2024-2025 SCHOOL YEAR FACT SHEET

625300 | GOLD KIST® BREADED TENDER



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

CODE NUMBER:	625300
M/MA CONTRIBUTION:	2
GRAIN CONTRIBUTION:	1
CALORIES	190
SODIUM	400mg
GTIN:	10075632253008
CASE DIMENSIONS:	17L x 13W x 11.43"H
SHELF LIFE:	365 days
CASE/PALLET:	56
CASE WT:	30 LBS
SERVING SIZE:	3 Pieces
DONATED FOOD/CASE:	18.08
SERVINGS/CASE:	156
GR. WT:	31.95 LBS
PALLET (TxH):	8 x 7
CASES CUBE:	1.48

Whole Grain Homestyle Breaded fully-cooked Chicken Strips produced from USDA 100103 natural proportion white and dark meat commodity chicken with isolated soy protein. Strips are batter breaded with whole grain wheat flour homestyle breading. Three strips provide 2 oz. meat/meat alternative and 1 grain serving. Product to provide zero grams trans fats.





Nutrition Facts

156 servings per container Serving size 3 Pieces

Amount per serving Calories

190

<u> </u>	
%	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 400mg	17%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	6%
Total Sugars less than 1g	
Includes less than 1g Added S	Sugars 1%
Protein 15g	

Vit D 0.1mcg 0%	•	Calcium 20mg 2%
Iron 1.6mg 10%	•	Potas. 210mg 5%

*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.

*Above Nutrition Facts information for product 625300 is based on the serving size stated on the attached Product Formulation Statement to provide stated equivalencies.

GOLD

Fully Cooked

WHOLE GRAIN HOME-STYLE BREADED **CHICKEN STRIP SHAPED CHICKEN PATTIES**

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt, (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, finion Powder, Garlic Powder. Breaded With: Whole Wheat Flour, Enriched Wheat Flour (Enriched With Riscin, Reduced Inor, Thianine Monointher, Bordon, Carlo Carlo, Salt, Sugar, Leavening Sodium Add Pyrpophosphates, Sodium Bicarbonate), Spice, Ascorbic Acid (Vitamin C), Destroes, Garlic Powder, Extractives Of Paprika. Battered With: Water, Whole Wheat Flour, Modified Com Starch, Sugar, Salt, Onion Powder, Leavening (Ladium Acid Pyrpophosphates), Monocaldum Phosphate, Sodium Bicarbonated, Salte Rower, Chicken Broth, Madobectrin, Destroe, Yeast Extract, Enriched Wheat Flour (Irinched With Hawker, Nachor, Reduced Inor, Thianine Monointrate, Businesh M

Copy Not For Documenting Federal Meal Pattern Requirements

HEATING INSTRUCTIONS FROM FROZEN: Conventional Over: Probest over to 350°F. Place fince on dicken pieces in a single layer on an ungreased baking pan. Rake uncovered for 30 minutes. Convection over: Probest over on 550°F. Place finces dicken pieces in a single layer on an ungreased baking pan. Rake uncovered for 12 minutes. Fully heat to an internal temperature of 165°F. Appliances vary, adjust heat times according to the contract of the co



pilgrims Distributed By: Pilgrim's Pride Corporation 1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.



625300

GET THE PRODUCTS AND SUPPORT TRUSTED BY SO MANY. TALK TO YOUR REPRESENTATIVE TODAY OR VISIT PILGRIMSFOODSERVICE.COM





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



Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks

(Crediting Standards Based on Grams of Creditable Grains per Grains/Breads Serving (not 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.

opecine mena planning needs.			
Product Name: GK WG Home-Style Br	eaded Chicken Strips	Code No.: 625300	
Manufacturer: Pilgrim's Pride Corporati			
	1	n weight may be used to calculate	creditable grains)
I. Does the product meet the whole grain	-rich criteria? Yes X	No	
II. Use Exhibit A: Grain Requirements for determine if the product fits into Groups amethodologies are applied to calculate the creditable grains per serving; Groups H an Indicate which Exhibit A Group (A-I) the p	A-G (baked goods), Group He grains contribution based of Use the standard of 25g c	(cereal grains) or Group I (RTE ban creditable grains. Groups A-G	oreakfast cereals). (Different use the standard of 14.75g
DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹	GRAM STANDARD OF CREDITABLE GRAINS PER GRAINS/BREADS SERVING (14.75g or 25g) ²	
	A	В	A ÷ B
Whole Wheat Flour	14.9085	16	0.9318
Enriched Wheat Flour	1.0941	16	0.0684
		Tota	1.0002
		Total Creditable Amount	³ 1.00
* 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 rounde Total weight (per portion) of product as put	rmula); serving sizes other tha the corresponding Group in d down to the nearest quarte	n grams must be converted to gran Exhibit A.	
Total contribution of product (per portion)		vina(s).	
I certify that the above information is true a 1.00 grains/breads serving(s).			t (ready for serving) provides
Mank unt	А	ssociate Food Technologist	
Signature Title			
Modesta Everett	0	7/01/2024 (970) 506-7485
Printed Name	Da	ate Phone	Number



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



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: GK WG Home-Style Breaded Chicken Strips	Code No.: 625300
Manufacturer: Pilgrim's Pride Corporation	Serving Size: 3.06 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	CREDITABLE AMOUNT A x B
Boneless Chicken Meat w/ Skin	1.44 (3 Pieces)	х	70%	1.008
		x		
		х		
	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	DIVIDE	PURCHASE UNIT IN OUNCES	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	DIVIDE⁴	CREDITABLE AMOUNT APP H x I ÷ 18
solated Soy Protein	0.208	x	86	÷ 18	0.9938
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount ⁵ 0.9938					0.9938
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) 5				2 00	



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



- 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.

Alternates, and APP in boxes C, G, and J.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,, ,, ,, ,, ,
Total weight (per portion) of product as purchas	aed 3.06 oz. (3 Pieces)	
Total creditable amount of product (per portion)). (Reminder: total creditable amount (per p	portion) cannot exceed the total weight
(per portion).) 2.00		
I certify that the above information is true and c	orrect and that a 3.06 ounce serving	of the above product (ready for
serving) contains 2.00 ounces of equivale	nt meat/meat alternate when prepared ac	cording to directions.
I further certify that any APP used in the produc	et conforms to the Food and Nutrition Serv	ice Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by	y the attached supplier documentation.	
Mana unt		
10/1	Associate Food T	echnologist
Signature	Title	
Modesta Everett	07/01/2024	(970) 506-7485
Printed Name	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 x 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

ID: PR1302231150 Version#: 1 Issue Date: 14.Feb.2023 Reviewed Date: Page No: 1