GOLD CREEK FOODS

791828 - Fully Cooked Chicken Sausage Patty

Nutrition Facts

Serving size	**1 Pattie (1.5 oz) (42g)**
Amount per serving Calories	**70**
	% Daily Value*
Total Fat 5g	**7%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 35mg	**12%**
Sodium 240mg	**10%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**1%**
Total Sugar < 1g	
Includes < 1g Added Sugars	**2%**
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 140mg	2%

* 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.

Product Specifications

GTIN	00850055342767	**Case Net Weight**	32 pounds
Item UPC	850055342767	**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**	341 - 1.5 oz svgs. per case

Features & Benefits

* 63.16 - donated food pounds per case (Dark Meat)
* 1.5 oz. - 341 servings per case
* Provides 1.0 oz M/Ma
* Smart Snack Compliant

Cooking Instructions

Conventional oven: Cook 8 min @ 400.

Please note: Cooking times may vary based on equipment.

GOLD CREEK™

GLUTEN FREE **791828**

FULLY COOKED

CHICKEN SAUSAGE PATTIES

INGREDIENTS: Chicken, seasoning (sugar, spices, dextrose), water, salt.

Heating Instructions: Bake at 400F for 8 minutes.

00850055342767

USDA FURTHER PROCESSING CERTIFICATION PROGRAM

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-27505A

NET WT: 32 LBS

Packed By:
Gold Creek Foods, Gainesville,GA 30501

KEEP FROZEN

Jack Crawford, Director 9/19/2025

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 Fully Cooked Chicken Sausage Patties **CODE NO** 791828

MANUFACTURER: Gold Creek Foods

CASE	PACK	COUNT	PORTION	SIZE
32	8/4	340	1.5	1.500

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	1.6	X	0.7	1.12
		X	0.7	0.00
A. Total Creditable M/MA				1.120

***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***
		X	64.6	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)					1.120

***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 1.50 **oz**

Total creditable amount of product (per portion 1.00 **oz**

(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 1.50 **oz serving of the above product (ready for serving contains** 1.00 **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, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Phil L Bradberry

Signature

Director of R&D

Title

Phil L. Bradberry

Printed Name

9.19.25

Date

678-928-7031

Phone Number