

GTIN: 10075632063904 | SKU: 6390

26/27 SCHOOL YEAR



Serving Suggestion



DARK CHICKEN SAUSAGE PATTIES 6/5# FULLY COOKED

Oven-roasted, fully cooked dark meat chicken sausage made from USDA 100103 dark meat commodity chicken. Lightly seasoned to deliver an authentic breakfast sausage flavor and traditional taste profile. The product is patty-shaped and individually quick frozen (IQF) for quality and convenience. Each 1.57 oz patty contains dark meat chicken and provides 1.0 oz equivalent of meat/meat alternate. The product contains zero grams of trans fat and is made with no added gluten or starches. Formulated without dairy, egg, soy, or wheat.



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 400°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 20 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. Appliance may vary adjust heat time accordingly.

600-266291

**Fully Cooked
BREAKFAST DARK
CHICKEN SAUSAGE PATTY**

6390

Ingredientes: Dark Chicken, Seasoning (Salt, Dextrose, Spices, Natural Flavors, Garlic Powder, Onion Powder, Maltodextrin, Yeast Extract, Sugar), Water.

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 400°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 20 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.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Horno convencional: Precalentar el horno a 400°F. Colocar las piezas de pollo congeladas en una sola capa en una charola para hornear sin engrasar. Cocine por 20 minutos sin cubrir la charola para hornear. Horno de convección: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una charola para hornear sin engrasar. Cocine por 12 minutos sin cubrir la charola para hornear. Inserte un termómetro de cocina en la parte más gruesa del producto. Continuar calentando hasta que la parte interior llegue a la temperatura de 165°F.

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634
800-327-1470 www.pilgrimfoodservice.com
Chicken used is a product of USA

Nutrition Facts

About 302 servings per container
Serving size 1 piece (1.57oz)

Amount per serving
Calories 100

% Daily Value*

Total Fat 6g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 2g	
Cholesterol 45mg	15%
Sodium 210mg	9%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	1%
Protein 9g	

Vit D 0mcg 0% • Calcium 10mg 0%
Iron 0.5mg 2% • Potas. 120mg 2%

*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.

CODE NUMBER	6390	GTIN	10075632063904	M/MA CONTRIBUTION	1	GRAIN CONTRIBUTION	0
SERVING SIZE	1 PIECE (1.57OZ)	SERVINGS/CASE	ABOUT 302	CALORIES	100	SODIUM	210MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	47.68	SHELF LIFE	365 DAYS
CASE DIMENSIONS	16.875L X 12.875W X 11.125H"	CASES CUBE	1.43	CASE/PALLET	56	PALLET (TXH)	8X7



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Revised and Approved 06/25/2026
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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

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use the "Food Buying Guide for Child Nutrition Programs" (FBG) to fill out the tables below. 3. Provide a copy of the ingredient list from the product package.

Product Name: PPFS GK Dark Meat Sausage Code No.: 6390

Manufacturer: Pilgrim's Pride Corporation Serving Size: 1.57 Oz

I. Meats

Fill out the chart below to determine the creditable amount of meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FBG ¹	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT ² A	MULTIPLY	FBG YIELD ³ B	CREDITABLE AMOUNT A x B
Boneless Chicken Thighs	1.604	x	63%	1.010
		x		
		x		
C. Total Creditable Meats Amount (oz)				1.010

¹ Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the "Food As Purchased, AP" description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in "Serving Size per Meal Contribution" description. Select the food item that credits as 1 ounce equivalent (oz eq).

² Provide the amount in ounces of the ingredient in the form that matches "As Purchased" column in the FBG (typically raw/unprocessed).

³ The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the "Servings per Purchase Unit" column or in the "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 FBG ¹	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT ² D	MULTIPLY	FBG YIELD ³ E	DIVIDE	PURCHASE UNIT IN OUNCES ⁴ F	CREDITABLE AMOUNT D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount (oz)						0

¹ Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the "Food As Purchased, AP" description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in "Serving Size per Meal Contribution" description. Select the food item that credits as 1 oz eq or ¼ cup for beans, peas and lentils.

² Provide the amount in ounces of the ingredient in the form that matches "As Purchased" column in the FBG (typically raw/unprocessed).

³ The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the "Servings per Purchase Unit" column or in the "Additional Information" column.

⁴ Use the purchase unit from the FBG entry for the ingredient listed in the first column. Convert this unit into ounces (e.g., 1 lb = 16 oz).



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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 ⁵ I	DIVIDE ⁶	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
J. Total Creditable APP Amount (oz)					0

⁵ Attached documentation provides % of Protein As-Is.

⁶ 18 is the percent of protein when fully hydrated.

IV. Total Creditable Amount of M/MA

Total Creditable Meats Amount (from line C.)	1.010
Total Creditable Meat Alternates Amount (from line G.)	0
Total Creditable APP Amount (from line J.)	0
K. Total Creditable Amount (oz) (sum of lines above)	1.010
L. Total Creditable Amount rounded to nearest 0.25 oz ⁷	1.00

⁷ Total Creditable Amount must be rounded down to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz). 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 1.57 oz.

Total creditable amount of product (per portion). **Note:** Total creditable amount (per portion) cannot exceed the total weight (per portion). 1.00

I certify that the above information is true and correct and that a 1.57 ounce serving of the above product (ready for serving) contains 1.00 ounce equivalents 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 (Appendix A of 7 CFR Parts 210, 220, 225, and 226) as demonstrated by the attached supplier documentation.

Elizabeth Drey
 Signature

Senior Food Scientist
 Title

Elizabeth Drey
 Printed Name

01/23/2026
 Date

(800)321-1470
 Phone Number