

# CHOP HOUSE® Flame Broiled Chicken Breast Fillet With Teriyaki Sauce



**Item #:** 2651 **Pieces Per Case:** 56 **Piece Size (oz.):** 3.50 **Case Weight (lb.):** 12.25

**Data Generated:** 1/16/2018

**Data Valid As Of:** 9/21/2016

**Description:** Boneless, skinless, chicken breast chunks, shaped into a fillet. Glazed with teriyaki sauce. Unbreaded and fully cooked. Char marked.

**Features & Benefits:** Convenient and Safe--fully cooked. Profitable--consistent food costs and less labor. Fresh and Flavorful--IQF. No Thawing Necessary--cooks from a frozen state. Versatile--multiple flavor profiles fit any menu trend.

**Technical Label Name:** FULLY COOKED FLAME BROILED CHICKEN BREAST (WITH RIB MEAT- FILLET SHAPED) WITH TERIYAKI SAUCE

**Brand:** Pierre

**Packaging Type:** BULK-LINER

**Master Case GTIN:** 00071421026511

**Master Case Gross Weight:** 13.09800

**Master Case Length:** 13.81000

**Master Case Width:** 11.56000

**Master Case Height:** 5.50000

**Master Case Cube:** 0.50810

**Cases/Layer:** 11

**Cases/Pallet:** 77

**Layers/Pallet:** 7

**Frozen Shelf Life (days):** 455

**Refrigerated Shelf Life (days):** 0

**Preparation Method:**

Conventional Oven: From frozen state, bake in preheated 350 degree f conventional oven for 11-13 minutes.

Convection Oven: From frozen state, bake in preheated 350 degree f convection oven for 8-10 minutes.

Microwave: On high for about 2 minutes. Times given are approximate. Ovens vary. Adjust accordingly.

**Ingredient Statement:** INGREDIENTS: Chicken Breast With Rib Meat, Teriyaki Sauce (Soy Sauce (Water, Soybeans, Wheat, Salt, Sodium Benzoate), Sugar, Water, Distilled Vinegar, Modified Food Starch, Pineapple Juice Concentrate, Soybean Oil, Caramel Color, Xanthan Gum, Garlic Powder, Sodium Benzoate, Spice, Natural Flavor), Water, Seasoning (Corn Syrup Solids, Brown Sugar, Salt, Dextrose, Vinegar Powder (Maltodextrin, Modified Corn Starch, Dried Vinegar), Garlic Powder, Onion Powder, Chicken Type Flavor (Hydrolyzed Corn Gluten, Autolyzed Yeast Extract, Soybean, Thiamine Hydrochloride, Hydrochloride, Disodium Inosinate, Disodium Guanylate), Modified Food Starch, Sodium Phosphates. CONTAINS: SOY, WHEAT

**Nutrition Facts:**

**Serving Size:** 3.50 OZ (98 g)  
**Servings Per Container:** 56

Calories / Calories from Fat:	130 / 15
	% Daily Value **
Total Fat 2 g	3%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 700 mg	29%
Total Carbohydrate 10 g	3%
Dietary Fiber 0 g	0%
Sugars 7 g	
Protein 17 g	
Vitamin A	0%
Vitamin C	2%
Calcium	2%
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.

**CN Equivalency Statement:** 2651

**Master-Case-Labels:** 2651

## Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	10.3	10.5
Calories	kcal	130.3	133.0
Calories from Fat	kcal	16.8	17.2
Cholesterol	mg	39.9	40.8
Dietary Fiber	g	0.0	0.0
Iron	mg	0.5	0.6
Protein	g	16.5	16.8
Saturated Fat	g	0.7	0.7
Serving Size	g	98.0	100.0
Sodium	mg	702.6	716.9
Sugars	g	6.5	6.6
Total Carbohydrate	g	9.8	10.0
Total Fat	g	1.8	1.9
Trans Fat	g	0.0	0.0
Vitamin A	IU	14.6	14.9
Vitamin C	mg	0.8	0.9



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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA)**

Product Name: Fully Cooked Flame Broiled Chicken Breast (with Rib Meat) with Teriyaki Sauce Code No: 2651

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt. 12.25 Lbs / Bulk Packed / 56/3.5 oz

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Boneless Skinless Chicken Breast	2.680	x	70%	1.876
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>1.876</b>

\*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

**II. Alternate Protein Product (APP)**

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A		x		+ by 18	
		x		+ by 18	
<b>B. Total Creditable Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					<b>1.75</b>

\*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.

<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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: 3.50 oz.

**I certify that the above information is true and correct and that a 3.50 - ounce serving of the above product (ready for serving) contains 1.75 ounces of equivalent lean meat when prepared according to directions.**

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Jennifer Hoppe  
 Labeling and Commercialization Services Manager

March 22, 2012  
 Date

\*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

\*\*This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.