

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: Pilgrim's Pride Corp. - Gold Kist Farms Brand

PRODUCT NAME: FC Whole Grain Breaded 8 piece Parts

CODE NUMBER: 7812 Case Wt: 35# Donated Food/Case: 34.9854# Standard Yield: 100%

SERVING SIZE: 1 breast, 1 thigh, 1 drum & wing combination Servings/Case 58-90 (avg. 74)

Contribution: 2 oz eg (min.)M/MA Serving; 1.5 oz eg (min.) Grain Serving Calculation for grains based on 16 grams creditable per ounce. (See attached PFS documents for crediting information.)

UPC #: 75632078123 Gross Cs. Wt: 37.18 Case Dim: 19.7 L x13.3 W x 13.1 H Cube: 1.94 Pallet: Ti 7 Hi 6 Cs/Pallet: 42 Shelf Life 365 days



BID DESCRIPTIONS

Fully cooked marinated Whole Grain breaded 8 piece chicken parts produced from USDA 100100 commodity chicken. Product is to be packed in separate color coded bags by chicken part. Product must be produced for oven preparation. Each breast, thigh, or drumstick and wing combination to provide 2 ounces meat/meat alternative per the USDA Food Buying Guide and 1 grain serving. Product to provide zero grams trans fats.

NUTRIENT INFORMATION

* Percent Daily Values based on a 2,000 calorie diet.

Basic Componen	ts			Vitamins*	
Calories (kcal)	260	Carbohydrates (g)	10	Vitamin A	2%
Fat (g)	17	Dietary Fiber (g)	1	Vitamin C	2%
Saturated Fat (g)	4	Total Sugars (g)	0	Minerals*	
Trans Fatty Acid (g)	0	Protein (g)	16	Sodium (mg)	570
Cholesterol (mg)	60	Whole Grains(g)	8	Calcium	2%
				Iron	10%

Canden Robbins, R.D., SNS

Camden Robbins, R.D., SNS K-12 School Nutritionist

Date

12/12/18

Primary Production Plant - Waco, TX Not CN



Fully Cooked

han Danta

Whole Grain Breaded Chicken Parts

INGREDIENTS: Fryer Chicken Parts, Water, Salt, Sodium Phosphates, Citric Acid. Breaded With: Whole Wheat Flour, Bleached Enriched Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Garlic Powder, Onion Powder, Dehydrated Bell Pepper. Battered With: Water, Whole Wheat Flour, Bleached Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Dehydrated Bell Pepper, Spices, Onion Powder, Extractives of Paprika. Predusted With: Whole Wheat Flour, Bleached Enriched Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Wheat Gluten, Dried Egg Whites, Salt.

CONTAINS: EGG AND WHEAT

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Old Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA.

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 35-40 minutes at 350°F; Convection Oven for 25-30 minutes at 350°F. Appliances vary, adjust cook times accordingly,





