GOLD CREEK FOODS

792435 - WG Whole Muscle
SWICY Sweet Heat Fillet

Nutrition Facts

Serving size	**1 Filet (4 oz) (113g)**
Amount per serving **Calories**	**210**
	% Daily Value*
Total Fat 7g	**9%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 50mg	**16%**
Sodium 730mg	**32%**
Total Carbohydrate 19g	**7%**
Dietary Fiber 1g	**5%**
Total Sugar 3g	
Includes 3g Added Sugars	**6%**
Protein 22g	**44%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%
Potassium 340mg	8%

* 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	00850055342781	**Case Net Weight**	32 pounds
Item UPC	850055342781	**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

* 28.56 donated food pounds per case (White Meat)
* 4 oz serving
* Provides 2.0 oz M/Ma and 1.0 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™

FULLY COOKED
SWICY

792435

BREADED SWEET HEAT CHICKEN BREAST FILET

WITH RIB MEAT

INGREDIENTS: Chicken breast with rib meat, seasoning (sugar, salt, maltodextrin, honey powder [maltodextrin and honey], natural flavors), cayenne pepper, modified food starch, sodium phosphates. BREADED WITH: Whole wheat bread crumb (whole wheat flour, yeast, salt, sugar, extractives of paprika, annatto extract), cracker meal flour (wheat flour), salt, vegetable oil, natural flavors. PREDUSTED AND BATTERED WITH: Water, wheat flour, sugar, modified corn starch, wheat gluten, salt, honey powder (maltodextrin and honey), leavening (sodium acid pyrophosphate, sodium bicarbonate, cornstarch, monocalcium phosphate), natural flavors. Breading is set in vegetable oil.

CONTAINS: WHEAT

Heating Instructions:
Bake at 400F for 16 minutes

00850055342781

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

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 Breaded Fully Cooked Sweet Heat Chicken Breast **CODE NO:** 792435

MANUFACTURER Gold Creek Foods **SERVING SIZE** 4.0 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 / Enriched Flour	16.1	16	1.01
		16	0.00
			1.01
Total Creditable Amount Whole Grain			

Total weight (per portion) of product as purchased 4 **oz**
Total contribution of product (per portion) 1.01 **oz equivalent**

I certify that the above information is true and correct and that a 4 **ounce portion of this product (ready for serving) provides** 1.00 **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 R&D
Title

Phil L. Bradberry
Printed Name

9.19.25
Date

Phone Number 678-928-7031

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 Breaded Fully Cooked Sweet Heat Breast **CODE NO** 792435

MANUFACTURER: Gold Creek Foods

CASE	PACK	COUNT	PORTION	SIZE
32	8/4	128	4.0	4.000

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*
Boneless Skinless Chicken Breast	2.87	X	0.7	2.01
		X	0.7	0.00
A. Total Creditable M/MA				2.009

***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)					2.009

***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 4.00 **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 4.00 **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

Director of R&D

Title

Phil L. Bradberry

Printed Name

9.19.25

Date

678-928-7031

Phone Number