



FACT SHEET

COMMODITY WHOLE MUSCLE PROCESSING



PROCESSOR NAME: Pilgrim's Pride Corp. – Chris P Chicken Brand

PRODUCT NAME: Whole Grain Breaded Chicken Breast Fillet

CODE NUMBER: 7516 Case Wt: 30# Donated Food/Case: 24.76# Standard Yield: 121%WM

SERVING SIZE: 4 OZ Servings/Case 100-140 (120 avg.) Contribution: 2 MMA Serving 1 Grain Serving*

UPC Code: 75632075160 GR CS WT 32.02 Cube: 1.463 Case Dim: 17L x13W x11.4H Pallet: 8 T x 7 H Cases/Pallet: 56 Shelf Life 365 days



BID DESCRIPTIONS

Fully cooked Whole Grain Breaded Skinless and Boneless Breast Meat 1 piece Whole Muscle Chicken Fillet. The approximate meat and grain credits per serving meal contribution of 7516 Fully Cooked Chris P Whole Grain Breaded Breast Fillet is 1 piece provides 2 oz. equivalent meat credit and 1 servings of grain alternate.

***Please note, this is not a USDA -approved CN labeled product. The meat and grain credits per serving have been calculated using resource data derived from the USDA Food Buying Guide.

NUTRIENT INFORMATION

* Percent daily values based on a 2,000 calorie diet.

Basic Components

Calories (kcal)	220	Carbohydrates (g)	18
Fat (g)	8	Dietary Fiber (g)	2
Saturated Fat (g)	1.5	Total Sugars (g)	<1
Trans Fatty Acid (g)	0	Protein (g)	18
Cholesterol (mg)	50	Whole Grain (g)	8

Vitamins*

Vitamin A	4%
Vitamin C	0

Minerals*

Sodium (mg)	610
Calcium	2%
Iron	6%

Camden Robbins, R.D., SNS

11/29/18

Camden Robbins, R.D., SNS – K-12 School Nutritionist

Date



Fully Cooked - Boneless, Skinless

7516

Whole Grain Breaded Chicken Breast Fillets

With Rib Meat

INGREDIENTS: Boneless, Skinless Chicken Breast Fillets with Rib Meat, Water, Modified Food Starch, Reduced Sodium Sea Salt(Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract. **Breaded With:** Whole Wheat Flour, Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast Extract, Spice, Yeast, Soybean Oil, Extractives of Paprika, Annatto and Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate). **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Extractives of Paprika, Annatto and Turmeric, Natural Butter Flavor. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive. Breeding Set in Vegetable Oil.

CONTAINS: MILK AND WHEAT

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
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Product of USA



HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 30 minutes at 350°F; Convection Oven for 20 minutes at 350°F. Appliances vary, adjust heating instructions accordingly.



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Pilgrim's Pride Corp.
School Foodservice
 1770 Promontory Circle,
 Greeley, CO 80634-9039



Formulation Statement for Documenting Grains 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 previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) 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: Whole Grain Breaded Chicken Breast Fillet Code No.: 7516

Manufacturer: Pilgrim's Pride Corporation Serving Size 4 oz
 (Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 **How many grams: 3**
(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-creditible 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 Program: 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 applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	15.831594	16	0.98947
Enriched wheat flour	0.33788	16	0.0211
			1.010
Total Creditable Amount³			1.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 4 oz

Total contribution of product (per portion) 1 oz eq

I certify that the above information is true and correct and that a 4ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditible 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-creditible grains may not credit towards the grain requirements for school meals.

Scott Sutton
 Signature

Scott Sutton
 Printed Name

R&D Food Technologist
 Title

10/15/2018
 Date

970.304.7053
 Phone Number



Pilgrim's Pride Corp.
School Foodservice
 1770 Promontory Circle,
 Greeley, CO 80634-9039



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Whole Grain Breaded Chicken Breast Fillet Code No.: 7516

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# case

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 breast meat	2.86	X	70%	2.002
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				2.002

*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, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.0

*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.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). 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 4.0 oz.

Total creditable amount of product (per portion) 2.0

(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 4.0 ounce serving of the above product (ready for serving) contains 2.0 ounces of 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 Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



 Signature

Scott Sutton

Printed Name

R&D Food Technologist

 Title

10/15/18

Date

970-304-7053

Phone Number