Chris P. Whole Grain Breaded Chicken Breast Bites

PROCESSOR NAME:
PILGRIM'S PRIDE CORP. – PIERCE BRAND

CODE NUMBER:	7518	**CASE WT:**	30#
STANDARD YIELD:	121%	**SERVING SIZE:**	3.75 oz. (5 bites)
M/MA CONTRIBUTION:	2	**DONATED FOOD/CASE:**	24.76#
GRAIN CONTRIBUTION:	1	**SERVINGS/CASE:**	128
GTIN:	10075632075181	**GR. WT.:**	32.02#
CASE DIMENSIONS:	17L x 13W x 11.4H	**PALLET:**	8T x 7H
SHELF LIFE:	365 days	**CASE CUBE:**	1.48
CASES/PALLET:	56		

BID DESCRIPTIONS

Fully-Cooked, Whole Grain Breaded Skinless and Boneless Whole Muscle Breast Meat Chicken Bites. Five - 0.75 oz avg. bites equals 1 - 3.75 oz serving. The approximate meat and grain credits per serving of 7518 Fully Cooked Chris P. Whole Grain Breaded Breast Bites is 5 bites provides 2 oz. equivalent meat credit and 1 servings of grain alternate.
CONTAINS: MILK, WHEAT
•••Please note, this Is not a USDA- approved CN labeled product. The meat and grain credits per serving have been calculated using resource data derived from the USDA Food Buying Guide.

Nutrition Facts
Serving Size 5 Pieces (106g)
Servings Per Container About 128

Amount Per Serving

Calories 210	Calories from Fat 70
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Cholesterol 50mg	16%
Sodium 570mg	24%
Potassium 370mg	11%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	8%
Sugars less than 1g	
Protein 18g	

Vitamin A 4% • Vitamin C 0%
Calcium 2% • Iron 6%
Folate 2%

*Percent Daily Values are based on 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	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

PIERCE CHICKEN. All In Great Taste!
CHRIS P. CHICKEN

Fully Cooked - Boneless, Skinless

7518

Whole Grain Breaded Chicken Breast Chunks
with Rib Meat

Ingredients: Boneless Skinless Chicken Breast With Rib Meat, Water, Modified Food Starch, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract. **Breaded With:** Whole Wheat Flour, Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast Extract, Spice, Yeast, Soybean Oil, Extractives Of Paprika, Annatto And Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate). **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Soybean Oil (As A Processing Aid), Extractives Of Paprika, Annatto And Turmeric, Natural Butter Flavor. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive, Breading Set In Vegetable Oil,
CONTAINS: MILK, 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

pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 30 minutes. **Convection oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 12 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

(01)10075632075181

Nutrient information for our product is based on the certified portion size as stated on the nutrition facts panel.

Camden Robbins R.D., SNS — 7/10/19

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: CHRIS P/ GK WHLGRN BREAST CHUNK Code No.: 7518

Manufacturer: Pilgrim's Pride Corporation Serving Size 3.75 oz.
(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:** 3.4
(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] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Whole wheat flour	16.1948	16	1.012
Enriched wheat flour	0.3456	16	0.021
			1.03
Total Creditable Amount[3]			1.00

*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 3.75 oz.
Total contribution of product (per portion) 1.0 oz. equivalent

I certify that the above information is true and correct and that a 3.75 ounce portion of this product (ready for serving) provides 1.0 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.

Signature — Title: R&D Food Technologist

Scott Sutton — Date: 10/15/18

Printed Name — Date — 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: Chris P/ GK WHLGRN BREAST CHUNK Code No.: 7518

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# 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 *
Formed Nugget/ Ground Chicken	2.91 (5pc.)	X	70%	2.037
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.037

*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 Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*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.
[1]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 3.75 oz.

Total creditable amount of product (per portion) 2.0
(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 3.75 ounce serving of the above product (ready for serving) contains 2.0 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 — Title: R&D Food Technologist

Scott Sutton — Date: 10/15/18 — Phone Number

Printed Name — Date — Phone Number