

servings per container Serving size	(60g)
Amount per serving Calories	70
% Da	ily Value*
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 280mg	12%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 1mg	6%
Potassium 125mg	2%

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> 791896 - Fully Cooked Unbreaded Dark Meat Chicken Strips

Product Specifications				
GTIN	00858863007311	Case Net Weight	32 pounds	
Item UPC	858863007311	Case Dimensions	19 1/2 x 12 7/8 x 9 1/8	
Shelf Life	365 days	Cube	1.35 cubic ft.	
Unit Size	8/4 pound bags	Ti x Hi	7 x 7 = 49 cs per pallet	
Case Gross Weight	34 pounds	Servings	2.14 oz /239 per case	
Features & Benefits				
* 58.38 donated food pounds per case (Dark Meat)				
* 239 servings per case				
* Provides 2.0 oz M/Ma				
Cooking Instructions				
Conventional oven: Cook 20 min @ 350.				
Convection oven: Cook 10 min @ 350.				
Please note: Cooking times may vary based on equipment.				

day is used for general nutrition advice



## GLUTEN FREE **ROASTED UNBREADED CHICKEN DARK MEAT STRIPS**



INGREDIENTS: Chicken dark meat, water, seasoning (dextrose, salt, yeast extract, maltodextrin, rice flour, natural flavors [including smoke flavor], spices, cooked chicken, natural grill flavor, and less than 2% silicon dioxide and canola oil added as processing aids).





P-27505A

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 10 MIN @ 350

NET WT: 32 LBS

GOLD CREEK FOODS, GAINESVILLE, GA 30501

PACKED BY

**KEEP FROZEN** 

Ja. Spo Jack Crawford, Director 10/10/2024 , cifications 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 Unbreaded Chicken Strips		CODE NO	<u>791896</u>	
MANUFACTURER:	Gold Creek Foods	CASE	РАСК	COUNT	SIZE
		32 lb	8/4	<b>PORTION Varies</b>	Varies
	TE			3.00	

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 Whole Leg Meat	2.87	Х	0.7	2.01
		Х	0.7	0.00
A. Tota	l 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***
		Х		18	
		Х		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 3.0 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 a3.0oz serving of the above product (ready forserving contains2oz equivalent meant/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.

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Director of QA/R&D

Signature

Title

Phil L. Bradberry

10.10.24

678-928-7031

**Printed Name** 

Date

Phone Number