FACT SHEET



The following nutrient information for our product is based on the certified portion size as stated on CN Label.

 PROCESSOR NAME: Pilgrim's Pride Corp. - Gold Kist Farms Brand

 PRODUCT NAME:
 CN Unbreaded Chicken Fajita Strips

 CODE NUMBER:
 1250
 Case Wt: 30#
 Donated Food/Case: 36#
 Standard Yield: 83%

 SERVING SIZE:
 2.47 oz
 Servings/Case
 195
 Contribution: 2
 M/MA Serving 0
 Grain Serving

 UPC Code:
 75632012509
 Gross Cs Wt. 31.73 Cube: 1.463
 Case Dim: 17L x 13W x 11.4
 Pallet: 8T x 7H
 Cases/Pallet: 56
 Shelf Life 365 days



BID DESCRIPTIONS

Oven roasted fully cooked fajita flavor marinated whole muscle chicken strips produced from USDA 100103 natural proportion white and dark meat commodity chicken. Product is to have heat applied grill marks for added flavor and appearance. Product is to be well seasoned with a southwest fajita style seasoning. Product is to be cut into natural strips and IQF frozen. 2.47 ounces of fajita meat guaranteed by CN

12/3/18

Date

label to provide 2 ounces meat/meat alternative. Product to provide zero grams trans fat.

NUTRIENT INFORMATION

				Vitamins*	
Basic Componen	ts			Vitamin A	0%
Calories (kcal)	110			Vitamin C	0%
Fat (g)	2.5	Carbohydrates (g)	3	Minerals*	
Saturated Fat (g)	0.5	Dietary Fiber (g)	0	Sodium (mg)	670
Trans Fatty Acid (g)	0	Total Sugars (g)	0	Calcium	0%
Cholesterol (mg)	65	Protein (g)	17	Iron	4%

Canden Robbins R.D., SNS

Camden Robbins, R.D., SNS K-12 School Nutritionist

Primary Production Plant- Marietta, GA - CN # 095344





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: <u>Pilgrim's Pride</u> Case/Pack/Count/Portion/Size: <u>30 lb. case</u> I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Boneless Chicken Meat	2.8799	X	70	2.0159
		X		
		X		
		X		
A. Total Creditable M/MA Amou	nt ¹			2 0159

*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***
		Х		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount ¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¹ / ₄ oz)				2.0	

*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 <u>2.47 oz.</u>

Total creditable amount of product (per portion) <u>2.0</u> (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.

Som Solo	R&D Food Tec	R&D Food Technologist			
Signature	Title				
Scott Sutton	12/10/18	970-304-7053			
Printed Name	Date	Phone Number			