## Chris P. Whole Grain Breaded Chicken Breast Fillet

## PROCESSOR NAME:

## PILGRIM'S PRIDE CORP. - PIERCE BRAND

| CODE NUMBER: | 7516 |
| :--- | :--- |
| STANDARD YIELD: | $121 \%$ |
| M/MA CONTRIBUTION: | 2 |
| GRAIN CONTRIBUTION: | 1 |
| GTIN: | 10075632075167 |
| CASE DIMENSIONS: | $17 \mathrm{~L} \times 13 \mathrm{~W} \times 11.4 \mathrm{H}$ |
| SHELF LIFE: | 365 days |
| CASES/PALLET: | 56 |


| CASE WT: | 30\# |
| :--- | :--- |
| SERVING SIZE: | $\frac{4 \text { oz. (1 patty) }}{24.76 \#}$ |
| DONATED FOOD/CASE: |  |
| SERVINGS/CASE: | $\frac{100-140}{32.02 \#}$ |
| GR. WT.: | $\frac{8 T}{} \times 7 \mathrm{H}$ |
| PALLET: | 1.48 |
| CASE CUBE: |  |

## BID DESCRIPTIONS



Fully-cooked, Whole Grain Breaded, Skinless and Boneless Breast Meat Whole Muscle Chicken Fillet. The approximate meat and grain credits per serving is: 1 piece provides 2 oz. equivalent M/MA and 1 oz eq. grain. 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 |
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Nutrient information for our product is based on the certified portion size as stated on the nutrition facts panel.
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Pilgrim's Pride Corp.<br>School Foodservice<br>1770 Promontory Circle,<br>Greeley, CO 80634-9039

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (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: Whole Grain Breaded Chicken Breast Fillet $\qquad$ Code No.: 7516

Manufacturer: Pilgrim's Pride Corporation
Serving Size 4 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 $\qquad$
(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: YesX_No_How many grams: $\mathbf{3}$
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group $H$ of noncreditable 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:

| Description of Creditable <br> Grain Ingredient* | Grams of <br> Creditable Grain <br> Ingredient per <br> Portion <br> 1 | Gram Standard of <br> Creditable Grain <br> per oz equivalent <br> (16g or 28g) <br> ( | Creditable <br> Amount |
| :---: | :---: | :---: | :---: |
| Whole wheat flour | 15.831594 | 16 | 0.98947 |
| Enriched wheat flour | 0.33788 | 16 | 0.0211 |
|  |  |  |  |
| Total Creditable Amount $\mathbf{3}^{\mathbf{3}}$ |  | 1.010 |  |
|  |  |  |  |

"Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% 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 oz .
Total contribution of product (per portion) 1.0 oz. equivalent
I certify that the above information is true and correct and that a 3.66 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.

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## Signature

Food Technologist
Title

Scott Sutton
Printed Name
$\frac{04 / 23 / 2019}{\text { Date }} \quad \frac{970.304 .7053}{\text { Phone Number }}$

1770 Promontory Circle,

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: Whole Grain Breaded Chicken Breast Fillet Code No.: 7516
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 <br> Ingredients per <br> Food Buying Guide (FBG) | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | FBG Yield/ <br> Servings <br> Per Unit | Creditable <br> Amount * |
| :--- | :---: | :---: | :---: | :---: |
| Chicken breast meat | 2.86 | X | $70 \%$ | 2.002 |
|  |  | X |  |  |
|  |  | X |  |  |
| A. Total Creditable M/MA Amount ${ }^{1}$ | X |  |  |  |

*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, <br> manufacture's name, <br> and code number | Ounces <br> Dry APP <br> Per Portion | Multiply | \% of <br> Protein <br> As-Is* | Divide by <br> $\mathbf{1 8} * *$ | Creditable <br> Amount <br> APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
|  | X |  | $\div$ by 18 |  |  |
| B. Total Creditable APP Amount ${ }^{1}$ |  |  |  |  | 0 |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to <br> nearest $1 / 4$ 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 0.25 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 4.0 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 4.0 _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.

$\overline{\text { Signature }}$

Scott Sutton
Printed Name

Food Technologist
Title
04/23/2019 970-304-7053
Date

