



791890 - Fully Cooked
Roasted Chicken Drumsticks
and Thighs

Nutrition Facts

| | |
|------------------------------|-----------------------|
| servings per container | |
| Serving size | (91g) |
| Amount per serving | |
| Calories | 180 |
| | % Daily Value* |
| Total Fat 12g | 15% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 90mg | 30% |
| Sodium 300mg | 13% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 16g | |
| Vitamin D 0mcg | 0% |
| Calcium 8mg | 0% |
| Iron 1mg | 6% |
| Potassium 197mg | 4% |

*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 | 00858863007267 | Case Net Weight | 32 pounds |
| Item UPC | 858863007267 | 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 | 3.71 oz / approx. 138 per case |

Features & Benefits

- * 47.58 donated food pounds per case (Dark Meat)
- * Drumstick range is 2.5 oz to 4.25 oz / Thigh range is 2.25 oz to 4.5 oz
- * One Drumstick or One Thigh provides 2.0 oz M/Ma.

Cooking Instructions

Conventional oven: Cook 20 min @ 350.
Convection oven: Cook 14 min @ 350.

Please note: Cooking times may vary based on equipment.



GLUTEN FREE ROASTED CHICKEN DRUMSTICKS AND THIGHS

791890

INGREDIENTS: Chicken drumsticks and chicken thighs, water, seasoning (salt, corn starch, chicken broth, sodium phosphates, sugar, yeast extract, chicken fat, contains 2% or less of: dextrose, spices, onion powder, natural flavors, natural smoke flavor, gum arabic, guar gum, xanthan gum, soybean oil (processing aid), silicon dioxide (processing aid))

BROWNED IN VEGETABLE OIL

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 14 MIN @ 350



00858863007267



P-27505A

NET WT: 32 LBS

PACKED BY
GOLD CREEK FOODS, GAINESVILLE, GA 30501

KEEP FROZEN

Jack Crawford 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 ROASTED CHICKEN DRUMS & THIGHS CODE NO 791890
 MANUFACTURER: Gold Creek Foods CASE 32 PACK 8/4 COUNT 160 PORTION 3.2 SIZE 3.2

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 Drums/Thighs | 4.2 | X | 0.49 | 2.06 |
| | | X | | |
| A. Total Creditable M/MA | | | | 2 |

*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*** |
|---|----------------------------|----------|---------------------|----------------|--------------------------|
| N/A | | X | | 18 | |
| | | X | | 18 | |
| B. Total Creditable APP Amount | | | | | 0.00 |
| C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz | | | | | 2 |

*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 3.2 oz

Total creditable amount of product (per portion) 2 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 3.2 oz serving of the above product (ready for serving contains 2 oz equivalent meat/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.



 Signature

 Director of R&D
 Title

Phil L. Bradberry
 Printed Name

9.19.25
 Date

678-928-7031
 Phone Number



To: Our Valued Customers

RE: Bone-In Chicken Processing

Gold Creek would like to take this opportunity to provide information regarding the processing of our bone-in Chicken Parts.

When USDA procures chicken for the purpose of diversion to manufacturers, their specifications require a size range for the whole bird. Whole Bird size ranges for Bulk Large Chicken 100103 is 3.75 pounds and up.

Manufacturers (Processors) then either debone the chicken to produce formed products or other portion-controlled items like chunks and fillets or cut up the chicken for bone-in products.

It is very difficult to state exactly what the number of servings per case will be when processing bone-in chicken. This difficulty arises from the fact that no two birds weigh the same. USDA specifications state a broad range – 3.75 and up. Because of this variation in whole bird weights, the weights of the individual pieces can and will vary. The heavier the bird, the bigger the component parts will be and fewer pieces will be in a case. Conversely, the lighter the bird, the smaller the component parts will be, and more pieces will be in a case. This is industry wide and not unique to Gold Creek.

Because of the variation in sizes used, Gold Creek cannot guarantee the number of servings per case in our Bone-In Breaded Thighs and Drums (Item 791880) or in our Bone-In Roasted Thighs and Drums (Item 791890).

Item Code 791880 Breaded Bone-In Thighs and Drums: Our fact sheets show an approximate 112 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.46 to 10.15 ounces. Drum piece weights will range between 2.85 to 7.36 ounces. If all pieces in the case weighed 2.46 ounces, the total servings would be 208; If all pieces in the case weighed 10.15 ounces, the total servings would be 50. Our target piece count is 112.

Item Code 791890 Roasted Bone-In Thighs and Drums: Our fact sheets show an approximate 138 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.25 to 4.5 ounces. Drum piece weights will range between 2.5 to 4.25 ounces. If all pieces in the case weighed 2.25 ounces, you would get 227 servings; If all pieces in the case weighed 4.5 ounces, you would get 113 servings. Our target piece count is 138.

Please do not hesitate to contact us with any questions you may have regarding this notification.

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|--|---|---|---|---|--|--|
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