



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

# **Nutrition Facts**

servings per container Serving size

(113g)

Amount per serving

Calories	<u> 190</u>
% <b>c</b>	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	00850028545041	Case Net Weight	32 pounds			
Item UPC	850028545041	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 T92432 CHICKEN BREAST

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 @ 350. CONVECTION OVEN 14 MIN @ 350

NET WT: 32 LBS

PACKED BY GOLD CREEK FOODS, GAINESVILLE, GA 30501





P-27505A

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	Whole Grain SPICY FC Chick	en Breast	CODE N	o: <b>792432</b>
MANUFACTURER	Gold Creek Foods		SERVING SIZE	oz
I. Does the product meet the V	Vhole Grain-Rich Criteria:	YES	x NO	
(Refer to SP 30-2012 Grain Requ	uirements for the National Schoo	l Lunch Program and	d School Breakfast Pro	ogram)
II. Does the product contain no	on creditable grains: YES		NO x	How many grams
(Products with more than 0.2	24 oz equivalent or 3.99 grams	s for Groups A-G o	r 6.99 grams for Gre	oup H of non
creditable grains may not cr	edit towards the grain require	ements for school n	neals)	
III. Use Policy Memorandum	n SP 30-2012 Grain Requireme	ents for the Nation	al School Lunch Pro	gram and School Breakfast
Programs: Exhibit A to deter	mine if the product fits into G	roups A-G (baked	goods), Group H (ce	ereal grains) or Group I
(RTE breakfast cereals). (Diff	erent methodologies are appl	lie to calculate serv	ings of grain comp	onent based on creditable
•	tandard of 16 grams creditabl		Group H uses the st	andard of 28 grams
creditable grain per oz eq: a	nd Group I is reported by volui	me or weight)		
Indicate to which Exhibit A G	iroup (A-I) the Product Belong	gs: A	4	
	Grams of Creditable G	Grain Gram St	andard of Creditabl	e
Description of Creditable G	Ingredient per Porti	on Grain pe	er oz eq (16g or 28g	Creditable Amount
Ingredient	Α		В	A+B
Whole Grain Wheat Flou	r 9.9	•	16	0.62
Enriched Wheat Flour	8.9		16	0.56
			16	0.00
Total Creditable Amount W	hole Grain			1.175
Total weight (per portion) of Total contribution of produc	· · · · · · · · · · · · · · · · · · ·	4.00 1.00 oz equival	oz ent	
I certify that the above infor for serving) provides 1.0	mation is true and correct and		•	oortion of this product (ready s are not above 0.24 oz eq
<u> </u>	nore than 0.24 oz equivalent o	•	_	•
•	ot credit towards the grain rec	•		. a.i.o. G.
All Bolling				
			Director of QA	A/R&D
Signature		Title		
District Des	allo a uma		10.12.2	022
Phil L. Bra	<u>laperry</u>	Date	10.12.2	<u> </u>
Timited Name		Date		
		Phone Nur	nhar 670	_029_7021

# 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.

Whole Grain SPICY FC Chicken Breast	-	CODE NO	<u>792432</u>		
Gold Creek Foods	CASE	PACK	COUNT	PORTION	SIZE
	32 lb	8/4	128	4.0	4.000
		Gold Creek Foods CASE	Gold Creek Foods CASE PACK	Gold Creek Foods CASE PACK COUNT	Gold Creek Foods CASE PACK COUNT PORTION

### 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		

<sup>\*</sup>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 Creditable APP Amount					0.00
C. TOTAL CREDITABLE AMOU		2.009			

<sup>\*</sup>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 port	on) of prod	uct as purchased	4.00	OZ_	
Total creditable amou (Reminder: Total credi	-	ct (per portion nt cannot count for mor	2.00 re than the to	_oz tal weight o	of product)
I certify that the above serving contains	informatio 2.00	on is true and correct and oz equivalent meant/		4.00 te when pro	oz serving of the above product (ready for epared according to directions
	-	in the product conform nonstrated by the attack			ion Service Regulations (7 CFR Part 210, tion.
flat Belley					Director of QA/R&D
Signature				Title	
Phil L.	Bradberry	_	10	.12.2023	678-928-7031
Printed Name		Date		Phone Number	

<sup>\*\*18</sup> is the percent of protein when fully hydrated

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.