## 25|26 SCHOOL YEAR





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 fat.

**CONTAINS: SOY, 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.

#### 600-253756



## **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, Rico Flour), Sodium Phosphates, White Pepper, Onon Powder, Garlo Powder Breaded With: Whole Wheel Flour, Enriched Wheel Flour (Enriched With Maior, Reduced Inc.). Thismne Monorstrae, Robolewin, Folic Andy, Salt, Sugar, Leavening (Sodium And And Prophosphates, Sodium Bloadhorstrae), Spote, Ascrobe: And Without, New Modified Com Salter, Salter, Sugar, Salt, Connor (Searing, Calculan, And Prophosphates, Monocaicam Phosphate, Sodium Bloadhorstrae), Garlo Powder, Chrischer Both, Maldodetrin, Deutose, Visual Eranded Whater Flour (Enriched Whi Nacin, Reduced Inn. Themselm And Andrea Flour (Enriched White Nacin, Reduced Inn. Themselm Andrea Flour (Enriched White Nacin, Reduced Inn. Themselm Andrea Flour (Enriched White Salter), Andrea Flour (Enriched Wh

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Prefeed oven to 350°F. Place frozen chicken pieces in a single leyer on ungressed belaing pars. Balse uncovered for 30 minutes. Convention Overs reheated sow to 350°F. Place fozen chicken lipses in a single leyer on ungressed balsing pars. Balse uncovered for 12 minutes. Insent a meat thermometer into the trickest portion of the product. Continue leading until the internal interpretatur eraches 165°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Preculeri homo a 50°F. Colocar las plazas de polo conguladas en una solicicase en una obrado para homo engrasas. Cocare por 30 minutas en lacinitar carada para homos Homo de corrección. Precisio el homo a 35°F. Colocar las piezas de polo conguladas en una solicicação en una charda para homo en engrasas. Colore por 12º minutas en lacinitar clarada para homos Homo de comendado de co-en la parte mais grusas del producto. Continuar calentando hasta que la parte interna llegue a la temperatura de 150°C.



625300

pilgrim's

Distributed By: Pilgrim's Pride Corpor
1770 Promontory Circle, Greeley, CO
880-321-1470 www.pilgrimsfoodservic
Chicken used is a product of USA

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	625300	GTIN	10075632253008	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	3 PIECES (3.06OZ)	SERVING/ CASE	156	CALORIES	190	SODIUM	400MG
CASE WEIGHT	30 LBS	GR WT	31.95 LBS	DONATED FOOD/CASE	18.08	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**

156 servings per container

Serving size 3 Pieces (3.06oz)

Amount per serving Calories

190

	% 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	d Sugars 1%
Protein 15g	
Vit D 0 1mcq 0%	alcium 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.



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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 Homestyle Breaded Chicken Strips	Code No.: 625300
Manufacturer: Pilgrim's Pride Corporation	Serving Size: 3.06 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 <sup>1</sup> B	CREDITABLE AMOUNT A x B
Boneless Chicken Meat w/ Skin	1.440	x	70%	1.008
		х		
		х		
	1.008			

<sup>&</sup>lt;sup>1</sup> 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 <sup>2</sup>	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT <sup>2</sup> D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount <sup>5</sup> 0.00						

<sup>&</sup>lt;sup>2</sup> 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 <sup>3</sup> I	DIVIDE⁴	CREDITABLE AMOUNT APP H x I ÷ 18	
Isolated Soy Protein	0.208	x	86	÷ 18	0.993	
		x		÷ 18		
		x		÷ 18		
	J. Total Creditable APP Amount <sup>5</sup> 0.993					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) <sup>5</sup> 2.00					2.00	

- <sup>3</sup> Attached documentation provides % of Protein As-Is.
- <sup>4</sup> 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 $3.06  \mathrm{G}$	oz. (3 pieces)	
Total creditable amount of product (per portion). (Reminde (per portion).) $\frac{2.00}{}$	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 $\frac{2.00}{}$ ounces of equivalent meat/m	_	
I further certify that any APP used in the product conforms	s to the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attac	hed supplier documentation.	
Elipabeth Deg	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,

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 Chicken Strips	Code No.: 625300		
Manufacturer: Pilgrim's Pride Corpor	ation Serving Siz			
Manadetarer.		n weight may be used to calcu	late creditable grains)	
I. Does the product meet the whole grain-			<b>3</b> · · · · ·	
i. Does the product meet the whole grain-	-ncn criteria: Tes	NO		
II. Does the product contain non-creditab	le grains? Yes X	lo How many gram	s? <u>0.54</u>	
(Products with more than 0.24 ounce equiv				
of non-creditable grains do not credit towa	ard the grains requirement fo	r school meals.)		
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	Group H (cereal grains) or Gontribution based on credital	Group I (RTE breakfast Dole grains. Groups A-G use	
Indicate which Exhibit A Group (A-I) the p	roduct belongs: A			
DESCRIPTION OF CREDITABLE	GRAMS OF	GRAM STANDARD OF	CREDITABLE	
GRAIN INGREDIENT*	CREDITABLE GRAIN	CREDITABLE GRAINS	AMOUNT	
	INGREDIENT PER PORTION <sup>1</sup>	PER OZ EQ (16g or 28g) <sup>2</sup>		
	A	В	A÷B	
Whole Wheat Flour	14.9085	16	0.9317	
Enriched Wheat Flour	1.0941	16	0.0684	
		Total	1.0001	
		Total Creditable Amount <sup>3</sup>	1.00	
* Creditable grains vary by Program. See that (Serving size) <b>X</b> (% of creditable grains in for 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded	rmula); serving sizes other that the corresponding Group in	n grams must be converted to Exhibit A.		
Total weight (per portion) of product as pur	chased 3.06 oz. (3 pieces)			
Total contribution of product (per portion) _	1.00 oz eq			
I certify that the above information is true a				
provides 1.00 oz eq grains. I further o				
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	do not credit toward the	
grains requirement for school meals.				
Senior Food Scientist				
Signature	Tit	tle		
Elizabeth Drey	0	7/01/2025 (	800) 321-1470	
Printed Name	Da	ate P	hone Number	