



792429 - Fully Cooked Whole Grain  
Whole Muscle Dill Breast Fillet

## Nutrition Facts

128 servings per container	
<b>Serving size</b>	<b>114 (4g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>190</b>
% Daily Value*	
<b>Total Fat</b> 7g	9%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 70mg	23%
<b>Sodium</b> 440mg	19%
<b>Total Carbohydrate</b> 15g	5%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
<b>Protein</b> 20g	
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron 0mg	0%
Potassium 248mg	6%

\*The % Daily Value (DV) 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.

## Product Specifications

<b>GTIN</b>	00850055342057	<b>Case Net Weight</b>	32 pounds
<b>Item UPC</b>	850055342057	<b>Case Dimensions</b>	19 1/2 x 12 7/8 x 9 1/8
<b>Shelf Life</b>	365 days	<b>Cube</b>	1.35 cubic ft.
<b>Unit Size</b>	8/4 pound bags	<b>Ti x Hi</b>	7 x 7 = 49 cs per pallet
<b>Case Gross Weight</b>	34 pounds	<b>Servings</b>	4.0 oz / 128 per case

## Features & Benefits

- \* 31.07 donated food pounds per case (White Meat)
- \* 4 oz serving
- \* Provides 2.0 oz M/Ma and 1.0 oz Grain.
- \* Smart Snack Compliant

## Preparation & Cooking

Cook Approximately 17 min @ 375. *Please note: cooking times may vary based on equipment.*



FULLY COOKED DILL FLAVORED BREADED  
**CHICKEN BREAST**  
WITH RIB MEAT

# 792429

**INGREDIENTS:** Chicken breast with rib meat, water, seasoning (dextrose, 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 phosphates

**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

CONTAINS: WHEAT, EGG, MILK

HEATING INSTRUCTIONS: OVEN: 400 F for 18 min

## NET WT: 32 LBS



00850055342057



P-27505A

## KEEP FROZEN

Packed By:

Gold Creek Foods, Gainesville, GA 30501

Jack Crawford, Director 6/6/2024

**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.

<b>PRODUCT NAME</b>	WG DILL FC Chicken Breast Filet	<b>CODE NO</b>	<b>792429</b>			
<b>MANUFACTURER:</b>	Gold Creek Foods	<b>CASE</b>	<b>PACK</b>	<b>COUNT</b>	<b>PORTION</b>	<b>SIZE</b>
		10 lb	2/5	40	4	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 Breast with rib meat	2.87	X	0.7	2.01
		X	0.7	0.00
<b>A. Total Creditable M/MA</b>				<b>2.009</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	86	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) 2.00 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 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

10.3.23  
Date

678-928-7031  
Phone Number

**Formulation Statement for Documenting Grain in School Meals Required Beginning SY 2013-2014  
Standards Based on Grams of Creditable Grains)**

(Crediting

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 DILL FC Chicken Breast Filet CODE NO: 792429  
 MANUFACTURER Gold Creek Foods SERVING SIZE 4

I. Does the product meet the Whole Grain-Rich Criteria: YES          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          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	12.2		16		0.76
Enriched wheat flour	3.8		16		0.24
			16		
Total Creditable Amount Whole Grain					1.00

Total weight (per portion) of product as purchased         4          
 Total contribution of product (per portion)         1.00         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         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

        10.12.23          
 \_\_\_\_\_  
 Date

Phone Number         678-928-7031