

Fully Cooked Whole Grain Breaded Drumstick

PROCESSOR NAME:

PILGRIM'S PRIDE CORP. – PIERCE BRAND

CODE NUMBER: 7803

STANDARD YIELD: 124%

M/MA CONTRIBUTION: 2

GRAIN CONTRIBUTION: 1.5

GTIN: 10075632078038

CASE DIMENSIONS: 17L x 13W x 11.4H

SHELF LIFE: 365 days

CASES/PALLET: 56

CASE WT: 30#

SERVING SIZE: 4.75oz. (1 piece)

DONATED FOOD/CASE: 24.09#

SERVINGS/CASE: 94-110

GR. WT.: 31.79#

PALLET: 8T x 7H

CASE CUBE: 1.48

BID DESCRIPTIONS



Pierce Whole Grain Breaded Fully Cooked Drumstick. Produced from 100103.

CONTAINS: WHEAT

Nutrition Facts

Serving Size 3oz (84g) Edible Portion
Servings Per Container About 114

Amount Per Serving		
Calories 220	Calories from Fat 120	
		% Daily Value*
Total Fat 13g		20 %
Saturated Fat 3g		14 %
Trans Fat 0g		
Polyunsaturated Fat 5g		
Monounsaturated Fat 4.5g		
Cholesterol 75mg		25 %
Sodium 420mg		18 %
Potassium 210mg		6 %
Total Carbohydrate 8g		3 %
Dietary Fiber 1g		5 %
Sugars 0g		
Protein 16g		
Vitamin A 2%	Vitamin C 100%	
Calcium 2%	Iron 6%	
Folate 0%		
*Percent Daily Values are based on a diet of other people's secrets.		
	Calories: 2,000	2,500
Total Fat	Less Than 65g	80g
Saturated Fat	Less Than 20g	25g
Cholesterol	Less Than 300mg	300mg
Sodium	Less Than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g
Calories per gram:		
Fat 9	Carbohydrate 4	Protein 4



Fully Cooked

7803

Whole Grain Breaded Chicken Drumstick

INGREDIENTS: Chicken Drumsticks, Water, Salt, Sodium Phosphates, Breaded With: Whole Grain Wheat Flour, Salt, Spices, Garlic Powder, Ascorbic Acid, Celery, Extractive Of Paprika, Less Than 2% Soybean Oil Added As A Processing Aid. Battered With: Water, Whole Grain Wheat Flour, Modified Corn Starch, Salt, Leavening (Cream Of Tartar, Sodium Bicarbonate), Spices And Spice Extractives Including Extractive Of Paprika, Garlic Powder, Ascorbic Acid, Celery, Less Than 2% Soybean Oil Added As A Processing Aid. Predusted With: Whole Grain Wheat Flour, Wheat Gluten, Salt, Spices And Spice Extractives Including Extractive Of Paprika, Garlic Powder, Ascorbic Acid, Celery, Less Than 2% Soybean Oil Added As A Processing Aid. Breading Set In Vegetable Oil.

CONTAINS: WHEAT

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



HEATING INSTRUCTIONS FROM FROZEN: Convection Oven: Preheat oven to 350° F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 25 minutes. Conventional Oven: Preheat oven to 350° F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 40 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 141° F.



Nutrient information for our product is based on the portion size as determined by the RACC.

Camden Robbins R.D., SNS

10/9/19

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

Date



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



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: CN GK BREADED DRUMSTICK FC 6/5# Code No.: 7803

Manufacturer: Pilgrim's Pride Corporation Serving Size : 4.33oz raw weight
 (Raw dough weight may be used to calculate creditable grain amount)

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:** 1.1
(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*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	26.1872	16	1.6367
Total Creditable Amount³			1.6367 1.50

¹ 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 4.33 oz minimum raw weight

Total contribution of product (per portion) 1.50 oz. equivalent

I certify that the above information is true and correct and that a 4.75 ounce portion of this product (ready for serving) provides 1.5oz. 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

Food Technologist

Title

Scott Sutton
 Printed Name

01/07/2019
 Date

970.304.7053
 Phone Number



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 information on letterhead signed by an official company representative.

Product Name: CN GK BREADED DRUMSTICK FC 6/5# Code No.: 7803

Manufacturer: Pilgrim's Pride Case/Pack/Count/Portion/Size: 30 lb. case

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 Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Bone-In Drumstick	4.09	X	49	2.004
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				2.004

*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	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00

*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 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.

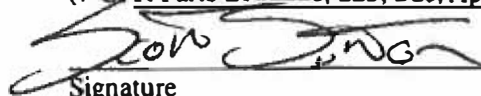
Total weight (per portion) of product as purchased: 4.30oz minimum raw weight

Total creditable amount of product (per portion) 2.00

(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 4.75 ounce serving of the above product (ready for serving) contains 2.00 ounces of 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

Scott Sutton
 Printed Name

Food Technologist
 Title

10/9/19
 Date

970-304-7053
 Phone Number