

### 25|26 SCHOOL YEAR



# WHOLE GRAIN HOMESTYLE BREADED PATTIES NP 6/5# FULLY COOKED

Whole Grain Homestyle Breaded Fully Cooked 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.

### 600-253768



### **Fully Cooked**

### WHOLE GRAIN HOME-STYLE BREADED CHICKEN PATTIES

Ingredients: Chicken, Water, Isolated Soy Protein Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Ros Flour), Sodium Prosphates, White Papper, Orion Powder, Gaste Powder, Beasded Will's Whole Wheel Flour, Enriched Wheel Flour (Enriched Will's Masin, Reduced Inc.), Thismine Monorhitae, Rolledown Folic And), Salt, Sugar, Lewening (Solium Ann And Prychopaphate, Sodium Beachonale), Spice, Acceptack, Podrigen, Podrigen, Podrigen, Podrigen, Salter Willer, White Wheel Wheel Flour, Molfield Com Salter, Salter, Sugar, Salt, Chris Powder, Lewening (Solium And Prychopaphate, Monocolaum Prosphate, Sodium Beachonale), Garie Powder, Chrische Bott, Matchadern, Deatose, Vesa Extract, Enriched Wheel Flour (Enriched Whi Naon, Reduced Inn, Thairmine Monorhitae, Rollodern, Folia And And Andria Flour, Los Local, Estanders Of Papiris, Produced Inn, Thiamine Monorhitae, Rollodern, Folia And Andria Flour, Such and Melloderinh, Asochio Actif Villamin C), Natara And Antria Flouris Enriched Wheel Flour (Enriched Whe Naoin, Reduced Inn, Thiamine Monorhitae, Ribotlavin, Folia Acid), Destrose, Lewening (Sodium Bicatornate, Sodium Acid Containes: Soy Wheel

PREPARATION & HEATING INSTRUCTIONS: Conventional Over: Protect over to 350°F. Place trozon chicken pieces in a single layer on ungressed basing pan. Basis uncovered for 30 minutes. Convention Over: Prehief over to 350°F. These toxen cricked present pieces in a single layer on ungressed basing pan. Basis uncovered for 12 minutes insent a ment thermometer into the thickest portion of the product. Continue heating until the internal integrenative naches alternative the product. Continue heating until the internal integrenative naches alternative the product. Continue heating until the internal integrenative naches alternative the product. Continue heating until the internal integrenative naches alternative the product naches and the product naches are not not to the product naches and the product naches are not necessarily to the product naches and the product naches are not necessarily naches and naches are not necessarily naches and naches are necessarily naches are necessarily naches and naches are necessarily

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precidentarhomo a 59°F. Colocar las piesas de prole congeladas en una sola agas en una disarda para homas reengrasar. Cobre por 30° minutas sin cubrir la charada para homas: Homo de convección: Precident el homo a 350°F. Colocar las piesas de polo congeladas en una sola capa en una draida para homas: sin engrasa: Cobre por 12 minutos sin cubrir al charada para homas: Inseria en la minuta de cocina en la partir ansa guesa di producto. Contra celetardo histas de la partir terral resida de para ferral residant.



665400

pilgrims

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

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	665400	GTIN	10075632654003	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	18.08	SHELF LIFE	365 DAYS
CASE DIMENSIONS	19.5L X 13W X 11.25"H	CASE CUBE	1.68	CASES/PALLET	49	PALLET (TXH)	7X7

## **Nutrition Facts**

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

Amount per serving Calories

Iron 1.6mg 8%

190

Potas. 210mg 4%

	% Daily V	alue*
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 13g		5%
Dietary Fiber 2g		6%
Total Sugars less than 1g		
Includes less than 1g Adde	ed Sugars	1%
Protein 15g		
Vit D 0.1mcg 0%	Calcium 20m	ıa 2%

\*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: FC Whole Grain Homestyle Breaded Chicken Pa	tty Code No.: 665400
Manufacturer: Pilgrim's Pride Corporation	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 <sup>1</sup>	CREDITABLE AMOUNT A x B
Boneless Chicken Meat w/ Skin	1.441	x	70%	1.008
		х		
		x		
	1.008			

<sup>&</sup>lt;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> D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount <sup>5</sup> 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 <sup>3</sup> 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 <sup>5</sup> 0.993					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) 2.00					

- <sup>3</sup> Attached documentation provides % of Protein As-Is.
- <sup>4</sup> 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 Service	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 Chicken Patty	Code No.: <u>665400</u>				
Manufacturer: Pilgrim's Pride Corpor						
(raw dough weight may be used to calculate creditable grains)						
I. Does the product meet the whole grain						
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	Broup I (RTE breakfast ole 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 <sup>1</sup>	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>2</sup>	CREDITABLE AMOUNT			
	A	В	A÷B			
Whole Wheat Flour	14.915	16	0.932			
Enriched Wheat Flour	1.095	16	0.068			
		Total	1.000			
		Total Creditable Amount <sup>3</sup>	1.00			
* Creditable grains vary by Program. See th 1 (Serving size) <b>X</b> (% of creditable grains in fo 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded	rmula); serving sizes other tha the corresponding Group in	n grams must be converted to Exhibit A.				
Total weight (per portion) of product as pur	rchased 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	certify that non-creditable gr	ains <b>are not</b> above 0.24 oz ed	per portion. Products with			
more than 0.24 oz eq or 3.99g for Groups	A-G or 6.99g for Groups H a	nd I of non-creditable grains (	do not credit toward the			
grains requirement for school meals.						
MAULING	S	Senior Food Scientist				
Signature /	ile					
Elizabeth Drey 07/01/2025 (800) 321-1470						
Printed Name	Da	ate P	hone Number			