## TYSON CHILD NUTRITION SUMMARY

Product Name: Chicken Ham, Cured Chicken Thigh Meat, 20\% WA, Smoke Flavor Added

Product Code: 20980-0328 UPC Information:

Serving size:
Pack Information:

Label Weight: 12.00 lb
000-31400-03458 6
7 .5-oz SLICE (s) per serving
6 / 32.0000 OZ PACKAGEs) per Case.

Product is not CN -labeled.
Analysis is by Piece.

| Total Weight of Uncooked Product $\mathbf{1}$ | 0.5000000 oz |
| :--- | ---: |
| Weight of Creditable Raw Meat, Variety: Chicken | 0.4098350 oz |
| Percent fat of raw meat: | $30.0000000 \%$ |
| *Weight of Creditable Dry APP, (Variety): | $\mathrm{n} / \mathrm{a}$ |
| Rehydration Ratio: | $\mathrm{n} / \mathrm{a}$ |
| *(Weight of Rehydrated APP): | $\mathrm{n} / \mathrm{a}$ |
| Weight of Meat Alternates (specify): | $\mathrm{n} / \mathrm{a}$ |
| Weight of Breading: | $\mathrm{n} / \mathrm{a}$ |
| Weight of Filling: | 0.0901650 oz |
| Weight of Other Non-Creditable Ingredients: | 0.5000000 oz |
| Total Weight of Finished Product: | 0.2868600 oz |

## Meat/Meat Alternate per serving:

2.0000 oz

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:
VAR 19


Karen Shank, MS, RD
TYSON FOODS, INC.

Nutritional Services Manager
Title
05/12/15


Nutrition Facts
Serving Size: 4 SLICES (56g) Servings Per Container: About 96

Amount Per Serving


## CN Label: No

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.


Black Forest Chicken Ham
Product Code: 20980-328
UPC Code: 00031400034586

- Hardwood smoked Black Forest sliced ham utilizing dark meat commodity chicken.
- Lower pass through value than turkey.
- Deli-style shingled packed for easier portioning.
- Fully cooked for minimal labor and food safety concerns.


## PREPARATION

Not Applicable

## PIECE COUNT

6/32.0000 OZ PACKAGE(s) per Case

## MASTER CASE

| Gross Weight | 13.5734 LB | Width: | 10.5625 IN |
| :--- | :--- | :--- | :--- |
| Net Weight | 12 LB | Length: | 16.75 IN |
| Cube: | 0.48 FT | Height: | 4.6875 IN |

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## INGREDIENTS

Chicken thigh meat, water, contains $2 \%$ or less of vinegar, dextrose, salt, modified food starch, sodium phosphates, carrageenan, natural flavor (yeast extract, maltodextrin, salt, gum arabic, torula yeast, flavors, lactic acid, calcium lactate and smoke flavor), sodium erythorbate, sodium nitrite.

CONTAINS NO ALLERGENS

STORAGE

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

## Nutrition Facts

Serving Size: 7 SLICES (98g)
Servings Per Container: About 55



Status is: WORKING
As Of: 4/23/2012


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 Chicken Ham
Code No.:


## I. Meat/Meat Alternate

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

| Description of Creditable <br> Ingredients per <br> Food Buying Guide (FBG) | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | FBG Yield/ <br> Servings <br> Per Unit | Creditable <br> Amount * |
| :---: | :---: | :---: | :---: | :---: |
| Boneless Chicken W/SKin | 0.409835 | X | 0.7 | 0.2868845 |
| In Not Prop |  | X |  |  |
| A. Total Creditable M/MA Amount ${ }^{1}$ | X |  |  |  |
| *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, <br> manufacture's name, <br> and code number | Ounces <br> Dry APP <br> Per Portion | Multiply | \% of <br> Protein <br> As-Is* | Divide by <br> 18** | Creditable <br> Amount <br> APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  | | X |
| :--- | | B. Total Creditable APP Amount ${ }^{1}$ |
| :--- |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to <br> nearest $1 / 4 \mathrm{oz}$ ) |

*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 .
${ }^{\prime}$ Total Creditable Amount must be rounded down to the nearest 0.250 oz ( 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


Total creditable amount of product (per portion) $\square$
2.0003
(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 3,5 ounce serving of the above product (ready for serving) contains $Z_{i}(0)$ 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.


## Tyson Foods, Inc.

## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> $\left[\begin{array}{c}\text { Crediting Standards Based on Revised Exhibit A } \\ \text { weights per oz equivalent }\end{array}\right)$

School Food Authorities (SEAs) 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.


## I. Does the product meet the Whole Grain-Rich Criteria: Yes

$\qquad$ 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: $1.47 \mathrm{~g} / \mathrm{S}$ (Products with more than $0.240 z$ equivalent or 3.99 grams for Groups $A$-G and 6.99 grams for Group $H$ of noncreditable 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 AG, 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-1) the Product Belongs: $\qquad$


Total weight (per portion) of product as purchased
Total contribution of product (per portion) $\qquad$
I further certify that the above information is true and correct and that a $\qquad$ ounce portion of this product (ready for serving) provides $\qquad$ oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.


