

Signature

Printed Name

Karen Shank, MS, RDN

Tyson Product Formulation Statement

Manufa	cturer: Tyson Foods, INC	Case/Pa	ack/Count/Portion/Size:	/ 745 / 5 (0	0.7 oz.) Chu	nk		
	i/Meat Alternate ill out the chart below to determine the creditable	amount of Mea	at/Meat Alternate					
	Description of Food Buying Guide		Ounces per Raw Portion of Creditable Ingredient			Multiply	FBG Yield	Creditable Amount *
Chicken BONELESS CHICKEN W/SKIN IN NATURAL PROPORTION		URAL	0.2075688		2	K	0.70	0.14529816
Total		'						0.14529816
If the pridescribe	rnate Protein Product (APP) oduct contains APP, please fill out the chart below ed in Attachment A for each APP used.	v to determine	1	f APP. If AF	1			I
	Description of APP , Manufacture 's name , and Code Number	Soy Type	Ounces Dry APP Per Portion	Multiply	% of Prot As-Is *	ein Div	ride by * *	Creditable Amount APP * * *
APP	Arcon T 158-171, ADM	Concentrate	0.0525780	X	64.8	÷ b	y 18	0.1892808
APP	Profam 981, ADM		0.0137160	X	86	÷b	y 18	0.0655319
Total (Creditable APP Amount							0.2548127
*** Cred ¹ Total Cr do not ne	the percent of protein when fully hydrated. itable amount of APP equals ounces of Dry APP multipreditable Amount mus be rounded down to the nearest 0 and to round down in box A (Total Creditable M/MA Amount must be rounded to round down in box A (Total Creditable M/MA Amount must be rounded to round down in box A (Total Creditable M/MA Amount must be reight (per portion) of product as purchased	25oz (1.49 would	I round down to 1.25 oz me	eat equivalent)				iting M/MA and APP, you
Total cr	reditable amount of product (per portion)	2.00 oz.						
(Remino	der: Total creditable amount cannot count for mor	e than the total	weight of product.)					
-	that the above information is true and correct and ent meat/meat alternate when prepared according		ounce serving of the al	bove produc	t (ready for s	erving) c	ontains	2.00 ounces of
	r certify that any APP used in the product conforstrated by the attached supplier documentation.	ms to the Food	and Nutrition Service	Regulations	(7 CFR Part	s 210, 22	0, 225, 2	226, Appendix A) as
Kar	en Grank, MS, RE	W			Director-	Nutrition		

Title

Date

7/28/2016

(479) 290-3659

Phone Number

Soy Company Arcon T 158-171

Soy Protein Concentrate ADM

Documentation for Arcon T 158-171 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a. Arcon T 158-171 certifies that ADM meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b. Arcon T 158-171 certifies that ADM has been processed so that some portion of the non-protein constituents have been removed by fractioning. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for ADM is . It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d. The protein level of ADM is at least 18% by weight when fully hydrated at a ratio of 3.6 parts water to one part product.
- e. The protein level of ADM is certified to be at least 64.8 % on an "as-is" basis for the aspurchased product.

All of the above information is required for APP and must be presented for approval.

Soy Company Profam 981

Soy Protein ADM

Documentation for Profam 981 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a. Profam 981 certifies that ADM meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b. Profam 981 certifies that ADM has been processed so that some portion of the non-protein constituents have been removed by fractioning. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for ADM is . It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d. The protein level of ADM is at least 18% by weight when fully hydrated at a ratio of 4.77777777778 parts water to one part product.
- e. The protein level of ADM is certified to be at least 86 % on an "as-is" basis for the as-purchased product.

All of the above information is required for APP and must be presented for approval.



Formulation Statement for Documenting Grains in School

Product	Name: Fully Cooked Whole Gr	ain Golden Crispy Chicken Chunk F	ritters	Code No:	070364-0928
Manufac	turer: Tyson Foods, INC	Case/Pack/Co	unt/Portion/Size: / 745 / 5 (0.7 oz.) C	hunk	
Refer to II. Does III. Use l	SP 30-2012 Grain Requirement the product contain non-credit Policy Memorandum SP 30-201	able grains?: Yes X No H	Program and School Breakfast Program School Lunch Program and	School Breakfast	
servings standara	of grain component based on co	reditable grains. Groups A-G use t er oz eq; and Group I is reported b	Please be aware that different metho he standard of 16 grains creditable g by volume or weight).		
	Description of Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalen 30-2012	nt as listed in SP	Creditable Amount *
Grains	Batter Type Coating	1.00	1.00		1.00
Total C	reditable Amount				1.0000000
Total we	eight (per portion) of product as p	urchased 3.50 oz.			
Total cre	editable amount of product (per po	ortion) 1.00 oz.			
	·	is true and correct and that a 3.50 or e grains are not above the 0.24 oz eq	unce portion of this product (ready for , per portion.	serving) provides 1	<u>.00</u> oz equivalent
Kar	en Grande, n	is, ROW	Direct	or-Nutrition	
Signature			Title		
Karen Sl	hank, MS, RDN		7/28/2	2016 (479	9) 290-3659
Printed N	Name		Date	Pho	ne Number

