

Nutrition	Facts
128 servings per contair	ner
Serving size	114 (4g)
Amount Per Serving Calories	190
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 390mg	17%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugar	rs 0%
Protein 19g	38%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 1.08mg	6%
Potassium 282mg	6%

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.



792429 - Fully Cooked Whole Grain Whole Muscle Dill Breast Fillet

	Product Specifications								
	GTIN	00850055342057	Case Net Weight	32 pounds					
	Item UPC	850055342057	Case Dimensions	14 7/16 x 10 1/16 x 16 5/8					
	Shelf Life	365 days	Cube	1.4 cubic ft.					
	Unit Size	8/4 pound bags	Ti x Hi	7 x 7 = 49 cs per pallet					
	4.0 oz / 128 per case								
	Features & Benefits								
	* 31.07 donated food pounds per case (White Meat)								
	* 4 oz serving								
	* Provides 2.0 oz M/Ma and 1.0 oz Grain.								

Preparation & Cooking

FULLY COOKED DILL FLAVORED BREADED

WITH RIB MEAT

BREAST

Cook Approximately 17 min @ 375. Please note: cooking times may vary based on equipment.





INGREDIENTS: Chicken breast with rib meat, water, seasoning (dextrose, maltodextrin, sugar, spices, garlic powder, modified corn starch, contains 2% or less of: natural flavors, turmeric extract [color], onion powder, yeast extract, malic acid, soybean oil [processing aid], silicon dioxide [processing aid]), modified food starch, sodium phosphates

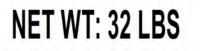
BREADED WITH: Whole wheat flour, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, salt, nonfat dry milk, leavening (baking soda, cream of tartar), yeast extract, spices, soybean oil, dextrose, extractive of paprika

PREDUSTED AND BATTERED WITH: Water, whole wheat flour, nonfat dry milk, dried eggs, yest extract, dried

garlic, spices, spice extractive Breading is set in soybean oil

CONTAINS: WHEAT, EGG, MILK

HEATING INSTRUCTIONS: OVEN: 400 F for 18 min





USDA FURTHER PROCESSING CERTIFICATION PROGRAM



Packed By: Gold Creek Foods, Gainesville,GA 30501

→ Jack Crawford, Director 10/12/2023

Specifications subject to changes, errors and omissions. 2255 White Sulphur Rd, Gainesville, GA 30501

## Product Formulation Statement (Product Analysis for Meat/Meal Alternate(M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead by an official company representative.

PRODUCT NAME	WG DILL FC Chicken Breast Filet	CODE NO		<u>792429</u>		
MANUFACTURER:	Gold Creek Foods	CASE	РАСК	COUNT	PORTION	SIZE
		32 lb	8/4	128	4	4

I. MEAT/MEAT ALTERNATE

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount*	
Chicken Breast with rib meat	2.15	Х	0.7	1.51	
		Х	0.7	0.00	
A. Tota		1.505			

\*Creditable amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

## II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, Manufacturers name and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As- Is*	Divide by 18**	Creditable Amount APP***
		Х	86	18	
		Х		18	
B. Total C		0.00			
C. TOTAL CREDITABLE AMOU		2			

\*Percent of Protein As-Is is provided on the attached APP documentation

\*\*18 is the percent of protein when fully hydrated

\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25 oz. Do NOT round up. If you are crediting M/MA and APP, you do not need to round down in Box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP amount from box B to box C

Total weight (per portion) of product as purchased 4 oz

Total creditable amount of product (per portion 2.00 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 4 oz serving of the above product (ready for serving contains 2.00 oz equivalent meant/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 (7 CFR Part 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature

Title

Phil L. Bradberry

10.12.23

678-928-7031

**Printed Name** 

Date

Phone Number

Director of QA/R&D

## Formulation Statement for Documenting Grian in School Meals Required Beginning SY 2013-2014 Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on the previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2014) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

PRODUCT NAME	WG DILL FC Chicken Breast Filet			CODE NO:	792429	
MANUFACTURER	Gold Creek Foods		SERVI	NG SIZE	4	
I. Does the product mee	t the Whole Grain-Rich Criteria:	YES	x	NO		
(Refer to SP 30-2012 Gra	in Requirements for the National School Lur	nch Program and	School Bre	akfast Progr	ram)	

II. Does the product contain non creditable grains: YES NO How many grams (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non creditable grains may not credit towards the grain requirements for school meals)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Programs: Exhibit A 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 applie to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq: Group H uses the standard of 28 grams creditable grain per oz eq: and Group I is reported by volume or weight)

Indicate to which Exhibit A Group (A-I) the Product Belongs:

Description of Creditable Grain Ingredient		Grams of Creditable Grain Ingredient per Portion A		Gram Standard of Creditable Grain per oz eq (16g or 28g) B		Creditable Amount A+B	
Whole Grain wheat flour		12.2			16		0.76
Enriched wheat flour		3.8			16		0.24
					16		
Total Creditable Amount Whole Grain							1.00

Δ

Total weight (per portion) of product as purchased Δ Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 4 ounce portion of this product (ready for serving) provides oz equivalent Grains. I further certify that non creditable grains are not above 0.24 oz eg 1.00 per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non creditable grains may not credit towards the grain requirements for school meals

OL Bolh

Signature

Director of QA/R&D

Phil L. Bradberry

**Printed Name** 

Date

Title

10.12.23

Phone Number

678-928-7031

(Crediting