Printed Name

Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9039



970.304.7053

Phone Number

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Manufacturer: Pilgrim's Pride Corporation Serving Size: Varies based on part served (Calculation based on 1 Chicken Breast Craw dough weight may be used to calculate creditable grain amount) I. Does the product meet the Whole Grain-Rich Criteria: Yes X No No No No No No No	Product Name: WG B	READE	D 8 PIECE CUT - UP	Code No.: <u>7812</u>				
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.) II. Does the product contain non- creditable grains: Yes X No How many grams: 0.89 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.) III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq: Group H uses the standard of 28grams creditable grain per oz eq: and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: Description of Creditable Grain Ingredient per Portion Gram Standard of Creditable Grain Ingredient per Portion (16g or 28g) ² A ÷ B				Serving Size: Vari				
II. Does the product contain non- creditable grains: YesX No How many grams: 0.89 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.) III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs: Description of Creditable Grain Ingredient per Portion (16g or 28g)² A	based on 1 Chicken Breast			(raw dough weight ma	y be used to calculate cr	reditable grain amount)		
School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq: Group H uses the standard of 28grams creditable grain per oz eq: and Group I is reported by volume or weight.) Indicate to which Exhibit A Group (A-I) the Product Belongs:	(Refer to SP 30-2012 of II. Does the product of (Products with more the	Grain Red contain r han 0.24	quirements for the Nat non- creditable grains oz equivalent or 3.99 g	ional School Lunch Pr :: Yes <u>X</u> No <u>Ho</u> grams for Groups A-G	ogram and School ow many grams: <u>0</u> or 6.99 grams for 0	.89_		
Description of Creditable Grain Ingredient Portion Ingredient per Portion A B A ÷ B Whole wheat flour 27.216 16 1.70 Enriched Wheat Flour 17.690 16 1.10 Total Creditable grain are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grains from the corresponding Group in Exhibit A. 3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up. Total weight (per portion) of product as purchased 6.71 oz. Total contribution of product (per portion) 2.75 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Technologist	School Breakfast Pro H (cereal grains) or C of grain component ba eq; Group H uses the s weight.)	ogram: E Group I (used on cr standard	xhibit A to determing RTE breakfast cerea reditable grains. Grow of 28grams creditable	e if the product fits in ls). (Different methodo ups A-G use the standa grain per oz eq; and C	to Groups A-G (baselogies are applied ard of 16grams cred	aked goods), Group to calculate servings itable grain per oz		
Whole wheat flour 27.216 16 1.70 Enriched Wheat Flour 17.690 16 1.10 2.80 Total Creditable Amount *Creditable grains are whole-grain meal/flour and enriched meal/flour. 1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. 2 Standard grams of creditable grains from the corresponding Group in Exhibit A. 3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up. Total weight (per portion) of product as purchased 6.71 oz. Total contribution of product (per portion) 2.75 oz. equivalent I certify that the above information is true and correct and that a 6.71 ounce portion of this product (ready for serving) provides 2.75 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals. Food Technologist			Creditable Grain Ingredient per Portion ¹	Creditable Grain per oz equivalent (16g or 28g) ²	Amount			
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	serving) provides <u>2.75</u> per portion. Products v	oz. equiv	valent Grains. I furthe than 0.24 oz equivale	r certify that non-credi nt or 3.99 grams for G	table grains are no roups A-G or 6.99	t above 0.24 oz eq.		
	Son Sono			Food	l Technologist			

12/04/18



Printed Name

Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9039



970-304-7053

Phone Number

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

in addition to the following information				1 2 1	itative.
Product Name: Whole Grain Breade		-	='	e No.: <u>7812</u>	
Manufacturer: <u>Pilgrim's Pride</u> I. Meat/Meat Alternate	Ca	se/Pack/Cour	11/14/1011/51/	ze: 35 lb. case	
Please fill out the chart below to det	ermine the credi	table amount	of Meat/Me	at Alternate	
Description of Creditable	Ounces p		Multiply	FBG Yield/	Creditable
Ingredients per	Portion of		1.202021923	Servings	Amount *
Food Buying Guide (FBG)	Ingre	dient		Per Unit	
Chicken Breast Bone – In	5.	9	X	48%	2.832
			X		
			X		
			X		
A. Total Creditable M/MA Amou		C 1'. 1 1 '	1' (1 (1	EDGW: 111 C	2.832
*Creditable Amount - Multiply ounces II. Alternate Protein Product (AP)		f creditable ing	gredient by the	e FBG Yield Info	ormation.
If the product contains APP, please		helow to dete	ermine the c	reditable amour	nt of APP If
APP is used, you must provide docu					
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP	1 0	Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
	.1	X		÷ by 18	
B. Total Creditable APP Amount					2.75
C. TOTAL CREDITABLE AMC nearest ¹ / ₄ oz)	OUNI (A + B ro	ounded dowr	1 to		2.75
*Percent of Protein As-Is is provided or **18 is the percent of protein when full ***Creditable amount of APP equals or Total Creditable Amount must be roun equivalent). Do not round up. If you a Creditable M/MA Amount) until after y	y hydrated. unces of Dry APP ded down to the r re crediting M/M.	multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would rou do not need	ound down to 1 to round down i	25 oz meat n box A (Total
Total weight (per portion) of produc	t as purchased _	6.71 oz.			
Total creditable amount of product (Reminder: Total creditable amount			the total weig	ght of product.)	
I certify that the above information is product (ready for serving) contains according to directions.				-	
I further certify that any APP used in (7 CFR Parts 210, 220, 225, 226, Ap	-				-
SON SAN		Food T	echnologist		
Signature		Title			

