This is a list of the most current Nutritionals for the current menu. These nutritional come from the manufacturer. If you need more information please contact TPS Child Nutrition Services.

## US Foods, Inc.

| Product Code: | 5328513 |
| :--- | :--- |
| Brand: | Harvest Value |
| Description: | Apple, Sliced In Water Canned Solid Pack (161540) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 50 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 0\% |
| Total Carbohydrate 12g |  |  | 4\% |
| Dietary Fiber 1g |  |  | 4\% |
| Sugars 9g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals
\%Daily Value*

Ingredients
APPLES, WATER, CALCIUM CHLORIDE, ERYTHORBIC ACID (TO MAINTAIN COLOR)

## Preparations

USED FOR BAKING.

## Serving Suggestions

USE IN BAKING OF PIES, MUFFINS, TURNOVERS, DUMPLINGS.

Handling
STORE IN DRY ROOM 50-70 DEGREES.

[^0]US Foods, Inc.

| Product Code: | 5328513 |
| :--- | :--- |
| Brand: | Harvest Value |
| Description: | Apple, Sliced In Water Canned Solid Pack (161540) |



5328513 A - 918143 - 2016-03-11
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

Cherry Central, Inc.
P.O. Box 988

Traverse City, MI 49683

Ph: (231) 946-1860
Fax: (231) 941-4167
www.cherrycentral.com

## UNSWEETENED CINNAMON APPLESAUCE

With Other Natural Flavor

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 unit Servings Per Sleeve | (128g/ 4.5 oz.$)$ |  |  |
| Amount per Serving |  |  |  |
| Calories 60 | Calories from Fat | 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat | 0 g | 0 | \% |
| Trans Fat | 0 g |  |  |
| Sodium | 15 mg | 1 | \% |
| Total Carbohydrate | 15 g | 5 | \% |
| Dietary Fiber | 1 g | 4 | \% |
| Sugars | 13 g |  |  |
| Protein | 0 g |  |  |
| Vitamin A | 0 \% • Vitamin C | 100 |  |
| Calcium | 0 \% - Iron |  | \% |
| *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300 mg | 300mg |
| Sodium | Less than | 2,400m | 2,400mg |
| Total Carbohydrate |  |  | 375 g |
| Dietary Fiber |  |  | 309 |
| Calories per gram |  |  |  |
| Fat 9 - | Carbohydrate 4 | $\bullet$ | Protein 4 |


| Unit Sizes |
| :--- |
| 4.5 0z.-(128g) |
| $\frac{c}{c}$ Units (Servings) Per Container |
| $4-128 \mathrm{~g}$ Units $(512 \mathrm{~g})$ |
| $6-128 \mathrm{~g}$ Units $(768 \mathrm{~g})$ |
| $48-128 \mathrm{~g}$ Units $(6.14 \mathrm{Kg})$ |
| $72-128 \mathrm{~g}$ Units $(9.22 \mathrm{Kg})$ |
| $96-128 \mathrm{~g}$ Units $(12.29 \mathrm{Kg})$ |

## INGREDIENTS:

Apples, Water, Natural Flavor, Ascorbic Acid (Vitamin C), Cinnamon

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance:

## UNSWEETENED

MIXED BERRIES FLAVORED APPLESAUCE
WITH OTHER NATURAL FLAVORS
With Color


SINGLE SERVE

| CONTAINER <br> SIZES | SERVINGS <br> PER CONTAINER |
| :---: | :---: |
| 4.5 oz.-(128g) | 1 unit |

UNITS PER PACKAGE 6-128 g Containers (768 g)

96-128 g Containers (12.29 Kg)

## INGREDIENTS:

Apples, Water, Strawberry Puree, Blueberry Puree, Natural Flavors, Ascorbic Acid
(Vitamin C), Malic Acid, Citric Acid, FD\&C Red \#40

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance or questions please contact Craig Johnson, Director of Technical Services.

|  | ouri <br> Ofelementany s sccomonary <br> CATION | School Year 2017－2018 <br> Nutritional Information for Cherry Central |  |  |  |  |  |  |  |  |  |  |  |  | Cherry Central |  |  |  |  |  | $\begin{aligned} & \text { SYNERGY } \\ & \text { FOOD SALES } \end{aligned}$ |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Product Code Number | Product Description |  |  |  |  | 皆 |  |  | $\begin{aligned} & \text { wo } \\ & \stackrel{\rightharpoonup}{4} \\ & \frac{\stackrel{\rightharpoonup}{5}}{\stackrel{\rightharpoonup}{6}} \end{aligned}$ |  |  | $\begin{aligned} & \text { 咢 } \\ & \text { 흔 } \\ & \text { 옫 } \end{aligned}$ | $\begin{aligned} & \text { 要 } \\ & \text { E, } \\ & \text { 훔 } \end{aligned}$ |  |  |  |  | $\begin{aligned} & \frac{2}{4} \\ & \frac{c}{6} \\ & \frac{1}{6} \\ & \frac{5}{5} \end{aligned}$ | $\begin{aligned} & \stackrel{\circ}{U} \\ & \text { 드릉 } \\ & \stackrel{y}{5} \end{aligned}$ |  | $\begin{aligned} & \text { Sol } \\ & \text { od } \\ & \underline{\underline{o}} \end{aligned}$ | CN Number（if applicable） | Meat／MA Credit | $\begin{aligned} & \text { Fruit } \\ & \text { Credit } \end{aligned}$ | $\begin{gathered} \text { Bread } \\ \text { Svgs } \\ \text { Credit } \end{gathered}$ |
| 7903 | Unsweetened Cinnamon Applesauce Cups（4．5 02） | 27 | 4.5 | 1 | 96 | 60 | 0 | 0\％ | 0 | 0 | 0 | 0 | 15 | 15 | 1 | 13 | 0 | 0 | 100 | 0 | 0 |  |  | 0.5 |  |
| 7906 | Unsweetened Strawberry Applesauce Cups（4．5 oz） | 27 | 4.5 | 1 | 96 | 60 | 0 | 0\％ | 0 | 0 | 0 | 0 | 17 | 15 | 1 | 13 | 0 | 0 | 100 | 0 | 2 |  |  | 0.5 |  |
| 7910 | Unsweetened Strawberry Banana Cups（4．502） | 27 | 4.5 | 1 | 96 | 60 | 0 | \％ | 0 | 0 | 0 | 0 | 16 | 16 | 1 | 13 | 0 | 0 | 100 | 0 | 2 |  |  | 0.5 |  |
| 7912 | Unsweetened M Mango Applesauce Cups（4．5 oz） | 27 | 4.5 | 1 | 96 | 60 | 0 | \％ | 0 | 0 | 0 | 0 | 16 | 16 | 1 | 13 | 0 | 0 | 100 | 0 | 2 |  |  | 0.5 |  |
| 7982 | Unsweetened Applesauce Cups（4．5 020 | 27 | 4.5 | 1 | 96 | 60 | 0 | \％ | 0 | 0 | － | 0 | 25 | 16 | 2 | 12 | 0 | 0 | 100 | 0 | 0 |  |  | 0.5 |  |
| 7982 | Unsweetened Applesauce Cups（ 4.502 ） | 27 | 4.5 | 1 | 96 | 60 | 0 | 0\％ | 0 | 0 | 0 | 0 | 25 | 16 | 2 | 12 | 0 | 0 | 100 | 0 | 0 |  |  | 0.5 |  |

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Fax: (231) 941-4167
www.cherrycentral.com

## UNSWEETENED CINNAMON APPLESAUCE

With Other Natural Flavor

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 unit Servings Per Sleeve | (128g/ 4.5 oz.$)$ |  |  |
| Amount per Serving |  |  |  |
| Calories 60 | Calories from Fat | 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat | 0 g | 0 | \% |
| Trans Fat | 0 g |  |  |
| Sodium | 15 mg | 1 | \% |
| Total Carbohydrate | 15 g | 5 | \% |
| Dietary Fiber | 1 g | 4 | \% |
| Sugars | 13 g |  |  |
| Protein | 0 g |  |  |
| Vitamin A | 0 \% • Vitamin C | 100 |  |
| Calcium | 0 \% - Iron |  | \% |
| *Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300 mg | 300mg |
| Sodium | Less than | 2,400m | 2,400mg |
| Total Carbohydrate |  |  | 375 g |
| Dietary Fiber |  |  | 309 |
| Calories per gram |  |  |  |
| Fat 9 - | Carbohydrate 4 | $\bullet$ | Protein 4 |


| Unit Sizes |
| :--- |
| 4.5 0z.-(128g) |
| $\frac{c}{c}$ Units (Servings) Per Container |
| $4-128 \mathrm{~g}$ Units $(512 \mathrm{~g})$ |
| $6-128 \mathrm{~g}$ Units $(768 \mathrm{~g})$ |
| $48-128 \mathrm{~g}$ Units $(6.14 \mathrm{Kg})$ |
| $72-128 \mathrm{~g}$ Units $(9.22 \mathrm{Kg})$ |
| $96-128 \mathrm{~g}$ Units $(12.29 \mathrm{Kg})$ |

## INGREDIENTS:

Apples, Water, Natural Flavor, Ascorbic Acid (Vitamin C), Cinnamon

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance:

## UNSWEETENED

STRAWBERRY FLAVORED APPLESAUCE
WITH OTHER NATURAL FLAVORS
With Color


SINGLE SERVE

| CONTAINER <br> SIZES | SERVINGS <br> PER CONTAINER |
| :---: | :---: |
| 4.5 oz.-(128g) | 1 unit |

UNITS PER PACKAGE 6-128 g Containers (768 g)

96-128 g Containers (12.29 Kg)

## INGREDIENTS:

Apples, Water, Strawberry Puree, Natural Flavors, Ascorbic Acid (Vitamin C), Malic Acid, Citric Acid, FD\&C Red \#40

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance or questions please contact Craig Johnson, Director of Technical Services.

