

GTIN: 10075632655000 | SKU: 665500

Serving Suggestion



26/27 SCHOOL YEAR

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

Whole Grain Homestyle Breaded Fully Cooked Chicken Patty NAE* 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

* Chicken used is raised with no antibiotics ever.

**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.

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Chicken used is raised with no antibiotics ever.

Fully Cooked
WHOLE GRAIN HOME-STYLE BREADED CHICKEN PATTIES

Ingredients: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder, Breaded With: Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Spices, Ascorbic Acid (Vitamin C), Dextrose, Garlic Powder, Extractive Of Paprika, Battered With: Water, Whole Wheat Flour, Modified Corn Starch, Sugar, Salt, Onion Powder, Leavening (Sodium Bicarbonate, Calcium Acid Phosphate, Monocalcium Phosphate), Garlic Powder, Chicken Broth, Dextrose, Yeast Extract, Ascorbic Acid, Maltodextrin, Natural Flavors, Lactic Acid, Extractives Of Paprika, Precooked With: Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Maltodextrin, Ascorbic Acid, Natural Flavors, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Lactic Acid, Extractives Of Paprika.

Contains: Soy, Wheat

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 on 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.

665500

(01)10075632655000

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

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	665500	GTIN	10075632655000	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	1 PIECE (3.05OZ)	SERVINGS/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	1.46	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 13g	5%
Dietary Fiber 2g	6%
Total Sugars less than 1g	
Includes less than 1g Added Sugars	1%

Protein 16g	
Vit D 0.1mcg 0%	Calcium 20mg 2%
Iron 1.6mg 8%	Potas. 220mg 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: NAE Whole Grain Homestyle Breaded Chicken Patty Code No.: 665500

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 ¹ B	CREDITABLE AMOUNT A x B
Boneless Chicken Meat w/ Skin	1.441	x	70%	1.008
		x		
		x		
C. Total Creditable Meats Amount⁵				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 E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount⁵						0.00

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
Isolated Soy Protein	0.208	x	86	÷ 18	0.993
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount⁵					0.993
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 3.05 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 3.05 oz. 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: FC NAE Whole Grain Homestyle Breaded Chicken Patty Code No.: 665500

Manufacturer: Pilgrim's Pride Corporation Serving Size: 3.05 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 _____ No X How many grams? 0.54
(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 to: 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	B	A ÷ B
Whole Wheat Flour	14.915	16	0.932
Enriched Wheat Flour	1.095	16	0.068
Total			1.000
Total Creditable Amount ³			1.00

* Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 3.05 oz.

Total contribution of product (per portion) 1.00 oz eq

I certify that the above information is true and correct and that a 3.05 ounce portion of this product (ready for serving) provides 1.00 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



APP Letter SUPRO® 248, 10000768

This memo is to confirm that SUPRO® 248, 10000768 manufactured by IFF Nourish (Solae, LLC) meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

1) This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.

2) The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS for SUPRO® 248, 10000768 is 1.0. Method to calculate is as follows:

- *Determine protein content.*
- *Determine essential amino acid (EAA) content.*
- *Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).*
- *The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).*
- *Determine digestibility (97% for our soy proteins).*
- *Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility ($1.04 \times 0.97 = 1.0$). Scores over 1.0 are rounded down to 1.0.*

3) This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for SUPRO® 248, 10000768 is 3.77 parts water to 1 part SUPRO® 248, 10000768 to achieve 18% protein by weight.

4) The protein content of SUPRO® 248, 10000768 is 86% (as-is).

Your company may make applications to FNS/USDA based on this confirmation.

THIS DOCUMENT EXPIRES February 13, 2026.

Regards

Johnathan Kokoski
Manager, Global Quality Management Systems
IFF Nourish