TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked, Whole Grain Hot _Spicy Chicken Pattie Fritters-CN

Product Code: 70314-0928 **Label Weight:** 32.82 lb
UPC Information: 000-23700-03390 1

Serving size: 1 3.53-oz PATTIE(s) per serving

Pack Information:

Minimum of 148 3.53-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 092151, 092152, 092153
Analysis is by Piece.

Total Weight of Uncooked Product [1]		3.2860000 oz
Weight of Creditable Raw Meat, Variety:	Chicken	1.0378440 oz
Percent fat of raw meat:		30.0000000 %
*Weight of Creditable Dry APP, (Variety):	Concentrate	0.2628900 oz
Rehydration Ratio: 1:2.60		
*(Weight of Rehydrated APP):		0.9464040 oz
*Weight of Creditable Dry APP, (Variety):	Isolate	0.0685800 oz
Rehydration Ratio: 1:3.77		
*(Weight of Rehydrated APP):		0.3276600 oz
Weight of Meat Alternates (specify):		n/a
Weight of Breading: Whole Grain		1.0000000 oz
Weight of Filling:		n/a
Weight of Other Non-Creditable Ingredients:		n/a
Total Weight of Finished Product:		3.5300000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):		2.0005547 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 15 UPD PCE WTS
Bread calculations reflect new regulations: 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

Nutritional Services Manager

Title

TYSON FOODS, INC.

05/11/15

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Hot 'N Spicy Whole Grain Patties, 3.53 oz.

Product Code: 70314-928 UPC Code: 00023700033901

- White and dark meat chopped & formed chicken patties
- 51% whole grain rich breading
- Each serving provides eYESactly 2 oz. M/MA
- Kid tested, kid approved™, CN labeled, fully cooked

PREPARATION

Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 8-10 minutes at 400°F from frozen.

PIECE COUNT

Minimum of 148 3.53OZ PIECE(s) per Case
Minimum 25 PIECE(s) per BAG.

MASTER CASE

Gross Weight	41.4829 LB	Width:	15.75 IN
Net Weight	32.82 LB	Length:	23.5625 IN
Cube:	2 FT	Height:	9.3125 IN

PALLET CONFIGURATION

Ti:	5	Hi:	7

STORAGE

Shelf Life:	270 days
Storage Temp:	0 F
Storage Method:	Frozen

PAL

Nutrition Facts

Serving Size: 1 PIECE (99g)
Servings Per Container: About 149

Amount Per Serving
Calories 270 Calories from Fat 140

	% Daily Value*
Total Fat 15g	23%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 4.5g	
Cholesterol 25mg	8%
Sodium 400mg	17%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 15g	30%

Vitamin A 2% Vitamin C 0%
Calcium 4% Iron 15%

* 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: 092151, 092152, 092153

CN Statement: One 3.53 oz. fully cooked chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for 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

Chicken, water, textured soy protein concentrate, isolated soy protein, 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 and spice], seasoning (potassium chloride, rice flour), sodium phosphates. BREADED WITH: Whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, modified wheat starch, salt, spices, onion powder, sugar, modified corn starch, wheat gluten, yeast extract, garlic powder, extractives of paprika, maltodextrin, lactic acid, leavening (sodium acid pyrophosphate, sodium bicarbonate), natural flavors, dextrose, spice extractive. Breading set in vegetable oil.

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

©2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries. Product information valid as of 6/4/2015.

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

Colors: Black, Power Red, 136 yellow

000 23700 03390 1

Tyson

70314 9 2 8

WHOLE GRAIN 11 grams per serving WholeGrainsCouncil.org

KID TESTED KID APPROVED

FULLY COOKED, WHOLE GRAIN

HOT & SPICY CHICKEN PATTIE FRITTERS-CN

INGREDIENTS: Chicken, water, textured soy protein concentrate, isolated soy protein, 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 and spice], seasoning (potassium chloride, rice flour), sodium phosphates. BREADED WITH: Whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, modified wheat starch, salt, spices, onion powder, sugar, modified corn starch, wheat gluten, yeast extract, garlic powder, extractives of paprika, maltodextrin, lactic acid, leavening (sodium acid pyrophosphate, sodium bicarbonate), natural flavors, dextrose, spice extractive. Breading set in vegetable oil.

CONTAINS: SOY, WHEAT.

CN — 092153

CN One 3.53 oz. fully cooked chicken pattie fritters provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01/15). CN

CN

U.S.D.A. VERIFIED P-1325

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-1325

Nutrition Facts
Serving Size 1 Piece (99g)
Servings Per Container About 149

Amount Per Serving		% Daily Value*
Calories 270	Calories from Fat 140	
Total Fat 15g		**23** %
Saturated Fat 3g		**15** %
Trans Fat 0g		
Cholesterol 25mg		**8** %
Sodium 400mg		**17** %
Total Carbohydrate 17g		**6** %
Dietary Fiber 3g		**12** %
Sugars 1g		
Protein 15g		**30** %

Vitamin A 2% • Vitamin C 0%
Calcium 4% • Iron 15%

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

KEEP FROZEN

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

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: 6 - 8 minutes at 375°F from frozen.
CONVENTIONAL OVEN: 8 - 10 minutes at 400°F from frozen.

NET WT. 32.82 LBS.

LL#11109915

Tyson

70314 9 2 8

FULLY COOKED, WHOLE GRAIN

HOT & SPICY CHICKEN PATTIE FRITTERS-CN

000 23700 03390 1

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 WG Chicken Patties Frt, H&S Code No.: 70314-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 32.82# MC / ~48 pc

1 pc = 3.53 oz

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 w/skin in Nat. Prop	1.037844	X	0.7	0.7264908
		X		
		X		
A. Total Creditable M/MA Amount[1]				0.7264908

*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***
Arcon T 158-171, ADM	0.26289	X	648	÷ by 18	0.946404
Profam 981, ADM	0.06858	X	86	÷ by 18	0.327766
		X		÷ by 18	
B. Total Creditable APP Amount[1]					1.274064
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*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 3.53 oz

Total creditable amount of product (per portion) 2.00 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 3.53 ounce serving of the above product (ready for serving) contains 2.00 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.

Karen Shank, MS, RD
Signature

Nutrition Manager, R&D
Title

Karen Shank, MS, RD
Printed Name

06/09/15
Date

(479) 290-3659
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: FC WG Chicken Patties Frt, HPS Code No.: 70314-928

Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 32.82#Mc / 148pc
1pc = 3.53 oz

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:** 0.05g/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]
Batter Type Coating	1.00	1.00	1.00
A. Total Creditable Amount[2]			1.00

[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 3.53 oz
Total contribution of product (per portion) 1.00 oz

I further certify that the above information is true and correct and that a 3.53 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

Nutrition Manager, R&D
Title

Karen Shank, MS, RD
Printed Name

06/09/15
Date

(479) 290-3659
Phone Number

CI#117273

ADM

Arcon® T
158-171

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.

c) The PDCAAS score for this product is .99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 2.60 parts water to one part product.

e) The protein level of this product is certified to be at least 64.8% on an "as is" basis as purchased.

Ingredient Statement: Textured Vegetable Protein Product (Soy protein concentrate)

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

Date: 07/14/11

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.

CI# 110515

PROFAM® 981 (066-981)

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.

c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.

e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 05-14-12

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.