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Item: Whole Grain Spicy Star Chicken Nuggets

Made with chicken from:

- **American family-run farms using no growth hormones or steroids**
- **Open-air raised & fed well-balanced diets**

Nutrition Analysis

Four 0.75oz Chicken Nuggets = 2 Meat/MA and 1 grain serving for NSLP.
Contains 10.9 g of whole grains per serving.

Ingredient Statement: 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, Rosemary Extract), 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. (Whole grain breading spices include salt, sugar, hydrolyzed corn gluten, modified food starch, wheat gluten, soy protein concentrate, yeast extract, natural flavors, disodium inosinate and disodium guanylate, canola oil, not more than 2% silicon dioxide added to prevent caking).

Allergen Statement: Contains Soy, Wheat

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.

Buy American Compliant: I certify that the Ingredient, Allergen, NSLP & Nutrition Analysis information above is accurate. This product is made in the U.S., while also substantially sourcing ingredients from agricultural commodities that are produced in the U.S per memorandum 7 CFR Part 210.21(d).

Nutrition Facts	
53 Servings per Case	
Serving size	3.00oz (85g)
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 670mg	29%
Total Carbohydrate 16g	6%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 15g	
% Daily Value*	
Calcium 30mg	2%
Iron 2.3mg	15%
Vitamin D 0mcg	0%
Potassium 330mg	8%
*Nutrition information is based on calculated analysis.	
**Serving sizes are shown on second page	



Item Code	Weight	Description	UPC	Serving Size	Qty/Case
S75336	0.75 oz	Whole Grain Spicy Star Shaped Chicken Nuggets	037371330191	4 Nuggets = 3.0oz Serving	206 - 216 Nuggets

Shipping Information:

Unit Wt.	Varies by nugget	Case Dims.	11.8125" x 9.25" x 8.875"
Net Wt.	10.00 lbs. = Two 5 lb. bags	Cube	0.550 ft ³
Gross Wt.	11.20 lbs.	Cases/Pallet	119
Ti/High	17 x 7	Pallet Wt.	1332 lbs.
Shelf Life	18 months frozen	Pallet Dims.	48" x 40" x 62.125"


Christopher Cook – President
August 27, 2026



August 27, 2026

To Whom It May Concern:

Please be advised 99.75% of the formula utilized in the production of school lunch nuggets for Smart Foods 4 Schools/Fun Foods uses ingredients manufactured in the United States of America.

Regards,

A handwritten signature in black ink, appearing to be "Chris Cook", with a stylized flourish at the end.

Chris Cook
President - Smart Foods 4 Schools / Fun Foods



Product Formulation Statement for Documenting Protein Contributions in School Meals

Product Name: Fully Cooked Spicy Star-Shaped Breaded Chicken Breast Patties

Code No.: SS75336

Product Made For: Smart Foods / Fun Foods

Case/Pack/Count/Portion: 10 lb./2–5 lb./approx. 213 pcs/0.75 oz each

I. Meat/Meat Alternate

Please fill out the chart 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	1.6696	X	0.70	1.1687
		X		
A. Total Creditable M/MA Amount¹				1.1687

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by 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, manufacturer'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 Amount¹					0.8611
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 quarter (0.25)oz. 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 3.00 ounces

Total contribution of product (per portion) 2.00 oz

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)

I certify that the above information is true and correct and that a 3.00 ounce serving of the above product (ready for serving) contains 2.00 ounce 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 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.

Product Formulation Statement for Documenting Grains in School Meals

I.	Does the product meet the Whole Grain-Rich Criteria:	Yes	X	No	
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II.	Does the product contain non-creditable grains:	Yes	No	N	How many grams:
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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.				
	Indicate to which Exhibit A Group (A-I) the Product Belongs:				

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient Per Portion** A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)*** B	Creditable Amount A divided by B
Enriched Whole Grain Wheat Flour	10.08	16g	0.6300
Enriched Wheat Flour	5.44	16g	0.3400
Whole Grain Corn Flour	0.84	16g	0.0525
Total Creditable Amount****			1.0225

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

** (Serving size) X (% of creditable grain in formula). Please be aware serving sizes other than grams must be converted to grams.

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

****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 3.00 ounces (4 nuggets)

Total contribution of product (per portion) 1.00-ounce equivalent grains

I certify that the above information is true and correct and that a 3.00 ounce portion of this product (ready for serving) provides 1.00 ounce equivalent Grains.

I further certify that non-creditable grains **are not** above 0.24 oz eq, per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not be credited towards the grain requirements for school meals.



