25|26 SCHOOL YEAR





Fully Cooked, Whole Grain Breaded, Skinless, and Boneless Strip made with Whole Muscle Chicken Breast. 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 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.

600-253759



Fully Cooked WHOLE GRAIN BREADED CHICKEN BREAST STRIPS

With Rib Meat
Impressions: Christen Breast With Rib Meat, Water, Sordum Phosphates, Reduced Sordum See Salt (See Salt, Ploasaum Chloride, Rice Flour), Seasoning (Salt, Sugar, Natural Flavors, Dehydrated Christ, Spisos (Including Celey Seed), Dehydrodd Galer, Christen Bloth, Natural Flavors, Dehydrated Christen Shir), Breaded With: Whole Wheat Flour, Emiched With Marce Reduced Incr. Thierme Monothina, Ribodavin, Folk Addi, Salt Sugar, Vesst Esmant, Disordum Incomerce And Disordum Guaryines Spice, Vesst, Dearbox, Embaches Of Papins, Leenening (Social Indicatorus, Social Mod Psychopathes, Monocabum Phosphates), Esmanted Of Papins And Armanta, Esmante Of Trainer, Beduced Price Trainer With Marce Reduced (Armanta), Esmante Of Trainer, Beduced Price Trainer With Monocabum Phosphates, Monocabum Phosphates, Social Mod Spice, Patrice Vision (Armanta), Cartes Andreado, Salt Sugar, Leenening (Caltum Acid Psychopathes, Monocabum Phosphates, Social Monocabum Phosphates), Andreado, Andreado, Salt Sugar, Leenening Caltum Acid Psychopathes, Monocabum Phosphates, Social Monocabum Phosphates, Social Monocabum Phosphates, Social Monocabum Phosphates, Andreado, Andrea

CONTAINS: Milk, Wheat

pilgrim's

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place forces rhicken pieces in a single layer on an ungressed baking pan. Bake uncovered for 30 minutes. Convection Owen: Preheat oven to 350°F. Place forces rhicken pieces in a single layer on an ungressed baking pan. Bake uncovered for 12 minutes. Insert a meat themcorreter into the thickest portion of the product. Cortinue heating rull the internal emprepature reserves 165°F.

> 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

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Piescalentar e homo a 30°F. Cotoce las piezas de polo congeledas en una sola capa en una cherida para intersión engrasar. Cotoce o por 30 minutos en cube il carbare plas nómes: Hemo de convención. Preseletar el formo a 30°F. Cotoce las piezas de polo congeledas en una sola capa en una depresa homes en engrasar. Cotre por 12 minutos en colo 11 de cheria para homes. Henele un terministro de cocina en la pater mas grussa del producto. Confineir calentando hasta que la partiriterna lágica a la inceptantia de 165°P.



7572

(01)10075632075723

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7572	GTIN	10075632075723	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1.25
SERVING SIZE	3 PIECES (4.35OZ)	SERVING/ CASE	110	CALORIES	240	SODIUM	410MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	31.58	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

110 servings per container **Serving size** 3 Pieces (4.35oz)

Amount per serving Calories

Iron 1.3mg 8%

240

Potas. 430mg 10%

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 2g	
Cholesterol 65mg	21%
Sodium 410mg	18%
Total Carbohydrate 18g	6%
Dietary Fiber 3g	9%
Total Sugars less than 1g	
Includes 0g Added Sugars	1%
Protein 22g	
Vit D 0mcg 0%	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.



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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 Tenders	Code No.: 7572
		Serving Size: 4.35 oz. (3 pieces)

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 Breast w/o Skin	2.743	x	73%	2.002
		х		
		x		
	2.00			

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
		х		÷		
		х		÷		
		х		÷		
	G. Total Creditable Meat Alternates Amount ⁵					

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
		x		÷ 18	
		х		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount ⁵					
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.
- 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.	35 oz. (3 pieces)	
Total creditable amount of product (per portion). (Rem (per portion).) $\frac{2.00}{}$	ninder: total creditable amount (per po	ortion) cannot exceed the total weight
I certify that the above information is true and correct serving) contains $\frac{2.00}{}$ ounces of equivalent means		, , ,
I further certify that any APP used in the product confo	orms to the Food and Nutrition Servic	e Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the a	ittached supplier documentation.	
Signature Signature	Senior Food Scien	tist
Elizabeth Drey	07/01/2025	(800) 321-1470
Printed Name	Date	Phone Number



PILGRIM'S PRIDE CORP. School Foodservice1770 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 Breaded	Chicken Breast Tenders	Code No.: 7572				
Manufacturer: Pilgrim's Pride Corporation Serving Size: 4.35 oz. (3 pieces)						
Wandidetarer.	(raw dough	n weight may be used to calcu	late creditable grains)			
I. Does the product meet the whole grain-			g,			
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 o	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 creditals	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	19.567	16	1.222			
Enriched Wheat Flour	1.787	16	0.111			
		Total	1.334			
		Total Creditable Amount ³	1.25			
* 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 tha the corresponding Group in	n grams must be converted to Exhibit A.				
Total weight (per portion) of product as purchased $\frac{4.35 \text{ oz. (3 pieces)}}{}$						
Total contribution of product (per portion) oz eq						
rovides 1.25 oz eq grains. I further omore than 0.24 oz eq or 3.99g for Groups or grains requirement for school meals.	certify that non-creditable gr	ains are not above 0.24 oz ed	per portion. Products with			
MALLINEY	S	Senior Food Scientist				
Signature		tle				
Elizabeth Drey 07/01/2025 (800) 321-1470						
Printed Name	Da	ate P	hone Number			