12/4/18



Printed Name

Pilgrim's Pride Corp. **School Foodservice** 1770 Promontory Circle, Greeley, CO 80634-9039



Phone Number

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: WG BREADE	<u> D 8 PIECE CUT - UP</u>	Code No.: <u>7812</u>			
Manufacturer: Pilgrim's Pride	Serving Size: Vario	Serving Size: Varies based on part served (Calculation			
based on 1 Chicken Thigh	(raw dough weight may	y be used to calculate cr	reditable grain amount)		
I. Does the product meet the (Refer to SP 30-2012 Grain Re II. Does the product contain to (Products with more than 0.24 creditable grains may not cred	quirements for the Nat non- creditable grains oz equivalent or 3.99 g	s: YesNo <u>X</u> Ho grams for Groups A-G	ogram and School w many grams: _ or 6.99 grams for 6		
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I of grain component based on c eq; Group H uses the standard weight.) Indicate to which Exhibit A (Exhibit A to determing (RTE breakfast cereal reditable grains. Ground of 28 grams creditable	e if the product fits intals). (Different methodo ups A-G use the standar e grain per oz eq; and C	to Groups A-G (ballogies are applied ard of 16grams cred	aked goods), Group to calculate servings litable grain per oz	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B		
Whole wheat flour	15.644	16	0.977		
Enriched Wheat Flour	9.934	16	0.62		
	71,01				
			1.59		
Total Creditable Amount	3		1.50		
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable gra 3 Total Creditable Amount must be Total weight (per portion) of product (product (product))	ins from the corresponding rounded <i>down</i> to the near roduct as purchased 4.4 per portion) 1.50 oz	e be aware that serving sizing Group in Exhibit A. urest quarter (0.25) oz eq. 47 oz. equivalent	Do <i>not</i> round up.		
I certify that the above informa serving) provides <u>1.50</u> oz. equi per portion. Products with more of non-creditable grains may no	valent Grains. I furthe e than 0.24 oz equivale	er certify that non-credit ent or 3.99 grams for G	table grains are no roups A-G or 6.99	t above 0.24 oz eq.	
Son Son		Food	l Technologist		
Signature		Title			
Scott Sutton		12/04/18	970.30	4.7053	



Printed Name

Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9039



Child Nutrition Program operators should include a copy of the label from the purchased product carton

in addition to the following informat	tion on letterhea	d signed by a	n official co	mpany represer	ntative.
Product Name: Whole Grain Breade	ed 8 Piece Cut –	Un	Code	e No.: 7812	
Manufacturer: Pilgrim's Pride		-		ze: 35 lb. case	
I. Meat/Meat Alternate		30,1 0012 0001			
Please fill out the chart below to det	ermine the credi	table amount	of Meat/Me	at Alternate	
Description of Creditable	Ounces p		Multiply	FBG Yield/	Creditable
Ingredients per	Portion of		1 0	Servings	Amount *
Food Buying Guide (FBG)	Ingre	dient		Per Unit	
Chicken Thigh Bone – In	4.0)8	X	52%	2.12
			X		
			X		
			X		
A. Total Creditable M/MA Amou	int ¹				2.12
*Creditable Amount - Multiply ounces	per raw portion of	f creditable ing	redient by the	FBG Yield Info	rmation.
II. Alternate Protein Product (AP					
If the product contains APP, please t					
APP is used, you must provide docu				or each APP us	
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
	1	X		÷ by 18	
B. Total Creditable APP Amount					
C. TOTAL CREDITABLE AMC nearest ¹ / ₄ oz)	OUNT (A + B re	ounded down	to .		2.00
*Percent of Protein As-Is is provided or **18 is the percent of protein when full ***Creditable amount of APP equals ou Total Creditable Amount must be round equivalent). Do not round up. If you at Creditable M/MA Amount) until after y	y hydrated. Inces of Dry APP ded down to the I re crediting M/M.	multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would r u do not need	ound down to 1.2 to round down i	25 oz meat n box A (Total
Total weight (per portion) of produc	t as purchased _	4.47 oz.			
Total creditable amount of product (Reminder: Total creditable amount			he total weig	ght of product.)	
I certify that the above information i product (ready for serving) contains according to directions.					
I further certify that any APP used in (7 CFR Parts 210, 220, 225, 226, Ap	-				-
SON SHO			Technologis	st	
Signature		Title			

