

## Nutrition Facts

107 servings per container
Serving size $4.8(\mathbf{1 3 6 g})$

## 

|  | \% Daily Value |
| :---: | ---: |
| Total Fat 10 g | $\mathbf{1 3 \%}$ |
| Saturated Fat 2g | $\mathbf{1 0 \%}$ |
| Trans Fat 0g |  |
| Cholesterol 75mg | $\mathbf{2 5 \%}$ |
| Sodium 610mg | $\mathbf{2 7 \%}$ |
| Total Carbohydrate 28g | $\mathbf{1 0 \%}$ |
| Dietary Fiber 3g | $\mathbf{1 1 \%}$ |
| Total Sugars 4g |  |
| Includes 3g Added Sugars | $\mathbf{6 \%}$ |
| Protein 20g | $\mathbf{4 0 \%}$ |


| Vitamin D 0mcg | $0 \%$ |
| :--- | ---: |
| Calcium 26mg | $2 \%$ |
| Iron 2.7mg | $15 \%$ |
| 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

791863 - Fully Cooked Dark Meat Whole Grain Breaded Southern Gravy Crunchers

## Product Specifications

| GTIN | 00850028545911 | Case Net Weight | 32 pounds |
| :--- | :--- | :--- | :--- |
| Item UPC | 850028545911 | Case Dimensions | $147 / 16 \times 101 / 16 \times 165 / 8$ |
| Shelf Life | 365 days | Cube | 1.4 cubic ft. |
| Unit Size | $8 / 4$ pound bags | Ti $\times \mathbf{H i}$ | $7 \times 7=49$ cs per pallet |
| Case Gross Weight | 34 pounds | Servings | 4.8 oz $/ 107$ per case |

## Features \& Benefits

* 41.06 donated food pounds per case (Dark Meat)
* 8 oz . spoodle size $=4.8 \mathrm{oz}$ serving $/ 4 \mathrm{oz}$. spoodle size $=2.4 \mathrm{oz}$ serving
* Provides 2.0 oz M/Ma and 1.25 oz Grain.


## Preparation \& Cooking

Cook Approximately $10 \mathrm{~min} @ 400$. Please note: cooking times may vary based on equipment.

## FULLY COOKED CHICKEN CRUNCHER DARK MEAT FRITTERS

791863

INGREDIENTS: Chicken thigh meat, water, seasoning (sugar, spices, dextrose), modifed food starch, salt. PREDUSTED AND BATTERED WTH: Water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, palm oil, salt, $2 \%$ or less of leavening (sodium acid pyrophosphate, sodium bicarbonate), spices, dried garic, dried onion, soybean oil (anti-dusting). BREADED WTH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, $2 \%$ or less of palm oil, spices, leavening (sodium acid pyrophosphate, sodium bicarbonate), salt, soybean oil (anf-dusting).
Browned in soybean oil.

## CONTAINS: WHEAT

HEATING INSTRUCTIONS: OVEN: 400 F for 15 minutes.


PACKED BY
GOLDCREEK FOODS, GAINESVILE GA 30504



KEEP FROZEN

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.


## 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)

| (FBG) | Ounces per Raw Portion of <br> Creditable Ingredient |
| :---: | :---: |
| Chicken Whole Leg Meat | 3 |
|  |  |

A. Total Creditable M/MA

| Multiply | FBG Yield/Servings per <br> Unit | Creditable Amount* |
| :---: | :---: | :---: |
| X | 0.7 | 2.10 |
| X | 0.7 | 0.00 |
|  |  | 2.100 |

*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 <br> name and code number | Ounces Dry APP Per <br> Portion | Multiply | \% of <br> Protein As- <br> Is* | Divide by 18** | Creditable Amount <br> APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | 18 | 0.00 |
| B. Total Creditable APP Amount <br> C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz) |  |  |  |  | 18 |

*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 4.80 oz
Total creditable amount of product (per portion 2.00 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 $\quad 4.80 \quad$ oz serving of the above product (ready for serving contains $\quad 2.00$ oz 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.


Signature

Director of R\&D
Title
1.9.24

Date

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.

II. Does the product contain non creditable grains: YES NO $\quad$ 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:
A

| Description of Creditable Grain Ingredient | Grams of Credit Ingredient per <br> A | Gram Standard Grain per oz eq B | Creditable Amount $A+B$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Wheat Flour | 12.9 | 16 | 0.81 |
| Enriched Wheat Flour | 10.2 | 16 | 0.64 |
|  |  | 16 | 0.00 |
| Total Creditable Amount Whole Grain |  |  | 1.4 |

Total weight (per portion) of product as purchased Total contribution of product (per portion)
4.80 OZ
1.25 oz equivalent

I certify that the above information is true and correct and that a
4.80 ounce portion of this product (ready for serving) provides 1.25 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

Phil L. Bradberry
Printed Name

Director of QA/R\&D
Title
1.9.24

Date

# Nutrition Facts 

## Serving size Calories <br> 140

\% Daily Value*

Total Fat 5 g ..... 6\%
Saturated Fat 1 g ..... 5\%
Trans Fat 0gCholesterol 40mg13\%
Sodium 310mg ..... 13\%
Total Carbohydrate 14 g ..... 5\%
Dietary Fiber 1g ..... 4\%
Total Sugars 2gIncludes 2g Added Sugars4\%
Protein 10 g ..... 20\%
Vitamin D Omcg ..... 0\%
Calcium 0mg ..... 0\%
Iron 1.44 mg ..... 8\%
Potassium 188mg ..... 4\%
*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.

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.


## 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 | 1.5 | X | 0.7 | 1.05 |
|  |  | X | 0.7 | 0.00 |
| A. Total Creditable M/MA |  |  |  | 1.050 |

*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 <br> name and code number | Ounces Dry APP Per <br> Portion | Multiply | \% of <br> Protein As- <br> Is* | Divide by 18** | Creditable Amount <br> APP*** |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | 18 | 0.00 |  |  |  |
|  |  | X |  | 18 | 0.00 |  |  |  |
| B. Total Creditable APP Amount |  |  |  |  |  |  |  | 0.00 |
| C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz) |  | 1.050 |  |  |  |  |  |  |

*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 2.40 Oz
Total creditable amount of product (per portion 1.00 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 $\quad 2.40 \quad$ oz serving of the above product (ready for serving contains $\quad 1.00$ oz 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.


Signature

Director of R\&D
Title

Phil L. Bradberry
Printed Name
1.9.24

Date

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 Southern Gravy Crunchers - Dark meat | CODE NO: <br> SERVING SIZE |  | 791863 |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| MANUFACTURER | Gold Creek Foods |  |  | 2.40 | oz |
| I. Does the product m (Refer to SP 30-2012 G | ole Grain-Rich Criteria: rements for the National School Lunch Program | x |  |  |  |

II. Does the product contain non creditable grains: YES NO $\quad$ 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 $\mathbf{2 8}$ 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 Credit Ingredient per <br> A | Gram Standard Grain per oz eq B | Creditable Amount $A+B$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Wheat Flour | 6.45 | 16 | 0.40 |
| Enriched Wheat Flour | 5.6 | 16 | 0.35 |
|  |  | 16 | 0.00 |
| Total Creditable Amount Whole Grain |  |  | 0.8 |

Total weight (per portion) of product as purchased Total contribution of product (per portion)
2.40 OZ
0.75 oz equivalent

I certify that the above information is true and correct and that a
2.40 ounce portion of this product (ready for serving) provides 0.75 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 $\mathbf{6 . 9 9}$ 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
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