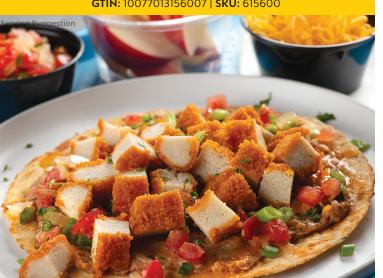
GTIN: 10077013156007 | SKU: 615600



25|26 SCHOOL YEAR



WHOLE GRAIN SPICY BREADED **PATTIES NP 6/5# FULLY COOKED**

Whole Grain Homestyle Breaded Fully Cooked Spicy Chicken Patty produced from USDA 100103 natural proportion white and dark meat commodity chicken with isolated soy protein. One patty provides 2 oz. meat/ meat alternative and 1 grain serving. Product to provide zero grams trans fat.

CONTAINS: SOY, WHEAT.



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 30 minutes.



CONVECTION OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 12 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.

600-253757



Fully Cooked WHOLE GRAIN SPICY **BREADED CHICKEN PATTIES**

Ingredients: Chicken, Water, Isolated Soy Protein With Less Than 2% Locitins, Sodium Phosphates, Reduced Sodium See Salt (See Salt, Potassium Chlorids, Rice Flour), Seesoning (Salt, Sugar, Netural F Dehydrades Chinic, Spices (Including Celey) Seed, Dehydrades Carlic, Chicken Selen, Matching Chicken, Dired Christen Dired Chicken Selen, Battased And Produced With Whole Asports Four, Water Flour, Water, Spices, Salter Aged Cayener Peoples, Manages, Salt, Galler Devolder, Reprink, Matching Chicard Any Oppositions, Sodial Residence (Salter Devolder, Asports Act Online) Family Residence (Salter Devolder, Salter Devolder, Standards), Salter Salt

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Prefrest oven to 350°F. Place froze chicken pieces in a single layer on organized bating pain. Belle uncovered for 30 minuties. Occaveration Over Prefined oven to 350°F. Place focare chicking beloes on a single leger on ungressed bating pain. Belle uncovered for 12 minutes, finest a mest thermometer into the finickest portion of the product. Continue belling unit the internal interprediate reaches the product. Continue belling unit the internal interprediate reaches they

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precisionar a 100°F. Cobcor las piezas de pois completade en usa sola capa en una clienta para homes en la completa de la capa en una clienta para homes en la capa en una clienta para homes en la capa en la cap



615600

pilgrims

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

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	615600	GTIN	10077013156007	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	1 PIECE (3.05OZ)	SERVING/ CASE	156	CALORIES	190	SODIUM	390MG
CASE WEIGHT	30 LBS	GR WT	31.95 LBS	DONATED FOOD/CASE	19.38	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

156 servings per container Serving size 1 Piece (3.05oz)

Amount per serving Calories

190

	% Daily Value*
Total Fat 9g	11%
Saturated Fat 2g	9%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2.5g	
Cholesterol 35mg	12%
Sodium 390mg	17%
Total Carbohydrate 12g	5%
Dietary Fiber 2g	6%
Total Sugars 0g	
Includes 0g Added Suga	rs 0 %
Protein 16g	
Vit D 0.1mcg 0%	Calcium 20mg 2%
Iron 1.6mg 10%	Potas, 220mg 5%

*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.



GET THE PRODUCTS AND SUPPORT TRUSTED BY SO MANY.



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:	Whole Grain Homestyle Breaded Spicy Chicken Patty	Code No.: 615600
		Serving Size: 3.05 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	CREDITABLE AMOUNT A x B
Boneless Chicken Meat w/ Skin	1.441	x	70%	1.008
		х		
		x		
	1.008			

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	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount ⁵ 0.00						

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	DIVIDE⁴	CREDITABLE AMOUNT APP H x I ÷ 18
Isolated Soy Protein	0.208	x	86	÷ 18	0.993
		x		÷ 18	
x ÷18					
J. Total Creditable APP Amount ⁵ <mark>0.993</mark>					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) 2.00					

- ³ Attached documentation provides % of Protein As-Is.
- ⁴ 18 is the percent of protein when fully hydrated.
- 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 3.05 oz	•	
Total creditable amount of product (per portion). (Reminder: (per portion).) $\underline{2.00}$	total creditable amount (per po	ortion) cannot exceed the total weight
I certify that the above information is true and correct and the serving) contains $\frac{2.00}{}$ ounces of equivalent meat/mea		
I further certify that any APP used in the product conforms t	o the Food and Nutrition Servic	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attached	ed supplier documentation.	
Elipabeth Deg	Senior Food Scier	ntist
Signature /	Title	
Elizabeth Drey	07/01/2025	(800) 321-1470
Printed Name	 Date	Phone Number



PILGRIM'S PRIDE CORP. **School Foodservice** 1770 Promontory Circle,

Greeley, CO 80634-9039

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: FC Whole Grain Homestyl	e Breaded Spicy Chicken Pa	atty Code No.: 615600	_				
Manufacturer: Pilgrim's Pride Corpor							
Manufacturer.	(raw dough weight may be used to calculate creditable grains)						
I. Does the product meet the whole grain	-rich criteria? Yes X	No					
II. Does the product contain non-creditab (Products with more than 0.24 ounce equivor of non-creditable grains do not credit towards)	valent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g fo					
III. Use Exhibit A: Grain Requirements for (FBG) to determine if the product fits into cereals). (Different methodologies are app the standard of 16g creditable grains per of	Groups A-G (baked goods), lied to calculate the grains co z eq; Groups H and I use the	Group H (cereal grains) or Gontribution based on credital	iroup I (RTE breakfast ble grains. Groups A-G use				
Indicate which Exhibit A Group (A-I) the p	roduct belongs: A						
DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ²	CREDITABLE AMOUNT				
	A	В	A ÷ B				
Whole Wheat Flour	13.824	16	0.864				
Enriched Wheat Flour	2.489	16	0.155				
		Total	1.019				
		Total Creditable Amount ³	1.00				
* Creditable grains vary by Program. See th 1 (Serving size) X (% of creditable grains in fo 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded	rmula); serving sizes other that the corresponding Group in	n grams must be converted to Exhibit A.					
Total weight (per portion) of product as purchased 3.05 oz.							
Total contribution of product (per portion) oz eq							
I certify that the above information is true a provides 1.00 oz eq grains. I further of more than 0.24 oz eq or 3.99g for Groups grains requirement for school meals.	certify that non-creditable gra	ains are not above 0.24 oz ed	per portion. Products with				
Senior Food Scientist							
Signature Title							
Elizabeth Drey 07/01/2025 (800) 321-1470							
Printed Name	Da	nte P	hone Number				