



Product Name: Breaded Chicken Southwestern Nugget Code: 63359; Breaded Chicken Baseball Nugget Code 63358; Breaded Chicken Star Nugget Code: 63357; Breaded Chicken Heart Nugget Code: 63356; Breaded Chicken Wonderland Nugget Code: 63355; Breaded Chicken ABC-123 Nugget Code: 63354; Breaded Chicken Bat Nugget Code: 63307; Breaded Chicken Turkey Nugget Code: 63309; Breaded Chicken Football & Helmet Nugget Code: 63310.

Manufacturer: Proview Foods, LLC Case/Pack/Count/Portion/Size: 10lb/2-5lb/approx. 108 pcs/0.75 ounces each.

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	Ounces per Raw Portion of Creditable Ingredient		Food Buying Guide Yield	Creditable Amount*
Ground Chicken Breast	1.26	X	0.73	0.92
A. Total Creditable Amount	=		=	0.92

Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the FBG yield.

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 document as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% Protein As-Is*	Divide by 18**	Creditable Amount of App***
R4413	.314	x	0.276	1.11	1.11
B. Total Creditabl					1.11
C. Total C AMT A +B rounded down to nearest ½ oz.					0.92
					2.03

*Percent of Protein As-Is provided on the attached APP documentation.

**18 is the percent protein when fully cooked

***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. (1.49 would round down to 1.25 oz. meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until you have added the creditable amount from box B.

Total Weight (per portion) of product as purchased: 3 oz.

Total creditable amount of product (per portion): 2.03

(reminder: total Creditable amount cannot count for more than the total weight of the product)

I certify that the above information is true and correct and that a 3 oz. serving of the above product (ready for serving) contains 2 ozs. Of equivalent meat/meat alternate when prepared according to directions. Also a 3 ounce serving of these products will provide 1Equiv. Bread Credit. The breading on these products contains over 51% whole grains

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225, 226, Appendix A as demonstrated by the attached supplier documentation.

J. Phil Hudspeth
Signature

Director Tech Services/Food Safety
Title

J. Phil Hudspeth

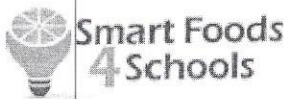
April 8, 2014

770-534-2344

I Certify That The Above Information Is True And Correct.

Lori Jones

Lori Jones – Executive Secretary - 4/8/2014 - Smart Foods 4 Schools



Product Name	1.1oz Whole Grain Chicken Fingers		
Unit Weight	1.1 oz	Case Dimensions	15.5" x 9.5" x 6.2"
Net Weight	10.0 lbs	Case Cube	0.527 ft ³
Gross Weight	12.0 lbs	Cases per Pallet	100
Quantity per Case	145 Nuggets	Pallet Ti-Hi	10 x 10
Shelf Life	12 Months Frozen	Pallet Dimensions	48 x 40 x 60
FOB	Gainesville, GA	Pallet Weight	1200 lbs

Nutrition Facts

Serving Size: 3 / 1.1oz Fingers (93g)
 Servings per Case: 48

Amount per Serving		% Daily Value*	
Calories	179	Calories from Fat	83
Total Fat	9g		14%
Saturated Fat	1.5g		8%
Trans Fat	0g		
Cholesterol	26mg		9%
Sodium	436mg		18%
Total Carbohydrate	15g		5%
Dietary Fiber	1g		4%
Sugar	1.5g		
Protein	15g		
Vitamin A	4%	Vitamin C	0%
Calcium	6%	Iron	12%

Ingredient Information

Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12).), Seasoning (Salt, Cane Sugar, Dried Onion and Garlic, Spices, Hydrolyzed Corn & Soy Protein, Wheat Flour, Soybean and/or Cottonseed Oil), Sodium Phosphate, Tricalcium Phosphate. **Breaded with:** Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Salt, Disodium Inosinate and Disodium Guanylate, Nonfat Milk, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Spice, Soybean Oil, Yeast, Extractives of Paprika. **Battered with:** Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Salt, Nonfat Milk, Disodium Inosinate and Disodium Guanylate, Wheat Gluten, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Spice, Soybean Oil, Extractives of Paprika. **Pre-dusted with:** Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Potato Starch, Salt, Soybean Oil. Breeding is set in Vegetable Oil.

Allergy Information

Contains: Milk, Soy, Wheat

Nutrition Analysis

Three 1.1oz Chicken Fingers = 2 Meat/MA and 1 Bread Serving for NSLP.
 Contains 9.5g of whole grains.

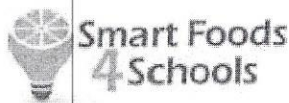
Cooking Instructions

Ovens May Vary. Heating Time & Temperature May Require Adjustment. Must Be Cooked From Frozen State. CONVENTIONAL OVEN: Cook at 375°F for 12-14 Minutes. CONVECTION OVEN: Cook at 375°F for 10-12 Minutes.

Item Code	Description	UPC
63314	Whole Grain Dinosaur Shaped Chicken Fingers	813729011062
63367	Whole Grain Reptile Shaped Chicken Fingers	813729013868

I Certify That The Above Information Is True And Correct.

