



Product Name	1.0 oz Whole Grain Chicken Fingers		
Unit Weight	1.0 oz	Case Dimensions	11.8125" x 9.25" x 8.875"
Net Weight	10.0 lbs	Case Cube	0.5612
Gross Weight	11.15 lbs	Cases per Pallet	153
Quantity per Case	160 Fingers	Pallet Ti-Hi	17 x 9
Shelf Life	12 Months Frozen	Pallet Dimensions	48" x 40" x 85"
FOB		Pallet Weight	1582 lbs.

Nutrition Facts

Serving Size 3 fingers (84g)
 Servings Per Container about 53

Amount Per Serving

Calories 180 **Calories from Fat 60**

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 590mg	25%
Total Carbohydrate 16g	5%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 13g	
Vitamin A 2%	• Vitamin C 0%
Calcium 2%	• Iron 10%

Ingredient Information

Boneless Chicken Breast with Rib Meat, Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Seasoning (Brown Sugar, Salt, Natural Flavor), Sodium Phosphates. BREADED AND BATTERED WITH: Enriched Fine Grind Whole Grain Wheat Flour and Enriched Wheat Flour (Fine Grind Whole Wheat Flour and Wheat Flour, Wheat Starch, Niacin {Vitamin B3}, Reduced Iron, Thiamine Mononitrate {Vitamin B1}, Riboflavin {Vitamin B2}, Folic Acid), Water, Salt, Whole Grain Corn Flour, Dextrose, Sodium Bicarbonate, Extractive of Paprika, Soybean Oil, Sodium Acid Pyrophosphate, Sugar, Sodium Aluminum Phosphate, Spices, Spice Extractives, Garlic Powder, Sodium Alginate. Breeding Set in Soybean Oil.

Allergy Information

Contains: Soy, Wheat

Nutrition Analysis

Three 1.0 oz Chicken Fingers = 2 Meat/MA and 1 Grain Serving for NSLP. Contains 12 g of whole grains per serving.

Cooking Instructions

Ovens may vary. Heating time and temperature may require adjustment. Product should be heated to 165°F internally. Must be cooked from frozen state. CONVENTIONAL OVEN: 8 to 10 minutes at 375°F. Turn product after 6 minutes. CONVECTION OVEN: 7 to 9 minutes at 375°F. Turn product after 3 minutes.

Item Code	Description	UPC
63314	Whole Grain Dinosaur Shaped Chicken Fingers	813729011062
63367	Whole Grain Reptile Shaped Chicken Fingers	813729013868

I certify that the Ingredient, Allergen, NSLP & Nutrition Analysis information above is accurate.

Lori Jones - Executive Secretary - 6/30/16



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: Fully Cooked Holiday Shaped Breaded Chicken Breast Nuggets Code No.: 63367 Reptile Nuggets; 63314 Dinosaur Nuggets

Manufacturer: O.K. Foods, Inc. Case/Pack/Count/Portion/Size: 10 lb/2-5lb/approx. 160 pcs/1.0 oz each

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 *
Ground Chicken Breast	1.8366	X	0.70	1.2856
		X		
A. Total Creditable M/MA Amount¹				1.2856

*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***
VPP Response 4413	0.2631	X	64.8	÷ by 18	0.9471
		X		÷ by 18	
B. Total Creditable APP Amount¹					0.9471
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0000

*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 3.0 oz

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 a 3.0 oz serving of the above product (ready for serving) contains 2 ozs of equivalent meat/meat alternate when prepared according to the directions. Also a 3.0 oz serving of these products will provide 1 Bread Credit. The breading on these products contains over 51% whole grains.

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.

Signature Kelley Mayhue Dir of Regulatory & Customer Compliance
Title

Printed Name Kelley Mayhue Date 08/08/16 Phone Number 479-784-1110

I certify that the Ingredient and NSLP Nutrition Analysis information above is accurate.

Lori Jones

Lori Jones - Executive Secretary - 6/30/16