## UNSWEETENED

MIXED BERRIES FLAVORED APPLESAUCE
WITH OTHER NATURAL FLAVORS
With Color


SINGLE SERVE

| CONTAINER <br> SIZES | SERVINGS <br> PER CONTAINER |
| :---: | :---: |
| 4.5 oz.-(128g) | 1 unit |

UNITS PER PACKAGE 6-128 g Containers (768 g)

96-128 g Containers (12.29 Kg)

## INGREDIENTS:

Apples, Water, Strawberry Puree, Blueberry Puree, Natural Flavors, Ascorbic Acid
(Vitamin C), Malic Acid, Citric Acid, FD\&C Red \#40

Each individual unit shall be labeled "this unit not labeled for retail sale"

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## UNSWEETENED

STRAWBERRY BANANA FLAVORED APPLESAUCE

## WITH OTHER NATURAL FLAVORS

With Color


SINGLE SERVE
$\left.\begin{array}{l}\begin{array}{c}\text { CONTAINER } \\ \text { SIZES }\end{array} \\ \hline 4.5 \text { oz.- }(128 \mathrm{~g}) \\ \text { PER CONTAINER }\end{array}\right]$

96-128 g Containers (12.29 Kg)

## INGREDIENTS:

Apples, Water, Strawberry Puree, Banana Puree, Natural Flavors, Ascorbic Acid
(Vitamin C), Malic Acid, Citric Acid, FD\&C Red \#40

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance or questions please contact Craig Johnson, Director of Technical Services.

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## UNSWEETENED

MANGO FLAVORED APPLESAUCE

## WITH OTHER NATURAL FLAVORS

With Color


SINGLE SERVE

| CONTAINER <br> SIZES | SERVINGS <br> PER CONTAINER |
| :---: | :---: |
| 4.5 oz.-(128g) | 1 unit |

UNITS PER PACKAGE 6-128 g Containers (768 g)

96-128 g Containers (12.29 Kg)

## INGREDIENTS:

Apples, Water, Strawberry Puree, Mango Puree, Natural Flavors, Ascorbic Acid
(Vitamin C), Malic Acid, Citric Acid, FD\&C Red \#40

Each individual unit shall be labeled "this unit not labeled for retail sale"

For assistance or questions please contact Craig Johnson, Director of Technical Services.

## Indian Summer <br> UNSWEETENED APPLESAUCE



SINGLE SERVE
\(\left.$$
\begin{array}{l}\begin{array}{l}\text { CONTAINER } \\
\text { SIZES }\end{array} \\
\hline 4.5 \text { oz.-(127g) }\end{array}
$$ \begin{array}{c}SERVING <br>

SIZES\end{array}\right]\)| 1 unit |
| :--- |
| 96 UNITS PER PACKAGE |
| $96-128$ g Containers $(12.29 \mathrm{Kg})$ |

## INGREDIENTS:

Apples, Water, Ascorbic Acid (To Maintain Color)

For assistance or questions:
Craig Johnson
Director of Techncial Services cjohnson@cherrycentral.com

## Indian Summer <br> UNSWEETENED APPLESAUCE



SINGLE SERVE
\(\left.$$
\begin{array}{l}\begin{array}{l}\text { CONTAINER } \\
\text { SIZES }\end{array} \\
\hline 4.5 \text { oz.-(127g) }\end{array}
$$ \begin{array}{c}SERVING <br>

SIZES\end{array}\right]\)| 1 unit |
| :--- |
| 96 UNITS PER PACKAGE |
| $96-128$ g Containers $(12.29 \mathrm{Kg})$ |

## INGREDIENTS:

Apples, Water, Ascorbic Acid (To Maintain Color)

For assistance or questions:
Craig Johnson
Director of Techncial Services cjohnson@cherrycentral.com

US Foods, Inc.

| Product Code: | 7047558 |
| :--- | :--- |
| Brand: | Fairbury |
| Description: | Bacon Sub, Bit Imitation Meatless Bulk (151847) |


| Nutritional Facts |  |  |  | Other Essential Vitamins and Minerals | \%Daily Value ${ }^{*}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| ( 7 gr ) |  |  |  |  |  |
| Amount Per Serving Calories 30 |  | Calories | f fat 10 |  |  |
|  |  |  | $y$ Value* |  |  |
| Total Fat 1g |  |  |  |  |  |
| Saturated Fat 0g |  |  | 0\% |  |  |
| Cholesterol Omg |  |  | 0\% |  |  |
| Sodium 55mg |  |  | 2\% |  |  |
| Total Carbohydrate 2g |  |  | 1\% |  |  |
| Dietary Fiber 1g |  |  | 3\% |  |  |
| Sugars 0g |  |  |  |  |  |
| Protein 3g |  |  |  |  |  |
| Vitamin C 0mg |  |  | 0\% |  |  |
| Calcium 22.3 mg |  |  | 2\% |  |  |
| Iron 0.522 mg |  |  | 4\% |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |  |  |
|  | Calories | 2,000 | 2,500 |  |  |
| Total Fat | Less than | 65 g | 80 g |  |  |
| Sat Fat | Less than | 20 g | 25 g |  |  |
| Cholesterol | Less than | 300 mg | 300 mg |  |  |
| Sodium | Less than | 2,400mg | 2,400mg |  |  |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ $30$ |  |  |

## Ingredients

TEXTURED SOY FLOUR, SOYBEAN OIL WITH TBHQ ADDED TO PROTECT FRESHNESS, SALT, LESS
THAN 2\% OF HYDROLYZED SOY PROTEIN, YEAST EXTRACT, NATURAL SMOKE FLAVOR,
SUNFLOWER OIL, SUGAR, PARTIALLY HYDROGENATED SOYBEAN OIL, DEXTROSE, INACTIVE DRIED
YEAST, CARAMEL COLOR, RED \#3 AND/OR RED \#40, HYDROLYZED VEGETABLE PROTEIN (HYDOLYZED SOY AND CORN PROTEIN, SALT, PARTIALLY HYDROGENATED VEGETABLE OIL (COTTONSEED, SOYBEAN)), SOY LECITHIN, NATURAL FLAVOR.

## Preparations

No preparation or cooking needed. Product is ready to use.

## Serving Suggestions

Sprinkle on salads, soups, sandwiches, burgers, and baked potatoes.

## Handling

20\# bulk pack with inner box liner. Product can be shipped and stored under ambient temperatures.

## 7047558 A-1271182 - 2015-10-27

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

| Product Code: | 7047558 |
| :--- | :--- |
| Brand: | Fairbury |
| Description: | Bacon Sub, Bit Imitation Meatless Bulk (151847) |



7047558 A-1271182 - 2015-10-27
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

GENERAL MILLS

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: Pillsbury® Pull-Apart Soft Mini Bagels Filled with Strawberry Neufchatel Cheese Code No.:18000-38413
Manufacturer: General Mills, Inc. Serving Size_ 2.43 OZ (69g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: $<3.99 \mathrm{~g}$
(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 credit towards the grain requirements for school meals.)

## 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 intoGroups A-G, Group H or Group I. (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 $28 g r a m s$ creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: E

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $2.43 \mathrm{OZ}(69 \mathrm{~g})$
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a $69 \mathrm{~g} / 2.43$ ounce portion of this product (ready for serving) provides 2.00 oz 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 credit towards the grain requirements for school meals.

```
Auh-tam Pham
Anh-Tram Pham, MPH, RD
```

March 08, 2017
r d
Prepared Pinto Beans (Water, Pinto Beans), Water, Tomato Puree (Water, Tomato
Paste), Less than 2\% of: Soybean Oil, Salt, Spices, Sugar, Rendered Beef Fat, Paprika, Distilled Vinegar, Onion Powder, Hydroxylated Soy Lecithin, Garlic Powder, Natural Flavor. CONTAINS: SOY.

|  |  |
| :---: | :---: |
| about 24 Servings Per Container |  |
| Serving Size 1/2 cup ( | $1 / 2$ cup (130g) |
| Amount Per Serving Calories | 130 |
|  | \% Daily Value* |
| Total Fat 2.5 g | 3\% |
| Saturated Fat 0.5 g | 3\% |
| Trans Fat 0g |  |
| Cholesterol 0mg | 0\% |
| Sodium 550mg | 24\% |
| Total Carbohydrate 21 g | 8\% |
| Dietary Fiber 7g | 25\% |
| Total Sugars 2g |  |
| Includes less than 1g Added Sugar | ded Sugar 2\% |
| Protein 6 g |  |
| Vitamin D Omcg | 0\% |
| Calcium 40mg | 4\% |
| Iron 1.6 mg | 8\% |
| Potassium 330mg | 8\% |
| *The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice |  |


|  |  |
| :--- | :--- |
| r d |  |
| Gross Weight (lbs) | 44.601 |
| Net Weight (lbs) | 40.500 |
| Case Cube (ft3) | 0.993 |
| Case Dimensions | $18.750 " \times 12.625 " \times$ |
| (LxWxH) | $7.250 "$ |
| Pattern Tie x High $=$ | $8 \times 6=48$ |
| Total cases |  |
| Shelf Life | 720 Days |
| Storage | Ambient |
| Kosher | Product is not Kosher |
| Country of Origin Information |  |
| Finished Product | USA |

## Shawn Fear

Customer Facing Quality Manager, Food Service
Conagra Brands

## US Foods, Inc.

| Product Code: | 6060533 |
| :--- | :--- |
| Brand: | Bushs Best |
| Description: | Bean, Baked Vegetarian Reduced Sodium Canned (671123) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 140 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 370mg |  |  | 15\% |
| Total Carbohydrate 30g |  |  | 10\% |
| Dietary Fiber 5 g |  |  | 20\% |
| Sugars 12g |  |  |  |
| Protein 5g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals \%Daily Value*
Polyunsaturated Fat 0g 0\%

Monounsat Fat 0 g 0\%
Potassium 270mg 8\%

Ingredients
PREPARED WHITE BEANS, WATER, BROWN SUGAR, SUGAR, SALT, MUSTARD, (WATER, VINEGAR, MUSTARD SEED, SALT, TUMERIC, SPICES), MODIFIED CORN STARCH, ONION POWDER, CARMEL COLOR, SPICES, GARLIC POWDER, NATRUAL FLAVOR

## Preparations

Empty contents into saucepan. Heat to simmer.

## Serving Suggestions

Heat and Serve
Handling
Store in a clean dry place

[^1]
## US Foods, Inc.

| Product Code: | 6060533 |
| :--- | :--- |
| Brand: | Bushs Best |
| Description: | Bean, Baked Vegetarian Reduced Sodium Canned (671123) |

## US Foods, Inc.

| Product Code: | 4328225 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Bean, Green French Cut 4-6 Sieve Fancy Iqf Frozen (670112) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 20 |  | Calories from fat 0 |  |
|  |  |  | ily Value* |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 5mg |  |  | 0\% |
| Total Carbohydrate 5g |  |  | 2\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 1g |  |  |  |
| Protein 1g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
Green beans

## Preparations

Steam, stove top boiling, microwave or saute

## Serving Suggestions

soups, stews, ragout, salads, puree, couscous, pastas
Handling
Never thaw, Keep frozen until ready to cook.

