

**GOLD KIST FC 1/2" UNBREADED FAJITA STRIPS WHT/DRK**

**PROCESSOR NAME:**

**PILGRIM'S PRIDE CORP. — Gold Kist Brand**

CODE NUMBER:	1250
M/MA CONTRIBUTION:	2
GRAIN CONTRIBUTION:	0
GTIN:	10075632012506
CASE DIMENSIONS:	17L x 13W x 11.43H
SHELF LIFE:	365 days
CASES/PALLET:	56

CASE WT:	30#
SERVING SIZE:	2.47 oz.
DONATED FOOD/CASE:	32.09
SERVINGS/CASE:	194
GR. WT:	31.73#
PALLET:	8T x 7H
CASE CUBE:	1.48

**BID DESCRIPTIONS**



Oven roasted fully-cooked fajita chicken strips produced from USDA 100103 natural proportion white and dark meat commodity chicken. Heat applied grill marks for added flavor and appearance. Product is well seasoned with a southwest fajita-style seasoning. Product is cut into natural strips and IQF frozen. 2.47 ounces of fajita meat provides 2 ounces meat/meat alternative. Product to provide zero grams trans fat.

**Nutrition Facts**

About 194 servings per container	
<b>Serving size</b>	<b>2.47oz (70g)</b>
<b>Amount per Serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 2.5g	<b>4%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Trans Fat</b> 0g	
<b>Polysaturated Fat</b> 0.5g	
<b>Monounsaturated Fat</b> 1g	
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 670mg	<b>29%</b>
<b>Total Carbohydrate</b> 3g	<b>1%</b>
<b>Dietary Fiber</b> 0g	<b>0%</b>
<b>Total Sugars</b> 0g	
<b>Includes 0g Added Sugars</b>	<b>0%</b>
<b>Protein</b> 17g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 10mg	<b>0%</b>
<b>Iron</b> 0.5mg	<b>4%</b>
<b>Potassium</b> 240mg	<b>5%</b>

\* 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.

*Fully Cooked*

**1250**

**FAJITA CHICKEN STRIPS, BONELESS SKINLESS CHICKEN BREAST WITH RIB MEAT AND DARK MEAT SMOKE FLAVOR ADDED**

**INGREDIENTS:** Boneless Skinless Chicken, Water, Seasoning [Maltodextrin, Salt, Modified Tapioca Starch, Sodium Tripolyphosphate, Spices, Torula Yeast, Dehydrated Garlic, Dehydrated Onion, Mesquite Smoke Flavor, Spice Extractives, (Including Extractives of Celery Seed), Disodium Inosinate, Disodium Guanylate, Not More Than 2% Silicon Dioxide Added To Prevent Caking], Modified Food Starch, Citric Acid.

Copy Not For Documenting Federal Meal Pattern Requirements

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a 1" layer in an ungreased hotel pan. Bake covered for 90 minutes. Convection Oven: Preheat oven to 350°F. Place frozen chicken pieces in a 1" layer in an ungreased hotel pan. Bake covered for 45 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

Each 5 lb. bag provides thirty-two (2.47 oz.) servings. Each 2.47 oz. serving (by weight) of Fully Cooked Fajita Chicken Strips Boneless Skinless Chicken Breast With Rib Meat and Dark Meat provides 2.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA (7/18).

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

(01)10075632012506

*Cheri Schneider*

SY 22/23

Cheri Schneider, K12 & USDA Category Director

\*Above Nutrition Facts information for product 1250 is based on the serving size stated on the attached Product Formulation Statement to provide stated equivalencies.



**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: Fajita Boneless Skinless Chicken Strips Code No.: 1250  
 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 *
Boneless Chicken Meat	2.8799	X	70	2.0159
		X		
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>2.0159</b>

\*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>					<b>2.0</b>

\*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.

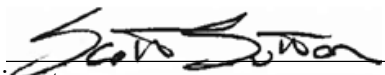
Total weight (per portion) of product as purchased 2.47 oz.

Total creditable amount of product (per portion) 2.0

(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 2.47 ounce serving of the above product (ready for serving) contains 2.0 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

11/11/2021  
 \_\_\_\_\_  
 Date

970-304-7053  
 \_\_\_\_\_  
 Phone Number