

PRODUCT CODE: 62005



DESCRIPTION: Fully Cooked Grilled
Chicken Breast Filet

CHILD NUTRITION: CN # N/A
SERV SIZE 3.00 oz
M/MA 2.00
GRAIN 0.00

M/MA and Grain Equivalent Based on FNS/AMS Requirements

NUTRITIONAL FACTS:

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	85.05	100	Saturated Fat (g)	1.72	2.02
Calories (kcal)	122.68	144.24	Trans Fatty Acid (g)	0	0
Calories from Fat (kcal)	46.52	54.7	Cholesterol (mg)	94.53	111.14
Protein (g)	17.64	20.74	Vitamin A - IU (IU)	257.82	303.14
Carbohydrates (g)	1.5	1.76	Vitamin C (mg)	0.52	0.61
Dietary Fiber (g)	0.03	0.04	Calcium (mg)	11.69	13.74
Total Sugars (g)	0	0	Iron (mg)	1.55	1.82
Fat (g)	5.17	6.08	Sodium (mg)	236.34	277.88

ALLERGENS: Soy

QUALITY CONTROL VARIABLES:
 Approx Pc Wt: 3.00 oz Serving Size: 3.00 oz
 Approx Pc Wt Range: 2.75-3.25 oz Approx Pc Per Serving: 1
 Approx Pc Ct Per Case: 49-58 Approx Servings/ Case: 49-58

PACKAGING AND HANDLING INFORMATION:
 Net Weight: 10 lb Tare Wt: 0.72 lb
 Packaging Description: 2/5 lb bags Gross Wt: 10.72 lb
 Pouches/Boxes: NO Case Dim: 15 7/8 x 9 7/8 x 6 3/4
 Code Date: Julian Date Cube: 0.58
 Handling: Keep Frozen Shelf Life: 12 Months

PALLETIZING INFORMATION
 Pallet Quantity: 12 Cases/Layer: 12 Layers/Pallet: 10
 Column Stack 1st 3 layers/Interlock remaining layers.



62005

**FULLY COOKED
"GRILLED" CHICKEN BREAST FILET
WITH RIB MEAT**

Ingredients: Chicken Breast with Rib Meat, Water, Seasoning: [Hydrolyzed Soy Protein, Salt, Dextrose, Sodium Phosphate, Chicken Flavor (Chicken Meat, Hydrolyzed Soy Protein, Autolyzed Yeast Extract, Flavor, Salt, Chicken Fat), Spice, Garlic and Onion Powder, Disodium Inosinate, Extractives Of Paprika], Modified Food Starch.

CONTAINS: SOY

HEATING INSTRUCTIONS: CONVENTIONAL OVEN:
 14 to 16 minutes at 375°F. Turn product after 6 minutes.
CONVECTION OVEN: 13 to 15 minutes at 375°F, Turn Product after 6 minutes.



INNER INDIVIDUAL PACKAGES
NOT LABELED FOR SALE

KEEP FROZEN

DISTRIBUTED BY:
PRO VIEW FOODS, LLC
GAINESVILLE, GA 30501



NET WT. 10 LBS.

Phil L. Bradberry
Phil L. Bradberry

Date: 5.19.14

Rev #: 1