[^2]US Foods, Inc.

| Product Code: | 4328225 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Bean, Green French Cut 4-6 Sieve Fancy Iqf Frozen (670112) |



## 4328225 A - 714112 - 2016-03-10

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## BASIC AMERICAN FOODS

## Child Nutrition Meal Pattern Contribution <br> Basic American Foods SKU 10302 <br> Santiago® Smart Servings ${ }^{\text {TM }}$ Low Sodium Vegetarian Refried Beans w/ Whole Beans, 6/26.25oz pouches

Product Formulation Sheet: Meat/Meat Alternate

| Description of Credible <br> Ingredient per Food Buying <br> Guide (FBG) | Ounces per Raw Portion <br> of Creditable Ingredient | Multiply | FBG Yield/Purchase <br> Unit | Creditable Amount |
| :--- | :---: | :---: | :---: | :---: |
| Beans, Pinto, dry <br> Whole Includes USDA Commodity | 0.7619 | X | 1.3125 | 1.00 |
| Beans, Pinto, dry <br> Whole Includes USDA Commodity | 1.5238 | X | 1.3125 | 2.00 |
| Total Creditable M/MA Amount: |  |  |  |  |



| SERVING SIZE <br> MEASURE/WEIGHT | MEAL PATTERN <br> CONTRIBUTION EQUIVALENT | EQUIVALENT SERVINGS <br> PER BAG | EQUIVALENT SERVINGS <br> PER CASE |
| :---: | :---: | :---: | :---: |
| 2.64 oz. | 1 Meat/Meat Alternate | 34.14 | 204.84 |
| 5.28 oz. | 2 Meat/Meat Alternate | 17.07 | 102.42 |

Ingredients: Pinto Beans (Dry), Salt.
Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

## Preparation and Cooking Instructions

Step 1: Pour $1 / 2$ gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes. Step 4: Season, stir, serve.

Nutrition Claims: Gluten Free, Low Sodium, Vegetarian, No Artificial Colors or Flavors


## BASIC AMERICAN FOODS

Child Nutrition Meal Pattern Contribution
Basic American Foods SKU 10302
Santiago® Smart Servings ${ }^{\text {TM }}$ Low Sodium Vegetarian Refried Beans w/ Whole Beans, 6/26.25oz pouches

## Product Formulation Sheet: Vegetable

| Description of Credible <br> Ingredient per Food Buying <br> Guide (FBG) | Vegetable <br> Subgroup | Ounces per Raw <br> Portion of <br> Creditable <br> Ingredient | Multiply | FBG <br> Yield/Purchase <br> Unit | Creditable <br> Amount <br> (Quarter Cups) |
| :--- | :---: | :---: | :---: | :---: | :---: |
| Beans, Pinto, dry <br> Whole Includes USDA Commodity | Bean/Pea | 0.7619 | X | 1.3125 | 1.00 |
| Beans, Pinto, dry <br> Whole Includes USDA Commodity | Bean/Pea | 1.5238 | X | 1.3125 | 2.00 |
| Total Creditable Vegetable Amount: | $1.00 / 2.00$ | Total Cups <br> Bean/Pea: | $0.25 / 0.50$ |  |  |



| Nutrition Information |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| USDA Vegetable | 1/4 cup |  | 1/2 cup |  |
| Contribution Equivalent | 21.80 | g | 43.59 | g |
| Calories* | 80 |  | 160 |  |
| Protein* | 5 | g | 10 | g |
| Carbohydrate* | 14 | g | 29 | g |
| Dietary Fiber* | 5 | g | 10 | g |
| Sugars* | 0 | g | 0 | g |
| Total Fat* | 0 | g | 0.5 | g |
| Trans Fat* | 0 | g | 0 | g |
| Saturated Fat* | 0 | g | 0 | g |
| Cholesterol* | 0 | mg | 0 | mg |
| Iron | 1.15 | mg | 2.29 | mg |
| Calcium | 25.26 | mg | 50.51 | mg |
| Sodium* | 75 | mg | 150 | mg |
| Potassium* | 240 | mg | 480 | mg |
| Vitamin A | 0.00 | IU | 0.00 | IU |
| Vitamin C | 0.44 | mg | 0.88 | mg |
| * calculated using FDA Nutrition Facts rounding rules |  |  |  |  |


| SERVING SIZE <br> MEASURE/WEIGHT | MEAL PATTERN <br> CONTRIBUTION EQUIVALENT | EQUIVALENT SERVINGS <br> PER BAG | EQUIVALENT SERVINGS <br> PER CASE |
| :---: | :---: | :---: | :---: |
| 2.64 oz. | $1 / 4 \mathrm{C}$ Vegetable/Bean/Pea | 34.14 | 204.84 |
| 5.28 oz. | $1 / 2 \mathrm{C}$ Vegetable/Bean/Pea | 17.07 | 102.42 |

Ingredients: Pinto Beans (Dry), Salt.
Packaging and Storage Information: Store cool dry (less than 80 degree F); 270 Days (minimum).

## Preparation and Cooking Instructions

Step 1: Pour $1 / 2$ gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes.Step 4: Season, stir, serve.

Nutrition Claims: Gluten Free, Low Sodium, Vegetarian, No Artificial Colors or Flavors

I certify that the above information is true and correct when prepared according to directions.


# Santiago® Smart Servings ${ }^{\text {TM }}$ Low Sodium Vegetarian Refried Beans w/ Whole Beans, 138 servings (4 OZ) per case, 6/26.25 o.z pch. 

| PACKAGING |  |  |  |
| :--- | :--- | :--- | :--- |
| SKU: | 10302 | GTIN: | 10011140103022 |
| Kosher (O-U): | No | Unit Size: | 26.25 OZ |
| Unit Quantity: | 6 | Pallet High: | 7 |
| Shelf Life: | 270 Days | Pallet Tier: | 12 |
| Case Gross Weight (imperial): | 10.78 LB | Case Net Weight (imperial): | 9.84 LB |
| Case Width (imperial): | 10.625 IN | Case Length (imperial): | 13.500 IN |
| Case Height (imperial): | 7.250 IN | Case Cube (feet): | 0.60 CF |

## NUTRITION

- Gluten Free
- Good Source of Fiber
- High Fiber
- Low Fat
- Low Sodium
- No Trans Fat Per Serving
- Vegetarian



## NUTRITION

## Nutrition Facts

Serving Size About $1 / 2$ cup ( 38 g Dry) 130 grams Prepared ( 37.8 g ) Servings Per Container 20

| Amount Per Serving |  |
| :--- | :--- |
| Calories 140 | Calories from Fat 5 |
|  | \% Daily Value* |
| Total Fat 0.5 g | $1 \%$ |
| Saturated Fat 0 g | $0 \%$ |
| Trans Fat 0 g |  |
| Cholesterol 0 mg | $0 \%$ |
| Sodium 135 mg | $6 \%$ |
| Potassium 410 mg | $12 \%$ |
| Total Carbohydrate 25 g | $8 \%$ |
| Dietary Fiber 9 g |  |
| Sugars 0 g |  |
| Protein 9 g |  |
|  |  |
| Vitamin A $0 \%$ |  |
| Calcium $4 \%$ |  |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

## GENERAL DESCRIPTION

No seasoning vegetarian refried beans with whole beans. 135 mg sodium per half-cup serving. Vegetarian. Perfect for K-12 and Healthcare. Yield: 138, 4-oz servings per case ( 23 servings per pouch). Santiago® Beans deliver authentic taste and texture in minutes; made with no preservatives, artificial colors or flavors. Foodservice Rewards and USDA Foods Processing Program participant.

## SERVING SUGGESTIONS

Santiago® Refried Beans are an authentic Mexican style bean - perfect as a side or ingredient. Mix in ingredients for delicious variations such as Chorizo \& Cinnamon, Tequila \& Lime, Mole \& Beer, or Chipotle \& Chicharrones. Or add to Mexican favorites such as tacos or burritos.

## PREPARATION AND COOKING INSTRUCTIONS

Step 1: Pour 1/2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes.Step 4: Season, stir, serve.

## LIST OF INGREDIENTS

PINTO BEANS (DRY), SALT.

## PACKAGING/STORAGE INFORMATION

Store cool dry (less than 80 degrees F )

## IQF Cooked Ground Beef

JTM Item 5872CE
Number:

| Nutritional <br> Information: | CN <br> Serving <br> Size | $\mathbf{1 0 0 g}$ <br> Serving |
| :--- | :---: | :---: |
| Serving Size (oz.) | 2.00 | 3.53 |
| Serving Size (g) | 56.7 | 100.0 |
| Servings Per Case | 240 | 136 |
| Calories | 95 | 167 |
| Calories from Fat | 37 | 66 |
| Protein (g) | 13 | 24 |
| Carbohydrates (g) | 0 | 0 |
| Fiber (g) | 0 | 0 |
| Total Fat (g) | 4 | 7 |
| Saturated Fat (g) | 1.6 | 2.8 |
| Trans Fat (g) | 0.0 | 0.0 |
| Cholesterol (mg) | 55 | 98 |
| Sodium (mg) | 52 | 92 |
| Sugar (g) | 0 | 0 |
| Vitamin A (IU) | 0 | 0 |
| Vitamin C (mg) | 0 | 0 |
| Calcium (mg) | 14 | 25 |
| Iron (mg) | 2 | 3 |
|  |  |  |

## Product Specifications:

| UPC (GTIN) | 20049485058728 |
| :--- | :--- |
| Case Pack | 6 Bags |
| Net Weight | 30.000 lbs |
| Gross Weight | 30.910 lbs |
| Case Length | 23.810 in |
| Case Width | 13.310 in |
| Case Height | 7.380 in |
| Case Cube | 1.350 ft |
| TixHi | $6 \times 6$ |
| Shelf Life | 365 Days |
| *Contains 0 grams artificial trans fat |  |

## Product Title:

## COOKED GROUND BEEF

## Ingredients:

GROUND BEEF (no more than $20 \%$ fat).

## CN Statement: CN ID Number: 066575

This 30 lb . case provides 240 servings 2.00 oz each. Each 2.00 oz serving (by weight) of Cooked Ground Beef provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-06.)

## Allergens:

**This Product is Gluten-Free

## Preparation:

KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees $F$.

