



791880 - Fully Cooked
Breaded Chicken Drumsticks
and Thighs

Nutrition Facts

servings per container	
Serving size	(113g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 490mg	21%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 23mg	2%
Iron 1mg	6%
Potassium 206mg	4%

*The % Daily Value 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	00858863007250	Case Net Weight	32 pounds
Item UPC	858863007250	Case Dimensions	14 7/16 x 10 1/16 x 16 5/8
Shelf Life	365 days	Cube	1.4 cubic ft.
Unit Size	8/4 pound bags	Ti x Hi	7 x 7 = 49 cs per pallet
Case Gross Weight	34 pounds	Servings	4.57 oz / approx. 112 per case

Features & Benefits

- * 38.71 donated food pounds per case (Dark Meat)
- * Drumstick range is 2.85 oz to 7.36 oz / Thigh range is 2.46 oz to 10.15 oz
- * One Drumstick or One Thigh provides 2.0 oz M/Ma and 0.5 oz Grain.

Preparation & Cooking

Cook Approximately 25 min @ 375. Please note: cooking times may vary based on equipment.



BREADED FULLY COOKED

791880

CHICKEN DRUMSTICKS AND THIGHS

INGREDIENTS: Chicken drumsticks and chicken thighs, water, salt, spices, chicken broth, sugar, natural flavors, chicken fat, native starch, yeast extract, sodium phosphates, xanthan gum, natural smoke flavor, guar gum, gum arabic

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, flavoring, spices, citric acid, sodium bicarbonate, soybean oil

BATTERED WITH: Water, wheat flour, isolated soy protein, salt, sodium phosphate, molasses (cane sugar, cane molasses), natural flavor

PREDUSTED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), wheat gluten, salt, spice, sodium bicarbonate, soybean oil

Breading is browned in soybean oil

CONTAINS: WHEAT, SOY

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 14 MIN @ 350



P- 27505A

NET WT: 32 LBS

PACKED BY
GOLD CREEK FOODS, GAINESVILLE, GA 30501

KEEP FROZEN

Jack Crawford, Director 7/20/2022

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

**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 Drums & Thighs CODE NO: 791880
 MANUFACTURER GOLD CREEK SERVING SIZE 4

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 wheat flour	6.1		16		0.38
Enriched wheat flour	5		16		0.31
			16		0.00
Total Creditable Amount					0.694

Total weight (per portion) of product as purchased 4
 Total contribution of product (per portion) 0.5 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 0.5 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 R&D

 Title

Phil L. Bradberry

 Printed Name

1.20.2020

 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 BRD FC CHICKEN DRUMS & THIGHS CODE NO 791880
 MANUFACTURER: Gold Creek Foods CASE 32 PACK 8/4 COUNT 128 PORTION 4 SIZE 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 Drums/Thighs	4.2	X	0.49	2.06
		X		
A. Total Creditable M/MA				2

*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 4 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 4 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

1.20.2020
 Date

678-928-7031
 Phone Number



To: Our Valued Customers

RE: Bone-In Chicken Processing

Gold Creek would like to take this opportunity to provide information regarding the processing of our bone-in Chicken Parts.

When USDA procures chicken for the purpose of diversion to manufacturers, their specifications require a size range for the whole bird. Whole Bird size ranges for Bulk Large Chicken 100103 is **3.75 pounds and up**.

Manufacturers (Processors) then either debone the chicken to produce formed products or other portion-controlled items like chunks and fillets or cut up the chicken for bone-in products.

It is very difficult to state exactly what the number of servings per case will be when processing bone-in chicken. This difficulty arises from the fact that no two birds weigh the same. USDA specifications state a broad range – 3.75 and up. Because of this variation in whole bird weights, the weights of the individual pieces can and will vary. The heavier the bird, the bigger the component parts will be and fewer pieces will be in a case. Conversely, the lighter the bird, the smaller the component parts will be, and more pieces will be in a case. This is industry wide and not unique to Gold Creek.

Because of the variation in sizes used, Gold Creek cannot guarantee the number of servings per case in our Bone-In Breaded Thighs and Drums (Item 791880) or in our Bone-In Roasted Thighs and Drums (Item 791890).

Item Code 791880 Breaded Bone-In Thighs and Drums: Our fact sheets show an approximate 112 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.46 to 10.15 ounces. Drum piece weights will range between 2.85 to 7.36 ounces. If all pieces in the case weighed 2.46 ounces, the total servings would be 208; If all pieces in the case weighed 10.15 ounces, the total servings would be 50. Our target piece count is 112.

Item Code 791890 Roasted Bone-In Thighs and Drums: Our fact sheets show an approximate 138 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.25 to 4.5 ounces. Drum piece weights will range between 2.5 to 4.25 ounces. If all pieces in the case weighed 2.25 ounces, you would get 227 servings; If all pieces in the case weighed 4.5 ounces, you would get 113 servings. Our target piece count is 138.

Please do not hesitate to contact us with any questions you may have regarding this notification.

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