GTIN: 10077013154003 | SKU: 615400



25|26 SCHOOL YEAR



WHOLE GRAIN BREADED BREAKFAST **PATTIES NP 6/5# FULLY COOKED**

Whole Grain Homestyle Breaded Fully Cooked Chicken Breakfast Patty produced from USDA 100103 natural proportion white and dark meat commodity chicken. One 2.24 oz. patty provides 1 oz. meat/meat alternative and 0.5 grain serving. Product to provide zero grams trans fat.

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 14 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.

600-253764



Fully Cooked WHOLE GRAIN BREADED CHICKEN BREAKFAST PATTIES

Ingredients: Chicken, Water, Sodium Phosphates, Reduced Sodium Sea Salt (Sea Salt, Potessium Chioride, Rice Four), Seasoning (Salt, Sugar, Natural Piavos, Dehydrated Chron. Spice Bholding Celery Seed),
Dehydrated Saric, Chicken Both, Matchestryn, Died Chicken, Died Chicken Skini, Breaded With: Whole Whatel Four, Wheat Four, Selt, Erriched Wheat Pour (Erriched With Naon, Reduced Inc.),
Tharmas Rodown, Folic Acid, Sugar, Yeas Edward, Spice, Yeas, Selectives Of Papina, Annato And Turmeric, Destrose, Lewering (Sodium Betaborias, Sodium Acid Pryrotopriate, Monocalutum
Phosphate), Belletin White: White White White White Shirt (Sinched With Naon, Policulation, Front And, Singar, Lewering) (Calcium
Phosphate), Belletin White White White White Shirt (Sinched With Naon, Policulation, Front And, Singar, Lewering) (Calcium
White Four), Modified Com Starch, Salt, Spice Edwarden.
White Four, Modified Com Starch, Salt, Spice Edwarden.

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Protest oven to \$50°F. Place troan chicken pieces in a single layer on ungressed basing pan. Basis uncovered for 50 minutes. Convention Over. President oven to \$50°F. These forces chicken pieces in a single layer on ungressed basing pan. Basis uncovered for 14 nitrudes. Itself a meat themorenter into the frickest portion of the product. Continue heating until the internal integrenative naches all preportion. Continue heating until the internal temperature naches all preportion.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precisientar el homo a 53°F. Cólocar las pesas de pollo congelidade en una sela capa en una charda para homera regrasar. Cólori pol 50° minutes en a hudir à charda para homera. Hemo de convenciole: Precisientar el homo a 53°F. Cólocar las pesas de pollo congelidade en una sola capa en una charda para homera el homo a 53°F. Cólocar las pesas de polo congelidade en una sola capa en una charda para homera en engaser. Cosine por 14 minutas en una fraudra para homera: hereda un taméro de corona en la peta mas grusas del producto. Continuar caleriando hasta que la parte interna llegue a la temperatura de 15°C.



615400

Pilgrim's Pride Corporation 1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.pilgrimsfoodservice.com Chicken used is a product of USA

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	615400	GTIN	10077013154003	M/MA CONTRIBUTION	1	GRAIN CONTRIBUTION	0.5
SERVING SIZE	1 PIECE (2.24OZ)	SERVING/ CASE	214	CALORIES	130	SODIUM	240MG
CASE WEIGHT	30 LBS	GR WT	31.95 LBS	DONATED FOOD/CASE	26.39	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

214 servings per container Serving size 1 Piece (2.24oz)

Amount per serving Calories

130

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 2g	
Cholesterol 35mg	12%
Sodium 240mg	11%
Total Carbohydrate 8g	3%
Dietary Fiber less than 1g	3%
Total Sugars 0g	
Includes 0g Added Suga	rs 0 %
Protein 10g	
Vit D 0.1mcg 0%	Calcium 10mg 0%
Iron 0.7mg 4% ●	Potas. 180mg 4%

*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 Breakfast Patty	Code No.: 615400
Manufacturer: Pilgrim's Pride Corporation	Serving Size: 2.24 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 Chicken Meat w/ Skin	1.434	х	70%	1.003
		х		
		x		
	1.00			

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
		x		÷		
		x		÷		
		x		÷		
	G. Total Creditable Meat Alternates Amount⁵					

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) 1.00					

- 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 2.24	OZ.	
Total creditable amount of product (per portion). (Remind (per portion).) $\underline{1.00}$	er: total creditable amount (per po	ortion) cannot exceed the total weight
I certify that the above information is true and correct and serving) contains $\frac{1.00}{}$ ounces of equivalent meat/n	_	
I further certify that any APP used in the product conform	s to the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attac	ched supplier documentation.	
Signature Signature	Senior Food Scier	ntist
Signature	Title	
Elizabeth Drey	07/01/2025	(800) 321-1470
Printed Name	Date	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 Homestyl	e Breaded Breakfast Patty	Code No.: 615400			
Manufacturer: Pilgrim's Pride Corpor		ze: 2.24 oz.	_		
I. Does the product meet the whole grain		weight may be used to calcu	late creditable grains)		
II. Does the product contain non-creditab (Products with more than 0.24 ounce equi- of non-creditable grains do not credit towa	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 condicate which Exhibit A Group (A-I) the p	o Groups A-G (baked goods), blied to calculate the grains co oz eq; Groups H and I use the	Group H (cereal grains) or Gontribution based on credital	Broup I (RTE breakfast ole grains. Groups A-G use		
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	9.488	16	0.593		
Enriched Wheat Flour	0.090	16	0.005		
		Total	0.598		
		Total Creditable Amount ³	0.50		
* Creditable grains vary by Program. See that (Serving size) X (% of creditable grains in for 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded	ormula); serving sizes other than the corresponding Group in d down to the nearest quarte	n grams must be converted to Exhibit A.			
Total weight (per portion) of product as pu	rchased				
Total contribution of product (per portion)					
I certify that the above information is true a provides 0.50 oz eq grains. I further of	certify that non-creditable gra	ains are not above 0.24 oz ed	per portion. Products with		
more than 0.24 oz eq or 3.99g for Groups	A-G or 6.99g for Groups H ar	nd I of non-creditable grains o	do not credit toward the		
grains requirement for school meals.					
- Glipalt Neg		Senior Food Scientist			
Signature /	Tit		000) 004 4:		
Elizabeth Drey 07/01/2025 (800) 321-1470					
Printed Name	D:	ate P	hone Number		