May 25, 2017

CORPORATE OFFICES 9990 Princeton Glendale Road Cincinnati, OH 45246 Phone 800-543-1604/513-874-8741 Fax 513-874-7180

# PRODUCT ANALYSIS FORM FOR CN PRODUCTS \& NON CN PRODUCTS PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG) 



## A. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

| Description of Creditable <br> Ingredients per <br> Food Buying Guide | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | Food <br> Buying <br> Guide Yield | Creditable <br> Amount $^{*}$ |
| :---: | :---: | :---: | :---: | :---: |
| Ground Beef (Not more than 20\% <br> fat) | 2.499 | X | $74 \%$ | 1.849 |
|  |  | x |  |  |
| A. Total Creditable Amount ${ }^{1}$ |  | x |  |  |

## B. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

| Description of APP, Manufacturer's name, and code number | Ounces <br> Dry APP Per Portion | Multiply | \% of Protein As-Is* | $\begin{gathered} \text { Divide by } \\ 18^{\star \star} \end{gathered}$ | Creditable Amount APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
| TVPP | 0.0784 | X | 64.8\% | 18 | 0.282 |
|  |  | x |  |  |  |
|  |  | X |  |  |  |
| B. Total Creditable Amount ${ }^{1}$ |  |  |  |  | 0.282 |
| TOTAL CREDITABLE AMOUNT ( $\mathrm{A}+\mathrm{B}$ ) |  |  |  |  | $\underline{2.00}$ |

## C. EQUIVALENT GRAINS (EG)

I. Does this product meet the Whole Grain-Rich Criteria: Yes $\qquad$ No $\qquad$
II. Does this product contain non-creditable grains: Yes $\qquad$ No $\qquad$ How many grams $\qquad$
(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 credit towards the grain requirements for schools)
III. Indicate which Exhibit A Group (A-I) the Product Belongs: $\qquad$

The chart below shows the creditable amount of Grain used in finished good.

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased (A) | Weight of one ounce equivalent as listed in SP 30-2012 (B) | Creditable Amount A $\div$ B |
| :---: | :---: | :---: | :---: |
|  |  |  | 0 |
|  |  |  |  |
| C. Total Creditable Amount ${ }^{1}$ |  |  | $\underline{0}$ |

${ }^{1}$ Total Creditable Amount must be rounded down to the nearest $1 / 4$ serving. Do not round up.
Total weight (per portion) of product as purchased: $\qquad$
$\qquad$
I certify that the above information is true and correct and that a 2.25 ounce serving of the above product (ready to cook) contains _2.00_ ounces of equivalent meat/meat alternate and ___ equivalent grains when prepared according to directions.
(Reminder: Total creditable amount cannot count for more than the total weight of product)
I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Maria Chambers

## AdvancePierre

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.
**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.

## Smart Picks ${ }^{\text {TM }}$ Flame Grilled Beef Pattie with Low Sodium CN

Item \#: 3842
Product Description: Fully cooked, lightly seasoned beef (80/20). Low sodium, with each 2.25 -ounce portion containing 85 mg of sodium. Soy added. Round shape with charmarks. CN labeled.
Technical Name: CN Fully Coooked Flamebroiled Beef Patties
Brand: Tenderbroil Patties With

## Product Details

| Data Generated: | 8/30/2017 |
| :---: | :---: |
| Data Valid As Of: | 6/20/2017 |
| Packing Type: | BULK-LINER |
| Pieces Per Case: | 144 |
| Piece Size (oz.): | 2.25 |
| Case Net Weight (lb.): | 20.25 |
| Case Dimensions: | Width: 13.00 |
|  | Length: 19.88 |
|  | Height: 6.63 |
|  | Case Cube: 0.99 |
| Cases / Pallet: | 42 |
| Case TiHi: | $7 \times 6$ |
| Credit (CN): | 2 OZ MMA BEEF |
| Equivalent Grain: | - |
| Ingredients: |  |
| INGREDIENTS: Ground Beef (Not More Than 20\% Fat), Water, Textured Vegetable Protein (Soy Protein Concentrate, Caramel Color), Lite Salt (Salt, Potassium Chloride), Onion Powder, Spice, |  |
| Oleoresin Rosemary. CONTAINS: Soy |  |
| Shelf Life (days): | 455 |
|  | Starting from date of production when kept @ $0^{\circ} \mathrm{F}$ or below. |

## Preparation Method:

Flat Grill: From frozen at 375 degree f (medium-high) for 10-12 minutes(5-6 minutes per side). From thawed at 375 degree $f$ for 6 minutes ( 3 minutes per side).

Conventional Oven: Frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree $f$ for 10-12 minutes.

Convection Oven: Frozen at 350 degree f for $9-11$ minutes. Thawed at 350 degree f for $5-7$ minutes.
Microwave: From frozen place on microwave safe plate. Cover with papertowel and heat on high 60-70 seconds. From thawed place on microwave safe plate. Cover with paper towel and heat on high 40-45 seconds.

| Master Case GTIN: | 00071421038422 |
| :--- | :--- |
| Master Case Gross <br> Weight: | 21.63300 |

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.



| Nutrition Facts: |  |
| :---: | :---: |
| Serving Size: 2.25 OZ (63 g) Servings Per Container: 144 |  |
| Calories / Calories from Fat: | $130 / 70$ |
|  | \% Daily Value ** |
| Total Fat 8 g | 12\% |
| Saturated Fat 3.5 g | 18\% |
| Trans Fat 0 g |  |
| Cholesterol 40 mg | 13\% |
| Sodium 85 mg | 4\% |
| Total Carbohydrate 1 g | 0\% |
| Dietary Fiber 0 g | 0\% |
| Sugars 0 g |  |
| Protein 12 g |  |
| Vitamin A | 0\% |
| Vitamin C | 0\% |
| Calcium | 2\% |
| Iron | 8\% |

** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs



AdvancePierre
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www.advancepierre.com
Date Generated: 8/30/2017


## A. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

| Description of Creditable <br> Ingredients per <br> Food Buying Guide | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | Food <br> Buying <br> Guide Yield | Creditable <br> Amount $^{\star}$ |
| :---: | :---: | :---: | :---: | :---: |
| Ground Beef (Not more than 20\% <br> fat) | 1.887 | X | $74 \%$ | 1.396 |
|  |  | x |  |  |
| A. Total Creditable Amount ${ }^{1}$ | X |  |  |  |

## B. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

| 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 | 0.188 | x | 64.8\% | 18 | 0.680 |
|  |  | x |  |  |  |
|  |  | x |  |  |  |
| B. Total Creditable Amount ${ }^{1}$ |  |  |  |  | 0.680 |
| TOTAL CREDITABLE AMOUNT ( $\mathrm{A}+\mathrm{B}$ ) |  |  |  |  | 2.00 |

## C. EQUIVALENT GRAINS (EG)

I. Does this product meet the Whole Grain-Rich Criteria: Yes $\qquad$ No $\qquad$
II. Does this product contain non-creditable grains: Yes $\qquad$ No $\qquad$ How many grams $\qquad$
(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 credit towards the grain requirements for schools)
III. Indicate which Exhibit A Group (A-I) the Product Belongs: $\qquad$

The chart below shows the creditable amount of Grain used in finished good.

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased (A) | Weight of one ounce equivalent as listed in SP 30-2012 (B) | Creditable Amount A - B |
| :---: | :---: | :---: | :---: |
|  |  |  | 0 |
|  |  |  |  |
| C. Total Creditable Amount ${ }^{1}$ |  |  | $\underline{0}$ |

${ }^{1}$ Total Creditable Amount must be rounded down to the nearest $1 / 4$ serving. Do not round up.
Total weight (per portion) of product as purchased: 3.00 oz
I certify that the above information is true and correct and that a 3.00 ounce serving of the above product (ready to cook) contains _ 2.00 ounces of equivalent meat/meat alternate and ___ equivalent grains when prepared according to directions.
(Reminder: Total creditable amount cannot count for more than the total weight of product)
I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Maria Chambers
Nowember 19, 2015
Your Name
Date

## AdvancePierre

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.
**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.

## Beef Rib Pattie With BBQ Sauce

Item \#: 3853
Product Description: Fully cooked, boneless, chopped beef rib pattie. Beefy flavor with barbeque sauce. Firm bite. Reduced sodium content compared to item 3816. Soy added. Char highlights. CN labeled.
Technical Name: Fully Cooked Flame Broiled Rib Shaped Beef Patty With Barbeque Sauce
Brand: Pierre
Product Details

| Data Generated: | 8/30/2017 |
| :---: | :---: |
| Data Valid As Of: | 6/30/2017 |
| Packing Type: | BULK-LINER |
| Pieces Per Case: | 100 |
| Piece Size (oz.): | 3.00 |
| Case Net Weight (lb.): | 18.75 |
| Case Dimensions: | Width: 13.00 |
|  | Length: 15.88 |
|  | Height: 6.63 |
|  | Case Cube: 0.79 |
| Cases / Pallet: | 54 |
| Case TiHi: | $9 \times 6$ |
| Credit (CN): | 2 OZ MMA BEEF |
| Equivalent Grain: | - |

## Ingredients:

INGREDIENTS: Ground Beef (Not More Than 20\% Fat), 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), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Seasoning [Tomato Powder, Dextrose, Brown Sugar, Vinegar Flavor (Malic Acid, Sodium Acetates, Lactose, Fumaric Acid), Worcestershire Sauce Powder [Corn Syrup Solids, Salt, Garlic Powder, Sugar, Spices, Soy Sauce Solids (Wheat, Soybeans, Salt, Maltodextrin, Caramel Color), Tamarinds, Natural Flavor], Spices, Spice Extractive, Onion Powder, Natural Smoke Flavor, Garlic Powder,] Honey, Flavor [Potassium Chloride, Yeast Extract, Flavoring, Maltodextrin (Corn, Potato)], Sal Sodium Phosphates. Barbeque Sauce: [Water, Tomato Paste, Sugar, Distilled Vinegar, Molasses, Salt, Modified Food Starch, Natural Hickory Smoke Flavor, Mustard Bran, Spices, Onion Powder, Garlic Powder, Sodium Benzoate (As A Preservative), Caramel Color, Natural Flavor]. CONTAINS: MILK, SOY, WHEAT

| Shelf Life (days): | 365 |
| :--- | :--- |
|  | Starting from date of production when kept @ $0^{\circ} \mathrm{F}$ or below. |

## Preparation Method:

Conventional Oven: Conventional oven: preheat oven to 350 degrees f. From frozen state cook 18-20 minutes.

