



# TYSON CHILD NUTRITION SUMMARY

**Product Name:** FC, Sweet Asian Style Glazed, Breaded CKN BST Chunks CN w/ RMT

**Product Code:** 21122-0928  
**UPC Information:**

**Label Weight:** 28.50 lb  
000-23700-03997 2

**Serving size:** 6 .9-oz PIECE(s) per serving

**Pack Information:**

**Product is CN-labeled. CN numbers are:** 092541, 092540  
**Analysis is by Piece.**

Total Weight of Uncooked Product <sup>1</sup>	1.0200000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.5197368 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety):	n/a
Rehydration Ratio:	
*(Weight of Rehydrated APP):	n/a
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.2241000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.2761632 oz
Total Weight of Finished Product:	0.9050000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.3638157 oz

**Meat/Meat Alternate per serving:** **2.0000 oz**  
**Bread Alternate per serving:** **1.2500 per serving**

I certify that the above information is accurate as presented on this date.

\*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

**Additional Information:**

VER 8

New regulation calculations: 1.25 oz. equivalent grains (Whole Grain Rich)  
Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code: SP 30-2012  
, USDA/FNS

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

03/13/15

# Product Information



## Whole Grain Breaded Asian Glazed Boneless Wings, 0.91 oz.

Product Code: 21122 -928      UPC Code: 00023700039972

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes for easy CN portioning with an authentic made-from-scratch appearance



### PREPARATION

Appliances vary, adjust accordingly. Convection Oven From Frozen: 1. Preheat oven to 350°F. 2. Arrange pieces in a single layer on a baking sheet. 3. Heat in oven for 7-9 minutes.

### PIECE COUNT

Not Currently Available



### MASTER CASE

Gross Weight	30.097 LB	Width:	13 IN
Net Weight	28.5 LB	Length:	17 IN
Cube:	1.439 FT	Height:	11.25 IN

### PALLET CONFIGURATION

Ti:	8	Hi:	6
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### STORAGE

Shelf Life:	365 days
Storage Temp:	0 F
Storage Method:	Frozen

### Nutrition Facts

Serving Size: CN SVG 6 PCE (152g)  
Servings Per Container: About 84

Amount Per Serving  
Calories 310      Calories from Fat 120

	% Daily Value*
<b>Total Fat</b> 13g	20%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 4.5g	
<b>Cholesterol</b> 55mg	18%
<b>Sodium</b> 520mg	22%
<b>Total Carbohydrate</b> 27g	9%
Dietary Fiber 2g	8%
Sugars 5g	
<b>Protein</b> 22g	44%

Vitamin A 2%      Vitamin C 0%  
Calcium %      Iron 10%

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

CN Label: Yes

CN Label Numbers: 092541, 092540

**CN Statement:** Six, 0.905 oz. fully cooked, sweet Asian style glazed, breaded, chicken breast chunks with rib meat provides 2.00 oz. equivalent meat and 1.25 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via [e-mail](#) or call 1-800-248-9766.

### INGREDIENTS

Boneless, skinless chicken breast chunks with rib meat, water, seasoning [sugar, honey, brown sugar, modified corn starch, maltodextrin, garlic powder, wheat starch, soy sauce (wheat, soybeans, salt, vinegar, lactic acid), onion powder, spice, glycerine, vinegar solids, natural flavors, soy lecithin], sodium phosphates, sea salt, modified food starch. BREADED WITH: Whole wheat flour, water, enriched rice flour (enriched with ferric orthophosphate, niacin, thiamine mononitrate, folic acid), enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, whole grain yellow corn flour, salt, leavening (sodium bicarbonate, sodium aluminum phosphate, sodium acid pyrophosphate), spices, garlic powder, yellow corn flour, onion powder, sugar, yeast, extractives of turmeric. Breeding set in vegetable oil. GLAZED WITH: Water, sugar, honey, brown sugar, modified corn

[tysonfoodservice.com](http://tysonfoodservice.com)  
1-800-24-TYSON

**Distortion: 96.88% horizontal  
 100 tooth - 2 across & 1 around  
 4 x 12.375 - Die Cut**

**Colors: Black, Power Red,  
 136 yellow**

000 23700 03997 2



**FULLY COOKED, SWEET ASIAN STYLE GLAZED, BREADED  
 CHICKEN BREAST  
 CHUNKS-CN  
 WITH RIB MEAT**

**INGREDIENTS:** Bonesless, skinless chicken breast chunks with no meat, water, seasoning (leucine, honey, brown sugar, modified corn starch, maltodextrin, garlic powder, wheat starch, soy sauce, vinegar, soybeans, salt, vinegar, lactic acid, onion powder, spices, ginger, garlic, natural flavors, soy leghemoglobin, sodium phosphates, sea salt, modified food starch, BREDDED WITH: Whole wheat flour, water, enriched rice flour (enriched with ferric orthophosphate, niacin, thiamine mononitrate, riboflavin, folic acid, enriched wheat flour) (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, white grain yellow corn flour, salt, leavening (sodium bicarbonate, sodium acid phosphates), spices, garlic powder, yeast corn flour, onion powder, sugar, yeast, essential oils (natural flavors), soy sauce, vegetable oil, GLAZED WITH: Water, sugar, brown sugar, rice meal, corn starch, wheat starch, maltodextrin, soy sauce (wheat, soybeans, salt, methyl ester, acid, garlic powder, soybean oil), oil, vinegar, natural flavors, soy leghemoglobin.

