

25|26 SCHOOL YEAR



WHOLE GRAIN SPICY BREADED PATTIES NAE NP 6/5# FULLY COOKED

Whole Grain Homestyle Breaded NAE* Fully Cooked Spicy Chicken Patty produced from USDA 100103 natural proportion white and dark meat commodity chicken with isolated soy protein. One patty provides 2 oz. meat/meat alternative and 1 grain serving. Product to provide zero grams trans fat.

CONTAINS: SOY, WHEAT

* Chicken used is raised with no antibiotics ever.







CONVENTIONAL OVEN

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

55

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. Appliance may vary adjust heat time accordingly.

600-255074



Fully Cooked WHOLE GRAIN SPICY BREADED CHICKEN PATTIES

Ingredients: Chicken, Water, Isolated Soy Protein With Less Then 2's Loothin, Sodurn Phosphates, Reduced Sodurn Sea Salt, Sea Salt, Petassium Chloride, Rice Pourt, Seasoning Salt, Sugar, Natural Fluvors, Dehydrated Chrice, Spices (including Celey) Seed, Dehydrated Carlic, Chicken Seeth, Malbodestrie, Dried Chicken, Died Chicken Seeth, Salt Sea Salt, Petassium Chloride, Seeth Season Self) Salt tered And Predusted With Whole Whole Wheat Flour, Water Spices, Salt, Papilie, Hid Seazon Cyler Cayerine Pepperse, Vireigar, Salt, Garlic Powder, Malbodestrie, Levereing (Sodium And Pyrophosphate, Sodium Ricardovsel), Extractives Of Papilie, Jacob Cayer, Agoctob Acid, Chron Powder Becaddovselt: Whole Wheel Flour, Erichel Well Real Public Medical Powder, Spice, Chron Powder. Becaddovselt: Whole Wheel Flour, Erichel Seeth, Seeth Seeth, S

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking para. Bake uncovered for 30 minutes. Convention Owers Preheat oven to 350°F. Place fozzan chicken pleces on a single layer on ungreased baking para. Bake uncovered for 12 minutes. Insert a meat flemmometer into the thickest portion of the product. Continue bening until the internal interpretatur exchase 165°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Homo convencional: Precalentarhomo a 35/P. Colocar las piezas de pollo congladase numa sola capa e una dranda para homas reengrasar. Coino por 30 minutos a no indivi a charola para homas re-finom de comerción. Precalenta el homo a 35/P. Colocar las piezas de pollo congladas en una sola capa en una drunda para homas reengrasar. Como por 12 minutos en cubir de carbo apren homos re-ineste un terreden de como en parte mas guesa del producto. Continuar calentando hasta que la parte interna legue a la temperatura o serse:

Copy Not For Documenting Federal Meal Pattern Requirements



665600

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 30634
80-321-1470 www.pilgrims6oodservice.com
Chicken used is a product of USA
(01)100

CODE NUMBER	665600	GTIN	10077013656002	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	3.05OZ (86G)	SERVINGS/ CASE	156	CALORIES	190	SODIUM	470MG
CASE WEIGHT	30 LBS	GR WT	31.95 LBS	DONATED FOOD/CASE	19.38	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17L X 13W X 11.44"H	CASES CUBE	1.46	CASE/PALLET	56	PALLET (TXH)	8X7

Nutrition Facts

156 servings per container

Serving size 3.05oz (86g)

Amount per serving Calories

190

	% Daily Value*
Total Fat 8g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2g	
Cholesterol 35mg	12%
Sodium 470mg	20%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	6%
Total Sugars 0g	
Includes 0g Added Suga	rs 0 %
Protein 16g	
Vit D 0mcg 0%	Calcium 10mg 2%
Iron 1 6mg 10%	Potas 230mg 4%

*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.



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:	NAE WG Homestyle Breaded Spicy Chicken Patty	Code No.: 665600
		Serving Size: 3.05 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 Meat w/ Skin	1.441	x	70%	1.008
		х		
		x		
	1.008			

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
		x		÷		
		x		÷		
		x		÷		
G. Total Creditable Meat Alternates Amount ⁵ 0.00						

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	
Isolated Soy Protein	0.208	x	86	÷ 18	0.993	
		x		÷ 18		
		x		÷ 18		
	J. Total Creditable APP Amount ⁵ <mark>0.993</mark>					
K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz) 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 3.05 (OZ.	
Total creditable amount of product (per portion). (Remindo (per portion).) $\frac{2.00}{}$	er: total creditable amount (per po	ortion) cannot exceed the total weight
I certify that the above information is true and correct and serving) contains 2.00 ounces of equivalent meat/m		
I further certify that any APP used in the product conform:	s to the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attac	ched supplier documentation.	
Elizabeth Drey	Senior Food Scien	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,

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 Brea	aded Spicy Chicken Patty	Code No.:					
Manufacturer: Pilgrim's Pride Corpor		e: _3.05 oz.					
I. Does the product meet the whole grain		weight may be used to calcu	late creditable grains)				
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	Broup I (RTE breakfast ole grains. Groups A-G use				
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	13.7467	16	0.8592				
Enriched Wheat Flour	2.2534	16	0.1408				
Total 1.0000							
	•	Total Creditable Amount ³	1.00				
* 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 that the corresponding Group in	n grams must be converted to Exhibit A.					
Total weight (per portion) of product as pur	rchased						
Total contribution of product (per portion)							
I certify that the above information is true a provides 1.00 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	ains are not above 0.24 oz ed	per portion. Products with				
Glind of All All A							
a wifewell very		enior Food Scientist					
Signature / Elizabeth Drey	Tit O		800) 321-1470				
Printed Name							