



8080 - Fully Cooked Grilled Chicken Breast Fillet

Nutrition Facts

53 servings per container	
Serving size	3 oz (85g)
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 350mg	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 18g	36%
Vitamin D 0mcg	0%
Calcium 78mg	6%
Iron 0mg	0%
Potassium 282mg	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

GTIN	00858863007748	Case Net Weight	10 pounds
Item UPC	858863007748	Case Dimensions	14.56 x 8.8 x 7.1
Shelf Life	365 days	Cube	0.53 cubic feet
Unit Size	2/5 pound bags	Ti x Hi	13 x 10 = 130 cs per pallet
Case Gross Weight	11.1 pounds	Servings	3 oz / 53 svgs. per case

Features & Benefits

- * Fully Cooked Grilled Breast Fillet
- * 1 Fillet = 3 oz serving
- * Provides 2.0 oz M/Ma

Preparation & Cooking

Oven: Cook Approximately 12-20 min @ 375. *Please note: cooking times may vary based on equipment.*



8080

FULLY COOKED

GRILLED CHICKEN BREAST FILET

WITH RIB MEAT

INGREDIENTS: Chicken breast with rib meat, water, modified food starch, salt, sodium phosphate, spices

HEATING INSTRUCTIONS: Bake in sheet pan from 350F -375F for 12-20 minutes



NET WT: 10 LBS

PACKED BY
Gold Creek Foods Gainesville, GA 30504

KEEP FROZEN

Jack Crawford, Director 6/19/2024

Specifications subject to changes, errors and omissions. 2255 White Sulphur Rd, Gainesville, GA 30501

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 Grilled 3 oz Chicken Breast Filet CODE NO 8080

MANUFACTURER: Gold Creek Foods CASE 10 lb PACK 2/5 COUNT 53 PORTION 3 SIZE 3

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		18	
		X		18	
B. Total Creditable APP Amount					0.00
C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz)					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 3 oz

Total creditable amount of product (per portion) 2 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 3 oz serving of the above product (ready for serving contains 2 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 R&D
Title

Phil L. Bradberry
Printed Name

6.19.24
Date

678-928-7031
Phone Number