Product-Brand: 70378 - 0928 Version: 19 Status: Official Effective Date 12/4/2014

Brand: TYSON Last Issue Date: 8/08/2014

Minor Line: 216 NUTRI-LINE Sell Group: FOOD SERVICE

Product Name: Fully Cooked, Whole Grain, Hot & Spicy Popcorn Chicken-CN

#### **General Information**

Computer Name: WHL GRAIN H&S PPN CN

Description: Fully cooked, whole grain, hot & spicy popcorn chicken.

Chicken pattie fritters.

#### **Child Nutrition Statement**

Twelve 0.27 oz. fully cooked, popcorn chicken, chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for the Child Nutrition Meal Pattern Requirements.

#### **CN Numbers**

087153, 089576, 089580, 089581

#### Piece / Portion Information

0.275-OZ PIECE(s)

#### **UPCs**

000-23700-03387 1

#### **Ingredient Statement**

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, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, modified wheat starch, salt, spices, onion powder, sugar, modified corn starch, wheat gluten, yeast extract, garlic powder, extractives of paprika, maltodextrin, lactic acid, leavening (sodium acid pyrophosphate, sodium bicarbonate), natural flavors, dextrose, spice extractive.

Breading set in vegetable oil.

#### **Allergens**

soy, wheat

Allergen Categories: SOY, WHEAT

#### **Cooking Instructions**

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

Warning: Data may be continued on next page

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Product-Brand: 70378 - 0928

Version: 19

Status: Official

Effective Date 12/4/2014

Storage & Handling

Shelf Life: 270 days

Storage Temperature: 0 F

Storage Method: Frozen

#### **Packaging Information**

Data in this section is the most current available.

Materials **Master Case** 

PM 5123

CORR, RSC,T TAB A VERSION OF 13153.

# Per Case:

1 EA

**Inner Dimensions:** 23.1875 x 15.375 x 8.75

Outer Dimensions: 23.5625 x 15.75 x 9.3125

Gusset Size: 0

Cubic Feet: 2

Web Width: 0

PM 21700

FILM, SWS, 28" WW, 2.75 MIL, NP, NB, CLR,

# Per Case: Outer Dimensions: 0 x 28 x 0

6 IMP

**Inner Dimensions:** 0 x 28 x 0 Gusset Size: 0

Cubic Feet: 0 Web Width: 28

Alternate Packaging material for: PM 21700

6 IMP

21699

FILM, SWS, 25.5" WW, 2.5 MIL, NP, NB, CLR, # Per Case:

**Inner Dimensions:** 0 x 25.5 x 0

Outer Dimensions: 0 x 25.5 x 0

Gusset Size: 0

Cubic Feet: 0 Alternate Packaging material for: PM 21700

# Per Case:

6 IMP

**Inner Dimensions:** 0 x 25.5 x 0

Outer Dimensions: 0 x 25.5 x 0

Gusset Size: 0

Cubic Feet: 0

FILM, SWS, 25.5" WW, 2MIL, NP, NB, CLR,

Web Width: 25.5

Web Width: 25.5

#### Piece/Pack Information

PM 28511

Minimum of 1908 .28 - OZ PIECE(s) per Case. Minimum 318 PIECE(s) per BAG.

#### Method of Packaging

Printed on: 6/2/2015

1. Product is packed into a poly bag and bag is heat sealed. Six (6) bags (of approximate weight) are placed into the master case.

2. The master case is weighed, sealed, labeled, date coded (Refer to Quality Assurance Policies and Procedures Manual) and palletized.

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#### Weights

Net Weight (Metric): 5.4650 LB

Net Weight (Metric): 2.4789 KG

Count: 6

TI/ HI/ CPP-

TI/HI/ Cases Per Pallet: 5/7/35

NOTE:

All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

Weight Indicator is Standard weight

#### TI/HI Information

Pallet TI/HI
Cases Per Tier (TI): 5
Tiers Per Pallet (HI): 7
Cases Per Pallet: 35

