



TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain, Golden Crispy, Breaded, CKN BST Filets w/ Rib Meat-CN

Product Code: 70300-0928
UPC Information:

Label Weight: 30.00 lb
000-23700-03711 4

Serving size: 1 4-oz FILLET(s) per serving

Pack Information: 6 / 5.0000 LB (s) per Case.
Minimum of 120 PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 087280, 087281, 087305, 087306

Analysis is by Piece.

Total Weight of Uncooked Product ¹	4.5000000 oz
Weight of Creditable Raw Meat, Variety: Chicken	2.8606701 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety):Concentrate	0.0101282 oz
Rehydration Ratio: 1:2.60	
*(Weight of Rehydrated APP):	0.0364615 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	1.1244000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.4784684 oz
Total Weight of Finished Product:	4.0000000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	2.0389305 oz

Meat/Meat Alternate per serving: 2.0000 oz
Bread Alternate per serving: 1.0000 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 11

New regulation calculations: 1.00 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

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

07/14/14



Golden Crispy Whole Grain Whole Muscle Filet, 4.0 oz.

Product Code: 70300-928

UPC Code: 00023700037114

PREPARATION

Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. Arrange pieces in a single layer on baking sheet. 3. Heat in oven for 10-12 minutes from frozen.

PIECE COUNT

Minimum of 120 PIECE(s) per Case
 Minimum of 20 PIECE(s) per BAG. Minimum of 120 SERVING(s) per CASE.

MASTER CASE

Gross Weight	32.6097 LB	Width:	15.625 IN
Net Weight	30 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8
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INGREDIENTS

Chicken breast filets with rib meat, water, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, maltodextrin, flavors, silicon dioxide, citric acid, spice], modified food starch, sodium phosphates, soy protein concentrate, sea salt. BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, wheat gluten, sugar, dried onion, dried garlic, torula yeast, dextrose, spice, dried yeast, paprika extract (color), turmeric extract (color). Breading set in vegetable oil.

CONTAINS soy, wheat

STORAGE

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



Nutrition Facts

Serving Size: 1 PIECE (112g)
 Servings Per Container: About 120

Amount Per Serving
 Calories 240 Calories from Fat 100

	% Daily Value*
Total Fat 11g	17%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 3.5g	
Cholesterol 50mg	17%
Sodium 480mg	20%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 21g	42%

Vitamin A 0% Vitamin C 0%
 Calcium 2% Iron 8%

* 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: 087280, 087281, 087305, 087306

CN Statement: One 4.0 oz fully cooked, breaded, chicken breast filet with rib meat provides 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Patter Requirements.

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



FULLY COOKED, WHOLE GRAIN



70300⁹₈₂

GOLDEN CRISPY BREADED CHICKEN BREAST FILETS-CN WITH RIB MEAT

INGREDIENTS: Chicken breast filets with rib meat, water, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, maltodextrin, flavors, silicon dioxide, citric acid, spice], modified food starch, sodium phosphates, soy protein concentrate, sea salt. **BREADED WITH:** Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, wheat gluten, sugar, dried onion, dried garlic, torula yeast, dextrose, spice, dried yeast, paprika extract (color), turmeric extract (color). **Breading set in vegetable oil.**
CONTAINS: SOY, WHEAT.

087280
CN One 4.00 oz. fully cooked breaded chicken breast filet with rib meat provides 2.00 oz. equivalent CN meat/meat alternate and 1.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/13).

KEEP FROZEN
DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: Preheat oven to 350°F. Arrange pieces in a single layer on baking sheet. Heat in oven for 10 - 12 minutes from frozen.



Nutrition Facts	
Serving Size 1 Piece (112g) Servings Per Container About 120	
Amount Per Serving	
Calories 240	Calories from Fat 100
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 480mg	20%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 21g	42%
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet.

NET WT. 30 LBS.

LL#11086055



70300
9 2 8

FULLY COOKED, WHOLE GRAIN

**GOLDEN CRISPY BREADED
CHICKEN BREAST FILETS-CN
WITH RIB MEAT**



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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: FC Wg Brd Chicken Bst Filets Code No.: 70300-928
Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 30#mc / ~ / 20pc
1pc = 4.00oz

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: 0.58g/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

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 ¹
<u>Bakin Type Chicken</u>	<u>1.1244</u>	<u>1.00</u>	<u>1.1244</u>
A. Total Creditable Amount²			<u>1.00</u>

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

²Total 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 4.00oz

Total contribution of product (per portion) 1.00oz

I further certify that the above information is true and correct and that a 4.00 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Karen Shank, MS, RD
Signature

Karen Shank, MS, RD
Printed Name

Nutrition Manager R&D
Title

11/11/13 (479) 290-3659
Date Phone Number

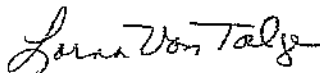
June 23, 2009

This memo is to confirm that ALPHA[®] DSP, manufactured by Solae, LLC, meets the requirements of Appendix A 7 CFR to Parts 210, 220, 225 and 226 for Alternate Protein Products. These requirements are:

- 1) **This product is processed so that some portion of the non-protein constituents of the food, have been removed. This product is a safe and suitable edible product produced from a plant source.**
- 2) **The biological quality of this protein is at least 80 percent that of casein, determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS ALPHA[®] DSP is 0.99. Method to calculate is as follows:**
 1. Determine protein content.
 2. Determine essential amino acid (EAA) content.
 3. Determine amino acid ratios by dividing the EAA content by the reference EAA content (the reference EAA content we use is the FAO/WHO 2-5 year old amino acid pattern).
 4. The lowest ratio is the uncorrected EAA score (typically 1.04 for Methionine + Cysteine).
 5. Determine digestibility (97% for our soy proteins).
 6. Calculate PDCAAS by multiplying uncorrected EAA score by the digestibility (1.04 x 0.97 = 1.0). Scores over 1.0 are rounded down to 1.0.
- 3) **This product contains at least 18 percent protein by weight when fully hydrated or formulated. The maximum hydration ratio allowed for ALPHA[®] DSP is 2.6 parts water to 1 part ALPHA[®] DSP to achieve 18% protein by weight.**
- 4) **The protein content of ALPHA[®] DSP is 65% (as-is).**

Your company may make applications to FNS/USDA based on this confirmation.

Sincerely,



Lorna Von Talge
Product Quality Lead