



792404 - WG Whole Muscle DILL Breast Chunks

Nutrition	Facts
Serving size	4 oz (114g)
Amount Per Serving Calories	190
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 440mg	19%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugar	rs 2 %
Protein 20g	40%
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron 0mg	0%

*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.

Potassium 248mg

D			C*	
Proc	luct S	necu	d Catabil	ions
100	acco	pecj	100.0	CHO

GTIN	00850055342439	Case Net Weight	32 pounds
Item UPC	850055342439	Case Dimensions	19 1/2 x 12 7/8 x 9 1/8
Shelf Life	365 days	Cube	1.35 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

- * 30.14 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

6%

Cooking Instructions

Conventional oven: Cook 18 min @ 400. Convection oven: Cook 18 min @ 350.

Please note: Cooking times may vary based on equipment.



FULLY COOKED 792404 BREADED CHICKEN BREAST CHUNKS

WITH RIB MEAT

INGREDIENTS: Chicken breast meat with rib meat, water, seasoning (dextrose, salt, maltodextrin, sugar, spices, garlic powder, modified corn starch, contains 2% or less of: natural flavors, turmeric extract (color), onion powder, yeast extract, malic acid, soybean oil (processing aid, silicon dioxide (processing aid)), modified food starch, sodium phosphate.

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, salt, nonfat dry milk, leavening(baking soda, cream of tartar), yeast extract, spices, soybean oil, dextrose, extractive of paprika. PREDUSTED AND BATTERED WITH: Water, whole wheat flour, nonfat dry milk, dried eggs, yeast extract, dried garlic, spices, spice extractive. Breading is set in vegetable oil.

CONTAINS: WHEAT, MILK, EGG

HEATING INSTRUCTIONS: Conventional Oven 400 F for 18 min. Convection Oven: 350F for 18 min.



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NET WT: 32 LBS

Packed By Gold Creek Foods Gainesville, GA 30501 **KEEP FROZEN**

Jack Crawford, Director 10/10/2024

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 DILL Brd FC Chicken Chunk		CODE NO:	<u>/92</u>	<u> 404 </u>	
MANUFACTURER	Gold Creek Foods	SEF	SERVING SIZE		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	Breakfast Progr	am)		
II. Does the product contain non cr	editable grains: YES	NO	x	How man	y grams	
(Products with more than 0.24 of	•	•	grams for Grou	p H of no	n	
creditable grains may not credit	towards the grain requirement	s for school meals)				
III. Use Policy Memorandum SP Programs: Exhibit A to determin (RTE breakfast cereals). (Different grains. Groups A-G use the standard creditable grain per oz eq: and C	ne if the product fits into Groups nt methodologies are applie to a ndard of 16 grams creditable gra	A-G (baked goods), calculate servings of iin per oz eq: Group	Group H (cere	al grains) nent base	or Group I d on credita	
Indicate to which Exhibit A Grou	ıp (A-I) the Product Belongs:	A				
Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Grain per oz eq		Cred	itable Amou A+B	unt
Whole Grain Flour	13.25	16			0.83	
Enriched Flour	3.1	16			0.19	
					1	
Total Creditable Amount Whole	Grain					
Total weight (per portion) of pro	nduct as nurchased	4 oz				
Total contribution of product (p		oz equivalent				
rotal continuation of product (p		- oz equivalent				
I certify that the above informat	tion is true and correct and that	a 4	ounce por	tion of th	is product (ı	ready
for serving) provides 1.00	oz equivalent Grains. I further		ditable grains a	are not ab	ove 0.24 oz	z eq
per portion. Products with more	e than 0.24 oz equivalent or 3.9	9 grams for Groups	A-G or 6.99 gra	ms for G	roup H of	-
non creditable grains may not cr	redit towards the grain requiren	nents for school mea	als			
All Bolling			Director of R&	D		
Signature		Title				
		Phone Number	678-92	8-7031		
Phil L. Bradbe	erry		10.18.24			
Printed Name	··· 1	Date				

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.

· ·	WG DILL Chicken Breast Chunk CODE NO 79		792	2404			
			-				
MANUFACTURER:	Gold Creek Foods	_	CASE	PACK 8/4	COUNT	PORTION	SIZE
I. MEAT/MEAT ALTERNATE Please fill out the chart below to	determine the creditable	amount of N	32 lb Meat/Meat A	-	512	4.00	1.00
Description of Creditable Ingredients per Food Buying Gui (FBG)	Ounces per Raw Po Creditable Ingre		Multiply		Servings per nit	Creditable	Amount
Chicken Breast Meat	2.38		Х	0).7	1.6	7
		х		0.7		0.00	
А. Т	otal Creditable M/MA					1.6	7
II. Alternate Protein Product (AP If the product contains APP, plea must provide documentation as Description of APP, Manufacture	ase fill out the chart below described in Attachment A	A for each AP		Ι		PP is used, yo	
name and code number	Portion	Multiply	Protein As- Is*	Divide	by 18**	APP*	
Solae ISP	0.07	Х	86	1	18	0.3	3
		Х		1	18	0.0	0
B. Tota	al Creditable APP Amount					0.3	3
C. TOTAL CREDITABLE AN	ЛОUNT (A+B round down t	to nearest 1/	4 oz)			2	
*Percent of Protein As-Is is provi **18 is the percent of protein w ***Creditable amount of APP eq Total Creditable Amount must b APP, you do not need to round of Creditable APP amount from both Total weight (per portion) of pro-	hen fully hydrated Juals ounces of Dry APP mu e rounded down to the nea Jown in Box A (Total Credit x B to box C	ultiplied by t arest 0.25 oz	he percent o Do NOT ro	und up. If yo	ou are credit	ing M/MA an	ıd
Total creditable amount of prod (Reminder: Total creditable amo		2 than the to	oz tal weight of	product)			
I certify that the above informat serving contains 2	ion is true and correct and oz equivalent meant/n		4 te when prep			product (readions	dy for
I further certify that any APP use 220, 225, 226, Appendix A) as de					egulations (7	CFR Part 210	,
Slow Bolling				Director o	of QA/R&D		
Signature			Title				
Phil L. Bradberry		10.	18.24	-		28-7031	
Printed Name		Date		Phone Number			