

## Nutrition Facts

| servings per container Serving size | (113g) |
| :---: | :---: |
| Amount per serving Calories |  |
|  | \% Daily Value* |
| Total Fat 6 g | 8\% |
| Saturated Fat 1 g | 5\% |
| Trans Fat Og |  |
| Cholesterol 55mg | 18\% |
| Sodium 380 mg | 17\% |
| Total Carbohydrate 18g | 7\% |
| Dietary Fiber 2 g | 7\% |
| Total Sugars 1g |  |
| Includes Og Added Sugars | ars $0 \%$ |
| Protein 19g |  |
| Vitamin D Omcg | 0\% |
| Calcium 11 mg | 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. day is used for general nutrition advice.

## GOLD CREEK <br> F O D D S

792432 - Fully Cooked Whole Grain Whole Muscle Spicy Chicken Breast Fillet with foil bags

| Product Specifications |  |  |  |
| :--- | :--- | :--- | :--- |
| GTIN | 00850028545041 | Case Net Weight | 32 pounds |
| Item UPC | 850028545041 | 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 x Hi | $7 \times 7=49$ 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. |  |  |  |

# 4 <br> BREADED FULLY COOKED SPICY 

INGREDIENTS: Chicken breast with rib meat, water, seasoning (salt, sugar, natural flavorings 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 MIN e 350. CONVECTION OVEN 14 MIN © 350


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.

(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: NES NO_ 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 <br> Ingredient | Grams of Creditable Grain <br> Ingredient per Portion <br> A | Gram Standard of Creditable <br> Grain per oz eq (16g or 28g) <br> B | Creditable Amount <br> A+B |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Whole Grain Wheat Flour |  | 9.9 |  | 16 |  |  |  |  |
| Enriched Wheat Flour |  | 8.9 |  | 16 |  |  |  |  |
|  |  |  |  |  |  |  |  | 0.62 |

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

$$
1.00 \text { oz equivalent }
$$

I certify that the above information is true and correct and that a
4.00 ounce portion of this product (ready for serving) provides $\quad 1.00$ 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
10.12.2023

Date

Phone Number

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 | 792432 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 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 | X | 0.7 | 2.01 |
|  |  | X | 0.7 | 0.00 |
| A. Total Creditable M/MA |  |  |  | 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 | $\begin{array}{\|c\|} \hline \text { \% of } \\ \text { Protein As- } \\ \text { Is* } \\ \hline \end{array}$ | Divide by 18** | Creditable Amount APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X | 86 | 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) |  |  |  |  | 2.009 |

*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
$\underbrace{4.00}$ oz

Total creditable amount of product (per portion
2.00 02
(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 $\quad 4.00 \quad 0 \quad$ 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, $\mathbf{2 2 0}, \mathbf{2 2 5}, \mathbf{2 2 6}$, Appendix A) as demonstrated by the attached supplier documentation.


Signature
Title $\quad$ Director of QA/R\&D
10.12.2023

678-928-7031
Phone Number

