

## HORMEL® FAJITA CHICKEN TOPPING, 4/2.5 LB



### FAJITA CHICKEN TOPPING WITH RIB MEAT

Fully cooked fajita chicken topping with rib meat made from a marinated chicken breast that are cut into strips. Strips vary in size based on the natural proportion of the chicken breast. Product can retain up to 10% moisture.

- Fully cooked for easy preparation and safe handling.
- Authentic, fajita seasoned flavor.
- Frozen for convenience and portion control.

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#### SUGGESTED USE

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Great as a pizza topping or as an ingredient. Also great for use in pasta dishes and salads.

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#### PREPARATION INSTRUCTIONS

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Fully cooked. Serve warm or cold. Simply open package and portion as needed.

# NUTRITIONAL INFORMATION

## NUTRITIONAL FACTS

<b>Serving Size</b>	84 g
<b>Amount Per Serving</b>	
<b>Calories</b>	100
Calories From Fat	25
<b>Total Fat</b>	3 g
Saturated Fat	1 g
Trans Fat	0 g
<b>Cholesterol</b>	45 mg
<b>Sodium</b>	700 mg
<b>Potassium</b>	265 mg
<b>Total Carbohydrates</b>	1 g
Dietary Fiber	0 g
Sugars	0 g
Protein	17 g
Vitamin A	0%
Vitamin C	0%
Iron	0%
Calcium	0%

\* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

## INGREDIENTS

Ingredients: Chicken Breast with Rib Meat, Water, Seasoning (Salt, Flavoring, Dextrose, Maltodextrin, Modified Corn Starch, Corn Syrup Solids), Rice Starch, Sodium Phosphate, Salt.

Yield is based on average standard yields and may vary from case to case.

## ALLERGEN INFO

No Allergens present

## STORAGE & MASTER CASE

### STORAGE

Storage Temp	-20 F - 10 F
Storage Method	Keep Frozen

### MASTER CASE

Net Weight	10 LB
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FOODSERVICE



Product Name: HORMEL® CHICKEN BREAST FAJITA MEAT 4/2.5LB Code No: 40122  
Manufacturer: HORMEL FOODS Case/Pack/Count/Portion/Size: 3.00 ounces

Child Nutrition #: NA

**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 Chicken	2.55	X	0.70	1.79
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				1.79

\*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	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					1.75

\*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.

<sup>1</sup>Total 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 3.00 ounce(s)

Total creditable amount of product (per portion) 1.75 ounce(s)

(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 3.00 ounces serving of the above product (ready for serving) contains 1.75 ounce(s) 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.

Lydia Frank Regulatory Analyst, Legislative Affairs  
 Signature Title  
Lydia Frank August 2, 2018 (507) 437-5230  
 Printed Name Date Phone Number