

A494 – CHICKEN, ROASTED, 8 PIECES, INDIVIDUALLY FROZEN



Nutrition Information

Chicken, meat and skin, roasted, 1 breast

	2 oz. serving
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Calories	110
Protein	11g
Carbohydrate	1g
Dietary Fiber	0g
Sugars	1g
Total Fat	6g
Saturated Fat	2g
<i>Trans</i> Fat	0g
Cholesterol	51mg
Iron	1mg
Calcium	7mg
Sodium	169mg
Vitamin A	70IU
Vitamin C	0mg

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Frozen fully cooked oven-roasted cut-up chicken with skin from U. S. Grade A chickens. Chicken pieces are fully cooked and ready to eat after thawing and reheating. Pieces are individually frozen and packed in plastic bags. Each plastic bag contains breasts, thighs, wings, and legs.
PACK/YIELD	<ul style="list-style-type: none"> 30 lb box. One 30 lb box provides a minimum of 60 servings. One serving is 2 oz or more cooked poultry with skin (1 serving = 1 breast piece, or 1 drumstick and 1 wing, or 1 thigh with back). CN Crediting: 2 oz cooked chicken provides 2 oz equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store roasted chicken frozen at 0 °F or below in original shipping case off the floor. After thawing, remove leftover chicken from bone and refrigerate covered and labeled in a dated nonmetallic container and use within 2 days. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> Thaw before heating. If accidentally thawed, heat promptly. Do not thaw at room temperature. DO NOT REFREEZE. Sort pieces and cook similar sizes together. Serve promptly or refrigerate and use any leftovers within 2 days.

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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USES AND TIPS	<ul style="list-style-type: none"> • Chicken parts are ready to heat and serve.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Heat processed ready-to-eat chicken products from a package to 165 °F for 15 seconds. Do not judge doneness by the color or texture of the food. The pink color in safely cooked chicken is due to the hemoglobin in tissues which can form a heat-stable color. Smoking or grilling may also cause this reaction, which occurs more in young birds.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.