

2024-2025 SCHOOL YEAR FACT SHEET

665400 | GOLD KIST®
BREADED PATTY

**GOLD
KIST®
CHICKEN**

PILGRIM'S® PRIDE CORP. – Gold Kist® Brand

CODE NUMBER:	665400
M/MA CONTRIBUTION:	2
GRAIN CONTRIBUTION:	1
CALORIES	190
SODIUM	390mg
GTIN:	10075632654003
CASE DIMENSIONS:	19.5L x 13W x 11.25"H
SHELF LIFE:	365 days
CASE/PALLET:	49
CASE WT:	30 LBS
SERVING SIZE:	1 Piece
DONATED FOOD/CASE:	18.08
SERVINGS/CASE:	156
GR. WT:	31.95 LBS
PALLET (TxH):	7 x 7
CASES CUBE:	1.68

Whole Grain Homestyle Breaded fully-cooked CN labeled Chicken Patty produced from USDA 100103 natural proportion white and dark meat commodity chicken with isolated soy protein. One patty provides 2 oz. meat/meat alternative and 1 grain serving. Product to provide zero grams trans fats.

CONTAINS: SOY, WHEAT



Nutrition Facts

156 servings per container
Serving size 1 Piece

Amount per serving
Calories 190

	% Daily Value*
Total Fat 9g	11%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2.5g	
Cholesterol 35mg	12%
Sodium 390mg	17%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	6%
Total Sugars less than 1g	
Includes less than 1g Added Sugars	1%
Protein 15g	

Vit D 0.1mcg 0% • Calcium 20mg 2%
Iron 1.6mg 8% • Potas. 210mg 5%

*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.

**GOLD
KIST
CHICKEN**

Fully Cooked Copy Not For Documenting Federal Meal Pattern Requirements

665400

WHOLE GRAIN HOME-STYLE BREADED CHICKEN PATTIES

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Spice, Ascorbic Acid (Vitamin C), Dextrose, Garlic Powder, Extractives Of Paprika. **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Sugar, Salt, Onion Powder, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Garlic Powder, Chicken Broth, Maltodextrin, Dextrose, Yeast Extract, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Ascorbic Acid (Vitamin C), Natural And Artificial Flavors, Lactic Acid, Extractives Of Paprika. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Maltodextrin, Ascorbic Acid (Vitamin C), Natural And Artificial Flavors, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Lactic Acid, Extractives Of Paprika. **Breading Set In Vegetable Oil.**
CONTAINS: SOY, WHEAT

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 30 minutes. Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 12 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.



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(01)10075632654003

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Approved 11/01/2023

Pilgrim's®
Foodservice



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 Home-Style Breaded Chicken Patty Code No.: 665400

Manufacturer: Pilgrim's Pride Corporation Serving Size 3.05 oz.
 (Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 No **How many grams: 0.96**
(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: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	14.934	16	0.933
Enriched Wheat Flour	1.0961	16	0.0685
			1.001
Total Creditable Amount³			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 3.05 oz.
 Total contribution of product (per portion) 1.00 oz. equivalent

I certify that the above information is true and correct and that a 3.05 ounce portion of this product (ready for serving) provides 1.00 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.

Elizabeth Drey
 Signature

 Elizabeth Drey
 Printed Name

Food Technologist
 Title

 11.01.23 970-347-5546
 Date Phone Number



Pilgrim's Pride Corp.
School Foodservice
 1770 Promontory Circle,
 Greeley, CO 80634-9039



**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: WG Home-Style Breaded Chicken Patty Code No.: 665400
 Manufacturer: Pilgrim's Pride Corporation Serving Size: 3.05 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
Boneless Chicken Meat w/ Skin	1.4417	x	70%	1.0092
		x		
		x		
C. Total Creditable Meats Amount⁵				1.0092

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						0.00

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
isolated Soy Protein	0.2082	x	86	÷ 18	0.9948
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount⁵					0.9948
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.

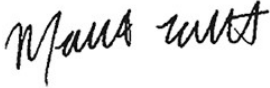
⁵ Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G, and J.

Total weight (per portion) of product as purchased 3.05 oz.

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

I certify that the above information is true and correct and that a 3.05 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.



Signature

Associate Food Technologist

Title

Modesta Everett

Printed Name

07/01/2024

Date

(970) 506-7485

Phone Number



APP Letter SUPRO® 248, 10000768

This memo is to confirm that SUPRO® 248, 10000768 manufactured by IFF Nourish (Solae, LLC) meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.

2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS for SUPRO® 248, 10000768 is 1.0. Method to calculate is as follows:

- *Determine protein content.*
- *Determine essential amino acid (EAA) content.*
- *Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).*
- *The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).*
- *Determine digestibility (97% for our soy proteins).*
- *Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility (1.04 x 0.97 = 1.0). Scores over 1.0 are rounded down to 1.0.*

3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO® 248, 10000768 is 3.77 parts water to 1 part SUPRO® 248, 10000768 to achieve 18% protein by weight.

4) The protein content of SUPRO® 248, 10000768 is 86% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

THIS DOCUMENT EXPIRES February 13, 2026.

Regards

A handwritten signature in blue ink, appearing to read 'Johnathan Kokoski', is written over a light blue horizontal line.

Johnathan Kokoski Manager, Global Quality Management Systems IFF Nourish