Lori Jones - Executive Secretary - 4/8/2014 - Smart Foods 4 Schools



Product Name: Breaded Chicken Dinosaur Nugget Code: 63314; Breaded Chicken Snakes & Lizards code 63367.
 Manufacturer: Proview Foods, LLC Case/Pack/Count/Portion/Size: 10lb/2-5lb/approx. 141 pcs/1.1 ounces each.

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	Ounces per Raw Portion of Creditable Ingredient		Food Buying Guide Yield	Creditable Amount*
Ground Chicken Breast	1.26	X	0.73	0.92
A. Total Creditable Amount	=		=	0.92

Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the FBG yield.

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 document as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% Protein As-Is*	Divide by 18**	Creditable Amount of App***
R4413	.314	x	0.276	1.11	1.11
B. Total Creditable					1.11
C. Total C AMT A +B rounded down to nearest 1/4 oz.					0.92
					2.03

*Percent of Protein As-Is provided on the attached APP documentation.

**18 is the percent protein when fully cooked

***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. (1.49 would round down to 1.25 oz. meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until you have added the creditable amount from box B.

Total Weight (per portion) of product as purchased: 3.3 oz.

Total creditable amount of product (per portion): 2.03

(reminder: total Creditable amount cannot count for more than the total weight of the product)

I certify that the above information is true and correct and that a 3.3 oz. serving of the above product (ready for serving) contains 2 ozs. Of equivalent meat/meat alternate when prepared according to directions. Also a 3.3 ounce serving of these products will provide 1 Bread Credit. The breading on these products contains over 51% whole grains

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225, 226, Appendix A as demonstrated by the attached supplier documentation.

J. Phil Hudspeth
Signature

Director Tech Services/Food Safety
Title

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April 8, 2014

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Lori Jones

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Product Name	1.5oz Whole Grain Holiday Chicken Fingers		
Unit Weight	1.5 oz	Case Dimensions	15.5" x 9.5" x 6.2"
Net Weight	10.0 lbs	Case Cube	0.527 ft ³
Gross Weight	12.0 lbs	Cases per Pallet	100
Quantity per Case	106 Nuggets	Pallet Ti-Hi	10 x 10
Shelf Life	12 Months Frozen	Pallet Dimensions	48 x 40 x 60
FOB	Gainesville, GA	Pallet Weight	1200 lbs

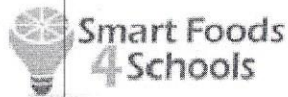
Nutrition Facts			
Serving Size: 2 / 1.5oz Fingers (85g)			
Servings per Case: 53			
Amount per Serving			
Calories	164	Calories from Fat	77
		% Daily Value*	
Total Fat	8.5g		13%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	27mg		9%
Sodium	399mg		17%
Total Carbohydrate	13.5g		5%
Dietary Fiber	1g		4%
Sugar	1.5g		
Protein	13.5g		
Vitamin A	2%	Vitamin C	0%
Calcium	5%	Iron	11%

Ingredient Information
Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12).), Seasoning (Salt, Cane Sugar, Dried Onion and Garlic, Spices, Hydrolyzed Corn & Soy Protein, Wheat Flour, Soybean and/or Cottonseed Oil), Sodium Phosphate, Tricalcium Phosphate. <u>Breaded with:</u> Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Salt, Disodium Inosinate and Disodium Guanylate, Nonfat Milk, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Spice, Soybean Oil, Yeast, Extractives of Paprika. <u>Battered with:</u> Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Salt, Nonfat Milk, Disodium Inosinate and Disodium Guanylate, Wheat Gluten, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Spice, Soybean Oil, Extractives of Paprika. <u>Predusted with:</u> Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Potato Starch, Salt, Soybean Oil. Breeding is set in Vegetable Oil.
Allergy Information
Contains: Milk, Soy, Wheat
Nutrition Analysis
Two 1.5oz Chicken Fingers = 2 Meat/MA and 1 Bread Serving for NSLP. Contains 8.75g of whole grains per serving.
Cooking Instructions
Ovens May Vary. Heating Time & Temperature May Require Adjustment. Must Be Cooked From Frozen State. CONVENTIONAL OVEN: Cook at 375°F for 12-14 Minutes. CONVECTION OVEN: Cook at 375°F for 10-12 Minutes.

Item Code	Description	UPC
63341	Whole Grain Car Shaped Chicken Fingers	885105633410
63352	Whole Grain Shamrock Shaped Chicken Fingers	885105335260
63342	Whole Grain Shark Shaped Chicken Fingers	885105633427

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Lori Jones – Executive Secretary - 4/8/2014 - Smart Foods 4 Schools



Product Name: Breaded Chicken Shamrock Nugget Code: 63352; Breaded Chicken Sharks Nugget Code 63342;
 Breaded chicken Car Nugget Code: 63341.
 Manufacturer: Proview Foods, LLC Case/Pack/Count/Portion/Size: 10lb/2-5lb/approx. 108 pcs/1.5 ounces each.

I. Meat/Meat Alternate

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A. Total Creditable Amount	=		=	0.92

Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the FBG yield.

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Total Weight (per portion) of product as purchased: 3 oz.

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