# GTIN: 10075632075273 | SKU: 7527

# 25|26 SCHOOL YEAR



# WHOLE GRAIN BREADED BREAST STRIPS WHITE 6/5# FULLY COOKED

Fully Cooked, Whole Grain Breaded, Skinless, and Boneless Whole Muscle Chicken Breast Strip. A three piece serving provides 2 oz. meat/meat alternate credit and 1.25 servings of grain equivalent.

**CONTAINS: MILK, WHEAT** 



### PREPARATION & HEATING



#### **CONVENTIONAL OVEN**

Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 12 minutes. TURN. Bake an addittional 12 minutes. Total time 24 minutes.



#### **CONVECTION OVEN**

Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 6 minutes. TURN. Bake an addittional 7 minutes. Total time 13 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.

#### 600-253755



#### **Fully Cooked BONELESS SKINLESS WHOLE GRAIN**

**BREADED CHICKEN BREAST STRIPS** 

repredients: Boneless Skinless Chicken Breast, Water, Modified Food Starch, Sodium Phosphates, Rieduced Sodium Sea Stat (Sea Salt, Potassium Chiorido, Rice Flour), Sugar, Black Pepper, White Worker, Feast Edited, Beautied With Whole Wheel Flour, Salt, Enriched When Hearn, Fielduced Iron, Thamine Monomitate, Ribotlewin, Fold-Acid, Sugar, Yeast Edit east. Editatives Of Papiria, Annato And Turmeric Monomitation, Ribotlewin, Fold-Acid, Sugar, Yeast Edit east. Editatives Of Papiria, Annato And Turmeric Monomitation, Ribotlewin, Fold-Acid, Sugar, Leavening Monosciloum Prospitale, Monosciloum Prospitale, Batteric With Water, Mindows (the Wheel Flour), Fold-Acid Starter, Salte, Editative Monosciloum Prospitale, Monosciloum P

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 375°F. Place frozen chicken process in a single leyer on ungressed telating para. Bake unconvened for 12 minutes. TURN Bake an additional 12 minutes. Tall firm 24 minutes. Convention Oven: Preheat oven to 375°F. Place frozen chicken prieses in a single leyer on ungressed baking pan. Bake uncovered for 6 minutes. TURN Bake an additional 7 minutes. TURN Bake and additional 7 minutes. Turn Bake uncovered for 6 minutes. TURN Bake and additional 7 minutes. Total term Bake uncovered for 6 minutes.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Horno o instrution/Collects for Preceivation of "Collects Instituted in Contract Institute of Collects Institute I



**7527** 

pilgrim's Pride Corporat 1770 Promontory Circle, Greeley, CO 80 80-321-1470 www.pilgrimsfoodservice.of Chicken used is a product of USA

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7527	GTIN	10075632075273	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1.25
SERVING SIZE	3 PIECES (4.8OZ)	SERVING/ CASE	ABOUT 100	CALORIES	250	SODIUM	500MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	29.80	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**

About 100 servings per container Serving size 3 Pieces (4.8oz)

#### Amount per serving Calories

Potas. 510mg 10%

	% Daily Value
Total Fat 9g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 2g	
Cholesterol 60mg	19%
Sodium 500mg	22%
Total Carbohydrate 21g	8%
Dietary Fiber 2g	8%
Total Sugars less than 1g	
Includes less than 1g Adde	d Sugars 1%
Protein 22g	
Vit D 0.1mca 0%    O	Calcium 20mg 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.

Iron 1.3mg 8%



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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: FC Whole Grain Breaded Chicken Breast Strips	Code No.: 7527
Manufacturer: Pilgrim's Pride Corporation	Serving Size: minimum 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> B	CREDITABLE AMOUNT A x B
Boneless Chicken Breast w/o Skin	3.068	х	73%	2.239
		х		
		x		
C. Total Creditable Meats Amount⁵				2.00

<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
		х		÷		
		x		÷		
		х		÷		
G. Total Creditable Meat Alternates Amount <sup>5</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 IS³ I	DIVIDE⁴	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		х		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount <sup>5</sup>					
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 minimum 4.3 oz. (3 pieces)

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.

Senior Food Scientist
Title

Elizabeth Drey

Printed Name

O7/01/2025 (800) 321-1470
Phone Number



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

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 Brea	nded Chicken Breast St	rips Code No.: 7527			
Manufacturer: Pilgrim's Pride Corporation Serving Size: minimum 4.3 oz. (3 pieces)					
Manufacturer.		weight may be used to calcu			
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)	alent (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 o	Groups A-G (baked goods), lied to calculate the grains co	Group H (cereal grains) or Gontribution based on credital	Group I (RTE breakfast Dole 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	22.768	16	1.423		
Enriched Wheat Flour	0.268	16	0.016		
		Total	1.439		
Total Creditable Amount <sup>3</sup> 1.25					
* 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 d <b>down</b> to the nearest quarte	n grams must be converted to Exhibit A. er (0.25) oz eq. Do <b>not</b> round			
Total weight (per portion) of product as pur	rchased <u>minimum 4.3 oz. (3</u>	pieces)			
Total contribution of product (per portion) oz eq					
I certify that the above information is true a provides 1.25 oz eq grains. I further of more than 0.24 oz eq or 3.99g for Groups or grains requirement for school meals.	certify that non-creditable gra A-G or 6.99g for Groups H au	ains <b>are not</b> above 0.24 oz ed and I of non-creditable grains o	per portion. Products with		
Senior Food Scientist					
Signature / Title					
Elizabeth Drey 07/01/2025 (800) 321-1470					
Printed Name	Da	ate P	hone Number		