

A528 – CHICKEN PATTIES, BURGER-STYLE, FROZEN



Nutrition Information

Chicken burger-style patty, cooked

	1 patty (77 g)
Calories	110
Protein	12 g
Carbohydrate	2 g
Dietary Fiber	1 g
Sugars	1 g
Total Fat	6 g
Saturated Fat	2 g
Trans Fat	0 g
Cholesterol	70 mg
Iron	0.3 mg
Calcium	40 mg
Sodium	520 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	0 IU
Vitamin A	0 RAE
Vitamin C	0 mg
Vitamin E	N/A

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Frozen fully cooked chicken burgers are made from fully cooked ground chicken with soy protein product (SPP), spices, and seasonings, and shaped into burger-style patties. Each chicken burger-style patty weighs approximately 2.7 oz.
PACK/YIELD	<ul style="list-style-type: none"> 6/5 lb bags per case. One 30 pound case provides about 177.8 2.7-oz patties. One 5-pound bag provides about 29.6 2.7-oz patties. CN Crediting: One 2.7 oz cooked burger-style chicken patty provides 2.0 oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store chicken burger-style patties frozen at 0 °F or below in original shipping case off the floor. Refrigerate leftover chicken burger-style patties 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"> Frozen chicken burger-style patties should not be thawed before heating. If accidentally thawed, heat immediately and serve. DO NOT REFREEZE. TO COOK: Place frozen chicken burger-style patties in a single layer on sheet pans. In a convection oven heat 8-10 minutes at 375 °F and in a conventional oven heat 10-12 minutes at 400 °F. Cook chicken products to 165 °F for 15 seconds. Judge doneness by temperature, not the color or texture of the food. Serve promptly or refrigerate and use any leftovers within 2 days. Reheat to internal temperature of 165 °F for 15 seconds.



USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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USES AND TIPS	<ul style="list-style-type: none">• Chicken burger-style patties are excellent on a sandwich bun or as a center-of-the plate entrée with mashed potatoes and gravy.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">• Cook chicken products to an internal temperature of 165 °F for 15 seconds. 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.• Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon of water.
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://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.