25|26 SCHOOL YEAR





WHOLE GRAIN POPCORN CHICKEN SMACKERS NAE NP 6/5# FULLY COOKED

Whole Grain Breaded NAE*, Fully Cooked Popcorn Chicken produced from USDA 100103 natural proportion white and dark meat commodity chicken. No addedsoy protein. Batter breaded with Whole Grain and enriched wheat flour. Ten popcorn pieces provide 2 oz. meat/meat alternative and 1 grain servings. Product to provide zero grams trans fat.

CONTAINS: MILK, SOY, WHEAT.

* Chicken used is raised with no antibiotics ever.

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 14 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.

600-255073



Fully Cooked

WHOLE GRAIN LARGE POPCORN STYLE CHICKEN

Breaded Popcorn Shaped Chicken Patties

Ingredients: Chicker, Water, Modified Food Starch, Reduced Sodium Sas Salt (Sea Salt, Potassium Chicnide, Flice Flouri, Sodium Phosphates, Seasoning (Salt, Sugar, Natural Flavors, Dehydrated Onion, Spirinchiding Geley Seed), Dehydrated Carle, Chicken Eder, Mattodeutin, Died Othisen Bried Chicken Shigl Beraded With: Whole Wheat Flour, Salt, Deodum Inosnate And Disodium Guanylate, Onion Powder, Spirinchide Powder, Mattodeutini, Sugar, Soy Souzic (Fermented Soyleans, Winest, Salt), Extractives Of Pepiña, Vased Extract Battered With: Water, Whole Wheat Flour, Modified Com Starch, Salt, Onion Pows Garlis Powder, Mattodeutini, Sugar, Soy Souzic (Fermented Soyleans, Winest, Salt), Extractives Of Pepiña, Vased Extract Battered With: Whole Wheat Flour, Modified Com Starch, Salt, Spiric Extractive.

CONTAINS: Milk, Soy, Wheat

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Profession oven to 350°F. Place fracen chicken pieces in a single layer on an ungreased basing pan. Bake uncovered for 30 minutes. Convendion Ower. Prefest oven to 350°F. Piece recen chicken pieces in a single layer on an ungreased basing pan. Bake uncovered for 14 minutes. Fully heat product to a minimum internal temperature of 165°F. INSTRUCCIONES DE PREPARACIÓN Y CALENTAMENTO. Homo comencionas: Proceientes homo a 95°C. Focula els preses de plus completais en una esta des que en una citado para homa estra sin engasar. Coche por 30 minutos sin cubrir la charela para homaer. Homo de convección precisionar el homo a 35°C. Focular els piezas de polo completas en una sola que en una charel para homaer sin engrasar. Coche por 14 minutos en cubrir la charela para homaer. Calenta completamente a una temperatura inferen antimina de 165°C.



665452

pilgrim's

Distributed By: Pilgrim's Pride Corporation

770 Promontory Circle, Greeley, CO 80634
800-321-1470 www.pilgrimsbodservice.com

Chicken used is a product of USA

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	665452	GTIN	10075632654522	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	10 PIECES (4.3OZ)	SERVING /CASE	104	CALORIES	270	SODIUM	480MG
CASE WEIGHT	30 LBS	GR WT	31.68 LBS	DONATED FOOD/CASE	25.70	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17.25L X 13.25W X 13.12"H	CASES CUBE	1.46	CASE/PALLET	56	PALLET (TXH)	8X7

Nutrition Facts

104 servings per container
Serving size 10 Piece (4.3oz)

Amount per serving Calories

270

Potas. 420mg 8%

	% Daily Value*
Total Fat 13g	17%
Saturated Fat 3g	14%
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 4g	
Cholesterol 70mg	23%
Sodium 480mg	21%
Total Carbohydrate 19g	7%
Dietary Fiber 3g	10%
Total Sugars 0g	
Includes 0g Added Sugar	s 0 %
Protein 19g	
Vit D 0.1mcg 0% •	Calcium 20mg 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: FC NAE Whole Grain Breaded Chicken Smackers	Code No.: 665452
Manufacturer: Pilgrim's Pride Corporation	Serving Size: 4.3 oz (10 pieces)

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 Meat w/ Skin	2.880	х	70%	2.016
		x		
		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 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 4.3 oz ((10 pieces)	
Total creditable amount of product (per portion). (Reminder (per portion).) $\frac{2.00}{}$	total creditable amount (per po	ortion) cannot exceed the total weight
I certify that the above information is true and correct and the serving) contains $\frac{2.00}{}$ ounces of equivalent meat/means		
I further certify that any APP used in the product conforms t	to the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attache	ed supplier documentation.	
Elizabeth Arly	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 NAE Whole Grain Breaded Chicken Smackers Code No.: 665452						
Manufacturer: Pilgrim's Pride Corporation Serving Size: 4.3 oz (10 pieces)						
(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-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	Groups A-G (baked goods) lied to calculate the grains of z eq; Groups H and I use the	, Group H (cereal grains) or G ontribution based on credital	Group I (RTE breakfast Dole 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			
	Α	В	A ÷ B			
Whole Wheat Flour	17.763	16	1.110			
		Total	1.110			
Total Creditable Amount ³ 1.00						
* Creditable grains vary by Program. See that (Serving size) X (% of creditable grains in focus 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded.	rmula); serving sizes other that the corresponding Group in d down to the nearest quarte	n grams must be converted to Exhibit A.				
Total weight (per portion) of product as purchased $\frac{4.3 \text{ oz } (10 \text{ pieces})}{4.3 \text{ oz } (10 \text{ pieces})}$						
Total contribution of product (per portion) oz eq						
rovides 4.3 oz eq grains. I further omore than 0.24 oz eq or 3.99g for Groups grains requirement for school meals.	certify that non-creditable gr	ains are not above 0.24 oz ed	per portion. Products with			
MANCHINES		Senior Food Scientist				
Signature	Ti	tle				
Elizabeth Drey 07/01/2025 (800) 321-1470						
Printed Name	<u></u>	ate P	hone Number			