

## Nutrition Facts

## servings per container Serving size

| Amount per serving |  |
| :--- | ---: |
| Calories | \% Daily Value* |
|  | $\mathbf{9 \%}$ |
| Total Fat 7g | $\mathbf{5 \%}$ |
| Saturated Fat 1g |  |
| Trans Fat 0g | $\mathbf{1 8 \%}$ |
| Cholesterol 55mg | $\mathbf{1 7 \%}$ |
| Sodium 380mg | $\mathbf{7 \%}$ |
| Total Carbohydrate 18g | $\mathbf{7 \%}$ |
| Dietary Fiber 2g |  |
| Total Sugars 1g | $\mathbf{0 \%}$ |
| Includes Og Added Sugars |  |
| Protein 19g | $0 \%$ |
| Vitamin D 0mcg | $0 \%$ |
| Calcium 11mg | $10 \%$ |
| Iron 2mg | $6 \%$ |
| Potassium 309mg |  |

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

| Product Specifications |  |  |
| :--- | :--- | :--- |
| GTIN | 00858863007328 | Case Net |
| Item UPC | 858863007328 | Case Dim |
| Shelf Life | 365 days | Cube |
| Unit Size | $8 / 4$ pound bags | Ti x Hi |
| Case Gross Weight | 34 pounds | Servings |
| 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 |  |  |
| Preparation \& Cooking |  |  |

Cook Approximately 14 min @ 375. Please note: cooking times may vary based on equipment.

## spiov 792402 CHCEEN BEEESTCHUWS <br> \author{ WITH RIB MEAT 

}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


00858863007328 HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 14 MIN @ 350
NETWT: 32LBS

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 | YES | SERVING SIZE |  | 4.0 |
| I. Does the product me | ole Grain-Rich Criteria: |  | 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 $\quad \mathrm{x}$ 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 Credi Ingredient p <br> A | Gram Standard Grain per oz eq 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 |

Total weight (per portion) of product as purchased Total contribution of product (per portion)

| 4.0 |
| :---: |
| $1 \quad$ oz equivalent |

I certify that the above information is true and correct and that a
$4.0 \quad$ ounce portion of this product (ready for serving) provides $1 \quad$ 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 $\mathbf{3 . 9 9}$ grams for Groups A-G or 6.99 grams for Group $\mathbf{H}$ 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
10.12.23

Date

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 | 792402 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| MANUFACTURER: | Gold Creek | CASE | PACK | 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 <br> Ingredients per Food Buying Guide <br> (FBG) | Ounces per Raw Portion of <br> Creditable Ingredient | Multiply | FBG Yield/Servings per <br> Unit | Creditable Amount* |
| :---: | :---: | :---: | :---: | :---: |
| Chicken Breast Meat | 2.87 | X | 0.7 | 2.01 |
| A. Total Creditable M/MA |  |  |  |  |

*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 |  |  |  |  |  |
| C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz) |  | 0.00 |  |  |  |

*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
$4 \quad$ oz

Total creditable amount of product (per portion
20
(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 $\quad$ oz serving of the above product (ready for serving contains 2 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, $\mathbf{2 2 0}, \mathbf{2 2 5}, \mathbf{2 2 6}$, Appendix A) as demonstrated by the attached supplier documentation.


Signature

Title
10.12.23

Date

678-928-7031
Phone Number


[^0]:    *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.

