



1501 - Fully Cooked Chicken Nuggets
with Breast meat

Nutrition Facts

53 servings per container

Serving size 3 oz (85g)

Amount Per Serving

Calories 210

	% Daily Value*
Total Fat 12g	15%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 390mg	17%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 12g	24%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*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	00850495005635	Case Net Weight	10 pounds
Item UPC	850495005635	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 pounds	Servings	3 oz / 53 per case

Features & Benefits

- * Fully Cooked Chicken Nugget with breast meat
- * 5 - 0.60 oz nuggets = 3 oz serving
- * Provides 2.0 oz M/Ma and 1.0 oz Grain.

Preparation & Cooking

Cook Approx. 18 min @ 375. *Please note: cooking times may vary based on equipment.*



BREADED FULLY COOKED

CHICKEN NUGGETS 1501

CHICKEN BREAST PATTIES WITH RIB MEAT

INGREDIENTS: Chicken breast with rib meat, water, vegetable protein product (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2) and cyanocobalamin (B12), seasoning (salt, hydrolyzed corn and soy protein, sugar, sodium phosphates, dehydrated onion, dehydrated garlic, spices)

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, spices, sugar, oleoresin paprika, dried yeast, garlic powder.

BATTERED WITH: Water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), buttermilk blend (buttermilk, whey solids), salt, dextrose, citric acid, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), oleoresin paprika, xanthan gum.

PREDUSTED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), leavening (sodium bicarbonate, monocalcium phosphate, sodium acid pyrophosphate), salt, spices, corn starch, garlic powder, oleoresin paprika.

BREADING IS SET IN VEGETABLE OIL

CONTAINS: Wheat, Soy, Milk

HEATING INSTRUCTIONS: OVEN: 15 MIN @ 350 F, FRYER 3 MIN @ 375

NET WT: 10 LBS

Packed By:

Gold Creek Foods Gainesville, GA 30601



P-27505A

KEEP FROZEN

Jack Crawford, Director 7/2/2024

Specifications subject to changes, errors and omissions. 2255 White Sulphur Rd, Gainesville, GA 30601

**Formulation Statement for Documenting Grain 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 FC Chicken Breast Nugget CODE NO: 1501
 MANUFACTURER Gold Creek Foods SERVING SIZE 3 oz

I. Does the product meet the Whole Grain-Rich Criteria: YES x 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 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 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 Flour	9.68		16		0.61
Enriched wheat flour	7.14		16		0.45
			16		0.00
Total Creditable Amount Whole Grain					1

Total weight (per portion) of product as purchased 3 oz
 Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 3 ounce portion of this product (ready for serving) provides 1 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

 7-2-24

 Date

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 Whole Grain Chicken Breast Nugget CODE NO 1501
 MANUFACTURER: Gold Creek Foods CASE PACK COUNT PORTION SIZE
10 lb 2/5 266 3.00 0.6

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	1.21	X	0.7	0.85
		X	0.7	0.00
A. Total Creditable M/MA				0.85

*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***
SPC Solae 4413	0.3212	X	64.8	18	1.16
		X		18	0.00
B. Total Creditable APP Amount					1.16
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

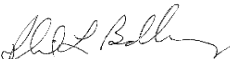
Total weight (per portion) of product as purchased 3 oz

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 QA/R&D

 Title

Phil L. Bradberry

 Printed Name

7-2-24

 Date

678-928-7031

 Phone Number