

GTIN: 10075632075174 | SKU: 7517

26/27 SCHOOL YEAR



WHOLE GRAIN HOT AND SPICY BREADED CHICKEN BREAST FILLETS 6/5# FULLY COOKED

Fully-cooked, Whole Grain Hot & Spicy Breaded Skinless and Boneless Fillet made with Whole Muscle Chicken Breast. The meat and grain credits per serving are: one piece provides 2 oz. equivalent meat/meat alternate and 1 oz. equivalent grains.

CONTAINS: MILK, WHEAT



Serving Suggestion



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 375°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 30 minutes.



CONVECTION OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 20 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.

600-262107



Fully Cooked
BONELESS SKINLESS WHOLE GRAIN
HOT AND SPICY BREADED CHICKEN BREAST FILLETS
WITH RIB MEAT

7517

Ingredients: Boneless Skinless Chicken Breast With Rib Meat, Water, Seasoning (Salt, Corn Starch, Onion Powder, Garlic Powder, Sugar, Yeast, Natural Flavors, Spices, Chicken Broth, Hot Sauce (Cayenne Pepper, Distilled Vinegar, Salt, Garlic Powder), Soybean Oil, Vinegar Solids, Modified Corn Starch, Not More Than 2% Silicon Dioxide Added To Prevent Caking, Modified Food Starch, Sodium Phosphates, Breaded With: Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Salt, Spices, Sugar, Garlic Powder, Onion Powder, Soybean Oil (As A Processing Aid), Ascorbic Acid, Yeast Extract, Extractives Of Paprika, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate, Natural Flavor, Battered With: Water, Whole Wheat Flour, Modified Corn Starch, Maltodextrin, Salt, Spices, Sugar, Leavening (Sodium Bicarbonate, Calcium Acid Phosphate, Monocalcium Phosphate), Salt, Garlic Powder, Onion Powder, Vinegar Solids, Ascorbic Acid, Soybean Oil (As A Processing Aid), Natural Flavors, Extractives Of Paprika, Annatto and Turmeric, Natural Butter Flavor (Butter, Sweet Butter, Natural Flavor), Preheated With: Whole Wheat Flour, Modified Corn Starch, Salt, Garlic Powder, Onion Powder, Ascorbic Acid, Soybean Oil (As A Processing Aid), Extractives Of Paprika, Natural Flavor, Breading Set In Vegetable Oil.

Contains: Milk and Wheat

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 30 minutes.
Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 20 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 375°F. Colocar las piezas de pollo congeladas en una sola capa en una bandeja para hornear sin engrasar. Cocinar por 30 minutos sin cubrir la bandeja para hornear. Horno de convección: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una bandeja para hornear sin engrasar. Cocinar por 20 minutos sin cubrir la bandeja para hornear. Insertar un termómetro de cocina en la parte más gruesa del producto. Continuar calentando hasta que la parte interna llegue a la temperatura de 165°F.

Distributed By: Pilgrim's Pride Corporation
1771 Promontory Circle, Greeley, CO 80634
800-321-1470 www.pilgrimsfoodservice.com
Chicken used is a product of USA



(01)10075632075174

Nutrition Facts

About 118 servings per container
Serving size 1 piece (4.05oz)

Amount per serving
Calories 240

% Daily Value*

Total Fat 9g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 2g	
Cholesterol 55mg	19%
Sodium 410mg	17%
Total Carbohydrate 20g	7%
Dietary Fiber 3g	9%
Total Sugars less than 1g	
Includes 0g Added Sugars	0%

Protein 20g	
Vit D 0mcg 0%	Calcium 20mg 2%
Iron 1.3mg 8%	Potas. 350mg 8%

*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	7517	GTIN	10075632075174	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	1 PIECE (4.05OZ)	SERVINGS/CASE	ABOUT 118	CALORIES	240	SODIUM	410MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	30.35	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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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 Spicy WG Breaded Breast Filet FC

Code No.: 7517

Manufacturer: Pilgrim's Pride Corporation

Serving Size: minimum 3.4 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 Skinless Chicken Breast	2.751	x	73%	2.008
		x		
		x		
C. Total Creditable Meats Amount (oz)				2.008

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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 Greeley, CO 80634-9039

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.)	2.008
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)	2.008
L. Total Creditable Amount rounded to nearest 0.25 oz⁷	2.00

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 _____ minimum 3.4 oz.

Total creditable amount of product (per portion). **Note:** 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 3.4 ounce serving of the above product (ready for serving) contains 2.00 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



PILGRIM'S PRIDE CORP.
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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: PPFS GK WG Spicy Breaded Breast Filet FC Code No.: 7517

Manufacturer: Pilgrim's Pride Corporation Serving Size: minimum 3.4 oz.
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes X No

II. Does the product contain non-creditable grains? Yes X No How many grams? 0.78g
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs* (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs: A

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	B	A ÷ B
Whole Wheat Flour	17.326	16	1.082
Enriched Wheat Flour	2.483	16	0.155
Total			1.237
Total Creditable Amount ³			1.00

* Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased minimum 3.4 oz.

Total contribution of product (per portion) 1.00 oz eq

I certify that the above information is true and correct and that a 3.4 ounce portion of this product (ready for serving) provides 1.00 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Elizabeth Drey
Signature
Elizabeth Drey
Printed Name

Senior Food Scientist
Title
01/23/2026 (800)321-1470
Date Phone Number