

Nutrition F	acts
Serving size	4 oz (113g)
Amount Per Serving Calories	190
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 55mg	18%
Sodium 380mg	17%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 19g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 2mg	10%
Potassium 309mg	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.



792402 - Fully Cooked Whole Grain Whole Muscle Spicy Chicken Breast Chunks

Product Specifications
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GTIN	00858863007328	Case Net Weight	32 pounds				
Item UPC	858863007328	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	4.0 oz / 128 per case				
Features & Benefits							
* 31.68 donated food pounds per case (White Meat)							

- \* 4 1.0 oz pieces = 4 oz serving
- \* Provides 2.0 oz M/Ma and 1.0 oz Grain.
- \* Smart Snack Compliant

### **Cooking Instructions**

Conventional oven: Cook 18 min @ 400.

Convection oven: Cook 18 min @ 350.

Please note: Cooking times may vary based on equipment.





INGREDIENTS: Chicken breast meat with rib meat, water, salt, sugar, natural flavors including paprika, chicken fat & broth, hydrolyzed corn protein, yeast extract, onion and garlic powder, xanthan gum, maltodextrin, modified food starch, sodium phosphates

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, spices, leavening (sodium bicarbonate, sodium acid pyrophosphate), paprika, oleoresin paprika, soybean oil. BATTERED WITH: Water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), spices, salt, leavening (sodium bicarbonate, monocalcium phosphate, sodium acid pyrophosphate), oleoresin paprika, soybean oil.

Breading is set in vegetable oil CONTAINS: WHEAT





**KEEP FROZEN** 

00858863007328 HEATING INSTRUCTIONS: CONVENTIONAL OVEN 18 MIN @ 400. CONVECTION OVEN 18 MIN @ 350



USDA FURTHER PROCESSING CERTIFICATION

PROGRAM

GOLD CREEK FOODS, GAINESVILLE, GA 30504

# Jack Crawford, Director 10/10/2024

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.

PRODUCT NAME	WG SPICY FC Chicken Breast Chunk			CODE NO:	792402
MANUFACTURER	Gold Creek		SERVI	NG SIZE	4.0
I. Does the product meet	YES	x	NO		
(Refer to SP 30-2012 Grain	n Requirements for the National School Lu	ınch Program and	l School Bre	akfast Progra	m)

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:

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A		Gram Standard of Creditable Grain per oz eq (16g or 28g) B			Creditable Amount A+B	
Whole Grain wheat flour		8.9			16		0.56
Enriched wheat flour		7.1			16		0.44
					16		0.00
Total Creditable Amount Whole Grain						1	

Α

Total weight (per portion) of product as purchased4.0Total contribution of product (per portion)1oz equivalent

I certify that the above information is true and correct and that a 4.0 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

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Signature

Director of QA/R&D

Phil L. Bradberry

Date

Title

10.10.24

**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	SPICY WG Chicken Breast Chunk		CODE NO <b>792402</b>		402	
MANUFACTURER:	Gold Creek	CASE	РАСК	COUNT	PORTION	SIZE
		32 lb	8/4	512	4.00	1.0

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***
		Х		18	0.00
		Х		18	0.00
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 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 a <u>4</u> oz serving of the above product (ready for serving contains <u>2</u> oz 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 R&D

Phil L. Bradberry

10.10.24

Title

678-928-7031 Phone Number

**Printed Name** 

Date