

# Buttermilk Breaded Breast Patties

**PROCESSOR NAME:**

**PILGRIM'S PRIDE CORP. – GOLD KIST CHICKEN BRAND**

<b>CODE NUMBER:</b>	44707
<b>STANDARD YIELD:</b>	n/a
<b>M/MA CONTRIBUTION:</b>	1.75
<b>GRAIN CONTRIBUTION:</b>	0
<b>UPC CODE:</b>	10037638068338
<b>CASE DIMENSIONS:</b>	9.75Hx11.75Lx9.188W
<b>SHELF LIFE:</b>	365 days
<b>CASES/PALLET:</b>	136

<b>CASE WT:</b>	10#
<b>SERVING SIZE:</b>	4oz (1 piece)
<b>DONATED FOOD/CASE:</b>	n/a
<b>SERVINGS/CASE:</b>	40
<b>GR. WT.:</b>	10.97#
<b>PALLET:</b>	17T x 8H
<b>CASE CUBE:</b>	0.609

## BID DESCRIPTIONS



Fully Cooked Original Buttermilk Breaded Chicken Breast Meat Fillets  
Contains: Milk, Wheat

### Nutrition Facts

Serving Size 1 Piece (113g)  
Servings Per Container About 40

Amount Per Serving		Calories from Fat 160	
		% Daily Value <sup>a</sup>	
<b>Total Fat</b> 18g			27%
Saturated Fat 4g			21%
Trans Fat 0g			
Polysaturated Fat 6g			
Monounsaturated Fat 6g			
<b>Cholesterol</b> 50mg			16%
<b>Sodium</b> 740mg			31%
<b>Potassium</b> 280mg			8%
<b>Total Carbohydrate</b> 17g			6%
Dietary Fiber 0g			2%
Sugars less than 1g			
<b>Protein</b> 16g			32%
Vitamin A 2%		Vitamin C 2%	
Calcium 2%		Iron 0%	
Folate 2%			

<sup>a</sup>Percent Daily Values are based on a diet of other people's secrets.



**Fully Cooked Original Buttermilk Breaded CHICKEN BREAST MEAT FILLETS**

with Rib Meat, Chopped and Formed

**Ingredients:** Boneless Skinless Chicken Breast With Rib Meat, Water, Sodium Phosphates, Salt. **Battered And Predusted With:** Bleached Wheat Flour, Water, Salt, Buttermilk Blend (Buttermilk, Whey Solids), Buttermilk Flavor (Whey, Lactic Acid, Citric Acid, Safflower Oil, Buttermilk, Modified Food Starch, Natural Flavors, Corn Syrup Solids, Maltodextrin), Guar Gum, Spices, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate). **Breaded With:** Bleached Wheat Flour, Salt, Spices, Dextrose, Soybean Oil, Sugar, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Yeast, Green Bell Pepper Powder, Onion Powder, Corn Starch, Garlic Powder, Spice Extractive, Fumaric Acid, Mono And Diglycerides, Oleoresin Paprika. Breading Set In Vegetable Oil.  
Contains: Milk, Wheat

**COOKING INSTRUCTIONS FROM FROZEN: Deep Fry:** Preheat fryer oil to 350°F. Place frozen chicken pieces into frying oil. Fry for 2 minutes 45 seconds. Insert a meat thermometer into the thickest portion of the product. Continue frying until the internal temperature reaches 165°F.



**44707**

### Nutrition Facts

About 46 servings per container  
Serving size 1 piece (113g)

Amount per serving		% Daily Value <sup>a</sup>	
<b>Calories</b> 290			
<b>Total Fat</b> 18g			33%
Saturated Fat 4g			21%
Trans Fat 0g			
Polysaturated Fat 6g			
Monounsaturated Fat 6g			
<b>Cholesterol</b> 50mg			16%
<b>Sodium</b> 740mg			32%
<b>Total Carbohydrate</b> 17g			6%
Dietary Fiber 0g			1%
Total Sugars less than 1g			
Includes 0g Added Sugars			1%
<b>Protein</b> 16g			
Vitamin D 0.25mcg			5%
Calcium 200mg			2%
Iron 1.1mg			6%
Potassium 280mg			6%

<sup>a</sup>Percent Daily Values are based on a diet of other people's secrets.



**DISTRIBUTED BY:** Pilgrim's Pride Corporation  
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.goldkist.com



Camden Robbins R.D., SNS

2/28/20

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

Date

Nutrition information for our product is based on the RACC serving size.



Get the products and support trusted by so many. Talk to your representative today:  
Call 800.336.9876 or visit GoldKist.com



**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: Gold Kist Buttermilk Breaded Chicken Brst. Fil. Fully Cooked Code No.: 44707

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 10# 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 *
Boneless Chicken Breast Meat	2.78	X	70%	1.94
		X		
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				1.94

\*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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					1.75

\*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.


<sup>1</sup>Total 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 4.0 oz.

Total creditable amount of product (per portion) 1.75  
 (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 4.0 ounce serving of the above product (ready for serving) contains 1.75 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.

  
 Signature

Food Technologist  
 Title

Scott Sutton  
 Printed Name

06/11/2019  
 Date

970-304-7053  
 Phone Number