

GTIN: 10075632078038 | SKU: 7803

Serving Suggestion



25/26 SCHOOL YEAR



## WHOLE GRAIN BREADED DRUMSTICK 6/5# FULLY COOKED

Fully Cooked, Whole Grain, Breaded Whole Muscle Chicken Drumsticks. A one piece serving provides 2oz. Equivalent meat/meat alternate and 1.25 oz. equivalent grains.

CONTAINS: 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 60 minutes.



### CONVECTION OVEN

Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 43 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.

600-254354



**Fully Cooked**  
**WHOLE GRAIN BREADED  
CHICKEN DRUMSTICKS**

**Ingredients:** Chicken Drumsticks, Water, Sodium Phosphates, Salt, Modified Food Starch, Seasoning (Salt, Sugar, Chicken Broth, Natural Flavors, Dehydrated Onion, Spices (Including Celery Seed), Dehydrated Garlic, Malodextrin, Yeast Extract, Dried Chicken, Citric Acid), Batter (Whole Wheat Flour, Modified Corn Starch, Leavening (Cream Of Tartar, Sodium Bicarbonate), Yeast Extract, Garlic Powder, Salt, Onion Powder, Spices (Including Celery Seed), Natural Flavors, Extractives Of Paprika, Breaded And Coated With: Whole Wheat Flour, Wheat Gluten, Salt, Garlic Powder, Leavening (Cream Of Tartar, Sodium Bicarbonate), Onion Powder, Spice, Extractives Of Paprika, Breaded With: Whole Wheat Flour, Modified Wheat Starch, Leavening (Cream Of Tartar, Sodium Bicarbonate), Salt, Garlic Powder, Yeast Extract, Spices (Including Celery Seed), Onion Powder, Natural Flavor, Extractives Of Paprika.  
**Contains:** Wheat

**PREPARATION & HEATING INSTRUCTIONS:** Conventional Oven: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered from frozen for 60 minutes. Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered from frozen for 43 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

**INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO:** Horno convencional: Precalentar el horno a 375°F. Colocar las piezas de pollo congeladas en una sola capa en una charola para hornear sin engrasar. Cocinar por 60 minutos sin cubrir la charola para hornear. Horno de convección: Precalentar el horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa en una charola para hornear sin engrasar. Cocinar por 43 minutos sin cubrir la charola para hornear. Inserte un termómetro de cocina en la parte más gruesa del producto. Continuar calentando hasta que la parte interna llegue a la temperatura de 165°F.

**7803**

**Distributed By:** Pilgrim's Pride Corporation  
1770 Promontory Circle, Greeley, CO 80634  
800-321-1470 www.pilgrimsfoodservice.com  
Chicken used is a product of USA



(01)10075632078038

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	7803	GTIN	10075632078038	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1.25
SERVING SIZE	1 PIECE (4OZ) EDIBLE PORTION	SERVING/CASE	ABOUT 84	CALORIES	290	SODIUM	550MG
CASE WEIGHT	30 LBS	GR WT	31.79 LBS	DONATED FOOD/CASE	21.63	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 84 servings per container

Serving size 1 Piece (4oz) Edible Portion

Amount per serving

**Calories 290**

% Daily Value\*

**Total Fat** 17g **22%**

Saturated Fat 3.5g **19%**

Trans Fat 0g

Polyunsaturated Fat 6g

Monounsaturated Fat 5g

**Cholesterol** 95mg **31%**

**Sodium** 550mg **24%**

**Total Carbohydrate** 15g **5%**

Dietary Fiber 2g **9%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 21g

Vit D 0.1mcg 0% • Calcium 20mg 2%

Iron 1.5mg 8% • Potas. 320mg 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.



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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: FC Whole Grain Breaded Chicken Drumstick Code No.: 7803

Manufacturer: Pilgrim's Pride Corporation Serving Size: minimum 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 <sup>1</sup> B	CREDITABLE AMOUNT A x B
Chicken Parts, Fresh or Frozen	4.091	x	49%	2.004
Drumsticks w/ Skin		x		
		x		
<b>C. Total Creditable Meats Amount<sup>5</sup></b>				<b>2.00</b>

<sup>1</sup> 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 <sup>2</sup> E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT <sup>2</sup> D x E ÷ F
		x		÷		
		x		÷		
		x		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						

<sup>2</sup> 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 <sup>3</sup> I	DIVIDE <sup>4</sup>	CREDITABLE AMOUNT APP H x I ÷ 18
		x		÷ 18	
		x		÷ 18	
		x		÷ 18	
<b>J. Total Creditable APP Amount<sup>5</sup></b>					
<b>K. TOTAL CREDITABLE AMOUNT (C + G + J rounded down to nearest 0.25 oz)<sup>5</sup></b>					<b>2.00</b>

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated.

<sup>5</sup> 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 4.0 oz.

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

I certify that the above information is true and correct and that a 4.0 ounce serving of the above product (ready for 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.

Elizabeth Drey  
Signature

Elizabeth Drey  
Printed Name

Senior Food Scientist  
Title

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 Chicken Chicken Drumstick Code No.: 7803

Manufacturer: Pilgrim's Pride Corporation Serving Size: minimum 4.0 oz.  
(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-creditable grains? Yes X No        How many grams? 0.85  
(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 <sup>1</sup> A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) <sup>2</sup> B	CREDITABLE AMOUNT A ÷ B
Whole Wheat Flour	20.342	16	1.271
Total			1.271
Total Creditable Amount <sup>3</sup>			1.25

\* Creditable grains vary by Program. See the FBG for specific Program requirements.

<sup>1</sup> (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased minimum 4.0 oz.

Total contribution of product (per portion) 1.25 oz eq

I certify that the above information is true and correct and that a 4.0 ounce portion of this product (ready for serving) provides 1.25 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 eq 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.

Elizabeth Drey  
Signature  
Elizabeth Drey  
Printed Name

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