



792431 - Fully Cooked Whole Grain Whole Muscle Spicy Chicken Breast Fillet

Nutrition Facts

servings per container

Serving size (113g)

Amount per serving

Calories	<u> 190</u>
% [Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans 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 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	00850495005994	Case Net Weight	32 pounds			
Item UPC	850495005994	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	4.0 oz / 128 per case			

Features & Benefits

- * 31.68 donated food pounds per case (White Meat)
- 4 oz serving
- Provides 2.0 oz M/Ma and 1.0 oz Grain.
- Smart Snack Compliant

Preparation & Cooking

Cook Approximately 17 min @ 375. Please note: cooking times may vary based on equipment.



CREEK SPICY T92431 CHICKEN BREAST

INGREDIENTS: Chicken breast with rib meat, water, seasoning (salt, sugar, natural flavors including paprika, chicken fat and 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 browned in soybean oil

CONTAINS: WHEAT

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 M IN @ 350. CONVECTION OVEN 14 M IN @ 350

NET WT: 32 LBS

PACKED BY GOLD CREEK FOODS, GAINESVILLE, GA 30501





P-27505A

KEEP FROZEN

Jack Crawford, Director 12/20/2023

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 W	hole Grain SPICY FC Chicken Brea	ast	CODE NO: 792431			
MANUFACTURER	Gold Creek Foods		ING SIZE	4.00 oz		
I. Does the product meet the Whol	e Grain-Rich Criteria:	YES x	NO			
(Refer to SP 30-2012 Grain Requirer	ments for the National School Lunch	Program and School Br	eakfast Progra	am)		
•	z equivalent or 3.99 grams for Gr	•	x ms for Group	How many grams H of non		
III. Use Policy Memorandum SP Programs: Exhibit A to determin (RTE breakfast cereals). (Different grains. Groups A-G use the standard)	towards the grain requirements of 30-2012 Grain Requirements for e if the product fits into Groups And methodologies are applie to color of 16 grams creditable grain Group I is reported by volume or very (A-I) the Product Belongs:	the National School A-G (baked goods), Goods alculate servings of goods apper oz eq: Group H u	roup H (cerea rain compone	al grains) or Group I ent based on creditable		
I		ı	a			
Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Grain per oz eq (1 B		Creditable Amount A+B		
Whole Grain Wheat Flour	9.9	16		0.62		
Enriched Wheat Flour	8.9	16		0.56		
		16		0.00		
Total Creditable Amount Whole	Grain			1.175		
Total weight (per portion) of pro Total contribution of product (p		.00 oz oz equivalent 4.00	ounce port	ion of this product (ready		
for serving) provides 1.00	oz equivalent Grains. I further c		•	• • •		
per portion. Products with more	than 0.24 oz equivalent or 3.99 gredit towards the grain requirement	grams for Groups A-G	or 6.99 gran	•		
flitt 1200		Dire	ctor of QA/R	&D		
Signature		Title	ctor or QA/K	<u>ab</u>		
Phil L. Bradbe	erry		10.12.202	3		
Printed Name		Date				
		Phone Number	678-92	8-7031		

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	Whole Grain SPICY FC Chicken Breast	_	CODE NO	<u>792431</u>		
MANUFACTURER:	Gold Creek Foods	CASE	PACK	COUNT	PORTION	SIZE
		32 lb	8/4	128	4.0	4.000

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 with rib meat	2.87	Х	0.7	2.01
		Х	0.7	0.00
A. Tota		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	86	18	0.00
		Х		18	0.00
B. Total C		0.00			
C. TOTAL CREDITABLE AMOU		2.009			

^{*}Percent of Protein As-Is is provided on the attached APP documentation

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			4.00	oz —	
Total creditable amou	-		2.00	oz	.
(Reminder: Total credi	table amou	nt cannot count for more	than the to	otai weight c	or product)
I certify that the above serving contains	informatio 2.00	n is true and correct and _oz equivalent meant/m		4.00 ite when pre	oz serving of the above product (ready for epared according to directions
-	-	in the product conforms constrated by the attache			ion Service Regulations (7 CFR Part 210, ion.
flot Belling					Director of QA/R&D
Signature				Title	<u> </u>
Phil L.	Bradberry		10	0.12.2023	678-928-7031
Printed Name		-	Date Phone Number		

^{**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.