Product Information



Whole Grain Breaded Golden Crispy Nuggets, 0.7 oz.

Product Code: 70364 -928 UPC Code: 00023700033765

- Available for commodity reprocessing USDA 100103
- Utilizes white and dark meat to keep commodity pounds in balance and is also available for Independent Drawdown
- Consistent piece sizes for easy CN portioning and cost control
- Great Golden Crispy breading profile that is Kid Tested, Kid Approved™
- Certified Responsible Antibiotic Use Verified CRAU



Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 8-10 minutes at 400°F from frozen.

PIECE COUNT

745 PIECE(s) per Case Average.

MASTER CASE

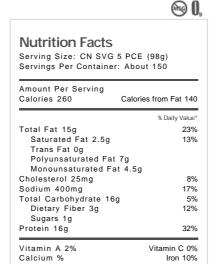
Gross Weight	35.6115 LB	Width:	15.75 IN
Net Weight	32.81 LB	Length:	23.5625 IN
Cube:	2 FT	Height:	9.3125 IN

PALLET CONFIGURATION

Ti:	5	Hi:	7
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STORAGE

Shelf Life:	270 days
Storage Temp:	0 F
Storage Method:	Frozen



CN Label: Yes

CN Label Numbers: 092340, 092342

* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

CN Statement: Five 0.70 oz. fully cooked, chunk-shaped chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for Child Nutrition Meal Pattern Requirements.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.

INGREDIENTS

Chicken, water, textured soy protein concentrate, isolated soy protein, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, maltodextrin, flavors, silicon dioxide, citric acid and spice], seasoning (potassium chloride, rice flour), sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, wheat gluten, sugar, dried onion, dried garlic, torula yeast, spice, dextrose, dried yeast, turmeric extract (color), paprika extract (color). Breading set in vegetable oil.

CONTAINS soy, wheat

tysonfoodservice.com

1-800-24-TYSON

Distortion: 96.88% horizontal 100 tooth - 2 across & 1 around 4 x 12.375 - Die Cut

000 23700 03376 5

703642 Tyson **FULLY COOKED, WHOLE GRAIN FULLY COOKED, WHOLE GRAIN GOLDEN CRISPY** Total Fat 12g Saturated Fat 2g Trans Fat 0g **CHUNK-SHAPED CHICKEN PATTIE FRITTERS** CKEN CHUNK FRITTERS-CN NIGREDEN'S Dicker, relate leatured soy protein concentrate locked say protein; sessioning brown suppr self own provider obtains stock, cards of any seal entant, cannot provider regarded to (carnot, more, callary), gast protein multiconten. Heaver, allows drauble, click add and gridly sessioning protession affective for fourly sodium drauphases SPENDEN/FIN Whitel wheat thour values verificial wheat floor inhead four, nation, reduced in the fundamental todaries, fisht add, set, wheat glaten, suppr, died orion, designed specific soully seed sprince, directly seed from the cardiac (caller), populse actual colorly, Breadings set in vegetable oil.

CONTAINS SOV WHEAT. Total Carbohydrate 13g **CHUNK-SHAPED CHICKEN PATTIE FRITTERS** Five 0.70 oz. fully cooked chunk-shaped chicken pattle fritters provide 2.00 oz. quivalent compatibility on the control of the US Calcium 2% Iron 10% PREPARATION: Appliances vary, adjust accordingly, CONVECTION OVEN: 6-8 minutes at 375°F from frozen. CONVENTIONAL OVEN: 8-10 minutes at 400°F from frozen. KEEP FROZEN DISTRIBUTED BY: TYSON SALES AND DISTRIBUTION, INC., P. O. BOX 2020, SPRINGDALE, AR 72765-2020 U.S.A. 02016 TYSON FOODS, INC. NET WT. 32.81 LBS. LL#11115806

Colors: Black, Power Red,

136 yellow