gardein.

THE ULTIMATE PLANT-BASED CHICK'N TENDERS

When it comes to fried chicken, sacrifice is never on the menu. That's why we combine the perfect non-GMO, plant-based ingredients to create chick'n that's as crisp and tender as the real thing. Whether you're dipping into your favorite sauce or making the perfect salad, every bite will be crunchy outside and juicy inside.

Made with PLANT PROTEIN

CONVENTIONAL OVEN

Preheat to 450°F. Spray a nonstick baking sheet with cooking spray and arrange frozen chick'n tenders in a single layer. Bake for 16 to 18 minutes, turning once halfway through.

Arrange single layer of chick'n tenders on bottom of fryer basket or rack. Cook at 400°F for 14 to 16 minutes.

FOR FOOD SAFETY AND QUALITY:



. Keep frozen. Do not thaw. · Appliances vary. Adjust cooking times as needed. Food must be cooked thoroughly to 165°F.

Amount Per Servir Calorie			23	0
	-		% Daily V	/alue*
Total Fat 10g				13%
Saturated Fat	1g			5%
Trans Fat 0g				
Cholesterol 0	mg			0%
Sodium 630mg				27%
Total Carbohy	drat	a 19g		7%
Dietary Fiber L	1000000000			2%
Total Sugars L				
Includes 0g	Added	Sugars		0%
Protein 15g				19%
Vitamin D 0mcg	0% .	Calcium	Omg	0%
Iron 2.4mg	15% •	Potassi	um Omg	0%
* The %-Daily Value (DV) talk yo to a daily diet. 2,000 calories a	ou haw muc I day is use	h a nublert in a Nor general nut	serving of food rition advice.	critiute
GREDIENTS: WATER, EMICIED WYG Indontraat, Ribefann, Rich and Samothan, Ribefann, Rich and Studes Wheat Partern Innen of Utie Philipicsphate, Souch Bicat Water, Clinc and, Thingh Bicat Water, Chinc and, Thingh Bicat Intans-Wheat, Son.	D), MTAL WH STARCH, 2% (UTEH, WHEAT MONDER, SPK Bonlite], Pak Be (Coloh),)	AT GLUTEN, CAND H LESS OF DAGIR Starch, Hethri 23, Dried Davor, Har Ecructive Inthuk Com, Lac	IA DUL, SOY PROTE MINATED YELDM CELLIN COE, SULT, FRICTIDE, LEAVE Excelori, Heave The Acid, Sonfla	IN KSOLATE CIARN FLOOR, YEACT NING (SSORIAN DTEIN, DNIEN NIER DL
DISTRIBUTED BY: 5 Conagra Brands :0, BOX 3534, :HICAGO, IL 60654	can her	22	nortlak	
Duestions or comments, risit us at www.gardein.o er call 1-877-305-6777.	em			



Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs

Program operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative.

Product Name: Gardein Ultimate Chick'n Tenders

Code No.: 4223400234

Manufacturer: Conagra Brands

Serving Size: 2 pieces (101 g)

I. Meats

Fill out the chart below to determine the creditable amount of Meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT A	MULTIPLY	FBG YIELD ¹ B	CREDITABLE AMOUNT A x B
-		x		
		x		
		x		
		C. Total Credita	ble Meats Amount ⁵	

¹ FBG yield = Additional Information column.

II. Meat Alternates

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD ² E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT ² D x E ÷ F
		x		÷		
		x		÷		
		x		÷	-	
	in		G. Total Credital	ole Meat Alter	nates Amount ⁵	

² FBG yield = Servings per Purchase Unit column.

III. Alternate Protein Products (APP)

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS ³ I	DIVIDE4	CREDITABLE AMOUNT APP H x I ÷ 18
Soy Protein Isolate	0.19	x	85	÷ 18	0.92
		x	· · · · · ·	÷ 18	
		×		÷ 18	
		J.1	Total Creditable	APP Amount	⁵ 0.92
ĸ	TOTAL CREDITABLE AMOUNT	(C + G + J roun	ded down to ne	arest 0.25 oz)	⁵ 0.75

³ Attached documentation provides % of Protein As-Is.

⁴ 18 is the percent of protein when fully hydrated.

⁵ Total Creditable Amount must be rounded down to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G, and J. Total weight (per portion) of product as purchased 2 pieces (101 g)

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 0.75 oz

I certify that the above information is true and correct and that a 3.56 ounce serving of the above product (ready for serving) contains 0.75

_____ 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.

Kasia Burton MS RD

Signature

Principal Nutritionist Title

Kasia Burton MS RD

Printed Name

	02/0	8/202	23
Ĩ	Date		

Phone Number

CACFP Credit Gardein Ultimate Plant-Based Chick'n Tenders UPC: 8 42234 00234 0

3 pieces = 1 oz meat alternate for ages 1-2 at lunch/dinner 4 pieces = 1.5 oz eg meat alternate for ages 3-5 at lunch/dinner 6 pieces = 2 oz. eq. meat alternate for ages 6+at lunch/dinner



Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

Program operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: Gardein Ultimate Chick'n Tenders	Code No.: <u>4223400234</u>
Manufacturer: Conagra Brands	Serving Size: 2 pieces (101 g)
I. Does the product meet the whole grain-rich criteria? Ye	(raw dough weight may be used to calculate creditable grains) es No
II. Does the product contain non-creditable grains? Yes	No X How many grams?

(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

Indicate which Exhibit A Group (A-I) the product belongs: A

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION ¹ A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ (16g or 28g) ² B	CREDITABLE AMOUNT A ÷ B
Enriched Wheat Flour	6.80	16	0.42
		Total	0.42
		Total Creditable Amount ³	0.25

* Creditable grains vary by Program. See the FBG for specific Program requirements.

¹ (Serving size) X (% of creditable grains in formula); serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 2 pc (101 g)

Total contribution of product (per portion) 0.25 oz eq

I certify that the above information is true and correct and that a 3.56 ounce portion of this product (ready for serving) provides 0.25 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Kasia Burton MS RD

Signature

Kasia	Burton	MS RD
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Printed Name

Principal Nutritionist Title 02/08/2023

Date

Phone Number