Convection Oven: Convection oven: preheat oven to 350 degrees f. From frozenstate cook 9-11 minutes.

| Master Case GTIN: | 00071421038538 |
| :--- | :--- |
| Master Case Gross <br> Weight: | 19.64300 |

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio


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# Reduced Sodium Breaded Beef Patty 

JTM Item CP5695
Number:

| Nutritional <br> Information: | CN <br> Serving <br> Size | $\mathbf{1 0 0 g}$ <br> Serving |
| :--- | :---: | :---: |
| Serving Size (oz.) | 3.35 | 3.53 |
| Serving Size (g) | 95.0 | 100.0 |
| Servings Per Case | 138 | 131 |
| Calories | 260 | 274 |
| Calories from Fat | 150 | 158 |
| Protein (g) | 16 | 17 |
| Carbohydrates (g) | 11 | 12 |
| Fiber (g) | 2 | 2 |
| Total Fat (g) | 17 | 18 |
| Saturated Fat (g) | 5.0 | 5.3 |
| Trans Fat (g) | 0.0 | 0.0 |
| Cholesterol (mg) | 45 | 47 |
| Sodium (mg) | 340 | 358 |
| Sugar (g) | 1 | 1 |
| Vitamin A (IU) | 0 | 0 |
| Vitamin C (mg) | 0 | 0 |
| Calcium (mg) | 40 | 42 |
| Iron (mg) | 3 | 3 |

## Product Specifications:

| UPC (GTIN) | 10049485056956 |
| :--- | :--- |
| Case Pack | $6 / 4.820 \#$ |
| Net Weight | 28.890 lbs |
| Gross Weight | 30.890 lbs |
| Case Length | 17.000 in |
| Case Width | 13.000 in |
| Case Height | 12.020 in |
| Case Cube | 1.540 ft |
| TixHi | $8 \times 6$ |
| Shelf Life | 365 Days |
| Lead Time | 21 Days |
| Minimum Order | 0 |
| *Contains 0 grams artificial trans fat |  |

## Product Title:

Fully Cooked Whole Grain Enriched Breaded Beef Patties

## Ingredients:

Beef, ground (not more than $20 \%$ fat), water, whole wheat flour, textured soy protein concentrate, whole grain yellow corn flour, contains $2 \%$ or less of enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), seasoning (dextrose, dehydrated beef stock, salt, dehydrated onion, dehydrated garlic, yeast extract, soybean oil, citric acid, flavorings), brown sugar, corn starch, wheat gluten, salt, sodium phosphates, dried onion, dried garlic, soybean oil, spice, paprika extract (color), potassium chloride, dried yeast, sugar, citric acid, turmeric extract (color).

## CN Statement: CN ID Number: 084331

One 3.35 oz. fully cooked whole grain enriched breaded beef patty provides 2.00 oz equivalent meat/meat alternate and 0.50 oz. equivalent grain for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-12).

## Allergens:

Soy, Wheat

## Preparation:

1. Preheat oven to 375 degrees F. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat for 13-15 minutes or until heated through.

# PRODUCT ANALYSIS FORM FOR CN PRODUCTS \& NON CN PRODUCTS PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG) 

Product Name: $\qquad$ Code No $\qquad$
Manufacturer: $\qquad$
Case/Pack/Count/Portion Size:

Net Wt. 31.90 LBS / 170 pc / 3.00 oz = Portion Size

## A. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

| Description of Creditable Ingredients per Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | Food Buying Guide Yield | Creditable Amount ${ }^{*}$ |
| :---: | :---: | :---: | :---: | :---: |
| Ground Beef (no more than 30\% fat) | 1.969 | X | 70\% | 1.378 |
|  |  | x |  |  |
|  |  | x |  |  |
| A. Total Creditable Amount ${ }^{1}$ |  |  |  | 1.378 |

## B. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

| Description of APP, Manufacturer's name, and code number | Ounces Dry APP Per Portion | Multiply | \% of Protein As-Is* | $\begin{gathered} \text { Divide by } \\ 18^{\star \star} \end{gathered}$ | Creditable Amount APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
| VPP (Response 4405) | 0.234 | X | 64.8\% | 18 | 0.843 |
|  |  | x |  |  |  |
|  |  | x |  |  |  |
| B. Total Creditable Amount ${ }^{1}$ |  |  |  |  | 0.843 |
| TOTAL CREDITABLE AMOUNT ( $\mathrm{A}+\mathrm{B}$ ) |  |  |  |  | $\underline{2.00}$ |

## C. EQUIVALENT GRAINS (EG)

I. Does this product meet the Whole Grain-Rich Criteria: Yes $\qquad$ No
II. Does this product contain non-creditable grains: Yes $\qquad$ No $\qquad$ How many grams $\qquad$
(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 credit towards the grain requirements for schools)
III. Indicate which Exhibit A Group (A-I) the Product Belongs: $\qquad$
The chart below shows the creditable amount of Grain used in finished good.

| Description of Product per Food <br> Buying Guide | Portion Size of <br> Product as <br> Purchased (A) | Weight of one ounce <br> equivalent as listed <br> in SP 30-2012 (B) | Creditable Amount A $\div$ B |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  | 0 |
|  |  |  | $\underline{\mathbf{0}}$ |  |  |  |

${ }^{1}$ Total Creditable Amount must be rounded down to the nearest $1 / 4$ serving. Do not round up.
Total weight (per portion) of product as purchased: 3.00 oz
I certify that the above information is true and correct and that a 3.00 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and ___ equivalent grains when prepared according to directions.
(Reminder: Total creditable amount cannot count for more than the total weight of product)
I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Maria Chambers
Your Name

Nowember 20, 2015
Date

[^3]
## Down Home Beef Salisbury Steak

Item \#: 3-16-530-0
Product Description: Fully cooked Salisbury steak, seasoned perfectly for a terrific flavor profile. Soy added. Char marked. Oval shape. CN labeled.
Technical Name: Flamebroiled Beef Salisbury Steak
Brand: ADVANCE

## Product Details

| Data Generated: | 8/30/2017 |
| :---: | :---: |
| Data Valid As Of: | 9/21/2016 |
| Packing Type: | BULK-BAG |
| Pieces Per Case: | 170 |
| Piece Size (oz.): | 3.00 |
| Case Net Weight (lb.): | 31.90 |
| Case Dimensions: | Width: 13.13 |
|  | Length: 19.75 |
|  | Height: 12.75 |
|  | Case Cube: 1.91 |
| Cases / Pallet: | 21 |
| Case TiHi: | $7 \times 3$ |
| Credit (CN): | 2 OZ MMA BEEF |
| Equivalent Grain: | - |

## Ingredients:

INGREDIENTS: Ground Beef (Not More Than 30\% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives], Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika], Salt, Sodium Phosphate. CONTAINS: Milk, Soy, Wheat

## Shelf Life (days):

455 Starting from date of production when kept @ $0^{\circ} \mathrm{F}$ or below.

## Preparation Method:

Flat Grill: Preheat flat grill to 350 degrees f. Heat frozen product 2-4minutes per side or until internal temperature reaches 165 degrees $f$.

Conventional Oven: Preheat oven to 375 degrees f. Heat frozen product for 20-25minutes or until internal temperature reaches 165 degrees f .

Convection Oven: Preheat oven to 350 degrees f. Heat frozen product for 15-20minutes or until internal temperature reaches 165 degrees f .

Microwave: Heat frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f .

Master Case GTIN: 00880760037429

## Master Case Gross

Weight:
34.03600

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.


## Nutrition Facts:

Serving Size: $\mathbf{3 . 0 0 ~ O Z ( 8 4 ~ g )}$
Servings Per Container: 170
Calories / Calories from Fat:
200/130
\% Daily Value **
Total Fat $14 \mathrm{~g} \quad 22 \%$

Saturated Fat $6 \mathrm{~g} \quad 30 \%$
Trans Fat 0 g
Cholesterol $45 \mathrm{mg} \quad 15 \%$
Sodium $350 \mathrm{mg} \quad 15 \%$
Total Carbohydrate $4 \mathrm{~g} \quad 1 \%$
Dietary Fiber $1 \mathrm{~g} \quad 4 \%$

Sugars 1 g
Protein 14 g
Vitamin A 0\%
Vitamin C $2 \%$
Calcium 4\%
Iron 10\%
** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.


## US Foods, Inc.

| Product Code: | 7330129 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Beet, Sliced Pickled Medium Canned (170132) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 20 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 50mg |  |  | 2\% |
| Total Carbohydrate 4g |  |  | 1\% |
| Dietary Fiber 0g |  |  | 0\% |
| Sugars 4g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals
Vitamin D OIU
Vitamin B12 0mcg
Vitamin B6 0.05 mg
Vitamin E 0.06

Ingredients
BEETS, WATER, SUGAR, HIGH FRUCTOSE CORN SYRUP, VINEGAR, SPICE, SALT.

## Preparations

HEAT \& SERVE

## Serving Suggestions

## SIDE DISH OR INGREDIENT

Handling
COOL DRY STORAGE AT 65 DEGREE F RECOMMENDED.

[^4]US Foods, Inc.

| Product Code: | 7330129 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Beet, Sliced Pickled Medium Canned (170132) |



7330129 A-1329133 - 2016-09-13
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## Conestoga ${ }^{\circledR}$ Whole Grain Simple Split Biscuit

Product Code 3043 CON WG SIMP SPLT BIS 144/2 oz. UPC 00721881030435

## FEATURES:

- Trans Fat Free
- Fortified with Vitamin A
- A Kid Favorite
- Packaged in bakeable trays
- Made with Whole Wheat Flour


## BENEFITS:

- Reduces Waste, Labor and Time
- Made-From-Scratch Appeal
- Pleasing Quality
- Uniform Expectation; Bakeable Tray
- Convenient
- Bake only what you need
- Thaw and serve

Case Dimensions
$19.63(\mathbf{L}) \times 13.25(\mathbf{W}) \times 10.75(\mathbf{D})=1.62 \quad($ Cube $)$
Pallet 7 tie 7 high $=49$ total
Case Wt (gross) $\quad 19.5 \mathrm{lbs} \quad$ (net) $\quad 18.0 \mathrm{lbs}$

