

GTIN: 10075632066165 | SKU: 6616

26|27 SCHOOL YEAR



**BREADED CHICKEN PATTIES PREMIUM PORTIONED 6/5# FULLY COOKED**

Whole Grain Breaded Fully Cooked Chicken Patties produced from USDA 100103 natural proportion white and dark meat commodity chicken. No added soy products, dairy or dried whole egg. Patties to be breaded with whole grain enriched wheat flour and modified crumb style breader for optimum oven performance and extended holding time. One chicken patty at 4.3 oz. provides 2 meat/meat alternative and 1.25 grain serving. Product to provide zero grams trans fat.

**CONTAINS: WHEAT**



Serving Suggestion

**PREPARATION & HEATING**



**CONVENTIONAL OVEN**

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



**CONVECTION OVEN**

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on 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. Appliance may vary adjust heat time accordingly.

600-256308

**Fully Cooked  
WHOLE GRAIN BREADED  
CHICKEN PATTIES**

**Ingredients:** Chicken, Water, Seasoning (Salt, Turbinado Sugar, Chicken Broth, Dehydrated Onion, Spices (Including Celery Seed), Garlic Powder, Natural Flavors, Maltodextrin, Cooked Chicken), Rice Starch, Battered With Whole Wheat Flour, Salt, Sugar, Leavening (Cream Of Tartar, Sodium Bicarbonate), Spice, Ascorbic Acid, Garlic Powder, Extractives Of Paprika, Battered With: Water, Whole Wheat Flour, Corn Starch, Sugar, Salt, Leavening (Cream Of Tartar, Sodium Bicarbonate), Onion Powder, Maltodextrin, Garlic Powder, Chicken Broth, Yeast Extract, Ascorbic Acid, Natural Flavors, Extractives Of Paprika, Dextrose, Starter Distillate, Prekneaded With: Whole Wheat Flour, Corn Starch, Salt, Onion Powder, Maltodextrin, Garlic Powder, Ascorbic Acid, Natural Flavor, Starter Distillate, Dextrose, Extractives Of Paprika.

**Contains:** Wheat

**6616**

**PREPARATION & HEATING INSTRUCTIONS:** Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 30 minutes.  
 Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on 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.

**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 charola para hornear sin engrasar. Cocine por 30 minutos sin cubrir la charola para hornear. Horno de convección: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una charola para hornear sin engrasar. Cocine por 12 minutos sin cubrir la charola para hornear. 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.

(01)10075632066165

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

**Nutrition Facts**

111 servings per container  
**Serving size 1 piece (4.3oz)**

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**Amount per serving**  
**Calories 270**

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**% Daily Value\***

<b>Total Fat</b> 13g	<b>16%</b>
Saturated Fat 3g	<b>15%</b>
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 3.5g	
<b>Cholesterol</b> 70mg	<b>23%</b>
<b>Sodium</b> 400mg	<b>17%</b>
<b>Total Carbohydrate</b> 18g	<b>6%</b>
Dietary Fiber 2g	<b>9%</b>
Total Sugars less than 1g	
Includes 0g Added Sugars	<b>1%</b>
<b>Protein</b> 21g	

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Vit D 0.1mcg 0%      Calcium 10mg 2%  
 Iron 1.4mg 8%      Potas. 380mg 8%

\*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.

Copy Not For Documenting Federal Meal Pattern Requirements

<b>CODE NUMBER</b>	6616	<b>GTIN</b>	10075632066165	<b>M/MA CONTRIBUTION</b>	2	<b>GRAIN CONTRIBUTION</b>	1.25
<b>SERVING SIZE</b>	1 PIECE (4.3OZ)	<b>SERVINGS/ CASE</b>	111	<b>CALORIES</b>	270	<b>SODIUM</b>	400MG
<b>CASE WEIGHT</b>	30 LBS	<b>GR WT</b>	32.02 LBS	<b>DONATED FOOD/CASE</b>	28.69	<b>SHELF LIFE</b>	365 DAYS
<b>CASE DIMENSIONS</b>	17L X 13W X 11.44"H	<b>CASES CUBE</b>	1.48	<b>CASE/PALLET</b>	56	<b>PALLET (TXH)</b>	8X7



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Scan here to request a sample.

Revised and Approved 07/01/2026  
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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: Whole Grain Breaded Chicken Patty Code No.: 6616

Manufacturer: Pilgrim's Pride Corporation Serving Size: 4.3 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 <sup>1</sup>	CREDITABLE AMOUNT
			B	A x B
Boneless chicken with skin	3.152	x	70%	2.206
		x		
		x		
<b>C. Total Creditable Meats Amount<sup>5</sup></b>				<b>2.00</b>

<sup>1</sup> 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 <sup>2</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup>
			E	F	F	D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						

<sup>2</sup> 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 <sup>3</sup>	DIVIDE <sup>4</sup>	CREDITABLE AMOUNT APP
			I	I	H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
<b>J. Total Creditable APP Amount<sup>5</sup></b>					
<b>K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz)<sup>5</sup></b>					<b>2.00</b>

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated.

<sup>5</sup> 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 4.3 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 4.3 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



**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: Whole Grain Breaded Chicken Patty Code No.: 6616

Manufacturer: Pilgrim's Pride Corporation Serving Size: 4.3 oz.  
 (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-creditable grains?** Yes X No \_\_\_\_\_ **How many grams?** 0.821  
*(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)*

**III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** *(Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)*

Indicate which Exhibit A Group (A-I) the product belongs: A

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>1</sup>	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>2</sup>	CREDITABLE AMOUNT
	A	B	A ÷ B
Whole Wheat Flour	21.778	16	1.361
<b>Total</b>			1.361
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.25</b>

\* Creditable grains vary by Program. See the FBG for specific Program requirements.  
<sup>1</sup> (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 4.3 oz.

Total contribution of product (per portion) 1.25 oz eq

I certify that the above information is true and correct and that a 4.3 ounce portion of this product (ready for serving) provides 1.25 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Elizabeth Drey  
 Signature  
Elizabeth Drey  
 Printed Name

Senior Food Scientist  
 Title  
07/01/2025 (800) 321-1470  
 Date Phone Number