



Serving Suggestion

1/2" DICED CHICKEN NP 6/5# FULLY COOKED

Oven Roasted, Fully Cooked 1/2" Diced Marinated Chicken produced from USDA 100103 natural proportion white and dark meat commodity chicken. Product cut into 1/2" cubes and IQF frozen. One 2.36 oz. serving provides 2 oz. meat/meat alternative. Product to provide zero grams trans fat.



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 350°F. Place chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 36 minutes.



CONVECTIONAL OVEN

Preheat oven to 350°F. Place chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 26 minutes.

Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F. Appliances may vary adjust heat time accordingly.

600-253765



Fully Cooked
DICED 1/2" WHITE AND DARK
CHICKEN MEAT

1230

Ingredients: White and Dark Chicken Meat, Water, Modified Food Starch, Salt, Sodium Phosphates.

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 36 minutes. Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 26 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Horno convencional: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una sartén. Agregue 4 cucharadas de agua a la sartén y cubra. De congelado cocine tapado durante 36 minutos. Horno de convección: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una sartén. Agregue 4 cucharadas de agua a la sartén y cubra. De congelado cocine tapado durante 26 minutos. Inserte un termómetro de cocina en la parte más gruesa del producto. Continuar calentando hasta que la parte interna llegue a la temperatura de 165°F.

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634
800-321-1470 www.pilgrimsfoodservice.com
Chicken used is a product of USA



(01)10041723002305

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	1230	GTIN	10041723002305	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	0
SERVING SIZE	2.36OZ (67G)	SERVING/CASE	203	CALORIES	90	SODIUM	280MG
CASE WEIGHT	30 LBS	GR WT	31.73 LBS	DONATED FOOD/CASE	32.09	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17L X 13W X 11.44"H	CASE CUBE	1.48	CASES/PALLET	56	PALLET (TXH)	8X7

Nutrition Facts

203 servings per container
Serving size **2.36oz (67g)**

Amount per serving
Calories 90

% Daily Value*

Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polysaturated Fat 0g	
Monounsaturated Fat 1g	

Cholesterol 60mg	21%
Sodium 280mg	12%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 17g

Vit D 0mcg 0%	Calcium 10mg 0%
Iron 0.4mg 2%	Potas. 230mg 4%

*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.



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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: Diced 1/2" White and Dark Chicken Meat Code No.: 1230
 Manufacturer: Pilgrim's Pride Corporation Serving Size: 2.36 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	2.865	x	70%	2.006
		x		
		x		
C. Total Creditable Meats Amount⁵				2.00

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						

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
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount⁵					
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 2.36 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 2.36 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.

Elizabeth Drey
Signature

Elizabeth Drey
Printed Name

Senior Food Scientist
Title

07/01/2025
Date

(800) 321-1470
Phone Number