Yield 144

| Nutritiontrects |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 biscuit ( 57 g ) Servings Per Container 144 |  |  |  |
|  |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 180 | Calories from Fat 60 |  |  |
|  | \% Daily Value* |  |  |
| Total Fat 7g |  |  | 10\% |
| Saturated Fat 2g |  |  | 10\% |
| Trans Fat Og |  |  |  |
| Cholesterol Omg |  |  | 0\% |
| Sodium 330mg |  |  | 14\% |
| Potassium 240mg |  |  | 7\% |
| Total Carbohydrate 26g |  |  | 9\% |
| Dietary Fiber 2g |  |  | 9\% |
| Sugars 3g |  |  |  |
| Protein 4g |  |  |  |
| Vitamin A 20\% | - | Vitamin C |  |
| Calcium 8\% | - | Iron 8\% |  |
| Thiamin 10\% | - | Riboflavin |  |
| Niacin 8\% |  | Folate 8\% |  |
| *Percent Daily Values are based on a 2,000 calorie diet Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
| Total Fat | Calories | 2,000 | 2,500 |
|  | Less Than | 65 g | 80 g |
| Total Fat Saturated Fat Cholesterol Sodium Potassium Total Carbohydrate Dietary Fiber | Less Than | $\begin{aligned} & 20 \mathrm{~g} \\ & 300 \mathrm{ma} \end{aligned}$ | $\begin{aligned} & 25 \mathrm{~g} \\ & 300 \mathrm{mg} \end{aligned}$ |
|  | Less Than Less Than | 300 mg <br> $2,400 \mathrm{mg}$ | 3000 $2,400 \mathrm{mg}$ |
|  |  | 3,500 mg | 3,500 mg |
|  |  | 300 g | 375 g |
|  |  | 25 g | 30 g |
| Calories per gram: Fat 9 . | Carbohydrate | te 4 - Protei |  |

[^5]
## Preparation Instructions

1. DEFROST COMPLETELY.
-INDIVIDUAL BAKEABLE TRAY- ALLOW to stand at room temperature for a minimum of 2 hours.
-ENTIRE CASE - ALLOW to stand at room temperature for no more than 36 hours.
2. UNWRAP bakeable tray.
3. PLACE bakeable tray in preheated oven to bake.
-STANDARD OVEN $-425^{\circ} \mathrm{F}$ for $4-6$ minutes

- CONVECTION OVEN - $350^{\circ} \mathrm{F}$ for 3-5 minutes

If baking on a sheet pan, reduce baking time by 1 minute.
4. REMOVE from oven and serve.

Optional: BRUSH biscuits lightly with melted butter or liquid margarine upon removal from oven.

Approved by :

(Juan DeLeon) Title: Director Corporate QA
11/7/2016

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 117. This product is not ready to eat. It has not been processed through a pathogen reduction step. It is not intended to be consumed as is and must be further processed into a consumable product.

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.

S\&F Foods, Inc.
29411 Beverly Rd.
Romulus, MI 48174
www.sffoodsinc.com

## 128MC - WHOLE GRAIN APPLE CINNAMON TEXAS TOAST

## (Toasted Slice Topped With A Delicious Blend Of Apple \& Cinnamon)

Number of Servings: 96
Serving Size One Slice: 3.3oz. (94g)
CASE - Net Weight: 19.80 lb , Gross Weight: 21.30 lb , Dimensions: L:18.25" x W:14" x H:10.75", Cube: 1.59
PALLET - TIHI: 8/7 = 56 Cases

## Nutrition Facts Panel



## Ingredients

BREAD SLICE: Whole Wheat Flour, Wheat Flour (Enriched With Barley Malt, Iron [Ferrous Sulfate] And The Following B Vitamins: Niacin, Thiamine [B1], Riboflavin, Folic Acid), Water, Fresh Yeast, Salt, Corn Syrup, Soybean Oil, Vinegar, Vegetable Mono \& Diglycerides, Calcium Propionate.

TOPPING: Sugar, Apple Concentrate, Water, Soybean Oil, Butter Buds (Maltodextrin, Enzyme, Modified Butter, Salt, Dehydrated Butter, Shortening Powder, Guar Gum, Sodium Bicarbonate, Annatto And Turmeric [For Color]), Modified Food Starch, Cinnamon.

## Allergen Information

CONTAINS: Wheat, Milk Soy

## Preparation \& Handling Instructions

Cook for 6-9 minutes in a $325^{\circ} \mathrm{F}-350^{\circ} \mathrm{F}$ convection oven.
Products appear to be cooked but are not and need to be cooked to an internal temperature of $165^{\circ} \mathrm{F}$.

Keep frozen, may be refrigerated.

## Shelf Life

Shelf Life of product is 273 days when frozen and 7 days when refrigerated.

National School Breakfast/Lunch nutritional information per serving as it applies to this product.

| BREADS |  | WHOLE GRAIN | CALORIES | \% OF TOTAL CALORIES |  | SUGAR | TRANS FAT | SODIUM |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | FAT | SATURATED <br> FAT |  |  |  |
| 2 | 2 | 16 g | 260 | 19\% | 3\% | 18\% | 0 g | 290mg |



## B4S 1" Garlic Toast made with Whole Grains

## Material Number: 99887160

Pack: 125/1pk
Gross Weight: 10.900 lbs.
Net Weight: 9.375 lbs.
Cube: 1.45
Case Dimensions: 24.00 " $\times 13.30$ " $\times 7.86$
Cases per layer: TI 6
Layers per Pallet: HI 11
Cases per Pallet: 66
Frozen Shelf Life: 270 days
Shelf Life After Thaw: Keep frozen
GTIN: 0-00-70210-08716-0

## INGREDIENT LABELING INFORMATION

BREAD: WHOLE WHEAT FLOUR, ENRICHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2\% OR LESS OF: WHEAT GLUTEN, SOYBEAN OIL, YEAST, SUGAR, SOY FLOUR, SALT, MALTED BARLEY FLOUR, ENZYMES, DEXTROSE, ASCORBIC ACID, VEGETABLE PROTEIN, CORN MEAL.

SPREAD: WATER, SOYBEAN OIL, GARLIC, SALT, SWEET CREAM BUTTERMILK, CONTAINS 2\% OR LESS OF: ONION POWDER, MONOGLYCERIDES, LACTIC ACID, XANTHAN GUM, SPICE, NATURAL FLAVOR, POTASSIUM SORBATE (TO PROTECT QUALITY), SOY LECITHIN, BETA CAROTENE (FOR COLOR), VITAMIN A PALMITATE.

CONTAINS: WHEAT, SOY, MILK

## CLAIMS:

1 SERVING = 1 CN (16g) BREAD SERVINGS
WHOLE GRAIN RICH
51\% WHOLE GRAIN
8.5g OF WHOLE GRAINS PER SERVING

NO HIGH FRUCTOSE CORN SYRUP


## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standurds Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 begiming SY 2013-2014. SF As 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 $\mathrm{X} \square$
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breatast Program.)
1I. Does the product contain non- creditable grains: Yes Nold How many grams: 0
(Producis with more than 0.24 oz equivalent or 3.99 grans for Groups A-G or 6.99 grams for Group $H$ of noncreditable grains mar not credit towards the grain requirements for school meals.) .)
III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Programand School Breakfast Program: Exhbit A to fletermine if the product fits into Groups A-G (baked goods), Group H (cereal graims) or Group I (RTE breakfast cereals). Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of $16 g r a n s$ creditable grain per o eq; Group H uses the standad of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion A | Gram Standard of Creditable Grain per oz equivalent $(16 \mathrm{~g} \text { or } 28 \mathrm{~g})^{2}$ <br> B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Whole Grain | 8.60 | 16 | 375 |
| Enrched Grain | 8.04 | 16 | 5025 |
|  |  |  | 104 |
| Total Creditable Amount ${ }^{3}$ |  |  |  |
|  |  |  | 1.00 |

"Creditable grains are whole-grain meal flour and enriched meal flour.
${ }^{1}$ (Serving size) $\mathrm{X}(\%$ of creditable grain in fomula). Please be aware that seming sizes other than grams must be converted to grams.
FStandard grams of creditable grains from the corresponding Group in Ewhibit A.
"Total Creditable Amount must be rounded down to the nearest quater ( 0.25 ) oz eq. Do not round up.
Total weight (per portion) of product as purchased 34 grams
Total contribution of product (per portion) 120 oz equivalent
I certify that the above information is true and correct and that a 1.2 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq perpotion. 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-preditable grains may not credit towards the grain requirements for school meals.


Printed Name

VP of Sales \& Marketing

| Title |  |
| :--- | :--- |
| Date |  |
| Phone Number |  |

## Campbellfoodservice.com School Nutrition Information



## GOLDFISH® BREAD HONEY WHOLE WHEAT 120/1.5 oz. case code 19933

 Honey Whole Wheat Goldfish Bread is made from $100 \%$ whole grains, is a good source of fiber, and is made with no high fructose corn syrup. Its crustless trademark Goldfish shape and soft texture throughout will help transform everyday sandwiches into exciting creations. Available in 1.5 oz . servings, 120 servings per case. USDA Smart Snacks in School Competitive Food Compliant.UPC: 0-51000-19933-1
SCC-14: 10-05100-01993-38
Shelf Life: 6 months frozen. ...
Storage Temp: $0^{\circ} \mathrm{F}$
Servings per case: 120

Special Dietary Needs:
Low Fat
Zero Trans Fats

## Child Nutrition

An 1.5 oz . portion provides 1.0 oz . of equivalent grains. Non-creditable grains are not above 0.24 ounce equivalent per portion. Please refer to the Formulation Statement for Documenting Grains in School Meals available on Campbell SMART and www.campbellfoodservice.com USDA Smart Snacks in School Competitive Food Compliant.
Allergens:Wheat

## Nutrition Information

Serving size: 2 slices (1.5 oz./43g)

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 100 |  |
| Calories From Fat | 15 |  |
| Total Fat | 1.5 g | $2 \%$ |
| Saturated Fat | 0.5 g | $3 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 0 mg | $0 \%$ |
| Sodium | 180 mg | $8 \%$ |
| Potassium | 0 mg | $0 \%$ |
| Total Carbohydrate | 21 g | $7 \%$ |
| Dietary Fiber | 4 g | $16 \%$ |
| Sugars | 4 g |  |
| Protein | 4 g |  |
|  |  |  |
| Vitamin A |  | Vitamin C |
| Calcium | Iron | $0 \%$ |
|  |  |  |

The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

## Ingredients

MADE FROM: WHOLE WHEAT FLOUR, WATER, YEAST, WHEAT GLUTEN, HONEY, SUGAR, SUGAR CANE FIBER, CONTAINS 2 PERCENT OR LESS OF: MODIFIED FOOOD STARCH, MONOGLYCERIDES, SOYBEAN OIL, SALT, CALCIUM PROPIONATE TO RETARD SPOILAGE, NATURAL FLAVORS, ENZYMES, CELLULOSE GUM, MALTODEXTRIN, CARRAGEENAN. MAY CONTAIN SESAME SEEDS.