**CONTAINS: SOY WHEAT**

**PREPARATION:** Appliances vary, adjust accordingly.  
**CONVECTION OVEN (FROM FROZEN)** Preheat oven to 350°F, arrange pieces in a single layer on a baking sheet, heat in oven for 7-9 minutes.

062541  
 CN (Use of the logo and statement authorized by the Food and Nutrition Service, USDA, 03-15).

**KEEP FROZEN**  
 DISTRIBUTED BY: TYSON SALES AND DISTRIBUTION, INC., P.O. BOX 2200, SPRINGDALE, AR 72762-2200 U.S.A.

21122<sup>9</sup><sub>2</sub><sup>8</sup>

**Nutrition Facts**  
 Serving Size 3 Pieces (76g)  
 Servings Per Container About 188

<b>Amount Per Serving</b>	
<b>Calories 100</b>	<b>Calories from Fat 60</b>
<b>% Daily Value*</b>	
<b>Total Fat 7g</b>	<b>11%</b>
<b>Saturated Fat 1g</b>	<b>5%</b>
<b>Trans Fat 0g</b>	
<b>Polysaturated Fat 3g</b>	
<b>Monosaturated Fat 2g</b>	
<b>Cholesterol 25mg</b>	<b>8%</b>
<b>Sodium 260mg</b>	<b>11%</b>
<b>Total Carbohydrate 15g</b>	<b>4%</b>
<b>Dietary Fiber 1g</b>	<b>4%</b>
<b>Sugars 3g</b>	
<b>Protein 11g</b>	<b>22%</b>
<b>Vitamin A 0%</b>	<b>Vitamin C 0%</b>
<b>Calcium 2%</b>	<b>Iron 0%</b>

\*Percent Daily Values are based on a diet of other people's secrets.



**NET WT. 28.5 LBS.**

LF#1111487



**FULLY COOKED, SWEET ASIAN STYLE GLAZED, BREADED  
 CHICKEN BREAST  
 CHUNKS-CN  
 WITH RIB MEAT**



000 23700 03997 2

21122<sup>9</sup><sub>2</sub><sup>8</sup>



Tyson Foods, Inc.

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

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: FC Sweet Asian NG Brd Bst Code No.: 2-1122-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 28.5 lb MC

1 portion = 6 (0.9 oz) pc = 5.7 oz

I. Meat/Meat Alternate

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

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount \*. Row 1: B/S chicken breast, 0.5197362, X, 0.7, 0.3638157. Row 2: (blank), X, (blank), (blank). Row 3: (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount, (blank), (blank), (blank), 0.3638157

\*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.

Table with 6 columns: 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\*\*\*. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount, (blank), (blank), (blank), (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz), (blank), (blank), (blank), (blank), 0.36 x 6 = 2.0 oz

\*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 5.7 oz

Total creditable amount of product (per portion) 2.0 oz (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 5.7 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.

Molly Miller, MS, RD Signature

Project leader R+D Title

Molly Miller, MS, RD Printed Name

10/30/15 Date

479-290-2327 Phone Number



Tyson Foods, Inc.

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
[ Crediting Standards Based on Revised Exhibit A ]
weights per oz equivalent

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: cc sweet Asian WG Bird Bst Code No.: 21122-928

Manufacturer: Tyson foods Case/Pack/Count/Portion/Size: 28.5 lb MC

1 portion = 6(0.90oz)pc = 5.70z

I. Does the product meet the Whole Grain-Rich Criteria: Yes [X] No [ ]
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non-creditable grains: Yes [X] No [ ] How many grams: 5.35g/SS
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight). Indicate which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Product per Food Buying Guide, Portion Size of Product as Purchased, Weight of one ounce equivalent as listed in SP 30-2012, Creditable Amount. Row 1: Batter turk cont, 0.2241, 1.0, 0.2241. Row 2: A. Total Creditable Amount, 46 = 1.28 = 1.25

1 (Portion size) ÷ (Exhibit A weight for one oz eq)

2 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 5.70z
Total contribution of product (per portion) 1.25oz

I further certify that the above information is true and correct and that a 5.7 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Molly Miller, MS, RD
Signature
Molly Miller, MS, RD
Printed Name

Project leader P+D
Title
10/30/15 Date
479-290-2327 Phone Number