



PROPRIETARY
 PILGRIM'S PRIDE
 PRODUCT DESCRIPTION



PRODUCT NAME: PIERCE CHICKEN BURGER 4.0 OZ FC

CODE: 00000000000-011049

GENERAL INFORMATION: Fully cooked chicken burger 4.0 oz with grillmarks, packed in 2, 5lb clear bags and 10lb box.

Fully Cooked
SEASONED CHICKEN BURGERS
Grill Marks Added

INGREDIENTS: Chicken, Contains 1% or less of Encapsulated Salt, Sugar, Flavorings, Chicken Broth Powder, Dextrose, Dehydrated Onion, Spices, Grill Flavor (From Sunflower Oil).

COOKING INSTRUCTIONS FROM FROZEN: Flat Top Grill or Skillet at 350°F (4 minutes per side), Microwave: From frozen on high for 1 ½ minutes per burger. Conventional Oven: 400°F for 8-10 minutes. Convection Oven: 350°F for 7 minutes. Appliances vary, adjust cook times accordingly.



PACKAGING:

- A. Net case wt. (in lbs): 10 approx.
- B. Case cube (cu ft): .62
- C. Case Dimensions (OD): 16.6 x 8.8 x 4.8
- D. Bags per case: 2
- E. Bag wt (in lbs): 5 approx.
- F. Individual piece wt: 106-113g
- G. Pieces/case: 38-40

PALLETIZATION:

- A. Gross Case wt. (in lbs): 10.80 approx.
- B. Gross Pallet wt. (in lbs): 1454 approx.
- C. Stack Pattern: 130 cs / 13 TI x 10 HI

SHIPPING REQUIREMENTS:

- A. Store Temperature: 0°F or below
- B. Shelf Life: 365 Days

| Nutrition Facts | |
|--|-----------------------|
| Serving Size: 1 burger (112g) | |
| Servings Per Container: About 40 | |
| Amount Per Serving | |
| Calories 220 | Calories from Fat 140 |
| % Daily Value* | |
| Total Fat 16g | 25% |
| Saturated Fat 3g | 15% |
| Trans Fat 0g | |
| Cholesterol 55mg | 18% |
| Sodium 440mg | 18% |
| Total Carbohydrate 2g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 26g | |
| Vitamin A 2% | Vitamin C 0% |
| Calcium 0% | Iron 4% |
| *Percent Daily Values are based on a 2,000 calorie diet. | |



Below is the information requested regarding the meal contribution of the
#11049 Pierce Fully Cooked Seasoned Chicken Burgers.

Based on a target weight of 4.0 ounces per burger:

1 burger provides 3.50 oz. equivalent meat credit and no servings of bread.

***Please note, this is not a USDA approved CN labeled product. The meat and bread credits per serving have been calculated using USDA published yield and contribution factors..

Please feel free to call me if you have any further questions.

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