Fully Cooked Oven Roasted Chicken Wings

PROCESSOR NAME:

PILGRIM'S PRIDE CORP. – PIERCE BRAND

CODE NUMBER:	7805	**CASE WT:**	30#
STANDARD YIELD:	110%	**SERVING SIZE:**	8-10.4oz. total; 3oz edible portion (5 wings)
M/MA CONTRIBUTION:	2	**DONATED FOOD/CASE:**	27.39#
GRAIN CONTRIBUTION:	0	**SERVINGS/CASE:**	46-60
GTIN:	10075632078052	**GR. WT.:**	31.79#
CASE DIMENSIONS:	17L x 13W x 11.4H	**PALLET:**	8T x 7H
SHELF LIFE:	365 days	**CASE CUBE:**	1.48
CASES/PALLET:	56		

BID DESCRIPTIONS

PIERCE Fully Cooked Wings.
Produced from 100103.
Allergens: N/A

PIERCE CHICKEN. All In Great Taste!

Fully Cooked

Chicken Wings

1st and 2nd Sections

7805

INGREDIENTS: Chicken Wings 1st And 2nd Sections, Water, Modified Food Starch, Sodium Phosphates, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour). Coated With: Modified Corn Starch, Modified Potato Starch, Tapioca Starch, Rice Flour, Tapioca Dextrin, Dextrose, Corn Starch, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Salt, Soybean Oil (As A Processing Aid), Guar Gum, Beta Carotene. Coating Set In Vegetable Oil.

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

pilgrim's

(01)10075632078052

HEATING INSTRUCTIONS FROM FROZEN: Convection: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 20 minutes. **Conventional:** Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 38 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

RACC Serving Size (3 oz)

Nutrition Facts

Serving Size 3oz (84g) Edible Portion
Servings Per Container About 97

Amount Per Serving

Calories 240	Calories from Fat 160
	% Daily Value*
Total Fat 17g	**27%**
Saturated Fat 4g	**21%**
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 6g	
Cholesterol 105mg	**34%**
Sodium 300mg	**12%**
Potassium 250mg	**7%**
Total Carbohydrate 3g	**1%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 16g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 2%
Folate 2%

*Percent Daily Values are based on 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
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

CN Serving Size (5 wings)

Nutrition Facts

About 57 servings per container
Serving size **5 Wings (142g) Edible Portion**

Amount per Serving

Calories **400**

	% Daily Value*
Total Fat 30g	**38%**
Saturated Fat 7g	**35%**
Trans Fat 0g	
Polyunsaturated Fat 10g	
Monounsaturated Fat 11g	
Cholesterol 175mg	**58%**
Sodium 500mg	**22%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 28g	
Vitamin D 0.2mcg	0%
Calcium 20mg	2%
Iron 0.7mg	4%
Potassium 420mg	9%

* 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.

Camden Robbins R.D., SNS — 3/12/20

Camden Robbins, R.D., SNS Foodservice Prepared Foods Nutritionist — **Date**

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: GK ROASTED BONE-IN WING Code No.: 7805

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 *
Bone–In Wing	8.9 oz.	X	24%	2.136
	(5 Wings)	X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.136

*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 Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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.

[1] 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 8.05oz. (5 Wings) (finished weight)

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 ~~an 8.05 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 CF~~R~~ Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature — Title: Food Technologist

Scott Sutton — 03/14/2019 — ~~970-304-7053~~

Printed Name — Date — Phone