as purchasedTotal contribution of product (per portion)1.02

I certify that the above information is true and correct and that a <u>4</u> ounce portion of this product (ready for serving) provides <u>1.02</u> 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

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Signature

Director of QA/R&D

Phil L. Bradberry

Date

Title

10.12.23

**Printed Name** 

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	WG DILL Chicken Breast Chunk		CODE NO <b>7014</b>		14		
MANUFACTURER:	Gold Creek Foods	CASE	РАСК	COUNT	PORTION	SIZE	
		10 lb	2/5	160	4.00	1.00	

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	2.87	Х	0.7	2.01
		Х	0.7	0.00
A. Tota	l Creditable M/MA			2.01

\*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***
	0.07	Х	86	18	
		Х		18	0.00
B. Total C		0.00			
C. TOTAL CREDITABLE AMOU		2			

\*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

(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 a4oz serving of the above product (ready forserving contains2oz equivalent meant/meat alternate when prepared according to directions

2

οz

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

Phil L. Bradberry

10.12.23

Title

678-928-7031

**Printed Name** 

Date

Phone Number