

CN Fully Cooked Roasted 4-Piece Parts - Breasts and Thighs

PROCESSOR NAME:
PILGRIM'S PRIDE CORP. – PIERCE BRAND

CODE NUMBER:	88013	CASE WT:	30#
STANDARD YIELD:	67%	SERVING SIZE:	1 breast or 1 thigh
M/MA CONTRIBUTION:	2	DONATED FOOD/CASE:	44.78#
GRAIN CONTRIBUTION:	0	SERVINGS/CASE:	74-90
GTIN:	10075632880136	GR. WT.:	31.77#
CASE DIMENSIONS:	17.1L x 13.1W x 12.6H	PALLET:	8T x 7H
SHELF LIFE:	365 days	CASE CUBE:	1.48
CASES/PALLET:	56		

BID DESCRIPTIONS


Fully-cooked, marinated, roasted, unbreaded, 4 piece chicken parts produced from USDA 100100 commodity chicken. Product produced for oven preparation. Each breast or thigh to provide 2 ounces meat/meat alternative. Product to provide zero grams trans fats.

Nutrition Facts

Serving Size 3oz (84g) Edible Portion
Servings Per Container About 106

Amount Per Serving

Calories 190 Calories from Fat 100

% Daily Value*

Total Fat 11g 17%

Saturated Fat 3g 15%

Trans Fat 0g

Polyunsaturated Fat 2.5g

Monounsaturated Fat 4.5g

Cholesterol 75mg 25%

Sodium 500mg 21%

Potassium 210mg 6%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 19g 38%

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 4%

Folate 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Potassium 3,500 mg 3,500 mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Protein 50g 65g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4


Fully Cooked
88013

Roasted Chicken Breasts and Thighs

Ingredients: Chicken Breasts and Thighs, Water, Salt, Dextrose, Sodium Phosphates, Citric Acid.

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Pierce Chicken is a registered trademark of Pilgrim's Pride Corporation.
Product of USA



HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 75 minutes.
Convection oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 45 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.



(01) 10075632880136

Nutrient information for our product is based on the RACC.

Camden Robbins, R.D., SNS

2/27/20

Camden Robbins, R.D., SNS Foodservice Prepared Foods Nutritionist

Date



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Pilgrim's Pride Corp.
School Foodservice
 1770 Promontory Circle,
 Greeley, CO 80634-9039



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Roasted Chicken Breast & Thigh Code No.: 8.013

Manufacturer: Pilgrim's Pride Case/Pack/Count/Portion/Size: 30 lb. case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Thigh Bone - In	4.08	X	52%	2.12
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				2.12

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.49 oz.

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.49 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 P 25.226, Appendix A) as demonstrated by the attached supplier documentation.

Scott Sutton Signature Title Food Technologist
Scott Sutton Printed Name 12/4/18 Date 970-304-7053 Phone Number



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Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Breast Bone – In	5.9	X	48%	2.832
		X		
		X		
		X		
A. Total Creditable M/MA Amount¹				2.832

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.75

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 5.05 oz.

Total creditable amount of product (per portion) 2.75
 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 5.05 ounce serving of the above product (ready for serving) contains 2.75 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.

Scott Sutton
 Signature

Food Technologist
 Title

Scott Sutton
 Printed Name

12/4/18
 Date

970-364-7053
 Phone Number