

Product Name	0.75 oz Whole Grain Holiday Chicken Nuggets					
Unit Weight	0.75 oz	5 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	206 - 216 Nuggets		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 4 nuggets (84g) Servings Per Container about 53

Amount Per Serving	1	
Calories 180	Calories from Fat	60
	% Daily Val	ue^
Total Fat 7g	11	1%
Saturated Fat	1.5g 8	3%
Trans Fat 0g		
Cholesterol 30r	ng 10)%
Sodium 590mg	25	5%
Total Carbohyd	rate 16g	5%
Dietary Fiber 3	3g 1 2	2%
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. Breading Set in Soybean Oil.

Allergy Information

Contains: Soy, Wheat

Nutrition Analysis

Four 0.75 oz Chicken Nuggets = 2 Meat/MA and 1 Grain Serving for NSLP. Contains 10.9 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
63307	0.75 oz Whole Grain Bat Shaped Chicken Fingers	885105633083
63309	0.75 oz Whole Grain Turkey Shaped Chicken Fingers	885105633090
63354	0.75 oz Whole Grain ABC/123 Shaped Chicken Fingers	885105335406
63355	0.75 oz Whole Grain Winter Shaped Chicken Fingers	885105633557
63356	0.75 oz Whole Grain Heart Shaped Chicken Fingers	813729011840
63357	0.75 oz Whole Grain Star Shaped Chicken Fingers	885105633571
63358	0.75 oz Whole Grain Baseball Shaped Chicken Fingers	885105633588
63310	0.75 oz Whole Grain Football Shaped Chicken Fingers	813729014339
63359	0.75 oz Whole Grain Southwestern Shaped Chicken Fingers	885105335406

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



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: <u>Fully Cooked Holiday Shaped Breaded Chicken Breast Nuggets</u> Code No.: <u>63307 Bat Nuggets</u>; 63309 Turkey Nuggets; 63354 ABC/123 Nuggets; 63355 Winter Nuggets; 63356 Heart Nuggets; 63357 Star Nuggets; 63358 Baseball Nuggets; 63310 Football Nuggets; 63359 Southwestern Nuggets

Manufacturer: O.K. Foods, Inc. Case/Pack/Count/Portion/Size: 10 lb/2-5lb/approx. 213 pcs/0.75 oz each

I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Ground Chicken Breast	1.6696	X	0.70	1.1687
		X		
A. Total Creditable M/MA Amoun	t ¹			1.1687

^{*}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	0.2392	X	64.8	÷ by 18	0.8611
-		X		÷ by 18	
B. Total Creditable APP Amount ¹					
C. TOTAL CREDITABLE AM		2.0000			
nearest ¼ oz)					

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased <u>3.0 oz</u>
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.

Filly Making	Dir of Regulatory & Customer Compliance			
Signature Signature	Title			
Kelley Mayhue	08/08/16	479-784-1110		
Printed Name	Date	Phone Number		

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

^{**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.



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 fro	m Fat 60
	% □	aily Value*
Total Fat 7g		11%
Saturated Fat	1.5g	8%
Trans Fat 0g		
Cholesterol 30r	ng	10%
Sodium 590mg		25%
Total Carbohyd	rate 16g	5%
Dietary Fiber 3	g g	12%
Sugars 2g		
Protein 13g		
Vitamin A 2%	 Vitamin 	C 0%
Calcium 2%	• Iron 10%	6

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. Breading 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.



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: <u>Fully Cooked Holiday Shaped Breaded Chicken Breast Nuggets</u> Code No.: <u>63367 Reptile Nuggets</u>; 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 Amount	1			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,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
VPP Response 4413	0.2631	X	64.8	÷ by 18	0.9471
		X		÷ by 18	
B. Total Creditable APP Amoun		0.9471			
C. TOTAL CREDITABLE AMO		2.0000			
nearest ¼ oz)					

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

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.

Leller Making	Dir of Regulatory & Customer Compliance				
Signature /	Title				
Kelley Mayhue	08/08/16	479-784-1110			
Printed Name	Date	Phone Number			

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

^{**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.



Product Name	1.50 oz Whole Grain Holiday Chicken Fingers			
Unit Weight	1.50 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	106 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 2 fingers (84g) Servings Per Container about 53

Amount Per Serving	ı		
Calories 180	Ca	lories	from Fat 60
			% Daily Value*
Total Fat 7g			11%
Saturated Fat	1.5g		8%
Trans Fat 0g			
Cholesterol 30r	ng		10%
Sodium 590mg			25%
Total Carbohyd	rate	16g	5%
Dietary Fiber	3g		12%
Sugars 2g			
Protein 13g			
Vitamin A 2%	٠	Vitan	nin C 0%
Calcium 2%	٠	Iron 1	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. Breading Set in Soybean Oil.

Allergy Information

Contains: Soy, Wheat

Nutrition Analysis

Two 1.5 oz Chicken Fingers = 2 Meat/MA and 1 Grain Serving for NSLP. Contains 10.78g 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
63341	Whole Grain Car Shaped Chicken Fingers	885105633410
63352	Whole Grain Shamrock Shaped Chicken Fingers	885105335260
63342	Whole Grain Shark Shaped Chicken Fingers	885105633427

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



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: <u>Fully Cooked Holiday Shaped Breaded Chicken Breast Nuggets</u> Code No.: <u>63341 Car Nuggets</u>; 63352 Shamrock Nuggets; 63342 Shark Nuggets

Manufacturer: O.K. Foods, Inc. Case/Pack/Count/Portion/Size: 10 lb/2-5lb/approx. 106 pcs/1.5 oz each

I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Ground Chicken Breast	1.6474	X	0.70	1.1531
		X		
A. Total Creditable M/MA Amount	1		•	1.1531

^{*}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	0.2360	X	64.8	÷ by 18	0.8496
		X		÷ by 18	
B. Total Creditable APP Amount ¹					0.8496
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ½ oz)				2.0000	

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased <u>3.0 oz</u>
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.

Fille Making	Dir of Regulatory & Customer Compliance			
Signature /	Title			
Kelley Mayhue	08/08/16	479-784-1110		
Printed Name	Date	Phone Number		

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

^{**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.