



PRODUCT CODE: 16660100928 **GTIN CODE:** 00023700039002

Cook Method

Bake

Convection

- Made with No Artificial Colors or Flavors & No Preservatives
- Available for commodity reprocessing - USDA 100103
- All dark meat to help keep commodity pounds in balance
- CN portion is 1 drum = 2 m/ma & .75 oz. grain
- Classic breeding profile that kids love and goes great with a variety of dishes

Chicken drumsticks, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), contains 2% or less of the following: brown sugar, canola oil, carrot powder, citric acid, extractives of paprika and turmeric, garlic powder, leavening (sodium acid pyrophosphate, sodium bicarbonate), leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), maltodextrin, modified food starch, modified wheat starch, natural flavor, onion powder, salt, sodium phosphates, spices (including celery seed), vegetable stock (onion, celery, carrot), wheat gluten, whole grain yellow corn flour, yeast extract. Breeding set in vegetable oil.



Serve stand alone or with a dipping sauce.

SHELF LIFE	STORAGE	TEMP MAX	TE
365 Days	Frozen	0 °F	0 °

Bake:

Appliances vary, adjust accordingly. Conventional Oven oven to 375°F. From frozen, place pieces in a single layer parchment paper lined sheet pan or on a wire rack sprayed with cooking oil. Heat for 35-40 minutes. For best performance in a convection oven, use a wire rack, above 140°F in a dry environment.

Allergens


Wheat

NUTRITION

Nutrition Facts

ABOUT 92 Servings Per Container

Serving Size 94g

Amount Per Serving

Calories

220

Daily Value % *

Total Fat 13g

17%

Saturated Fat 3g

15%

Trans Fat 0g

Polyunsaturated Fat 5g

Monounsaturated Fat 4g

Cholesterol 60mg

20%

Sodium 530mg

23%

Total Carbohydrate 6g

2%

Dietary Fiber 1g

4%

Total Sugars 0g

Includes 0g Added Sugars

0%

Protein 19g

38%

Vitamin D 0 mcg

0%

Calcium 14 mg

2%

Iron 1 mg

8%

Potassium 310mg

6%

*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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

Convection:

Appliances vary, adjust accordingly. Convection Oven Preheat to 350°F. From frozen, place pieces in a single layer on paper lined sheet pan or on a wire rack sprayed with oil. Bake for 25-30 minutes. For best performance hold on a wire rack, uncovered, above 140°F in a dry heat environment.

Packaging information

MASTER CASE

Gross Weight	32.1127 lbs
Net Weight	29.64 lbs
Cube	1.7796 ft3
Length	23.5 in
Height	8.375 in
Width	15.625 in

PALLET

TI	5
HI	8

More about this item

Add some kid-friendly excitement to the menu with Tyson Cooked Breaded Chicken Drumsticks. Made with No Artificial Flavors & No Preservatives, this commodity eligible product extends your dollars further and provides you with a delicious menu option.



Tyson Product Formulation Statement

Product Name: Fully Cooked Breaded Chicken Drumsticks Code No: 16660100928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: 29.64 LB / 72-113 / 1 (5.15 oz.) Drumstick

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

	Description of Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield	Creditable Amount *
Chicken	DRUMSTICK W/BONE W/SKIN	4.0917107	X	0.49	2.00493824
Total					2.00493824

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

Total weight (per portion) of product as purchased 5.15 oz.

Total creditable amount of product (per portion) 2.00 oz.

(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 5.15 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.

Tammy Roughton

Nutrition Specialist

Signature

Title

Tammy Roughton

6/13/2023

childnutrition@tyson.com / (479)290-4941

Printed Name

Date

Email / Phone Number

Tyson Foods, Inc. complies with all federal labeling and ingredient identification regulations and has prepared this statement to the best of its ability and knowledge in light of the regulations in effect as of the date this form was executed.

Products and ingredients do change. The user should always review Product Formulation Statements (PFS) for currency and request updated PFS as needed.



Formulation Statement for Documenting Grains in School

Product Name: Fully Cooked Breaded Chicken Drumsticks Code No: 16660100928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: 29.64 LB / 72-113 / 1 (5.15 oz.) Drumstick

I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No

(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 X No How many grams: 0.39 g

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, Group H or Group I. (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grains 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 which Exhibit A Group (A-I) the Product Belongs: B

	Description of Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount *
Grains	WG Batter Type Coating	0.76	1	0.75
Total Creditable Amount				0.7500000

¹ (Portion Size) ÷ (Exhibit A weight for one oz eq)

² 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 5.15 oz.

Total creditable amount of product (per portion) 0.75 oz.

I further certify that the above information is true and correct and that a 5.15 ounce portion of this product (ready for serving) provides 0.75 oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Nutrition Specialist

Signature

Title

Tammy Roughton

6/13/2023

childnutrition@tyson.com / (479)290-4941

Printed Name

Date

Email / Phone Number

Tyson Foods, Inc. complies with all federal labeling and ingredient identification regulations and has prepared this statement to the best of its ability and knowledge in light of the regulations in effect as of the date this form was executed.

