FACT SHEET



The following nutrient information for our product is based on the certified portion size as stated on CN Label.

PROCESSOR NAME: Pilgrim's Pride Corp. - Gold Kist Farms Brand

PRODUCT NAME: FC Diced Chicken

CODE NUMBER: 1230 Case Wt: 30# CN# None Donated Food/Case: 36# Standard Yield: 83% SERVING SIZE: 2.72 oz Servings/Case 176 Contribution: 2 M/MA Serving n/a Bread Serving

UPC Code: 100 41723-00230-5 Gross Cs Wt. 31.87 Cube: 1.22 Case Dim: 17.06L x13.06W x9.5H Pallet: 8Tx8H Cases/Pallet: 64 Shelf Life 365 days

BID DESCRIPTIONS

NET WT. 30 LBS.

KEEP FROZEN

Oven roasted fully cooked 1/2" diced marinated whole muscle chicken produced from USDA A522 natural proportion white and dark meat commodity chicken. Product is to be cut 1/2" cube and IQF frozen. One serving to equal 2.72 ounces. Product to provide zero grams trans fat.

NUTRIENT INFORMATION

Basic Components

Calories (kcal)95Fat (g)3Saturated Fat (g)1Trans Fatty Acid (g)0Cholesterol (mg)54

Carbohydrates (g) Dietary Fiber (g) Total Sugars (g) Protein (g)

Vitamins	
Vitamin A-IU (IU)	38
Vitamin C (mg)	1
Minerals	
Sodium (mg)	195
Calcium (mg)	9
Iron (mg)	1

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Jack Crawford Director of School Foodservice

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Pilgrim's.

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 32-35 minutes at 350°F; Convection Oven for 18-20 minutes at 350°F. Appliances vary, adjust cook times accordingly.

Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation

Product of USA





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



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: Diced 1/2" white and dark chicken meat Code No.: 1230

Manufacturer: Pilgrim's _____Case/Pack/Count/Portion/Size: 30# case

I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Boneless chicken meat	2.8757	X	70%	2.013
		X		
		X	1	
		X		
A. Total Creditable M/MA Amount ¹			2.013	

*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-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷by 18	
		X		÷ by 18	
B. Total Creditable APP Amount ¹				0	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¹ / ₄ oz)				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 2.75 oz

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 2.75 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.

K. taburro	R&D Manager		
Signature O '	Title		
Kerry Fabrizio	3/11/15	<u>970.506.7799</u>	
Printed Name	Date	Phone Number	