## Tyson Product Formulation Statement

Product Name
6" Stick Filled with Cheese Code No: 702011-1120

Manufacturer: Tyson Foods, INC
Case/Pack/Count/Portion/Size: / 144 / 1 (2.023 oz.) Piece

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield | Creditable Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Cheese | NATURAL OR PROCESS | 1 | X | 1.00 | 1.00000000 |
| Total |  |  |  |  |  |

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

| Total weight (per portion) of product as purchased | 2.02 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

(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 $\underline{2.02}$ ounce serving of the above product (ready for serving) contains $\underline{1.00}$ 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.


| Karen Shank, MS, RDN | $7 / 5 / 2016$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

# Formulation Statement for Documenting Grains in School 

Product Name: 6" Stick Filled with Cheese Code No: 702011-1120

Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 144 / 1 (2.023 oz.) Piece
I. Does the product meet the Whole Grain-Rich Criteria?: Yes $\qquad$ No X
(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: $\underline{0.465 \mathrm{~g}}$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | BREAD | 2.023 | 1 | 1 |
| Total Creditable Amount |  | 1.0000000 |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 2.02 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

I further certify that the above information is true and correct and that a $\underline{2.02}$ ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | $7 / 5 / 2016$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

## Product Information

## 6" Whole Grain Reduced Fat Cheese Breadstick

Product Code: 702011-1120 UPC Code: 10721931000569

- Available for Commodity reprocessing - USDA1 10244
- Home- made artisan bread quality without the work
- Easy and portable for convenient grab-n- go
- Versatility as a center- of- the- plate entree or an a la carte item
- CN portion is 1 stick $=1 \mathrm{~m} / \mathrm{ma} \& 1 \mathrm{oz}$. grain eq.
- Bulk pack with serving sleeves included
- Kid Tested, Kid Approved(TM) (91\% Approval!)


## PREPARATION

Thawing Instructions 1. Thaw before baking. 2. Keep Bosco Stick breadsticks covered while thawing. 3. Bosco Stick breadsticks may be thawed in packaging. 4. Bosco Stick breadsticks have 8 days shelf life when refrigerated. Convection Oven 1. Preheat oven to 400 F. 2. Place Bosco Stick breadsticks on a baking sheet. 3. THAWED: 6-8 minutes. 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Deep Fry 1. Preheat oil to 350 F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and/or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) temperature
after baking.

## PIECE COUNT

144 PIECE(s) per Case
12 dozen breadsticks.

## MASTER CASE

| Gross <br> Weight | 20.7632 LB | Width: | 13.3125 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 19.3 LB | Length: | 15.8125 IN |
| Cube: | 1.39 FT | Height: | 11.375 IN |

## PALLET CONFIGURATION

```
Ti: 
```


## STORAGE

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


| (vac) $\mathrm{J}_{9} \mathrm{O}$ |  |
| :---: | :---: |
| Nutrition Facts |  |
| Serving Size: 1 Bread Stick (61g) |  |
| Servings Per Container: | 144 |
| Amount Per Serving |  |
| Calories 150 | Calories from Fat 50 |
|  | \% Daily Value* |
| Total Fat 5 g | 8\% |
| Saturated Fat 2.5 g | 13\% |
| Trans Fat 0g |  |
| Cholesterol 15 mg | 5\% |
| Sodium 220 mg | 9\% |
| Total Carbohydrate 17g | 6\% |
| Dietary Fiber 2g | 8\% |
| Sugars 1g |  |
| Protein 10 g | 0\% |
| Vitamin A 4\% | Vitamin C 0\% |
| Calcium 20\% | Iron 6\% |
| * Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |

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.

## INGREDIENTS

Crust: Flour blend [Whole-wheat flour, Enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, enzyme, folic acid)], Water, Brown sugar, Corn oil, Dough conditioner (soybean oil, mono and diglycerides, soy flakes), Salt, vital wheat gluten, Yeast, L-cysteine. Cheeses: Mozzarella cheese (pasteurized part skim milk, cheese cultures, salt, enzymes). Reduced fat/reduced sodium mozzarella cheese (pasteurized part skim milk, nonfat milk, modified CORN starch*, cheese culture, salt, potassium chloride*, natural flavors*, annatto (color), vitamin A palmitate, enzymes), *Ingredients not in regular mozzarella cheese.

CONTAINS milk, wheat

## tysonfoodservice.com

1-800-24-TYSON


Final Printing Specification


## US Foods, Inc.

| Product Code: | 4328423 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Broccoli, Cut Grade A Imported Iqf Frozen (671195) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 22 |  | Calories from fat 0 |  |
|  |  |  | ily Value* |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 20mg |  |  | 1\% |
| Total Carbohydrate 4g |  |  | 1\% |
| Dietary Fiber 3g |  |  | 10\% |
| Sugars 2g |  |  |  |
| Protein 3g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
BROCCOLI

## Preparations

SAUTEE, STEAM OR LIGHTLY BOIL. STIR IN BUTTER AND DESIRED SEASONING FOR A UNIQUE FLAVOR.

Serving Suggestions
CAN BE USED AS A SIDE DISH OR IN A RECIPE WHERE BROCCOLI IS REQUIRED
Handling
KEEP FROZEN UNTIL READY TO USE.

[^6]US Foods, Inc.

| Product Code: | 4328423 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Broccoli, Cut Grade A Imported Iqf Frozen (671195) |



4328423 A - 714273-2016-02-11
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.


## Specification Sheet



The above product ready for serving contains 1.00 oz . of meat/meat alternate and 1.00 oz . equivalent grains towards the NSLP when prepared according to cooking directions.

Slight variation in piece weight is possible due to normal processing variance, however average weight per box will meet or exceed the stated weight.

This product is produced by M.C.I. Foods, Inc.
I certify that the above information is true and correct.

On smathand
Signed for M.C.I. Foods, Inc.

President
Title

10/31/2012
Date


# Nutritional Analysis 

| Code \#: | 97887 Individually Wrapped | Net Wt. (oz.) $\underline{\mathbf{2 . 5 0 0}}$ Case Pack: $\mathbf{7 2}$ |
| :---: | :---: | :---: |
| Description: | Egg, Cheese \& Cooked Sausage Crumbles | Servings Per Package: |
|  | (Made with Turkey) Breakfast Wrap | Serving Size $2.500 \mathrm{oz}$. ( 70.88 g ) |
|  |  | Weight of Filling (oz.) : $\quad \underline{1.25}$ |
| Tortilla Type: | hole Wheat Flour | Weight of Tortilla/Bread (oz.): $\quad 1.25$ |

## Ingredient Statement

Ingredients: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Water, Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion \& Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate \& Guanylate, less than 2\% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt, and Flavorings.
Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: Wheat, Egg, Milk, Soy.
Whole Grain Servings:
0.50

National School Lunch Requirements CN\# 085132 CN Date 11-12
Each $\qquad$ oz. Portion (cooked) will provide
1.00 oz. Meat/Meat Alternate and 1.00 oz. equivalent grains and Cup Legume Vegetable.

| Nutritional Information |  | \% Calories from Fat $39.98 \%$ <br> \% Calories from Sat Fat  <br> 17.37\%  |  |  | Basis of Analysis: as Cooked. |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Serving Size 2.500 oz | z. ( 70.88 |  |  |  |  |  |  |  |  |
| Servings Per Package: Calories (Kcal) | $\begin{array}{r} \mathbf{1} \\ 154.8800 \end{array}$ | Fats |  | Vitamins |  | \%DV | Minerals |  | DV |
| Calories from Fat | 61.9200 | Total Fat (g) | 6.8800 | Vitamin A (RE) | 0.00 | 6\% | Iron (mg) | 1.29 | 8\% |
| Protein (g) | 8.2600 | Saturated Fat (g) | 2.9900 | Vitamin A (IU) | 54.60 |  | Sodium (mg) | 209.52 |  |
| Carbohydrates (g) | 15.7800 | Trans Fat (g)* | 0.0100 | Vitamin C (mg) | 1.78 | 2\% | Calcium (mg) | 99.21 | 10\% |
| Tot. Dietary Fiber (g) | 2.4000 | Cholesterol (mg) | 53.7600 |  |  |  |  |  |  |
| Ash (g) | 0.4500 | Water (g) | 27.5600 |  |  |  |  |  |  |
| Fat Change $+/-0 \%$ Moisture Change $+/-0 \%$ |  |  | Data Source: USDA Handbook 8 |  | *-Trans Fats naturally occuring |  |  |  |  |

## Heating Instructions

Heating Instructions: Place wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Thawed: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Thawed: Cook for 1517 min . Microwave: Frozen: Heat for 50 secs. Thawed: Heat for 30 secs.

Egg, Cheese \& Cooked Sausage Crumbles (Made with Turke※) Breakfast Wrap


Individually Wrapped


## DOP: $269-12-13$ KEEP FROZEN


 - CN

72 CT-2.50 OZ. 46245 Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Sed Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Gear Cum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium
nosinate \& Guanylate, less than 2\% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined Fron Corn), Vinegar, Salt, and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched Wheat Flours [Whole Wheat Flour Enriched Pr
Whole wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Pleaned Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin,
Folic Acid ) ], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Ulleat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bical Sodium Aluminum Sulfate, Monocalcium Phosphate )
 may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300
Cook for $15-17$ min. Microwave: Frozen: Heat for 50 secs. Thawed: Heat for 30 secs.

Contains: Wheat, Egg, Milk, Soy
NEF WT. 11 LBS. 4.00 OZ.
ब.C.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA
oz. equivalent grains product

## HealthierUS School Challenge Whole Grain Criteria

Documentation to show primary grains in product are Whole Grains to meet Group A

## Product Code \#:

 97887Product Name: Egg, Cheese \& Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap (Provisional)

Serving Size 2.500 oz. ( 70.88 g ) Weight of Filling (oz.) : $\underline{1.250}$ Weight of Tortilla/Bread (oz.) 1.250

## 1) Product Ingredient Statement:

Ingredients: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Water, Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion \& Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate \& Guanylate, less than 2\% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt, and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).
2) Underline all items that are whole grain in the Ingredient Statement (see above)
3) Serving size in grams for Whole grain bread component: $\mathbf{3 5 . 4 3 7}(\mathrm{g})$ or $\mathbf{1 . 0 0}$ oz. equivalent grains*.