NOTE: All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

#### **Nutritional Information**

Warning: Data may be continued on next page

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Record 1 of 2

#### FC WG HOT AND SPICY POPCORN CHICKEN FRIT

	Nuti	riti	or	F	act	S		
Servi	ing Siz	е:		11 P	PIECES	: 8	35 g	,
Servings Per Container :				Abo	out 173			
Amount Per Serv		J-1						
Calories	230		C	alor	ies fro	m Fat		120
			% Daily Values *					
Total Fat				13	g		20	%
Saturated Fat		01 -20		2.5	g		13	%
Trans Fat				0	g			
Polyunsaturate	d Fat			6	g			
Monounsaturated Fat				4	g			
Cholesterol				20	mg		7	%
Sodium			(	340	mg		14	%
Total Carbohydra	ate			15	g		5	%
Dietary Fiber				2	g		8	%
Sugars				1	g			
Protein				13	g		26	%
Vitamin A	2	%	7.0		/itamir	C	0	%
Calcium	4	%			Ir	on	10	%

Record 2 of 2

Printed on: 6/2/2015

\*\*\*\*\*\*\*\*NOT ON PKG\*\*\*\*\*\*

	Nut	riti	on Facts		
Ser	ving Siz	ze :	N SVG 12 PCE	92 g	
Servings Per Container :			About 159		
Amount Per Ser	ving				
Calories	250		Calories from	Fat	130
% Daily Values					
Total Fat			14 g	22	%
Saturated Fat			2.5 g	13	%
Trans Fat			0 g		
Polyunsaturat	ed Fat		7 g		
Monounsatura	ated Fat		4.5 g		
Cholesterol			25 mg	8	%
Sodium			380 mg	16	%
Total Carbohyd	rate	- 1/2-5/	16 g	5	%
Dietary Fiber			3 g	12	%
Sugars			1 g		
Protein			14 g	28	%
Vitamin A	2	%	· Vitamin (	0	%
Calcium	4	%	· Iro	n 10	%

### Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators in addition to the following information in the following information in the state of th	should include a ation on letterhe	a copy of the lead signed by	label from th an official co	e purchased prompany represe	oduct carton entative.		
Product Name: FC WGH & S Papcorn CKn CN Code No.: 70378-928							
					=mc/N1908  3)Pc= 3.2		
I. Meat/Meat Alternate Please fill out the chart below to de	termine the cred	PC litable amount	t of Meat/Me	12(0,27c	y) p= 3.2		
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces Portion of Ingre	Ounces per Raw Portion of Creditable Ingredient		FBG Yield/ Servings Per Unit	Creditable Amount *		
Boneless-anicken w/ Skin , Nati Prop.	n 0.0864	0.086487		0.7	0.0605409		
			X				
A. Total Creditable M/MA Amo	unt				0.0605409		
*Creditable Amount - Multiply ounces  II. Alternate Protein Product (AP  If the product contains APP, please  APP is used, you must provide docu	P) fill out the chart mentation as de	below to dete scribed in Att	ermine the cr	editable amou or each APP u	ormation.  It of APP. If sed.		
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***		
Arcan T158-171, ADM	0.02/9075	X	64.8	÷ by 18	0.078867		
Profum 981, ADM	0,005715	X	86	÷ by 18	0.027305		
	ACTION OF THE PARTY OF THE PART	X		÷ by 18			
B. Total Creditable APP Amount					0.106172		
C. TOTAL CREDITABLE AMO nearest ¼ oz)		Letenshop Skin on Landson	and the second s		0.1667x12=		
*Percent of Protein As-Is is provided on  **18 is the percent of protein when fully  ***Creditable amount of APP equals ou  Total Creditable Amount must be round  equivalent). Do not round up. If you ar  Creditable M/MA Amount) until after you  Total weight (per portion) of product  Total creditable amount of product (protein  Reminder: Total creditable amount  certify that the above information is	whydrated. nces of Dry APP led down to the n e crediting M/MA ou have added the as purchased per portion) cannot count for	multiplied by t earest 0.25oz ( A and APP, you Total Creditab  2,000 r more than the	he percent of 1.49 would ro a do not need to ble APP Amou	und down to 1.2 o round down in ant from box B t	5 oz meat a box A (Total o box C.		
product (ready for serving) contains coording to directions.	2.00 ounces of	equivalent m	eat/meat alte	ernate when pro	epared		
further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, App Karen Shewk, MS, K	the product concendix A) as der	nonstrated by	Food and Nur the attached	trition Service supplier docu 1ahage	Regulations mentation.		
ighature  Karen Shank, MS, rinted Name	RD	Title   2    Date	13 (	7 179) 290 - Phone Numbe	-3659 r		

#### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

Crediting Standards Based on Revised Exhibit A
weights per oz equivalent

School Food Authorities (SFAs) 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. 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: HC WG	HY! MINEMY	CKN OV Code N	0.: 7037	8-928
		Code N	0.: 1001	The state of the s
Manufacturer: USON	toods, Inc.	Case/Pack/Count/Port	ion/Size:	79 HMC/ N/908PC
9		1 par	hun= 12/0	,270m)pc=3,240m
I. Does the product me	et the Whole Grain-		the state of the s	
(Refer to SP 30-2012 Grain I				eakfast Program)
II. Does the product con (Products with more than 0.2 creditable grains cannot be o creditable grains).	40z equivalent or 3.99	grams for Groups A-G and c	9.99 grams for G	roup is of non-
III. Use Policy Memoran Program and School Bre G, Group H or Group I. grain component based on cr Group H uses the standard of Indicate which Exhibit A	akfast Program: Ex (Please be aware that d editable grains. Group f 28 grams creditable gr	hibit A to determine if th lifferent methodologies are a s A-G use the standard of 16 rain per oz eq; and Group I	ne product fits pplied to calcula grams creditable	into Groups A- ate servings of de grain per oz eq;
Description of	Portion Size of	Weight of one ounce	Creditable	~
Product per Food Buying Guide	Product as Purchased	equivalent as listed in SP 30-2012	Amount <sup>1</sup>	
		IN OI OU BUIL		
Batus Type Coating	0.0835	1,00	0.0835	
Bath Type Coating		1,00	0.0835 x 12= 1.00	
Battu Type Coatums  A. Total Creditable Am	ount <sup>2</sup>	1,60		
A. Total Creditable Am  (Portion size) ÷ (Exhibit A v	o <b>unt<sup>2</sup></b> veight for one oz eq)		x 12= 1.00	d un
Battu Type Coatums  A. Total Creditable Am	ount <sup>2</sup> weight for one oz eq) st be rounded down to be of product as purchase	the nearest quarter (0.25) oz	x 12= 1.00	d up.
A. Total Creditable Am  (Portion size) ÷ (Exhibit A v  Total Creditable Amount mu  Fotal weight (per portion)  Fotal contribution of production of production of production of production of production of provide ready for serving) provide	ount <sup>2</sup> veight for one oz eq) st be rounded down to the control of product as purchased to the control of the c	the nearest quarter (0.25) oz ed 3,2403 1,0003 e and correct and that a 3	x 12° 1.00  eq. Do not roun	n of this product
A. Total Creditable Am  (Portion size) ÷ (Exhibit A v  Total Creditable Amount mu  Total weight (per portion) of production of p	ount <sup>2</sup> veight for one oz eq) st be rounded down to the control of product as purchased to the control of the c	the nearest quarter (0.25) oz ed 3,2403 1,0003 e and correct and that a 3	eq. Do not roun  Gounce portion  t non-creditable	n of this product e grains are not ex, R&D
A. Total Creditable American (Portion size) ÷ (Exhibit A reditable Amount multiple) Total Creditable Amount multiple (per portion) of Total contribution of production further certify that the above on the contribution of provide above 0.24 oz eq. per portion with the contribution of production of the certification of production of produ	ount <sup>2</sup> veight for one oz eq) st be rounded down to the control of product as purchased to the control of the c	the nearest quarter (0.25) oz ed 3.2403 l.0003 e and correct and that a 3 frains. I further certify that	eq. Do not roun  Gounce portion  t non-creditable	n of this product e grains are not ex, R&D 90-3659



## CI#117273 Arcon® T 158-171

## DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The PDCAAS score for this product is .99. 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.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 2.60 parts water to one part product.
- e) The protein level of this product is purchased. certified to be at least 64.8% on an "as is" basis as purchased.

Ingredient Statement: Textured Vegetable Protein Product (Soy protein concentrate)

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

Date: 07/14/11

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.



### PROFAM® 981 (066-981)

#### DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The PDCAAS score for this product is 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.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.
- e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 05-14-12

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.



#### **FULLY COOKED, WHOLE GRAIN HOT & SPICY** POPCORN CHICKEN-CN

CHICKEN PATTIE FRITTERS

INGREDENTS: Chicken water teaturad say protein concentrate isolated say protein, seasoning (brown sugar, salt onion powder chicken stock cancia oil, yeast extract cancia powder, vegetables took (carnot onion, orderly), garfo cowder mallodatrin flaorus, silon diodes orbit and and spisel, seasoning toptassium chicken for four, sodium phospharass BREADED WITH: Which when day or writness hards but for protein-but in-binner included in the internal monorations; notion, in this cald, when molfest a hards stath is spisely so minor powder, supar, modified com starch, which glutes, yeast extend, garfo powder, extractives of paprika, mallodatrin, locito acid, (lawrening (sodium acid pyrophosphata, sodium bicarbonate), natural favorus discusses spisely extractives. Breading set in vegetable oil.

