

# PROFILE®

## The Food Industry's Single Source for Product Information

HTML Version 

### Brakebush Brothers

#### Brakebush®

#### Chicken, FC Tempura Breast Fritter Boneless Wings, Portioned



GTIN: 10038034559000  
 MFR Product Number: 5590  
 Serving Size: 3 oz.  
 Servings Per Case: 53  
 Storage Temperature: 0F  
 Shelf Life: 12 Months  
 Child Nutrition Label (Y/N): No  
 Child Nutrition Label Number:

#### General Description

5590-Fully cooked boneless portioned chicken breast meat fritter chunks.

#### Benefits Of Using This Product

Chunks of white meat coated in a Tempura batter are a great addition to any menu. Use in Asian dishes or by itself with dipping sauces.

#### Serving Suggestions

For recipe and menu ideas go to [www.brakebush.com](http://www.brakebush.com)

#### Preparation and Cooking Instructions

PREPARATION: HEAT TO A MINIMUM OF 165° F. FOR BEST RESULTS - DEEP FRY AT 350° F FOR 3-5 MIN. ALTERNATE METHOD - BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350° F FOR 10-13 MIN. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 400° F FOR 15-25 MIN. MICROWAVE ON HIGH ABOUT 1-3 MIN. ADJUST TIMES TO QUANTITY BEING HEATED AND EQUIPMENT USED. DO NOT OVERHEAT.

#### List Of Ingredients

INGREDIENTS: SKINLESS BONELESS CHICKEN BREAST MEAT WITH RIB MEAT, WATER, SEASONING (MODIFIED FOOD STARCH, CARRAGEENAN), SALT, SODIUM PHOSPHATES. BATTERED WITH BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT FLOUR, MODIFIED CORN STARCH, RICE FLOUR, SALT, LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), YELLOW CORN FLOUR, SOY FLOUR, DRIED EGG WHITES, MODIFIED RICE STARCH, PREGELATINIZED YELLOW CORN FLOUR, SOYBEAN OIL, GUAR GUM, DRIED GARLIC, DRIED ONION, SPICE EXTRACTIVE.  
 ALLERGENS: EGG, SOY, WHEAT

**Other Information**

For more information about Brakebush products, please call 1-800-933-2121

**Additional Information**

For more product information, please call 1-800-933-2121.

**Nutritional Information****Nutrition Facts**

Serving Size: 3 oz. (85g)

Servings Per Container: 53

Amount per Serving

Calories: 130                      Calories from Fat: 45

	% Daily Value*
Total Fat: 5 g	7 %
Saturated Fat: 1 g	5 %
Trans Fat: 0 g	
Cholesterol: 30 mg	10 %
Sodium: 450 mg	19 %
Total Carbohydrate: 9 g	3 %
Dietary Fiber: 1 g	4 %
Sugars: 0 g	
Protein: 13 g	

Vitamin A: 0 %                      Vitamin C: 0 %

Calcium: 2 %                      Iron: 4 %

\*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Kosher: NO

Serving Size for Nutrients: 85g

Household Serving Size: 3

Measure: OZ

\* This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

**Packaging & Storage Information**

Bulk packed

**Master Pack**

Pallet Tie: 16

Pallet High: 8

Pallet Extra:

Total Pallet: 128

Description: 1 CASE case

Size: 10 LB

Gross Weight: 10.68 LB

Net Weight: 10 LB

Volume: 0.58 FT

Length: 13.5 IN

Width: 8.63 IN

Height: 8.75 IN

**Inner Pack**

Unit Quantity: 1 CASE

Unit Size: 10 lb

For more information on listing your products on FoodProfile.com, email us at [profilesupport@afsi.com](mailto:profilesupport@afsi.com).



**Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products**

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.

Product Code 5590  
 Product Name Global Creations™ Skinless Boneless Portioned Chicken Breast Meat Fritter Chunks  
 Portion Size approx 6 pieces  
 Portion Weight 4.600 oz

**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	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken, Boneless, fresh or frozen	2.7400	X	0.73	2.000
		X		0.000
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.000

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

**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 documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	0.000
		X		÷ by 18	0.000
<b>B. Total Creditable APP Amount<sup>1</sup></b>					0.000
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					2.000

\*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 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 4.600 oz <----- Serving  
 Total creditable amount of product (per portion) 2.000 oz <----- M/MA

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

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

I further certify that any APP used in the 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.

  
 \_\_\_\_\_  
 Signature

Jon Brakebush, Vice President - Research & Development  
 800-296-2121  
 \_\_\_\_\_  
 Printed Name, Title, and Phone Number

7/8/2014  
 \_\_\_\_\_  
 Date



Brakebush Brothers, Inc.  
N4993 6th Drive, Westfield, WI 53964-9511  
Corporate Office 800-933-2121  
[www.brakebush.com](http://www.brakebush.com)

5/23/14 Yield of 140%



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**Product Formulation Statement (Product Analysis) for Documenting Grains in School Meals  
 Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)**

Product Code 5590  
 Product Name Global Creations™ Fully Cooked Skinless Boneless Portioned Chicken Breast Meat Fritter Chunks  
 Portion Size varies pieces  
 Portion Weight 4.800 oz

**I. Does the product meet the Whole Grain-Rich Criteria:**  Yes  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  No 15.44 grams  
 (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. According to Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A, the above-listed product belongs to Group A**

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
		<b>16</b>	<b>0</b>
		<b>16</b>	<b>0</b>
		<b>16</b>	<b>0</b>
<b>Total Creditable Amount<sup>3</sup></b>			<b>0.00</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> 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 4.800 oz <----- Serving  
 Total contribution of product (per portion) 0.00 oz <----- oz eq

Analysis Expires 6/30/2014
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I certify that the above information is true and correct and that a serving of the above product (ready for serving) contains the above-listed 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.

  
 \_\_\_\_\_  
 Signature

Jon Brakebush, Vice President - Research & Development  
 800-296-2121  
 \_\_\_\_\_  
 Printed Name, Title, and Phone Number

9/23/2013  
 \_\_\_\_\_  
 Date