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NO
ARTIFICIAL
COLORS OR FLAVORS
& NO PRESERVATIVES

666010
16660100928

FULLY COOKED BREADED CHICKEN DRUMSTICKS



INGREDIENTS: Chicken drumsticks, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), contains 2% or less of the following: brown sugar, canola oil, carrot powder, citric acid, extractives of paprika and turmeric, garlic powder, leavening (sodium acid pyrophosphate, sodium bicarbonate), leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), maltodextrin, modified food starch, modified wheat starch, natural flavor, onion powder, salt, sodium phosphates, spices (including celery seed), vegetable stock (onion, celery, carrot), wheat gluten, whole grain yellow corn flour, yeast extract. Breading set in vegetable oil.

CONTAINS: WHEAT.

PREPARATION INSTRUCTIONS: Appliances vary, adjust accordingly.
CONVECTION OVEN: Preheat oven to 350°F. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Heat for 25 - 30 minutes.
CONVENTIONAL OVEN: Preheat oven to 375°F. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. Heat for 35 - 40 minutes.
For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.

LL#11736968
DISTRIBUTED BY: TYSON FOODSERVICE, SPRINGDALE, AR 72762 USA 800-233-6332
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KEEP FROZEN

NET WT. 29.64 LBS.

Nutrition Facts

About 92 servings per container
Serving size 1 Piece (94g)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 13g	17%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 530mg	23%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 19g	38%

Vit. D 0mcg 0% • Calcium 14mg 2%
Iron 1mg 8% • Potas. 310mg 6%

*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.



666010
16660100928

FULLY COOKED BREADED CHICKEN DRUMSTICKS



000 23700 03900 2



Premium Creamy Mac & Cheese (Elbow) (WGR)

JTM Item Number: 5768

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.10	100.00
Servings Per Case	80	136
Calories (kcal)	317	187
Protein (g)	15	9
Carbohydrates (g)	28	16
Dietary Fiber (g)	2	1
Total Sugar (g)	3	2
Added Sugar (g)	0	0
Fat (g)	16	9
Saturated Fat (g)	8.9	5.26
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	46	27
Vitamin D (mcg)	0	0
Calcium (mg)	368	216
Iron (mg)	1	1
Potassium (mg)	653	384
Sodium (mg)	781	459

Product Specifications

UPC (GTIN)	00049485057680
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.440
Case Width	11.810
Case Height	6.880
Case Cube	0.730
TixHi	10x7
Shelf Life	548

Product Title

MACARONI & CHEESE
Meets Child Nutrition Program Requirements for Grains in School Meals

Ingredients

WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), COOKED MACARONI (macaroni [whole durum wheat flour, enriched semolina (semolina, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), contains 2% or less of egg white, glycerol monostearate], water), CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, NONFAT DRY MILK, CHEESE FLAVOR (whey, cheddar cheese [milk, cheese cultures, salt, enzymes], buttermilk solids, butter), BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES.

CN Statement: CN ID Number:

Allergens

Milk, Egg, Wheat

Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

May 27, 2024



CORPORATE OFFICE
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**PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
VEGETABLE COMPONENT SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)**

Product Name: Macaroni & Cheese Code Number: 5768

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 lb/cs, 6 - 5 lb bags, 6 oz portion

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
PROCESS CHEESE	1.8132	x	100%	1.8132
		x		
		x		
A. Total Creditable Amount¹				1.8132

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
NONFAT DRY MILK	0.0907	x	31	18	0.1562
CHEESE FLAVOR	0.0604	x	18	18	0.0604
		x			
B. Total Creditable Amount¹					0.2166
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					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.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)

(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 **How many grams:** 3.40

(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 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: H

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
DRY WGR MACARONI	28.93	28	1.0332
Total Creditable Amount			1.00

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 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 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.

IV. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (Quarter cups)	
			X			
			X			
			X			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<div><div>¹ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</div><div><div><div>■ Vegetables and vegetable purees credit on volume served.</div><div>■ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</div><div>■ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</div><div>■ School food authorities may offer any vegetable subgroup to meet the total weekly</div></div></div></div> <td>Total Cups Beans/Peas (Legumes)</td> <td></td>					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	

<p>requirement for the additional vegetable subgroup.</p> <ul style="list-style-type: none"> Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 6.00 ounce serving of the above product contains N/A cup(s) of N/A vegetables.
(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ½ Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = ¾ Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ¾ cup but a result of 1.0 equals 1 cup

Total weight (per portion) of product as purchased: 6.00

I certify that the above information is true and correct and that a 6.00 ounce serving of the above product contains. 2.00 ounces of equivalent meat alternate and n/a cup(s) n/a vegetable and 1.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier

Vice President of Education Sales

Signature

Title

Brian Hofmeier

7/1/22

800-626-2308

Printed Name

Date

Phone Number