Signature

Chris Cook

President - Smart Foods 4 Schools / Fun Foods

Title

08/27/26

Date

(888)-418-4065

Phone Number

Soy Company: (Solae, LLC, North America)

Soy Protein Concentrate: (Response ® 4413)

Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

a. ARCON T 158-171 certifies that **(Response ® 4413)** meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b. ARCON T 158-171 certifies that **(Response ® 4413)** has been processed so that some portion of the non protein constituents have been removed by fractioning. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.

c. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for **(Response ® 4413)** is __(1.00)__. 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. The PDCAAS is required to be greater than 0.8 (80% of casein).

d. The protein level of **(Response ® 4413)** is at least 18% by weight when fully hydrated at a ratio of __(2.6 to 1)__ parts water to one part product. e. The protein level of **(Response ® 4413)** is certified to be at least 64.8 % on an "as-is" basis for the as purchased product.

All of the above information is required for APP and must be presented for approval.

Manufacturer: Solae, LLC. North America

Authorized by (Name & Signature): Kelley Mayhue, Regulatory and Customer Compliance Manager, OK Foods, Inc.



Date: 03/10/25



Innovation through Nature

Product Standard

RESPONSE® 4413

Textured Vegetable Protein Product

Product Description

RESPONSE® 4413 is a dry, uncolored, unflavored, fortified, textured soy protein concentrate that is nearly white when hydrated and has a typical flake particle size of 1 to 3 mm.

This product is produced using Solae's Quality Management System, which is based on sound quality principles intended to ensure the consistency, safety and performance of our products.

Product Analysis

Assay	Specifications	Methods of Analysis
Chemical Analysis		
Moisture	Max 10%	AOAC 925.10
Protein, As Is	Min 64.8%	AOAC 992.23

Assay	Specifications	Methods of Analysis
Physical Properties		
Color	Uncolored	Visual
Flavor/Odor	Bland	Organoleptic
Particle Size % on 3.35 mm (#6 mesh)	Max 10%	AOCS Da 28-39
Particle Size % on 2 mm (#10 mesh)	Min 35%	AOCS Da 28-39
Particle Size % thru 1 mm (#18 mesh)	Max 10%	AOCS Da 28-39

Assay	Specifications	Methods of Analysis
Microbiological Analysis		
Standard Plate Count	Max 10,000/g	FDA-BAM 8th Ed.
Salmonella (By Test)	Negative	FDA-BAM 8th Ed.
E. coli (/1g)	Negative	FDA-BAM 8th Ed.
Coliforms	Max 10/g	FDA-BAM 8th Ed.
Yeast and Mold	Max 100/g	FDA-BAM 8th Ed.

Ingredient Statement

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).

Child Nutrition Applications

PDCAAS: 1.00 Amino acid analysis corrected for true protein digestibility.
Protein (% as is): 64.8 Min
Hydration: To equal 18% protein, hydrate at a 2.6 to 1 ratio of water to RESPONSE.

This product is a textured soy protein concentrate produced from soybeans where processing has removed the oil and soluble sugars.

This product meets USDA-FNS requirements for Alternate Protein Products (APP) for the National School Lunch Program, School Breakfast Program, Summer Food Service Program, and Child and Adult Care Food Program as specified in Appendix A of 7 CFR 210, 220, 225, and 226.

This product is accepted by FSIS under USDA regulations governing meat and poultry inspection.

Labeling

The package label indicates:

1. Product Name
2. Ingredient Statement
3. Name and Address of the Manufacturer
4. Net Weight of Contents
5. Identification Code

Manufacturing

This product is manufactured in accordance with Good Manufacturing Practices for human food products as established under the United States Federal Food, Drugs & Cosmetic Act and/or other applicable requirements.

To assure availability for the customer, product meeting this Product Standard may be supplied from any manufacturing facility of Solae, LLC.

Regulatory Status

USA - Soy proteins are generally recognized as safe (GRAS) based upon 21 CFR 170.30 and/or the use of conventional processing as practiced prior to 1958.

European Union - Soy proteins are accepted food ingredients.

World Health Organization - Soy proteins are approved as a food ingredient under Codex Alimentarius standard for Soy Protein Products Codex Standard 175 and for Vegetable Protein Products Codex Standard 174.

Storage

The shelf life of this product is 24 months from the date of manufacture when stored in accordance with these guidelines:

- Product container integrity maintained.
- Product stored on pallets, off the floor and out of contact with walls and ceiling.
- Product stored in an area that is free of strong and objectionable odors.

For best results, it is recommended that this product be stored at an average yearly temperature of less than 23°C (73°F).

Failure to object in writing to any of the foregoing Product Standard within 10 business days of receipt of this document shall be considered as your acceptance of and agreement to the specifications set forth above.

Version: 6.0 Issue Date: 09.JAN.2020 Supersedes all previous Product Standard documentation provided by Solae, LLC for this product.
Reviewed 07.APRIL.2023. Next Review Date 07.APRIL.2026.

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