GTIN: 10075632075167 | SKU: 7516



25|26 SCHOOL YEAR



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

Fully Cooked, Whole Grain Breaded, Skinless and Boneless Whole Muscle Chicken Breast Fillets. One piece serving provides 2 oz. equivalent meat/meat alternate and 1 oz. equivalent grains. CONTAINS: MILK, WHEAT

PREPARATION & HEATING



CONVENTIONAL OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 30 minutes.





CONVECTION OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an 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. Appliances may vary adjust heat time accordingly.

600-253762



Fully Cooked **BONELESS SKINLESS WHOLE GRAIN BREADED** CHICKEN BREAST FILLETS WITH RIB MEAT

Boniess Scheiss Chalen Beast Filter With PRI-Med, Water, Modified Food Starth, Reckard Solari Boss Salt (Sea Salt Forstanan Charlon, Rec Foru), Solari Prosphates, Sage Bick Popper, Carlo Powerk van With Nei Mer Line Water Plance Salt, Ericher Weiter Fore (Frincher With Nacion Rockard on Charlon Frinzhold). Solari Forstana V, test Enandress Of Parelia, Annata And Tumete, Descolari Inno Manontate, Roberni, Fold-Andi, Salter Salt, Salt Salter, Salt, Erichted Weiter Haur (Erichted Mith Weiter), Bergerinder Salter, Salter Salter, Salter Erichted Weiter Weiter, Weiter Whole Weiter Wood Weiter (France Ander Salter), Salter, Salter, Erichted Weiter Bauer, Beacold Ion, Themine Monontate, Roberni, Fold-Andi, Sager Vesati Salter), Salter, Manater Garter, Annate And Tumete, Bueckond Ion, Themine Monontate, Moderni, Fold-Andi, Sager Vesati Salter), Salter, Manater Salter, Salter And Tumeter, Bueckond Ion, Themine Monontate, Moderni, Fold-Andi, Sager Vesati), Spice, Maltod

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 330°F. Place frace nchicken pieces in a single layer on unpresect bairing par. Bake uncovered for 30 minutes. Convection Overs, Prehets ven to 330°F. Paer focen nchicken basies in a single jear on ungressed bairing par. Bake uncovered for 20 minutes. Insent a ment hermometer into he Incised portion of the mixel. Contume bating until the internal intergreature ancehaet (55°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precia homo a 839°F. Colocar las pesas de polo congeletades en una sola cape en una dranka parte hor ergorase. Cocine pol so inmitos esí no daría la carada para homes. Heserán una menoración: Pre-el homo a 380°F. Colocar las picase de polo congeletade en una sola cape en una d'userda para h sin ergorasa. Cocine pol 20 muntos sin oubri a d'artela para homes. Heserán una menorante dor en la parte mas gueras di producto. Contra celetado hese la parte hisma lega e a la la parte mas gueras di producto. Contra celetado hese la parte hisma lega e a la





7516

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7516	GTIN	10075632075167	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	1 PIECE (4OZ)	SERVING/ CASE	ABOUT 120	CALORIES	230	SODIUM	440MG
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 120 servings Serving size	
Amount per serving Calories	230
	% Daily Value*
Total Fat 9g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Cholesterol 55mg	18%
Sodium 440mg	19%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	8%
Total Sugars less than 1g	
Includes 0g Added Sug	gars 1%
Protein 19g	
Vit D 0mcg 0%	Calcium 20mg 2%
Iron 1.2mg 6%	Potas. 420mg 8%
*The % Daily Value (DV) tells you hov serving of food contributes to a daily used for general nutrition advice.	



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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

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:	C Whole Grain Breaded Chicken Breast Fillets	Code No.:	7516

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 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	2.74	x	73%	2.0002
		х		
		x		
C. Total Creditable Meats Amount ^₅ 2.00				

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		÷		
		x		÷		
	G. Total Creditable Meat Alternates Amount ⁵					

² 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	
		x		÷ 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.

⁵ 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 minimum 3.4 oz.

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) <u>2.00</u>

serving) contains 2.00 ounces of equivalent 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 (7 CFR Parts 210,

220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature

Senior Food Scientist

Title

Elizabeth Drey

Printed Name

07/01/2025 Date

(800) 321-1470

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 Chicke	en Breast Fillets Code No.: 7516
Manufacturer: Pilgrim's Pride Corporation	Serving Size:
I. Does the product meet the whole grain-rich criteria?	(raw dough weight may be used to calculate creditable grains) Yes X No
II. Does the product contain non-creditable grains? Ye	x No How many grams? ³

(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		
	A	В	A ÷ B	
Whole Wheat Flour	15.992	16	0.999	
Enriched Wheat Flour	0.3205	16	0.020	
	1.019			
		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 contribution of product (per portion) <u>1.00</u> oz eg

I certify that the above information is true and correct and that a <u>3.4</u> ounce portion of this product (ready for serving) provides <u>1.00</u> 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 eg 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.

Signature

Elizabeth Drey

Printed Name

Senior Food Scientist					
Title					
07/01/2025	(800) 321-1470				
Date	Phone Number				