25|26 SCHOOL YEAR





WHOLE GRAIN BREADED DARK **MEAT CHUNKS 6/5# FULLY COOKED**

Fully Cooked, Whole Grain Breaded Dark Meat Chunk. A 4 oz. portion provides 2 oz. meat/meat alternate credit and 1 serving of grain equivalent.

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 22 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.

600-253761



Fully Cooked WHOLE GRAIN BREADED CHICKEN DARK MEAT CHUNKS

Ingredients: Chicken Dark Meat, Water, Modified Food Starch, Sodium Phrosphates, Reduced Sodium Sau Sait (See Sait, Potassium Chloride, Rice Floar), Sugar, Black Papper, White Pepper, Garlie Powder, Yeast Extract Beaded With: Whole Wheel Flour, Wheel Flour, Sait Exriched Wheel Flour (Erriched With Nation, Reduced Inc.), Tainmine Monoritate, Relotation, Fold Acid), Sugar, Yeast Extract See Characteristics of Organica, Amentia And Tumeric, Destroe, Lesevering (Sodium Bioadronate, Sodium Acid Psychosphate, Monoraidatum Prosphate), Battered With: Water, Whole Wheel Flour, Modified Corn Starch, Sait, Enriched Wheel Flour (Erriched With Nation, Reduced Inc.), Thiemine Monoritate, Rediction, Fold Acid, Sugar, Lesevering (Caldium Acid Psychosphate, Monoraidatum Psystales, Sodium Bioadronate), Science, Malloderin, Container, Mich., Armatio And Tumeric, Butter Flavor (Butter, Seed Butternik, Natural Flavor), Predusted With: Whole Wheel Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Modified Corn Starch, Sait, Spice Estractive, Container, Mich., White March Flour, Mich., White March Flour

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place fuces orbisken pieces in a single layer on ungreased basing para. Belse uncovered for 22 minuties. Convection Ower, Preheat oven to 350°F. Tikes leazen christen pieces on a single leyer on ungreased taking pan. Balse uncovered for 12 minutes. Insent a ment thermometer into the thickest portion of the rockst. Continue heating until the internal interpreature reaches 165°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precidentar en homo a SEVF. Cobora des priesas de polo congledades en una seia capa en una dranda para homea se reginaser. Coran por 22 minutos en cubil de la drade gara homea; Homo de comesción. Precidente el homo a SEVF. Cobora las piezas de polo congledades en una seta capa en una dranda para homea; en deregas. Coca per y la minuta en cubil de la civida para homea; en tentra de registra. Coca per y la minuta en cubil de la civida para homea; en tentra feste un termindrate de cocara en la cerca para homes; entre a termindrate de cocara en la civida para homea; entre a termindrate de cocara en la civida para homes; entre a termindrate de cocara en la civida para homes de para feste de la termindrate de cocara en la civida para homes de como en la cividad de la civida para homes de la cividad del cividad de la cividad de la cividad del cividad del cividad de la cividad del cividad d



7526

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

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7526	GTIN	10075632075266	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	40Z (112G)	SERVING/ CASE	120	CALORIES	230	SODIUM	440MG
CASE WEIGHT	30 LBS	GR WT	32.02 LBS	DONATED FOOD/CASE	32.07	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17L X 13W X 11.44"H	CASE CUBE	1.46	CASES/PALLET	56	PALLET (TXH)	8X7

Nutrition Facts

120 servings per container Serving size 4oz (112g)

Amount per serving **Calories**

	% Daily Value*
Total Fat 10g	13%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 2.5g	
Cholesterol 75mg	24%
Sodium 440mg	19%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	7%
Total Sugars less than 1g	
Includes 0g Added Sugars	1%
Protein 18g	
Vit D 0mca 0%	Calcium 20mg 2%

Iron 1.4mg 8%	•	Potas. 340mg 8%
*The % Daily Value (DV) t serving of food contribute		w much a nutrient in a y diet. 2,000 calories a day is



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: FC Whole Grain	n Breaded Dark Meat Chicken Chunks	Code No.: 7526	
Manufacturer: Pilgrim's Pride C	Corporation	Serving Size: 4.0 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 Skinless Chicken Thighs	3.175	x	63%	2.000
		х		
		x		
	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	CREDITABLE AMOUNT ² D x E ÷ F
		х		÷		
		x		÷		
		х		÷		
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 IS³ 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 4.0 0	<u>Z.</u>	
Total creditable amount of product (per portion). (Remino	ler: total creditable amount (per po	ortion) cannot exceed the total weight
(per portion).) $\frac{2.00}{}$		
I certify that the above information is true and correct and	d that a 4.0 ounce serving	of the above product (ready for
serving) contains $\frac{2.00}{}$ ounces of equivalent meat/r	neat alternate when prepared acc	ording to directions.
I further certify that any APP used in the product conform	ns to the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the atta	ched supplier documentation.	
Glinal I fle & 1000		
Elijabeth Neg	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	Dark Meat Chicken Chunks	Code No.: <u>7526</u>			
Manufacturer: Pilgrim's Pride Corpor	ation Serving S	_{ize} . 4.0 oz.			
(raw dough weight may be used to calculate creditable grains)					
I. Does the product meet the whole grain			ç ,		
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 compared to the standard of 16g credit	Groups A-G (baked goods) died to calculate the grains of z eq; Groups H and I use the	, Group H (cereal grains) or G contribution based on credital e standard of 28g creditable g	Group I (RTE breakfast ble grains. Groups A-G use		
Indicate which Exhibit A Group (A-I) the p	roduct 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	В	A ÷ B		
Whole Wheat Flour	19.67	16	1.229		
Enriched Wheat Flour	0.221	16	0.013		
		Total	1.242		
		Total Creditable Amount ³	1.00		
* Creditable grains vary by Program. See that (Serving size) X (% of creditable grains in form Standard grams of creditable grains from Total Creditable Amount must be rounded)	ormula); serving sizes other that the corresponding Group in	n grams must be converted to Exhibit A.			
Total weight (per portion) of product as pur	rchased 4.0 oz.				
Total contribution of product (per portion) .	1.00 oz eq				
I certify that the above information is true a provides $\frac{1.00}{}$ oz eq grains. I further of more than 0.24 oz eq or 3.99g for Groups	certify that non-creditable g	rains are not above 0.24 oz e	per portion. Products with		
grains requirement for school meals.					
- Signilli Neg	Senior Food Scientist				
Signature /		itle			
Elizabeth Drey 07/01/2025 (800) 321-1470					
Printed Name	D	ate P	hone Number		