12/4/18

Date

307-304-7053

Phone Number



Printed Name

Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9039



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Product Name: WG BREADE	D 8 PIECE CUT - UP	Code No.: <u>7812</u>				
Manufacturer: Pilgrim's Pride		Serving Size: Varies based on part served (Calculation				
based on 1 Wing and 1 Drumsti	ck	(raw dough weight ma	(raw dough weight may be used to calculate creditable grain amount)			
I. Does the product meet the (Refer to SP 30-2012 Grain Re II. Does the product contain 1 (Products with more than 0.24 creditable grains may not credit	quirements for the Nat non- creditable grains oz equivalent or 3.99 g	s: Yes <u>X</u> No <u>H</u> ograms for Groups A-G	ogram and School w many grams: 0 or 6.99 grams for 6) <u>.89</u>		
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I of of grain component based on ce eq; Group H uses the standard weight.) Indicate to which Exhibit A C	Axhibit A to determing (RTE breakfast cereal reditable grains. Ground of 28 grams creditable	e if the product fits in als). (Different methodo ups A-G use the standar grain per oz eq; and C	to Groups A-G (b logies are applied rd of 16grams crea	aked goods), Group to calculate servings litable grain per oz		
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B			
Whole wheat flour	19.95	16	1.24			
Enriched Wheat Flour	12.95	16	0.80			
			2.04]		
Total Creditable Amount			2.00			
*Creditable grains are whole-grain ¹ (Serving size) X (% of creditable grams. ² Standard grams of creditable gra ³ Total Creditable Amount must be	grain in formula). Please ins from the correspondi	e be aware that serving sizing Group in Exhibit A.		must be converted to		
Total weight (per portion) of pr Total contribution of product (p						
I certify that the above informa serving) provides <u>2.00</u> oz. equiper portion. Products with more of non-creditable grains may no	valent Grains. I furthe e than 0.24 oz equivale	er certify that non-credient or 3.99 grams for G	table grains are no roups A-G or 6.99	t above 0.24 oz eq.		
Son Son			l Technologist			
Signature		Title				

07/30/18

Date

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Product Name: Whole Grain Breaded	d 8 Piece Cut –	Up	Code	e No.: 7812	
Manufacturer: Pilgrim's Pride		-	='	ze: 35 lb. case	
I. Meat/Meat Alternate					
Please fill out the chart below to dete	ermine the credi	table amount		at Alternate	Creditable
Description of Creditable	Description of Creditable Ounces per Raw Multiply FBG Yield/				
Ingredients per	Portion of			Servings	Amount *
Food Buying Guide (FBG)	Ingre			Per Unit	
Chicken Wing	2.4		X	34%	0.816
Chicken Drumstick	3.3	36	X	49%	1.6464
			X		
A T-4-1 C 1:4-1-1- M/M/A A	41		X		2.462
A. Total Creditable M/MA Amoust Creditable Amount - Multiply ounces p		C 4:4-1-1- :	4: 1 41	EDC V:-14 If.	2.462
II. Alternate Protein Product (API f the product contains APP, please f APP is used, you must provide documents of the product (API for the	P) ill out the chart mentation as de	below to dete	ermine the cr tachment A t	reditable amour	nt of APP. If sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*	1 10	APP***
		X		÷ by 18	
		X		÷ by 18	
		X X		÷ by 18	
B. Total Creditable APP Amount	1	Λ		÷ by 18	
C. TOTAL CREDITABLE AMO nearest ¹ / ₄ oz)		ounded dowr	n to		2.25
*Percent of Protein As-Is is provided on **18 is the percent of protein when fully ***Creditable amount of APP equals ou Total Creditable Amount must be round equivalent). Do not round up. If you ar Creditable M/MA Amount) until after you	hydrated. nces of Dry APP led down to the new crediting M/M.	multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would rou do not need	ound down to 1.2 to round down i	25 oz meat n box A (Total
Total weight (per portion) of product	as purchased _	6.31 oz. (1 V	Wing + 1 Dru	um)	
Total creditable amount of product (greminder: Total creditable amount			he total weig	ght of product.)	
certify that the above information is product (ready for serving) contains according to directions.					
further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, Ap					
SON SHO		Food T	Technologist		
Signature		Title			_

12/4/18