Fully Cooked Whole Grain Breaded Drumstick

**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  

**SERVING SIZE:** 4.44-5.33oz (1 piece)  
**DONATED FOOD/CASE:** 24.09#  
**SERVINGS/CASE:** 90-108  
**GR. WT.:** 31.79#  
**PALLET:** 8T x 7H  
**CASE CUBE:** 1.48

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**BID DESCRIPTIONS**

Pierce Whole Grain Breaded Fully Cooked Drumstick. Produced from 100103.  
CONTAINS: WHEAT

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**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Calories</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 piece</td>
<td>2,030</td>
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</table>

**Ingrédients:**  
Ingredients: Chicken Drumsticks, Water, Salt, Sodium Phosphates, Breaded With Whole Grain Flour, Salt, Spices, Garlic Powder, Ascorbic Acid, Celery, Extractives Of Paprika, Less Than 2% Soybean Oil Added As A Processing Aid, Battered With: Water; Whole Grain wheat Flour; Modified Corn Starch, Salt, Lowering (Carrageenan, Sodium Carboxymethylcellulose). Spices And Spices Extractives Including Extractive Of Paprika, Garlic Powder, Ascorbic Acid, Celery, Less Than 2% Soybean Oil Added As A Processing Aid. Prelabeled With: Whole Grain wheat Flour, Wheat Cubes, Salt, Spices And Spices Extractives Including Extractive Of Paprika, Rice Powder, Ascorbic Acid, Celery, Less Than 2% Soybean Oil Added As A Processing Aid.  
CONTAINS: WHEAT

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

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Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014

(Credititing 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 credititing 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 credititing 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: 4.33 oz raw weight
(Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes [ ] No [X]
(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 [X] 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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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:

<table>
<thead>
<tr>
<th>Description of Creditable Grain Ingredient*</th>
<th>Grams of Creditable Grain Ingredient per Portion</th>
<th>Gram Standard of Creditable Grain per oz equivalent (16g or 28g)</th>
<th>Creditable Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole wheat flour</td>
<td>26.1872</td>
<td>16</td>
<td>1.6367</td>
</tr>
</tbody>
</table>

**Total Creditable Amount**

1.6367

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 **1.50 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: Scott Sutton
Title: Food Technologist
Printed Name: Scott Sutton
Date: 10/10/2019
Phone Number: 970.304.7053
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 6/6#  
**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.

<table>
<thead>
<tr>
<th>Description of Creditable Ingredients per Food Buying Guide (FBG)</th>
<th>Ounces per Raw Portion of Creditable Ingredient</th>
<th>Multiply</th>
<th>FBG Yield/Servings Per Unit</th>
<th>Creditable Amount *</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-In Drumstick</td>
<td>4.09</td>
<td>X</td>
<td>49</td>
<td>2.004</td>
</tr>
</tbody>
</table>

A. Total Creditable M/MA Amount  
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.

<table>
<thead>
<tr>
<th>Description of APP, manufacturer's name, and code number</th>
<th>Ounces Dry APP Per Portion</th>
<th>Multiply</th>
<th>% of Protein As-Is*</th>
<th>Divide by 18**</th>
<th>Creditable Amount APP***</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td>×</td>
<td>by 18</td>
<td>2.00</td>
<td></td>
</tr>
</tbody>
</table>

B. Total Creditable APP Amount  
2.00

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.  
Total Creditable Amount must be rounded down to the nearest 0.25 oz (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: **4.30 oz 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 CCR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

**Food Technologist**

**Signature**  
Scott Sutton

**Printed Name**  
10/10/19  
970-304-7053  
Date  
Phone Number