



792401 - Fully Cooked Whole Grain Whole Muscle Chicken Breast Chunks

Nutrition Facts

servings per container Serving size

(113g)

6%

6%

Amount per serving

Iron 1mg

Potassium 305mg

Calories	<u> 190</u>
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 470mg	20%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Suga	rs 0 %
Protein 20g	
Vitamin D 0mcg	0%
Calcium 19mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Product 5	pecij	Ica	tions	

GTIN Case Net Weight 00850495005871 32 pounds

Item UPC 850495005871 Case Dimensions 19 1/2 x 12 7/8 x 9 1/8

Shelf Life 365 days Cube 1.35 cubic ft.

Unit Size 8/4 pound bags Ti x Hi $7 \times 7 = 49$ cs per pallet

Case Gross Weight 34 pounds Servings 4.0 oz / 128 per case

Features & Benefits

- * 31.68 donated food pounds per case (White Meat)
- * 4 1.0 oz pieces = 4 oz serving
- * Provides 2.0 oz M/Ma and 1.0 oz Grain.
- * Smart Snack Compliant

Cooking Instructions

Conventional oven: Cook 18 min @ 400. Convection oven: Cook 18 min @ 350.

Please note: Cooking times may vary based on equipment.



BREADED FULLY COOKED

792401

CHICKEN BREAST CHUNKS

INGREDIENTS: Chicken breast meat with rib meat, water, salt, sodium phosphate, onion powder, garlic powder, modified corn starch.

BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, spices, sugar, oleoresin paprika, dried yeast, and garlic powder.

BATTERED WITH: Water, whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid). buttermilk blend (buttermilk, whey solids), salt, dextrose, citric acid, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), oleoresin paprika, and xanthan gum.

PREDUSTED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), leavening (sodium bicarbonate, monocalcium phosphate, sodium acid pyrophosphate), salt, spices, corn starch, garlic powder, and oleoresin paprika. Breading is set in vegetable oil.

CONTAINS: WHEAT, MILK

NET WT: 32 LBS

00850495005871

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 18 MIN @ 400. CONVECTION OVEN 18 MIN @ 350

PACKED BY GOLD CREEK FOODS, GAINESVILLE, GA 30504





KEEP FROZEN

🥍 🥍 Jack Crawford, Director 10/10/2024

Formulation Statement for Documenting Grian 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 the previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2014) 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 FC Chicken Chunk					•	CODE NO:	<u>/92</u>	401	
MANUFACTURER	Gold Creek				SERVIN	G SIZE	4.0	_oz		
I. Does the product mee	et the Whole Grain-Rich Criteria:			YES	X	NO				
(Refer to SP 30-2012 Gra	in Requiren	nents for the N	lational Sc	hool Lunch	Program and	d School Brea	kfast Progra	am)	_	
II. Does the product con	tain non cr	editable grains	:	YES		NO	х	How man	y grams	
(Products with more t	han 0.24 o	z equivalent (or 3.99 g	rams for G	roups A-G	or 6.99 gran	s for Grou	p H of no	n	
creditable grains may	not credit	towards the	grain req	uirements	for school	meals)				
III. Use Policy Memor	andum SP	30-2012 Grai	n Require	ements for	the Nation	nal School Lu	nch Progra	am and So	:hool Break	cfast
Programs: Exhibit A to	determin	e if the produ	ict fits in	to Groups A	A-G (baked	goods), Gro	up H (cere	al grains)	or Group I	
(RTE breakfast cereals). (Differe	nt methodolo	gies are o	applie to co	alculate sei	rvings of gra	in compon	ent based	d on credito	able
grains. Groups A-G us	se the stan	dard of 16 gr	ams cred	litable grai	n per oz eq	: Group H us	es the star	ndard of 2	28 grams	
creditable grain per o	z eq: and G	iroup I is repo	orted by v	volume or v	weight)					
Indicate to which Exhi	bit A Grou	p (A-I) the Pr	oduct Be	longs:		Α				
Description of Credita	hla Grain	Grams of	Creditab	le Grain	Gram St	andard of Cr	editable	Cradi	itable Amo	unt
Ingredient	ible Grain	Ingredie	ent per Po	ortion	Grain pe	er oz eq (16g	or 28g)	Credi	A+B	unt
ingredient			Α			В			A10	
Whole Grain Fl	our		8.94			16			0.56	
Enriched Flou	ır		7.09			16			0.44	
									1.00	
Total Creditable Amou	ınt Whole	Grain				-				
							'			
Total weight (per port	ion) of pro	duct as purch	nased		4	OZ				
Total contribution of p	product (pe	er portion)		1.00	oz equival	lent				
I certify that the above	e informat	ion is true an	d correct	and that a	1	4	ounce port	tion of thi	is product (ready
for serving) provides	1	oz equivalen	t Grains.	I further o	ertify that	non credital	ole grains a	are not ab	ove 0.24 o	z eq
per portion. Products	with more	than 0.24 oz	z equivale	ent or 3.99	grams for	Groups A-G	or 6.99 gra	ms for G	roup H of	
non creditable grains	may not cr	edit towards	the grain	n requirem	ents for sch	nool meals				
flot Bell										
This rank	\sim					Diro	ctor of R&	n		
Cignoture			Title							
Signature					Title					
	_									
	l L. Bradbe	rry		ī	10.10.24					
Printed Name Date										

