

25|26 SCHOOL YEAR



WHOLE GRAIN BREADED BREAST CHUNKS WHITE 6/5# FULLY COOKED

Fully Cooked, Whole Grain Breaded, Skinless, and Boneless Whole Muscle Chicken Breast Chunk. Five - 0.95 oz. avg. bites equals 1 - 4.75 oz. serving. A 4.75 oz. serving of Fully Cooked Whole Grain Breaded Breast Chunks provides 2 oz. equivalent meat/meat alternate and 1.25 oz. equivalent grains.

CONTAINS: MILK, WHEAT.



PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 350°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 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.

600-253763



Fully Cooked

BONELESS SKINLESS WHOLE GRAIN BREADED CHICKEN BREAST CHUNKS WITH RIB MEAT

Ingredients: Boreless Skinless Chricken Preset With RIb Meat, Water, Modified Food Starch, Reduced Sodium Seo Salt (Sea Salt Potassium Chloride, Rice Flox), Sodium Phosphates, Sugar, Black Papper, White Papper, Geric Powder, Yeast Education Brooked With: White Place, White Place, Start, Service, Vess Education Brooked Visits: White Name Place (Sea Salt Potassium Chloride, Rice Flox), Sugar, Vess Education, Sea Salt Potassium Chloride, America And Trainfect, Debtore, Learning (Sodium Bedoniums, Sodium Acid Psychographies, Microadium Prosphate), Between With Water (New West Flox), White Charles (Sea Salt Potassium Chloride), America And Salt Potassium Chloride, Salt Potassium Chloride, Salt Potassium Chloride, Salt Potassium Prosphate, Between With Water (New West Flox), White West Flox), White Salt Potassium Chloride, Salt Potassium Ch

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 360°F. Place frozen chicken pieces in a single layer on ungressed baking para. Bake uncovered for 30 minutes. Convenction Oven: Preheat owen to 360°F. Place fozon chicken pieces on a single layer on ungressed baking para. Bake uncovered for 12 minutes. Insert a mest thermometer into the thickest portion of the product. Continue heating until the internal thermosther inserts 65°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencionate: Presidentes noma a 85°PC. Godar las piezas de polir, consiguidas en una actual carga en una charlos para homora si engrasar. Cocine por 30 mínutos sin cubrir la charola para homora: Homo de conveccióne: Presidente el homo a 83°PC. Chociar las piezas de plano congeladas en una sele capa en una materia para homora: engrasar. Cocine por 12 mínutos sin cubrir la charola para homora: fivente un termóneto de cocine en para mas guesas del producto. Continua entientado hista que para terma las para en terma las puesas de temperatura de para mas guesas del producto. Continua cientado hista que para terma las que a temperatura de para mas guesas del producto. Continua cientamo fivente que para terma las que a temperatura de para mas guesas del producto. Continua cientamo fivente que para terma las que a temperatura de para mas guesas del producto. Continua cientamo fivente para del producto porten a consecuencia del producto de continua del producto para del producto del producto del producto para del producto del producto del producto para del producto para



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Distributed By: Pilgrim's Pride Corporation 1770 Promontory Circle, Greeley, CO 806 800-321-1470 www.pilgrimsfoodservice.co. Chicken used is a product of USA

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7518	GTIN	10075632075181	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1.25
SERVING SIZE	5 PIECES (4.75OZ)	SERVING/ CASE	ABOUT 101	CALORIES	270	SODIUM	490MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	29.20	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

About 101 servings per container **Serving size 5 Pieces (4.75oz)**

Amount per serving Calories

270

Potas. 470mg 10%

	% Daily V	alue*
Total Fat 10g		13%
Saturated Fat 2g		9%
Trans Fat 0g		
Polyunsaturated Fat 5g		
Monounsaturated Fat 2.5g		
Cholesterol 65mg		21%
Sodium 490mg		21%
Total Carbohydrate 23g		8%
Dietary Fiber 3g		9%
Total Sugars less than 1g		
Includes less than 1g Adde	ed Sugars	1%
Protein 22g		
Vit D 0mcg 0% ● 0	Calcium 20m	g 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.

Iron 1.4mg 8%



GET THE PRODUCTS AND SUPPORT TRUSTED BY SO MANY.



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: Whole Grain Breaded Chicken Breast Chunks	Code No.: 7518
Manufacturer: Pilgrim's Pride Corporation	Serving Size: _minimum 4.24 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 Breast w/o Skin	2.91 (5 pieces)	x	73%	2.124
		х		
		х		
	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	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		×		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount ⁵						

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) ⁵ 2.00						

- 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 IIII	IIIIIuIII 4.24 02.	
Total creditable amount of product (per portion). (Remine (per portion).) 2.00	nder: total creditable amount (per po	ortion) cannot exceed the total weight
(per portion).j		
I certify that the above information is true and correct a	and that a <u>4.24</u> ounce serving	of the above product (ready for
serving) contains $\frac{2.00}{}$ ounces of equivalent means	t/meat alternate when prepared acc	ording to directions.
I further certify that any APP used in the product confo	rms to the Food and Nutrition Servi	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the at	tached supplier documentation.	
Glijalet Arley	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 Brea	aded Chicken Breast Cl	nunks Code No.: 7518			
Manufacturer: Pilgrim's Pride Corpor	ation Serving Sir	₇₉ . minimum 4.24 oz. (5 p	ieces)		
Wandidetaren		weight may be used to calcu			
			iate creatiable grains,		
I. Does the product meet the whole grain	-rich criteria? Yes	No			
II. Does the product contain non-creditab (Products with more than 0.24 ounce equivor of non-creditable grains do not credit towards)	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 of Indicate which Exhibit A Group (A-I) the p	Groups A-G (baked goods), lied to calculate the grains co z eq; Groups H and I use the	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:				
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	23.149	16	1.446		
Enriched Wheat Flour	0.273	16	0.017		
		Total	1.463		
		Total Creditable Amount ³	1.25		
* Creditable grains vary by Program. See th 1 (Serving size) X (% of creditable grains in fo 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded	rmula); serving sizes other tha the corresponding Group in	n grams must be converted to Exhibit A.			
Total weight (per portion) of product as pur	rchased <u>minimum 4.24 oz.</u> (5 pieces)			
Total contribution of product (per portion)	1.25 _{oz eq}				
I certify that the above information is true a provides 1.25 oz eq grains. I further of more than 0.24 oz eq or 3.99g for Groups grains requirement for school meals.	certify that non-creditable gra A-G or 6.99g for Groups H au	ains are not above 0.24 oz ed	per portion. Products with		
Signature Title					
Elizabeth Drey 07/01/2025 (800) 321-1470 Printed Name Date Phone Number					