



792405 - Fully Cooked Whole Grain Whole Muscle Cheezy Hotz Breast Chunks

Nutrition Facts servings per container Serving size (142g)Amount per serving Calories Total Fat 7g Saturated Fat 1.5g Trans Fat 0g Cholesterol 55mg 18% Sodium 840mg 37% Total Carbohydrate 22g 8% Dietary Fiber 2g 7% Total Sugars 1g Includes 0g Added Sugars 0%

| Protein 19g | |
|---|-----------------|
| | |
| Vitamin D 0mcg | 0% |
| Calcium 28mg | 2% |
| Iron 2mg | 10% |
| Potassium 331mg | 8% |
| *The % Daily Value tells you how much : | a nutrient in a |

^{*}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 | 00850055342064 | Case Net Weight | 32 pounds | | |
| Item UPC | 850055342064 | 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 | 5.0 oz / 102 per case | | |
| Fortures 9. Pomofits | | | | | |

Features & Benefits

- * 21.14 donated food pounds per case (White Meat)
- * 5 1.0 oz pieces = 5 oz serving
- * Provides 2.0 oz M/Ma and 1.5 oz Grain.

Cooking Instructions

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

Please note: Cooking times may vary based on equipment.



CHEEZY HOTZ 792405

CHICKEN BREAST CHUNK FRITTERS

WITH RIB MEAT IN A CHEESY HOT SAUCE

INGREDIENTS: Chicken breast with rib meat, water, seasoning (rice flour, cheddar cheese [milk, salt, culture, enzymes], salt, buttermilk powder, whey, cream solids, extractives of paprika, natural flavors, soybean oil [as a processing aid], lactic acid, not more than 2% silicon dioxide added to prevent caking), Contains 2% or less of modified food starch, sodium bicarbonate, potassium bicarbonate, natural flavor, sodium phosphates, spice. BREADED WITH: Enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, extractives of paprika, sugar, yeast. BATTERED WITH: Water, whole wheat flour, modified corn starch, salt, whey, cheddar cheese (milk, cheese cultures, salt, enzymes), wheat gluten, dried whole eggs, dextrose, buttermilk powder, malic acid, torula yeast, sugar, citric acid, lactic acid, extractives of paprika. PREDUSTED WITH: Whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, dextrose, wheat gluten, malic acid, citric acid, soybean oil [as a processing aid], extractives of paprika. Breading is set in vegetable oil. SAUCED WITH: Hot sauce (aged cayenne pepper, vinegar, water, salt), water, vinegar, cheddar cheese (milk, cheese culture, salt, enzymes), 2% or less of salt, corn starch, sugar, soybean oil, citric acid, yeast, onion powder, natural flavor, disodium inosinate and disodium guanylate, yeast extract, xanthan gum, garlic powder.

CONTAINS: WHEAT, MILK, EGG

HEATING INSTRUCTIONS:

