



PREMIUM ARTISAN WHOLE GRAIN BREADED WHOLE MUSCLE BONELESS CHICKEN WING/BREAST CHUNK, FULLY COOKED

Brand: Rich Chicks
MFG SKU: 23415
Case GTIN: 10850002285175
Origin: Product of USA
Allergens: Wheat
Shelf Life: 540 Days
Code Dating: Julian
Kosher: No
Serving Size: 4.08 oz
Servings Per Case: 78
Meat/Grain Equivalency: 2 M/MA, 1 GRAIN
Case Pack: 4/5 LB PG
Case Wt. (Net/Gross): 20 LBS Net / 21.5 LBS Gross
Case Cube: 1.01 (cu.ft.)
Case Dim: L: 18.63 W: 9.13 H: 10.31
Pallet Config.: 10 x 7 = 70 Cases/Pallet
Storage Temp: Frozen < 0 Deg. (F) / -17.8 Deg. (C)



Bid Specifications:

Fully Cooked Whole Grain Breaded Chicken Breast Chunks (Boneless Wings) produced from USDA Commodity Graded White Whole Muscle Chicken. No ground or mechanically formed products permitted. No ISP, TVP or APP products permitted. No Soy, Egg, Dairy Products, or Phosphates allowed. Breeding must be modified crumb style breading for extended holding times and enhanced texture. Product to provide zero grams of trans fats and no more than 330mg of Sodium. Product is Smart Snack Compliant. Commodity Processed finished product return ratio must provide a minimum of three times more all white product than all dark product. Four Boneless Breast Chunks (4.08oz.) to provide 2 ounces Meat/Meat Alternate and 1 grain serving. Product is manufactured and packed in a Nut and

Heating Instructions:

ENGLISH: Recommended Heating Instructions: (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. For Best Results: Do NOT use parchment paper. Appliances may vary. Targeted temperature is 165°F | Convection Oven - 100% Fan Speed: Bake at 375° for 11-13 minutes | Combi Oven - Convection Mode - 100% Fan Speed with 100% Steam: Bake at 375° for 11-13 minutes | Conventional Oven: Bake at 375° for 13-15 minutes | Suggested Holding Times: Hold at 150° for 1.5-2 hours.

SPANISH: Instrucciones de calentamiento recomendadas: (No descongelar | Preparar desde congelado.) Coloque el producto congelado en una sola capa sobre una bandeja para hornear | Para obtener los mejores resultados: No utilice papel pergamino. Los electrodomésticos pueden variar. La temperatura interna objetivo es 165°F (74°C) | Horno de convección - Velocidad del ventilador al 100%: Hornear a 375°F (190°C) durante 11-13 minutos | Horno combinado - Modo de convección - Velocidad del ventilador al 100% con vapor al 100%: Hornear a 375°F (190°C) durante 11-13 minutos | Horno convencional: Hornear a 375°F (190°C) durante 13-15 minutos | Tiempos de espera sugeridos: Mantener a 150°F (65°C) durante 1.5-2 horas

Nutrition Facts table with columns for Amount Per Serving and % Daily Value. Key values include 214 Calories, 6.8g Total Fat (10%), 41mg Cholesterol (14%), 330mg Sodium (12%), 15g Total Carbohydrate (5%), and 20g Protein.



23415

FULLY COOKED WHOLE GRAIN BREADED BONELESS CHICKEN BREAST CHUNK WITH RIB MEAT

INGREDIENTS: Chicken Breast with Rib Meat, Chicken Protein Solution (Water, Chicken Protein), Water, Seasoning (Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Corn Starch, Chicken Broth, Onion Powder, Garlic Powder, Natural Flavor, Sodium Bicarbonate, Spices Including Celery Seed), Isolated Oat Product, Salt. BREADED WITH: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Wheat Gluten, Salt, Yellow Corn Flour, Rice Starch, Chicken Protein Solution (Water, Chicken Protein). Contains Less Than 2% of: Leavening (Cream of Tartar, Sodium Bicarbonate), Corn Starch, Extractives of Paprika, Spices Including Celery Seed, Onion Powder, Garlic Powder, Dextrose, Sodium Bicarbonate, Yeast, Yeast Extract, Ascorbic Acid, Cellulose Gum, Breading Set in Vegetable Oil.

CONTAINS: WHEAT

Recommended Heating Instructions: (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. For Best Results: Do NOT use parchment paper. Appliances may vary. Targeted temperature is 165°F | Convection Oven - 100% Fan Speed: Bake at 375° for 11-13 minutes | Combi Oven - Convection Mode - 100% Fan Speed with 100% Steam: Bake at 375° for 11-13 minutes | Conventional Oven: Bake at 375° for 13-15 minutes | Suggested Holding Times: Hold at 150° for 1.5-2 hours.

NET WT. 20 LBS
KEEP FROZEN



DISTRIBUTED BY: RICH CHICKS, LLC 4276 N. TRACY BLVD. TRACY, CA 95304



CN Label: No

SIGNED LETTER OF MEAT AND GRAIN EQUIVALENCY AVAILABLE UPON REQUEST

Smart Snack Compliant: Yes

Product is manufactured and packed in a Nut and Peanut Free facility. See listed allergens above top left

Signature: [Signature]
Print: Paul Byrd
Title: Sr. Vice President
Date: 10/1/2024
Specifications are subject to change.



Food and Nutrition Service

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators 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.

Product Name: FC Portioned WG Breaded Boneless Chicken Breast Chunks Code No.:23415

Manufacturer: Rich Chicks LLC Serving Size: 4.08 oz (raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes x No

II. Does the product contain non-creditable grains? Yes X No How many grams? 5.62 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).

Indicate which Exhibit A Group (A-I) the product belongs: a

Table with 4 columns: DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*, GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION¹, GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g)², CREDITABLE AMOUNT. Row 1: Whole grains + Enriched Grains, 19.59, 16, 1.00. Total Creditable Amount³: 1.00

* Creditable grains vary by Program. See the FBG for specific Program requirements. ¹ (Serving size) X (% of creditable grains in formula); 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 4.08 oz

Total contribution of product (per portion) 1.00 oz eq

I certify that the above information is true and correct and that a 4.08-ounce portion of this product (ready for serving) provides 1.00 oz eq grains. I further certify that non-creditable grains are not above 0.24 oz eq per portion.

Courtney Blinn Signature Printed Name Courtney Blinn

Commodity Coordinator Title 08/06/2024 Date (678) 313 - 1466 Phone Number



Food and Nutrition Service

Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs

Program operators 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.

Product Name: FC Portioned WG Breaded Boneless Chicken Breast Chunks

Code No.: 2 3 4 1 5

Manufacturer: Rich Chicks LLC.

Serving Size: 4.08 oz

I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	CREDITABLE AMOUNT A x B
Chicken Breast with Rib meat	2.88	x	0.70	2.00
		x		
		x		
C. Total Creditable Meats Amount⁵				2.00

¹ FBG yield = Additional Information column.

II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD ² E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount⁵						

² FBG yield = Servings per Purchase Unit column.

III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS ³ I	DIVIDE ⁴	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount⁵					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz)⁵					2.00

³ Attached documentation provides % of Protein As-Is.

⁴ 18 is the percent of protein when fully hydrated.

⁵ Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G, and J.

Total weight (per portion) of product as purchased 4.08oz

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 2.00 oz

I certify that the above information is true and correct and that a 4.08 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 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Courtney Blinn
Signature

Courtney Blinn
Printed Name

Commodity Coordinator
Title

08/06/2024 (678) 313-1466
Date Phone Number