2024-2025 SCHOOL YEAR FACT SHEET

615300 GOLD KIST® **BREADED NUGGET**



PILGRIM'S® PRIDE COR	P. – Gold Kist® Brand
CODE NUMBER:	615300
M/MA CONTRIBUTION:	2
GRAIN CONTRIBUTION:	1
CALORIES	190
SODIUM	390mg
GTIN:	10075632153001
CASE DIMENSIONS:	17L x 13W x 11.43"H
SHELF LIFE:	365 days
CASE/PALLET:	56
CASE WT:	30 LBS
SERVING SIZE:	5 Pieces
DONATED FOOD/CASE:	18.08
SERVINGS/CASE:	156
GR. WT:	31.87 LBS
PALLET (TxH):	8 x 7
CASES CUBE:	1.48

Whole grain, homestyle breaded, fully-cooked chicken nuggets produced from USDA 100103 natural proportion white and dark meat commodity chicken with isolated soy protein. Nuggets to be batter breaded with whole grain wheat flour homestyle breading. Serving size five nuggets @ 0.608 oz. each. One serving provides 2 oz equivalent meat/ meat alternate and 1 oz equivalent grains. **CONTAINS: SOY, WHEAT,**





Fully Cooked Copy Not For Documenting Federal Meal Pattern Requirements WHOLE GRAIN HOME-STYLE BREADED CHICKEN NUGGETS

NUGGET SHAPED CHICKEN PATTIES

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INGREDRTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Solum See Sait (Sea Sait, Potassium Chioride, Rice Flour), Sodium Phosphates, V
pepper, Onion Power, Garlie Power, Breaked Witt: Whole Wheat Flour, Enriched Wheat Flour (Enriched Whit Niacin, Reduced Ion, Thiamine Monoritrate
Riboltavin, Folic Acid), Sait, Sugar, Leavening (Sodium Acid Prophosphate), Sodium Bicarbonate), Spice, Accortic Acid (Vatarino T), Destrose, Garlie Power,
Extractive Of Paprika, Batterd Witt: Whater, Whole Wheat Flour, Modified Corn Starch, Sugar, Sait, Choino Powder, Leavening (Calcium Acid Pyrophosphate)
Monocalatum Phosphates, Sultavin Witt: Whater, Whole Wheat Flour, Modified Corn Starch, Sugar, Sait, Choino Powder, Leavening (Calcium Acid Pyrophosphate)
Monocalatum Phosphates, Sultavin Witt: Whater (Noice Nede Acid), Kastin Chi (Vatarino T), Natural And Artificial Flovors, Leater Kolet, Kastine Veriter, Hold (Vatarino C), Natural And Artificial Flovors, Leater Kolet, Kastine Flour, Modified Corn Starch, Saith Witt: Whate Hower, Elicit (Vatarino C), Natural And Artificial Flovors, Leater Acid, Kastine Flover, Kastine Veriter, Veriter Witt: Whole Wheat Flour, Bichard Witt, Michae Riberd, Batter Witt: White Wheat Flour, Bichard Net, Reduced Inton, Starch, Saith Chino Powder, Ratifica Flover, Leater Acid, Kastine Veriter, Witti Natari, Reducetter, Index Kastine, Reducetter, Pole Network, Mattaria Artan, Fatterian, Fatterian

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered or 30 minutes. Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 14 minutes. Fully heat produ o a minimum internal temperature of 165°F. Applances vary, adjust heat times accordingly.

Pilgrim's DISTRIBUTED BY: Pilgrim's Pride Corporation 1770 Promontory Circle, Greeley, CO 80634 800-321-1470 © Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation Product of USA



615300



*The % Daily Value (DV) 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.

*Above Nutrition Facts information for product 615300 is based on the serving size stated on the attached Product Formulation Statement to provide stated equivalencies.



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GOLD



Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9034



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: CN WG GOLDEN BREADED NUGGETS FC Code No.: 615300

Manufacturer: <u>Pilgrim's Pride</u> Case/Pack/Count/Portion/Size: <u>30 lb. case/ 3.04 oz.</u> I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless Chicken Meat	1.4377 (5 pc)	X	70%	1.0064
		X		
		X		
		X		
A. Total Creditable M/MA Amou	int ¹			1.0064

*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, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-ls*	Divide by 18**	Creditable Amount APP***
Isolated Soy Protein	0.2076	X	87.5	÷ by 18	1.0093
		X			
		X		÷ by 18	
and the second s	-	X		÷ by 18	
B. Total Creditable APP Amo	unt ¹		-		2.0157
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B ro	ounded down	i to		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. 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 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 3.04 oz. 5 pc. / serv.

Total creditable amount of product (per portion) <u>2.0</u> (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 3.04 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.

Elizabeth Droy	Food Technologist		
Signature	Title		
Elizabeth Drey	11.01.23	970-347-5546	
Printed Name	Date	Phone Number	



Pilgrim's Pride Corp. School Foodservice 1770 Promontory Circle, Greeley, CO 80634-9034



Formulation Statement for Documenting Grains 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 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: CN WG GOLDEN BREADED NUGGETS Code No.: 615300

Manufacturer:	Pilgrim's Pride Corporation	Serving Size: 3.04 oz.
	and an other states and the	(Raw dough weight may be used to calculate creditable grain amount)

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: 1.04g

(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 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:

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
Whole wheat flour	15.0372	16	0.9398
Enriched wheat flour	1.1098	16	0.0693
A CONTRACTOR OF THE OWNER OF THE			1.0091
Fotal Creditable Amount	3		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.

³Total 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 <u>3.04 oz.</u> Total contribution of product (per portion) <u>1.0</u> oz equivalent

I certify that the above information is true and correct and that a 3.04 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.

angaun ang	Food Technologist		
Signature	Title		
Elizabeth Drey	11.01.23	970-347-5546	
Printed Name	Date	Phone Number	