Phone Number

678-928-7031

Product Formulation Statement (Product Analysis for Meat/Meal Alternate(M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead by an official company representative.

following information of	n letternead	i by an official company	representat	ive.					
PRODUCT NAME	Whol	e Grain Chicken Breast (Chunk	-	CODE NO	<u>792</u>	401		
MANUFACTURER:		Gold Creek	CASE	PACK	COUNT	PORTION	SIZE		
•			-	32 lb	8/4	512	4.00	1.00	
I. MEAT/MEAT ALTERNA Please fill out the chart		termine the creditable a	amount of M	leat/Meat A	lternate				
Description of Cred									
·	gredients per Food Buying Guide		Ounces per Raw Portion of Creditable Ingredient		FBG Yield/Servings per Unit Creditable A			Amount*	
Chicken Breast N	1eat	2.87		Х	0	0.7 2.01			
				Х	0	.7	0.0	0.00	
	A. Tota	l Creditable M/MA						2.01	
*Creditable amount - N	lultiply ound	ces per raw portion of c	reditable ing	redient by t	he FBG Yield	Information	1		
II. Alternate Protein Pro If the product contains A must provide document Description of APP, Mar	APP, please t ation as des		for each AP	P used. % of	I		PP is used, yo		
name and code number		Portion	Multiply	Protein As- Is*	Divide by 18**		APP***		
			Х		1	18	0.0	0	
			Х		1	L8	0.0	0	
	B. Total C	reditable APP Amount					0.0	0	
C. TOTAL CREDIT	ABLE AMOU	JNT (A+B round down t	o nearest 1/	4 oz)			2		
*Percent of Protein As-li **18 is the percent of protein and the second of the second	otein when f APP equal t must be ro round dow	fully hydrated s ounces of Dry APP mu ounded down to the nea n in Box A (Total Credit	Iltiplied by the arest 0.25 oz	ne percent o	und up. If yo	ou are credit	ing M/MA an	ıd	
Total weight (per portio	n) of produc	ct as purchased	4	oz					
Total creditable amount (Reminder: Total credita	-		2 than the to	oz tal weight of	product)				
I certify that the above i serving contains		is true and correct and oz equivalent meant/m		4 e when prep			product (readinos	dy for	
I further certify that any 220, 225, 226, Appendix						gulations (7	CFR Part 210	,	
Slow Belling				Director of R&D					
Signature				Title					
Phil L. Br	Phil L. Bradberry 10			10.24	_		8-7031		
rinted Name Date			Phone Number						