## **WAYNE FARMS LLC**



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02/19/2013

12586 3.25oz FC Natural Chicken Breast with rib meat

#### **Nutrition Facts** Serving Size 1 Breast (92g) Servings Per Container Amount Per Serving Calories 110 Calories from Fat 35 % Daily Value\* Total Fat 4g Saturated Fat 1g 4% Trans Fat 0g Cholesterol 50mg 17% Sodium 290mg 12% Total Carbohydrate 1g 0% Dietary Fiber 0g 0% Sugars 0g Protein 18g Vitamin A 0% · Vitamin C 0% Calcium 0% • Iron 4% \*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: Total Fat 65g Less than 80g Saturated Fat Cholesterol Less than 20g 25g 300mg Less than 300mg 2,400mg 2,400mg Sodium Less than Total Carbohydrate Dietary Fiber 300g 375g 25g 30a Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: CHICKEN BREAST WITH RIB MEAT, WATER, PARTIALLY HYDROGENATED SOYBEAN OIL, FOOD STARCH MODIFIED, SALT, SODIUM PHOSPHATE, FLAVORINGS, SOY LECITHIN.

Contains Soy.

DISCLAIMER: The nutritional information is derived by calculation from information supplied by our vendors, Handbook 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

Multi Column: 12586 3.25oz FC Natural Chicken Breast with rib meat Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components	Jos. III.g		Vitamin B6 (mg)	0	0
Gram Weight (g)	92.00	100.00	Vitamin B12 (mcg)	0	0
Calories (kcal)	112.22	121.98	Biotin (mcg)	0	0
Calories from Fat (kcal)	37.27	40.51	Vitamin C (mg)	0.01	0.02
Calories from TransFat (kcal)	0.07	0.08	Vitamin D - IU (IU)	0	0
Calories from SatFat (kcal)	7.96	8.65	Vitamin D - mcg (mcg)	0	0
Protein (g)	17.81	19.36	Vitamin E - Alpha-Toco (mg)		
Carbohydrates (g)	0.80	0.87	Folate (mcg)	0	0
Dietary Fiber (g)	0.04	0.05	Folate, DFE (mcg)		
Soluble Fiber (g)	0	0	Vitamin K (mcg)		
Insoluble Fiber (g)	0	0	Pantothenic Acid (mg)	0.00	0.00
Total Sugars (g)	0.00	0.00	Minerals		
Monosaccharides (g)	0	0	Calcium (mg)	6.64	7.22
Disaccharides (g)	0	0	Chloride (mg)	0	0
Other Carbs (g)	0.66	0.72	Chromium (mcg)		
Fat (g)	4.14	4.50	Copper (mg)	0.00	0.00
Saturated Fat (g)	0.88	0.96	Fluoride (mg)		
Mono Fat (g)	0.66	0.72	lodine (mcg)	0.58	0.63
Poly Fat (g)	0.36	0.39	Iron (mg)	0.56	0.60
Trans Fatty Acid (g)	0.01	0.01	Magnesium (mg)	0.28	0.30
Cholesterol (mg)	50.28	54.66	Manganese (mg)	0.00	0.00
Water (g)	67.30	73.15	Molybdenum (mcg)		
Ash (g)	2.01	2.18	Phosphorus (mg)	245.99	267.38
Kilojoules (kj)	469.53	510.36	Potassium (mg)	248.93	270.58
Vitamins			Selenium (mcg)	0	0
Vitamin A - IU (IU)	0.16	0.18	Sodium (mg)	285.20	310.00
Vitamin A - RE (RE)	0	0	Zinc (mg)	0.01	0.01
Vitamin A - RAE (RAE)			Poly Fats		
Carotenoid RE (RE)	0	0	Omega 3 Fatty Acid (g)	0	0
Retinol RE (RE)	0	0	Omega 6 Fatty Acid (g)	0	0
Beta-Carotene (mcg)			Other Nutrients		
Vitamin B1 (mg)	0	0	Alcohol (g)	0	0
Vitamin B2 (mg)	0.00	0.00	Caffeine (mg)	0	0
Vitamin B3 (mg)	0.00	0.00	Choline (mg)		
Vitamin B3 - Niacin Equiv (mg)	0	0			



# Product Formulation Statement (Product Analysis) for NON-CN Meat/Meat Alternate (M/MA) and Bread/Bread Alternate (B/BA) Products

Manufacturer:	Wayne Farms LLC			
Code No:	12586 GFS 183310			
Product Name:	Chicken Breast Grilled, cooked			
Case/Pack/Count/Portion/Size:	10 lb case, 3.25 oz portions			

#### I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

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	2.87	Х	0.7	2.01
A. Total Creditable M/MA Amount <sup>1</sup>				

<sup>\*</sup>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, the chart below will be completed to determine the creditable amount of APP. If APP is used, documentation will be provided for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
N/A	0	Х	0	÷ by 18	0.00
B. Total Creditable APP Am	ount <sup>1</sup>				0.00

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

A. + B. Total Creditable M/MA + APP Amount (unrounded) <sup>1</sup>	2.01
C. TOTAL CREDITABLE M/MA + APP AMOUNT (A + B rounded down to nearest 1/4 oz)	2.00

<sup>&</sup>lt;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.

### III. Bread/Bread Alternate

<sup>\*\*18</sup> is the percent of protein when fully hydrated.



A. Does the product meet	the Whole Gi	rain-Rich Criteria (Yes/No):		No		
Each serving contains	0	% whole grain, which do	the 51% whole grain requ	irement.		
(Refer to SP 30-2012 Grain Requir	rements for the	National School Lunch Program ar	nd School Break	fast Program.)		
B. Does the product contai	n non-credita	able grains (Yes/No):	No	How many grams:	0	
(Products from Group A with more school meals.)	e than 0.24 oz e	quivalent or 3.99 grams of non-cro	editable grains i	may not credit towards the grain	requirements for	
C. Indicate to which Exhibit	t A Group (A-	I) the Product Belongs:		A (baked go	ods)	
(Different methodologies are appl	lied to calculate	servings of grain component base	ed on creditable	grains. Groups A-G use the stan	dard of 16 grams	

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B	
N/A	0	0	0.0000	
Total Creditable B/BA Amount (unrounded)				
TOTAL CREDITABLE B/BA AMOUNT (rounded down to nearest 1/4 oz eq) <sup>3</sup>				

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.)

<sup>\*</sup>Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>&</sup>lt;sup>1</sup>(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>&</sup>lt;sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.

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



Manufacturer:	Wayne Farms LLC					
Code No:	12586 GFS 183310					
Product Name: Chicke	Chicken Breast Grilled, cooked					
Case/Pack/Count/Portion/Size:	/Portion/Size: 10 lb case, 3.25 oz portions					
Total weight (per portion) of product as purchased		3.25 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		3.25	ounce serving/			
portion of the above product (ready for serving) contains	2.00	ounces of equivale	ent meat/			
meat alternate and ounce equivalent grain	s when prepa	red according to dire	ctions.			
I further certify that any APP used in the product conforms to the F 210, 220, 225, 226, Appendix A) as demonstrated by the attached			ons (7 CFR Parts			
A copy of the label from the purchased product carton is attached	in addition to	the above informatio	n.			
Pam Methanes		Quality & Food Safet	y Auditor			
Signature	Title					
Pam Metheny, ASQ CQA HACCP	8/20/201	.4	678-450-3061			
Printed Name	Date		Phone Number			

Note: this is not a CN labeled product and the Wayne Farms CN QC Program, which ensures that every production run obtains the above values, is not applicable to the production of this item. The values listed above are based on current product specifications and/or production data.