



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information.

Product Name: Cooked Chicken Natural Proportion Meat Pulled Code Number: 15902 / 290572 GF

Manufacturer: Tip Top Poultry, Inc. Case/Pack/Count/Portion Size: 10 lb. bag bulk packed

Directions to Manufacturers:

1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
2. Complete Section B for crediting of Grains (if appropriate).
3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Cooked Chicken White Meat ½" Diced	16.0 oz. cooked	x	1.0 oz. equivalent, from page 34 FBG	16.0 oz.
Cooked IQF diced chicken meat from		x	COOKED CHICKEN, frozen	
Water cooking WOGS, 100% meat		x	Section (copy attached)	
A. Total Creditable M/MA - 16 oz. / 1 lb. of Cooked NP Chicken Pulled Meat provides 16 oz. meat/meat alternate				

*Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. 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 by *Attachment A* 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		X		÷ 18	
		X		÷ 18	
		X		÷ 18	
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					

*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 .25 oz (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: 16.0 oz.

Total creditable amount of product (per portion): 16.0 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)



Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
		÷ 16	
		÷ 16	
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			

*All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

**Round down to the nearest ¼ grain serving.

***Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

**** Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

*Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

**Cups listed per EP purchase unit in Food Buying Guide

*** Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1

Section D:

I certify that the above information is true and correct and that a 2.0 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

I certify that the above information is true and correct and that a _____ ounce/gram (circle appropriate unit) portion of the above product (ready for serving) contains _____ ounces of creditable grains.

I certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalents per portion.****

I further certify that any APP used in this 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.

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.

Jana P. Weidemann

Signature

Jana Weidemann

Printed Name

Technical Service Director

Title

07/10/24

Date

800-241-5230 X 3430

Phone Number