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The Food Industry's Single Source for Product Information

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Brakebush Brothers Brakebush®

Chicken, FC SmartShapes® G'N'S Brd Brst Strips; avg 145/1.1 oz

GTIN: 10038034584101

MFR Product Number: 5841
Serving Size: 3 strips
Servings Per Case: 48
Storage Temperature: 0F

Shelf Life: 12 months

Child Nutrition Label

(Y/N):

Child Nutrition Label

Number:



General Description

5841-Fully cooked breaded chicken breast strips with rib meat, chopped and formed

Benefits Of Using This Product

SmartShapes combine the consistency and portion control of a shaped product with the natural whole-muscle appearance your patrons love. Fully cooked for convenience in fryer or oven.

Serving Suggestions

For recipe and menu ideas go to www.brakebush.com

Preparation and Cooking Instructions

PREPARATION: COOK TO A MINIMUM OF 165'F. DEEP FRY AT 350' F FOR 2-3 MIN. BAKE IN CONVECTION OVEN AT 350'F FOR 10-15 MIN. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 400'F FOR 15-20 MIN. MICROWAVE ON HIGH ABOUT 1-2 MIN. PER SERVING, TURNING ONCE. A IMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

List Of Ingredients

INGREDIENTS: BONELESS CHICKEN BREAST WITH RIB MEAT, WATER, SALT, SODIUM PHOSPHATES. BREADED WITH ENRICHED BLEACHED WHEAT FLOUR AND DURUM FLOUR (ENRICHED WITH NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MODIFIED FOOD STARCH, SALT, GARLIC POWDER, SPICES, SOYBEAN OIL, Y LOW CORN FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), DEXTROSE, EXTRACTIV F PAPRIKA, CELLULOSE GUM (SODIUM CARBOXYMETHYLCELLULOSE), NATURAL FLAVOR, SODIUM ALGINATE, NOT MORE THAN 2% SILICON DIOXIDE ADDED TO PREVENT CAKING.

ALLERGEN: WHEAT

Other Information

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

Additional Information

For more information call 1-800-933-2121

Nutritional Information

Nutritio	n Facts		
Serving Size: 3 strips (94g)			
Servings Per Container:	48		
Amount per Serving			
Calories: 200	Calories from Fat: 110		
	% Daily Value*		
Total Fat: 12 g	18 %		
Saturated Fat: 3 g	15 %		
Trans Fat: 0 g			
Cholesterol: 45 mg	15 %		
Sodium: 520 mg	22 %		
Total Carbohydrate:10 g	3 %		
Dietary Fiber: 2 g	8 %		
Sugars: 0 g			
Protein: 13 g			
Vitamin A: 0 %	Vitamin C: 0 %		
Calcium: 0 %	Iron: 0 %		
*Percent Daily Values are based on a 2000			
calorie diet. Your daily values and calorie diet. Your daily values and lower depending on you	alues may be higher or		

Kosher: NO

Serving Size for Nutrients: 94g Household Serving Size: 3

Measure: PIECE

Packaging & Storage Information

0

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: 0.623 FT Length: 13.5 IN Width: 8.63 IN Height: 9.25 IN

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

Unit Size: 10 lb

Inner Pack

Unit Quantity: 1 CASE

For more information on listing your products on FoodProfile.com, email us at profilesupport@afsi.com.



Brakebush Brothers, Inc. N4993 6th Drive, Westfield, WI 53964-9511 Corporate Office 800-933-2121 www.brakebush.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 5841

Product Name Smart Shapes®Gold'n'Spice®Fully Cooked Breaded Chicken Breast Strips

Portion Size 4 pieces
Portion Weight 4.400 oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable	Ounces per Raw Portion of	Multiply	FBG Yield/ Servings Per	Creditable
Ingredients per Food Buying	Creditable Ingredient	iviuitipiy	Unit	Amount *
Chicken, Boneless, fresh or frozen	3.0078	Χ	0.70	2.105
		Χ		0.000
A. Total Creditable M/MA Amount ¹				2.105

^{*}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***
		Χ		÷ by 18	0.000
		Χ		÷ by 18	0.000
B. Total Creditable APP Amount ¹					0.000
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.000

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

¹Total 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	4.400 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.

Jufakhl	Jon Brakebush, Vice President - Research & Development	
0	800-296-2121	7/18/2013
Signature	Printed Name, Title, and Phone Number	Date

^{**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.



Brakebush Brothers, Inc. N4993 6th Drive, Westfield, WI 53964-9511 Corporate Office 800-933-2121 www.brakebush.com

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 58	841				
Product Name Si	mart Shapes®	- Gold'n'Spice®Fully Cooked B	readed Chicken Brea	st Strips	
Portion Size	4 pieces			•	-
Portion Weight 4	.400 oz				
I. Does the product	meet the W	hole Grain-Rich Criteria:	Yes	x No	
(Refer to SP 30-201	2 Grain Requ	irements for the National Sch	ool Lunch Program	and School Breakfas	st Program.)
II. Does the produc	t contain nor	n- creditable grains:	x Yes	No	0.206 grams
•		z equivalent or 3.99 grams fo			
•		ne grain requirements for sch	•	, ,	•
III. According to Po	licv Memorai	ndum SP 30-2012 Grain Requ	irements for the Na	tional School Lunch	n Program and
_	•	bit A, the above-listed produ			
		Grams of Creditable Grain	Gram Standard of C	•	
Description of Cred		Ingredient per Portion ¹	oz equ	_	
Ingredier	nt*	A	(16g o	r 28g) ²	Creditable Amount
		^	E	3	A ÷ B
Enriched Bleached			_	_	
Enriched Durur	m Flours	22.3900	1		1.399375
			1		0
			1	6	0
	2				1.399375
	. 3				
Total Creditable An		1/0 1 1 1 1/0	-1		1.25
*Creditable grains ar	e whole-grain	meal/flour and enriched meal/f			1.25
*Creditable grains ard 1 (Serving size) X (% o	e whole-grain of creditable gr	meal/flour and enriched meal/fain in formula). Please be awar		ner than grams must	1.25
*Creditable grains are 1 (Serving size) X (% of the converted to grant	e whole-grain of creditable gr ns.	ain in formula). Please be awar	e that serving sizes oth	ner than grams must	1.25
*Creditable grains and 1 (Serving size) X (% of the converted to gramm 2 Standard grams of the converted size	e whole-grain of creditable gr ns. creditable grain	rain in formula). Please be awar	e that serving sizes oth up in Exhibit A.		1.25
*Creditable grains and 1 (Serving size) X (% of the converted to gramm 2 Standard grams of the converted size	e whole-grain of creditable gr ns. creditable grain	ain in formula). Please be awar	e that serving sizes oth up in Exhibit A.		1.25
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