

2023-2024 FACT SHEET

7526 | GOLD KIST® WHOLE MUSCLE BREADED DARK MEAT CHUNK



PILGRIM'S® PRIDE CORP. – Gold Kist® Brand

CODE NUMBER:	7526
M/MA CONTRIBUTION:	2
GRAIN CONTRIBUTION:	1
CALORIES	230
SODIUM	440mg
GTIN:	10075632075266
CASE DIMENSIONS:	17L x 13W x 11.43"H
SHELF LIFE:	365 days
CASE/PALLET:	56
CASE WT:	30 LBS
SERVING SIZE:	4 oz
DONATED FOOD/CASE:	31.24
SERVINGS/CASE:	120
GR. WT:	32.02 LBS
PALLET (TxH):	8 x 7
CASES CUBE:	1.48

Fully-Cooked, Whole Grain Breaoded Dark Meat Chunk. A 4 oz. portion provides 2 oz. meat/meat alternate credit and 1 serving of grain equivalent.

CONTAINS: MILK, WHEAT



Nutrition Facts

122 servings per container	
Serving size	4oz (112g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 2g	10%
Trans Fat 0g	
Polynsaturated Fat 4.5g	
Monounsaturated Fat 2.5g	
Cholesterol 75mg	24%
Sodium 440mg	19%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	8%
Total Sugars less than 1g	
Includes 0g Added Sugars	1%
Protein 18g	
Vit D 0mcg 0%	Calcium 20mg 2%
Iron 1.5mg 8%	Potas. 340mg 7%

*Above Nutrition Facts information for product 7526 is based on the serving size stated on the attached Product Formulation Statement to provide stated equivalencies.



Fully Cooked Copy Not For Documenting Federal Meal Pattern Requirements **7526**

WHOLE GRAIN BREADED CHICKEN DARK MEAT CHUNKS

INGREDIENTS: Chicken Dark Meat, Water, Modified Food Starch, Sodium Phosphates, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract. **Breaded With:** Whole Wheat Flour, Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast Extract, Spice, Yeast, Soybean Oil, Extractives Of Paprika, Annatto And Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate). **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Soybean Oil (As A Processing Aid), Extractives Of Paprika, Annatto And Turmeric, Butter Flavor (Butter, Sweet Buttermilk, Natural Flavor). **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive.

CONTAINS: Milk, Wheat

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 22 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.



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1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.pilgrimsfoodservice.com

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(01)10075632075266

Cheri Schneider

Cheri Schneider, K12 & USDA Category Director

SY 23/24

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Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9034



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Whole Grain Breaded Chicken Dark Meat Chunks Code No.: 7526

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless Chicken Meat	3.112	X	70%	2.177
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				2.17

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.0 oz.

Total creditable amount of product (per portion) 2.0

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.0 ounce serving of the above product (ready for serving) contains 2.0 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

Food Technologist
Title

07.01.2023

Date

970-347-5546

Phone Number



Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9034



**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014**

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FC Whole Grain Breaded Chicken Dark Meat Chunks Code No.: 7526

Manufacturer: Pilgrim's Pride Corporation Serving Size 4 oz
(Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** 3.74
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole wheat flour	18.9881	16	1.186
Enriched wheat flour	0.3031	16	0.018
			1.204
Total Creditable Amount³			1.00

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware that 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 4 oz.
 Total contribution of product (per portion) 1.0 oz. equivalent

I certify that the above information is true and correct and that a 4.0 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Elizabeth Drey
Signature

Food Technologist
Title

Elizabeth Drey
Printed Name

07/01/2023
Date

970.347.5546
Phone Number