

25|26 SCHOOL YEAR



WHOLE GRAIN HOMESTYLE BREADED CHICKEN **PATTIES NP NAE 6/5# FULLY COOKED**

Whole Grain Homestyle Breaded Fully Cooked Chicken Patty NAE* 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.



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 12 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.

600-254353



Fully Cooked WHOLE GRAIN HOME-STYLE **BREADED CHICKEN PATTIES**

Ingredients: Cholen, Water, Isolated Soy Protein. Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Pewder, Garlis Powder, Beaded W. Whole Wheel Flour, Enriched Wheel Flour (Enriched With Nacin, Reduced Inn.). Thismine Monorhime, Richland, Folic Andi, Salt, Sugar, Leaevening Glorium Acid Propropaphate, Sodium Bicarborale, Sprice, Angevine Anderson, Charles, Sea Salt, Salt, Sugar, Salt, Orion Pewder, Leaevening (Caclium Acid Prophosphate), Monoroblaum Phosphate, Sodium Bicarborale), Garlis Powder, Chrischen Both, Madodedrin, Deatone, West Extract, Enriched Wheel Flour (Enriched With Nacin, Reduced Inn.), Reduced Inn. Thismine Monoration, Reduced Inn.), Acid (Valenti C), Martin C), Mataria And Antical Review, Leaevening (Sodium Bicarborate), Acid (Valenti C), Mataria And Antical Review, Enriched Wheel Flour (Enriched With Nacin, Reduced Inn.), Thismine Monorate, Ribotlavin, Folic Acid, Destrose, Leavening (Sodium Bicarborate), Sodium Acid Containes: Soy, Wheat

PREPARATION & HEATING INSTRUCTIONS: Conventional Oven: Preheat oven to 350°F. Place frozen chicken picces in a single leyer on ungreased baking pan. Balse uncovered for 30 minutes. Convention Overs Preheat oven to 350°F. Place lozzan chicken pieces on a single leyer on ungressed baking pan. Balse uncovered for 12 minutes. Insert a ment thermometer into the thickest portion of the product. Continue balleng until the internal independent enables 165°F.

INSTRUCCIONES DE PREPARACIÓN Y CALENTAMIENTO: Horno o horno a 350°F. Colocar las piezas de pollo congeladas en una sola capa el INSTRUCTURES DE PREPARACION Y CLEEN INMERIONE FORMO CONVENCIONES.

Homo a SSTP - Cale sa peuzas de pois congeladas en una sola capa en una ma ma entre para homo a compositor. Contre por 30 minutos sin cubir la charola para homea. Homo de convención el contre de chrona ca SSTP - Calobora las piezas de pola congeladas en una sola capa en una charola para home de convención en presenta de contre de chrona ca SSTP - Cale pola congeladas en una sola capa en una charola para homea funda para homea. Home de producto contrinar calentarido has siguido ja parte tresen las elegidos de la charola calentarido has siguidos ja parte tresen las elegidos.

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665500

pilgrims

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

Copy Not For Documenting Federal Meal Pattern Requirements

CODE NUMBER	665500	GTIN	10075632655000	M/MA CONTRIBUTION	2	GRAIN CONTRIBUTION	1
SERVING SIZE	1 PIECE (3.05OZ)	SERVINGS/ CASE	156	CALORIES	190	SODIUM	390MG
CASE WEIGHT	30 LBS	GR WT	31.95 LBS	DONATED FOOD/CASE	18.08	SHELF LIFE	365 DAYS
CASE DIMENSIONS	17L X 13W X 11.44"H	CASE CUBE	1.46	CASES/PALLET	56	PALLET (TXH)	8X7

Nutrition Facts

156 servings per container Serving size 1 Piece (3.05oz)

Amount per serving **Calories**

Potas. 220mg 4%

	% Daily Value*
Total Fat 9g	11%
Saturated Fat 2g	9%
Trans Fat 0g	•
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2.5g	
Cholesterol 35mg	12%
Sodium 390mg	17%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	6%
Total Sugars less than 1g	
Includes less than 1g Adde	ed Sugars 1%
Protein 16g	
Vit D 0.1mcg 0% • 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 1.6mg 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: NA	E Whole Grain Homestyle Breaded Chicken Patty	Code No.: 66	85500
		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 0.993						
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	<u>. </u>	
Total creditable amount of product (per portion). (Reminder: (per portion).) $\underline{2.00}$	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/mea		
I further certify that any APP used in the product conforms to	o the Food and Nutrition Service	ce Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attached	ed supplier documentation.	
- Glipaleth 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 Hom	nestyle Breaded Chicken Pa	tty Code No.: 665500	_			
Manufacturer: Pilgrim's Pride Corpor						
(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 towa	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 o	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	Group I (RTE breakfast ble 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			
	A	В	A÷B			
Whole Wheat Flour	14.915	16	0.932			
Enriched Wheat Flour	1.095	16	0.068			
		Total	1.000			
		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 purchased 3.05 oz.						
Total contribution of product (per portion)	1.00 oz eq					
rovides 1.00 oz eq grains. I further of more than 0.24 oz eq or 3.99g for Groups or grains requirement for school meals.	certify that non-creditable gra	ains are not above 0.24 oz eo	q per portion. Products with			
MAUCHIVES	S	Senior Food Scientist				
Signature	tle					
Elizabeth Drey 07/01/2025 (800) 321-1470						
Printed Name	Da	ate P	hone Number			