

GTIN: 90075632012601 | SKU: 1260

26/27 SCHOOL YEAR



DARK CHICKEN STRIPS 6/5# FULLY COOKED

Oven-roasted, fully cooked marinated dark meat chicken strips produced from USDA 100103 dark meat commodity chicken. Heat applied grill marks for added flavor and appearance. Product is lightly seasoned for use in a variety of recipe profiles. Product is cut into natural strips and IQF frozen. 2.32 oz. of dark meat chicken provides 2 oz. meat/meat alternative. Product to provide zero grams trans fat.



Serving suggestion



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 350°F. Place chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 36 minutes.



CONVECTION OVEN

Preheat oven to 350°F. Place chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 26 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.

600-254120

**Fully Cooked
BONELESS SKINLESS
DARK CHICKEN STRIPS**

Ingredients: Boneless Skinless Dark Chicken, Water, Seasoning (Maltodextrin, Hydrolyzed Corn Protein, Dextrose, Sugar, Dehydrated Onion, Garlic Powder, Salt, Natural Flavors, Spices (Including Celery Seed), Dried Chicken, Cooked Chicken, Chicken Broth, Disodium Inosinate, Disodium Guanylate, Citric Acid), Modified Food Starch, Sodium Phosphates, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour).

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 36 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer in a hotel pan. Add 4 tbsp of water to pan and cover. Bake covered from frozen for 26 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 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

1260

(01)90075632012601

Copy Not For Documenting Federal Meal Pattern Requirements

Nutrition Facts

206 servings per container

Serving size 2.32oz (66g)**Amount per serving****Calories 100**

% Daily Value*

Total Fat 3.5g **4%**Saturated Fat 1g **4%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 1g

Cholesterol 70mg **23%****Sodium 360mg** **16%****Total Carbohydrate 2g** **1%**Dietary Fiber 0g **0%**

Total Sugars less than 1g

Includes less than 1g Added Sugars **1%****Protein 15g**

Vit D 0mcg 0% • Calcium 10mg 0%

Iron 0.6mg 4% • Potas. 230mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a

CODE NUMBER	1260	GTIN	90075632012601	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	0
SERVING SIZE	2.32OZ (66G)	SERVINGS/CASE	206	CALORIES	100	SODIUM	360MG
CASE WEIGHT	30 LBS	GR WT	31.73 LBS	DONATED FOOD/CASE	41.94	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17L X 13W X 11.43"H	CASE CUBE	1.22	CASES/PALLET	56	PALLET (TXH)	8X7



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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 1/2" Dark Meat Chicken Strip with Grill Mark Code No.: 1260

Manufacturer: Pilgrim's Pride Corporation Serving Size: 2.32 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 Skinless Chicken Thighs	3.175	x	63%	2.000
		x		
		x		
C. Total Creditable Meats Amount⁵				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 E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount⁵						

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
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount⁵					
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 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 2.32 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.

Modesta Everett

Signature

Associate Food Technologist

Title

Modesta Everett

Printed Name

11/01/2024

Date

(970) 506-7485

Phone Number