NET WT: 32 LBS

Conventional Oven: 400 F for 18 min Convection Oven: 350 F for 18 min



00850055342064

U S D A
FURTHER
PROCESSING
CERTIFICATION
PROGRAM



Packed By Gold Creek Foods Gainesville, GA 30504 **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 Cheezy Hotz Chicken Breast Chunk Fritters | | | | | CODE NO: | 792405 | | |
|--|--|--|---|--|--|---------------------|---|--|--|
| MANUFACTURER | Gold Creek Foods | | | _ | SERVI | 5.0 oz | | | |
| I. Does the product mee (Refer to SP 30-2012 Gra | | | School Lunch | YES Program and | x d School Bree | NO akfast Progra | am) | | |
| II. Does the product cor | han 0.24 o | z equivalent or 3.99 g | - | • | _ | x ns for Grou | How many grams p H of non | | |
| Programs: Exhibit A to | andum SP of determing (a). (Different (b). (Different (b).) are the stand (c). | 30-2012 Grain Require if the product fits in the methodologies are dard of 16 grams creations I is reported by | rements for nto Groups A applie to co ditable grain volume or v | the Natior A-G (baked alculate sei n per oz eq weight) | nal School Li goods), Gro vings of gro | oup H (cere | nent based on creditable | | |
| Description of Credita Ingredient | able Grain | Grams of Credital Ingredient per F A | | | andard of C er oz eq (16 B | | Creditable Amount A+B | | |
| Whole Grain / Enrich | ned Flour | 25.44 | | | 16 | | 1.59 | | |
| | | | 4 | | 16 | | 0.00 1.59 | | |
| Total Creditable Amou | unt Whole | Grain | _ | | | | 1.59 | | |
| Total weight (per port | ion) of pro | duct as purchased | | 5 | OZ | | | | |
| Total contribution of p | | • | 1.59 | oz equival | ent | | | | |
| I certify that the abov for serving) provides per portion. Products non creditable grains | 1.50 with more may not cr | oz equivalent Grains than 0.24 oz equiva | . I further o lent or 3.99 | ertify that grams for | Groups A-G | ble grains a | tion of this product (ready are not above 0.24 oz eq ams for Group H of | | |
| All Bell | | | | | Dire | ector of R& | D | | |
| Signature | | | - | Title | | | | | |
| Phil L. Bradberry | | | - | 10.10.24 | | | | | |
| Printed Name | | | | Date Phone Nu | mber | 678-92 | 28-7031 | | |

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 | WG Che | ezy Hotz Chicken Br | east Chun | k Fritters | CODE NO | 792 | 405 | |
|---|--|---|--|---|--------------|-------------------|--|--------|
| MANUFACTURER: Go | | ld Creek Foods | | CASE | PACK | COUNT | PORTION | SIZE |
| MAROTACIONEN. | | id Creek i oods | | 32 lb | 8/4 | 510 | 5.00 | 1.00 |
| I. MEAT/MEAT ALTERN Please fill out the chart | | termine the creditable a | amount of N | | - | | | |
| Description of Creditable Ingredients per Food Buying Guide (FBG) Ounces per Raw I Creditable Ingr | | I Multiniv | | FBG Yield/Servings per Unit | | Creditable Amount | | |
| Chicken Breast I | Meat | 2.86 | | Х | 0.7 | | 2.00 | |
| | | | | Х | 0.7 | | 0.00 | |
| | A. Tota | l Creditable M/MA | | | | | 2.0 | 0 |
| *Creditable amount - N | Multiply ound | ces per raw portion of c | reditable ing | redient by t | he FBG Yield | l Information | 1 | |
| II. Alternate Protein Product (APP) If the product contains APP, please fill out the chart below must provide documentation as described in Attachment A Description of APP, Manufacturers name and code number Ounces Dry APP Per Portion | | | | | | | PP is used, you Creditable Amount APP*** | |
| | | | Х | 86 | - 1 | 18 | 0.0 | 0 |
| | | | Х | | | 18 | 0.0 | |
| | B. Total Cr | reditable APP Amount | - | | | | 0.0 | 0 |
| C. TOTAL CREDI | TABLE AMOU | JNT (A+B round down to | o nearest 1/ | 4 oz) | 1 | | 2 | |
| **18 is the percent of p ***Creditable amount of Total Creditable Amount APP, you do not need to Creditable APP amount | orotein when of APP equal nt must be ro o round dow t from box B | s ounces of Dry APP mu ounded down to the nea n in Box A (Total Credita to box C | Itiplied by the rest 0.25 ozen able M/MA | ne percent of . Do NOT ro Amount) unt | und up. If y | ou are credit | ing M/MA an | d |
| Total weight (per portion | on) of produc | ct as purcnased | 5 | OZ • | | | | |
| Total creditable amoun (Reminder: Total credit | • | (per portion cannot count for more | 2 than the to | oz tal weight of | product) | | | |
| I certify that the above serving contains | | is true and correct and oz equivalent meant/m | | 5 e when prep | | | product (readinos | dy for |
| | | n the product conforms nstrated by the attache | | | | egulations (7 | CFR Part 210 | , |
| Slid Belly | | | | | Directo | r of R&D | | |
| Signature | | | | Title | | | | |
| | radberry | | 10. | 10.24 | | | 28-7031 | |
| Printed Name | | | Date | | | Phone Num | ber | |