CONTAINS: SOV, WHEAT. VERIFIED P-1325

CN Twick's 0.27 oz. fully cooked popcom chicken, chicken pattle fritters provide 2.00 oz. equivalent. CN meatimest alternate and 1.00 oz. equivalent grains for Chile Nutrition Meal Pattler Requirements. CN (Use of this logo and statement authorizes by the Food and Nutrition Service, USDA 04/13).

KEEP FROZEN

BISTRIBUTED BY: TYSON F0005, INC., SPRINGDALE, AR 22765-2020 U.S.A.

CONVENTIONAL OVEN: 8-8 minutes at 400°F from frozen.

CONVENTIONAL OVEN: 8-10 minutes at 400°F from frozen.

NET WT. 32.79 LBS.

70378

**Nutrition Facts** 

Total Fat 13g

Saturated Fat 2.5g

Trans Fat 0g

Cholesterol 20mg

Sodium 340mg

Sodium 340mg
Total Carbohydrate 15g
Dietary Fiber 2g
Sugars 1g
Protein 13g

Vitamin A 2% • Vitamin C 0%

Calcium 4% • Iron 10%

Percent Daily Values are based on a 2,000 calorie diet.

LL#11084264



703782

**FULLY COOKED, WHOLE GRAIN HOT & SPICY** POPCORN CHICKEN-CN **CHICKEN PATTIE FRITTERS** 







2503NHL0921

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.

## **FULLY COOKED, WHOLE GRAIN** HOT & SPICY

OPCORN CHICKEN-CN

#### **CHICKEN PATTIE FRITTERS**

NGRESIENTS. Chicken, water textured soy protein concentrate isolated soy protein, seasoning [brown sugar, salt, orion powder, unicken stock, canda oil, yeast extract, carrot powder, vegetable slock (carrot, chion, celery), gartic powder mathodextrin, flavors, silpon disorde, critic acid and spice), seasoning (polassium chloride, rice flour), sociom phosphates. BREADED WITH: Whole wheat flour enriched wheat flour remiched with niadin, reduced iron, thiamine monontrate, ribotlavin, folio acid), water, modified wheat starch, salf, spices, orion powder, sugar, modified com starch, wheat gluten, yeast extract, ganic powder, extractives of paprika, malfodextrin, factic acid, leavening (socium acid pyrophosphate, socium bicarbonate), natural flavors, dextrose, spice extractive. Breading set in vegetable oil.

CONTAINS: SOY, WHEAT,

Twelve 0.27 oz. futly cooked popcom chicken, chicken partie tritlers provide 2.00 oz. equivalent meat/next attemate and 1.00 oz. equivalent grains for Child Nutrition Meat Partern Requirements.

(Use of filis logo and statement authorized by the Food and Nutrition Service, USDA 0.4/13).

035826 VERIFIED P-1325

NET WT. 32.79 LBS.

LL#1108421

#### KEEP FROZEN

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**Nutrition Fact** Serving Size 11 Pieces (85g Servings Per Container About

Amount Per Serving Calories 230 Calones from Fet Total Fat 13g Saturated Fat 2.5g Trans Fat 0g Cholesterol 20mg

Sodium 340mg Total Carbohydrate 15g Dietary Fiber 2g Sugars to Protein 13g

Vitamin A 2% • Vitamin C 0 Calcium 4% - Iron 10° Percent Daily Values are based on a 2,000 pilote uset

# CHICKEN PATTIE FRITTERS

GREDIENTS: Chicken, water, textured soy protein concentrate, isolated soy protein, seasoning [brown sugar egetable stock (carrot, onion, celery), garlic powder, maltodextrin, flavors, silicon diexide, citric acid and spice] VITH: Whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboth ugar, modified corn starch, wheat gluten, yeast extract, garlic powder, extractives of paprika, maltodextrin, lactic avors, dextrose, spice extractive. Breading set in vegetable oil.

CONTAINS: SOY, WHEAT.

CN

087153

Twelve 0.27 oz. fully cooked popcom chicken, chicken pattie fritters provide 2.00 oz. equivalent meatimeat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04/13).

CNI

KEEP FROZEN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

CONVECTION C CONVENTIONAL