Fully Cooked Oven Roasted Chicken Wings

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

CODE NUMBER: 7805

STANDARD YIELD: 110%
M/MA CONTRIBUTION: 2
GRAIN CONTRIBUTION: 0
GTIN: 10075632078052
CASE DIMENSIONS: 17L x 13W x 11.4H
SHELF LIFE: 365 days
CASES/PALLET: 56

CASE WT: 30#
SERVING SIZE: 8-10 oz; total; 3 oz edible portion (5 wings)
DONATED FOOD/CASE: 27.39#
SERVINGS/CASE: 46-60
GR. WT.: 31.79#
PALLET: 8T x 7H
CASE CUBE: 1.48

BID DESCRIPTIONS

PIERCE Fully Cooked Wings. Produced from 100103. Allergens: N/A

PIERCE Fully Cooked Wings
1st and 2nd Sections

INGREDIENTS: Chicken Wings 1st And 2nd Sections, Water, Modified Food Starch, Sodium Phosphate, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Coated With: Modified Corn Starch, Modified Potato Starch, Tapicca Starch, Rice Flour, Tapicca Dextrin, Dehulled Corn Starch, Leavening Sodium Acid Pyrophosphate, Sodium Bicarbonate, Salt, Soybean Oil (As A Processing Aid), Guar Gum, Beta Carotene. Casing Set In Vegetable Oil.

Heating Instructions From Frozen: Convection: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 25 minutes. Conventional: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 30 minutes. Insert a meat thermometer into the thickest portion of the product. Cooked Heating until the Internal Temperature reaches 180°F.

DATE: 3/12/20

Camden Robbins, R.D., SNS
Camden Robbins, R.D., SNS Foodservice Prepared Foods Nutritionist

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Call 800.336.9876 or visit GoldKist.com
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: **GK ROASTED BONE-IN WING**  
Manufacturer: Pilgrim's Pride  
Code No.: 7805

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 Wing</td>
<td>8.9 oz.</td>
<td>X</td>
<td>24%</td>
<td>2.136</td>
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<td>(5 Wings)</td>
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A. Total Creditable M/MA Amount

*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>
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B. Total Creditable APP Amount

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.

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 8.05 oz. (5 Wings) (finished weight)

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 an 8.05 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 (2 CFR. Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.