GOLD CREEK FOODS

791863 - Fully Cooked Dark Meat Whole Grain Breaded Southern Gravy Crunchers

Nutrition Facts

107 servings per container

Serving size 4.8 (136g)

Amount Per Serving	
Calories	**280**
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 610mg	27%
Total Carbohydrate 28g	10%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 20g	40%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 2.7mg	15%
Potassium 282mg	6%

*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	00850028545911	**Case Net Weight**	32 pounds
Item UPC	850028545911	**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**	4.8 oz / 107 per case

Features & Benefits

* 41.06 donated food pounds per case (Dark Meat)
* 8 oz. spoodle size = 4.8 oz serving / 4 oz. spoodle size = 2.4 oz serving
* Provides 2.0 oz M/Ma and 1.25 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.

GOLD CREEK™

791863

FULLY COOKED

CHICKEN CRUNCHER

DARK MEAT FRITTERS

INGREDIENTS: Chicken thigh meat, water, seasoning (sugar, spices, dextrose), modified food starch, salt.
PREDUSTED AND BATTERED WITH: Water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, palm oil, salt, 2% or less of leavening (sodium acid pyrophosphate, sodium bicarbonate), spices, dried garlic, dried onion, soybean oil (anti-dusting).
BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, 2% or less of palm oil, spices, leavening (sodium acid pyrophosphate, sodium bicarbonate), salt, soybean oil (anti-dusting).
Breading is set in vegetable oil.

CONTAINS: WHEAT

00850028545911

USDA FURTHER PROCESSING CERTIFICATION PROGRAM

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE
P-9165

HEATING INSTRUCTIONS: CONVENTIONAL OVEN: 400F for 18 minutes. CONVECTION OVEN: 350F for 18 minutes.

NET WT: 32 LBS

PACKED BY
GOLD CREEK FOODS, GAINESVILLE, GA 30504

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 WG Southern Gravy Crunchers - Dark Meat **CODE NO** 791863

MANUFACTURER: Gold Creek Foods

CASE	PACK	COUNT	PORTION	SIZE
32 lb	8/4	varies	4.8	0.400

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 Whole Leg Meat	3	X	0.7	2.10
		X	0.7	0.00
A. Total Creditable M/MA				2.100

***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		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)					2.100

***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 4.80 **oz**

Total creditable amount of product (per portion 2.00 **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 4.80 **oz serving of the above product (ready for serving contains** 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, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Phil L Bradberry

Signature **Title** Director of R&D

Printed Name Phil L. Bradberry **Date** 9.19.25

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 Southern Gravy Crunchers - Dark meat **CODE NO:** 791863

MANUFACTURER Gold Creek Foods **SERVING SIZE** 4.80 oz

I. Does the product meet the Whole Grain-Rich Criteria: YES x NO

(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: YES NO x 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 Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz eq (16g or 28g) B	Creditable Amount A+B
Whole Grain Wheat Flour	12.9	16	0.81
Enriched Wheat Flour	10.2	16	0.64
		16	0.00
Total Creditable Amount Whole Grain			1.4

Total weight (per portion) of product as purchased 4.80 oz

Total contribution of product (per portion) 1.25 oz equivalent

I certify that the above information is true and correct and that a 4.80 **ounce portion of this product (ready for serving) provides** 1.25 **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 | **Title** Director of QA/R&D

Printed Name Phil L. Bradberry | **Date** 9.19.25

Nutrition Facts

Serving size	**2.4 (68g)**
Amount Per Serving	
Calories	**140**
	% Daily Value*
Total Fat 5g	**6%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 310mg	**13%**
Total Carbohydrate 14g	**5%**
Dietary Fiber 1g	**4%**
Total Sugars 2g	
Includes 2g Added Sugars	**4%**
Protein 10g	**20%**
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1.44mg	8%
Potassium 188mg	4%

* 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 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 Southern Gravy Crunchers - Dark meat **CODE NO** 791863

MANUFACTURER: Gold Creek Foods

CASE	PACK	COUNT	PORTION	SIZE
32 lb	8/4	varies	2.4	0.400

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 Whole Leg meat	1.5	X	0.7	1.05
		X	0.7	0.00
A. Total Creditable M/MA				1.050

***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		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)					1.050

***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 2.40 **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 2.40 **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 **Title** Director of R&D

Printed Name Phil L. Bradberry **Date** 9.19.25

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 Southern Gravy Crunchers - Dark meat **CODE NO:** 791863

MANUFACTURER Gold Creek Foods **SERVING SIZE** 2.40 oz

I. Does the product meet the Whole Grain-Rich Criteria: YES x NO

(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: YES NO x 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 Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz eq (16g or 28g) B	Creditable Amount A+B
Whole Grain Wheat Flour	6.45	16	0.40
Enriched Wheat Flour	5.6	16	0.35
		16	0.00
Total Creditable Amount Whole Grain			0.8

Total weight (per portion) of product as purchased 2.40 oz

Total contribution of product (per portion) 0.75 oz equivalent

I certify that the above information is true and correct and that a 2.40 **ounce portion of this product (ready for serving) provides** 0.75 **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

Director of QA/R&D

Title

Phil L. Bradberry

Printed Name

9.19.25

Date