* note: some products, such as Enchiladas, are to be served as $\mathbf{2}$ each in order to meet the full G/B serving

4) Total weight of all Whole grain ingredients in the bread component: $\underline{10.11} \mathrm{~g}$ Whole Wheat Flour
5) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: $1 \mathbf{1 0 . 1 1} \mathrm{~g}$
6) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: $\underline{\underline{10.11} \mathrm{~g}}$
A) The serving size for this food product equals 1 Grains/Bread Servings? YES

Per USDA FNS Policy Memo AP-30-2012 relating to Whole Grains Rich Criteria. This product provides
0.5 Whole Grain servings (based on 16 g per serving) and provides $\mathbf{1 . 0 0}$ oz. equivalent grains towards the National School Lunch Program. Some products, such as Enchiladas, are to be served two each in order to meet this criteria
B) The ingredient underlined above is considered whole grain? YES
C) Does the weight in item \# 4 exceed (or is equal to) the weight in Item \#5? YES
D) Does the weight in item \# 4 exceed (or is equal to) the weight in Item \#6? YES
E) Are the answers to items A, B \& C yes? If yes, the food product meets GROUP A Criteria. Answer = YES
F) Are the answers to items A, B \& D yes? If yes, the food product meets GROUP B Criteria. Answer = YES M.C.I. Foods, Inc. purchases bread components (tortillas) that are made from blends of whole grain flours and enriched flours. The whole grain flour is $51 \%$ of the flour component and meets the definition of "whole grain rich" per USDA FNS Policy Memc SP-30-2012


10/31/2012
Date
dan@mcifoods.com
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661


## Specification Sheet

BEEF \& BEAN AND TEXTURED VEGETABLE PROTEIN BURRITOS with
Product Name: $\qquad$
Stock Code:
93540
Total Weight:
5.20 oz.

Weight of Ground Beef:
0.7818 oz.

Percent Fat of Ground Beef:
20\%
Weight of Dry Pinto Beans: 0.541 oz.
*Weight of Hydrated TVP: 0.4056 oz .

Weight of Other Ingredients: 1.2216 oz.

Total Weight of Filling:
2.95 oz.

Total Weight of Whole Wheat Flour Tortilla: 2.25 oz .

Meat Alternate from Tortilla: 0.50 oz .
*CHS Legacy Foods, Inc. C (SF) protein content 50\%.
The above product ready for serving contains 2.00 oz . of cooked meat alternate and 2.00 oz . equivalent grains towards the NSLP when prepared according to cooking directions.

Slight variation in piece weight is possible due to normal processing variance, however average weight per box will meet or exceed the stated weight.

This product is produced by M.C.I. Foods, Inc.
I certify that the above information is true and correct.



# Nutritional Analysis 



## Ingredient Statement

Ingredients: Filling: Water, Ground Beef (Not more than 20\% Fat), Pinto Beans, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Flavorings, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), and Salt.
Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains WHEAT \& SOY
Whole Grain Servings: 1.00
National School Lunch Requirements
2.00 $083640 \quad$ 07-12

Each 5.200
oz. Portion (cooked) will provide 2.00 oz. Meat/Meat Alternate and $\qquad$ 2.00 oz. equivalent grains and Cup Legume Vegetable.

| Nutritional Information |  |  |  |  | Basis of Analysis: as Cooked. |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Serving Size 5.200 oz | z. ( 147.42 |  |  |  |  |  |  |  |  |
| Servings Per Package: |  | Fats |  | Vitamins |  | \%DV | Minerals |  | \%DV |
| Calories from Fat | 72.5400 |  | 8.0600 | Vitamin A (RE) | 31.63 | 6\% | Iron (mg) | 3.59 | 20\% |
| Protein (g) | 15.7100 | Saturated Fat (g) | 2.2300 | Vitamin A (IU) | 20.02 |  | Sodium (mg) | 402.91 |  |
| Carbohydrates (g) | 38.8000 | Trans Fat (g)* | 0.2900 | Vitamin C (mg) | 1.02 | 2\% | Calcium (mg) | 69.99 | 6\% |
| Tot. Dietary Fiber (g) | 7.5000 | Cholesterol (mg) | 15.7400 |  |  |  |  |  |  |
| Ash (g) | 1.9600 | Water (g) | 79.3300 |  |  |  |  |  |  |
| Fat Change +/-0\% Mos | Moisture Change +/- 0\% |  | Data Source: USDA Handbook 8 |  | *-Trans Fats naturally occuring |  |  |  |  |

## Heating Instructions

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for $24-28 \mathrm{~min}$. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min . before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

Beef \& Bean \& Textured Vegetable Protein Bureitos

# Individually Wrapped 

Each 5.20 oz. Burrito provides 2.00 oz. equivalent meat/meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Usean
this logo and statement authorized by the Food and Nutrition Sevice, Usond 8 . 12 .)
$\qquad$ 45554

## KEEP FROZEN

Ingredients: Filling: Water, Ground Beef (Not more than 20\% Fat), Pinto Beans, Textured Vegetable Protein Prodid (Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous
Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Miyd Sulfate, Copper Guconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine wirchloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)1, N

Whole Wheat Flour Tortilla, Soy Flour Enriched Wheat Flours [Whole Wheat Flour, Enriched plemed Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid ) ], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, W Sodium Aluminum Sulfate, Monocalcium Phosphate )
Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temprature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating Heat for $24-28$ min to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. $F$ F. Fozer. Heat for $19-21$ min. Refrigerated: Heat for $11-13$ min. Conventional Oven: Preheat Oven to 300 deg. $F$. Frozer


Contains WHEAT \& SOY
NET WT. 31 LBS. 3.20 OZ
M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA


#### Abstract

.


oz. equivalent grains product


## HealthierUS School Challenge Whole Grain Criteria

Documentation to show primary grains in product are Whole Grains to meet Group A Product Code \#: 93540

Product Name:

Beef \& Bean \& Textured Vegetable Protein Burritos


[^7]2) Underline all items that are whole grain in the Ingredient Statement (see above)
3) Serving size in grams for Whole grain bread component: $\quad \underline{63.787}(\mathrm{~g})$ or $\quad \mathbf{2 . 0 0}$ oz. equivalent grains*.

* note: some products, such as Enchiladas, are to be served as $\mathbf{2}$ each in order to meet the full G/B serving

4) Total weight of all Whole grain ingredients in the bread component: $\underline{\mathbf{1 8 . 2 1} \mathbf{g} \text { Whole Wheat Flour }}$
5) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: 18.21 g
6) Weight of primary ingredient in the bread component listed first in the Ingredient Statement: $\underline{\underline{18.21} \mathrm{~g}}$
A) The serving size for this food product equals 1 Grains/Bread Servings? YES

Per USDA FNS Policy Memo AP-30-2012 relating to Whole Grains Rich Criteria. This product provides $\underline{1}$ Whole Grain servings (based on 16 g per serving) and provides $\mathbf{2 . 0 0}$ oz. equivalent grains towards the National School Lunch Program. Some products, such as Enchiladas, are to be served two each in order to meet this criteria
B) The ingredient underlined above is considered whole grain? YES
C) Does the weight in item \# 4 exceed (or is equal to) the weight in Item \#5? YES
D) Does the weight in item \# 4 exceed (or is equal to) the weight in Item \#6? YES
E) Are the answers to items A, B \& C yes? If yes, the food product meets GROUP A Criteria. Answer = YES
F) Are the answers to items A, B \& D yes? If yes, the food product meets GROUP B Criteria. Answer = YES M.C.I. Foods, Inc. purchases bread components (tortillas) that are made from blends of whole grain flours and enriched flours. The whole grain flour is $51 \%$ of the flour component and meets the definition of "whole grain rich" per USDA FNS Policy Memc SP-30-2012
Qan Roathaias

| Dan Southard, |
| :--- |
| President | $\frac{9 / 17 / 2012}{\text { Date }} \quad \frac{\text { dan@mcifoods.com }}{\text { email }}$

## US Foods, Inc.

| Product Code: | 3328358 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Carrot, Crinkle-cut Medium 3/8" Fancy Frozen (670531) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 35 |  | Calories from fat 0 |  |
|  |  |  | ily Value* |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 60mg |  |  | 2\% |
| Total Carbohydrate 7g |  |  | 2\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 4g |  |  |  |
| Protein 1g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

## Ingredients

## Preparations

Item may be steamed, boiled, sauteed from frozen and held under heat or served immediately. Do not refreeze.

## Serving Suggestions

Serve as a side dish accompanying your signature Center of the Plate recipes
Handling
Keep frozen. 24 months shelf life.

[^8]US Foods, Inc.

| Product Code: | 3328358 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Carrot, Crinkle-cut Medium 3/8" Fancy Frozen (670531) |



## 3328358 A - 511205 - 2016-09-02

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

# Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Revised Exhibit A weights per oz equivalent) 

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _Cinnamon Toast Crunch ® Bowlpak Code No.: $\quad 16000-11815$
Manufacturer: _General Mills, Inc. Serving Size_1.0 OZ (28g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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__ No__ How many grams:
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 Indicate to which Exhibit A Group (A-I) the Product Belongs: I

| Description of Product Per Food Buying Guide | Portion Size of Product as Purchased <br> A | Weight of one ounce equivalent as listed in SP 30-2012 | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Ready to Eat Cereal | 28 g | 28 g | $28 \mathrm{~g} \div 28 \mathrm{~g}=1.0$ |
| Total Creditable Amount ${ }^{1}$ |  |  | 1.00 |

${ }^{1}$ 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 $1.0 \mathrm{OZ}(28 \mathrm{~g})$
Total contribution of product (per portion) 1.00 oz equivalent
I Further certify that the above information is true and correct and that a $\quad 28 \mathrm{~g} / 1.0$ ounce portion of this product (ready for serving) provides 1.00 oz 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 credit towards the grain requirements for school meals.

```
smCoult
Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K - }1
August 26, }201
Phone Number : 1-800-767-5404
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# Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Revised Exhibit A weights per oz equivalent) 

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: $\quad$ 25\% Less Sugar Cinnamon Toast Crunch ${ }^{\circledR}$ Bowlpak Code No.: $\quad 16000-29444$
Manufacturer: General Mills, Inc. Serving Size_1.0 OZ (28g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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_ No__ How many grams:
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 Indicate to which Exhibit A Group (A-I) the Product Belongs: I

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Ready to Eat Cereal | 28 g | 28 g | $28 \mathrm{~g} \div 28 \mathrm{~g}=1.0$ |
| Total Creditable Amount ${ }^{1}$ |  |  | 1.00 |

${ }^{1}$ 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 $1.0 \mathrm{OZ}(28 \mathrm{~g})$
Total contribution of product (per portion) 1.00 oz equivalent
I further certify that the above information is true and correct and that a $\quad 28 \mathrm{~g} / 1.0$ ounce portion of this product (ready for serving) provides 1.00 oz 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 credit towards the grain requirements for school meals.

## smecoult

Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K-12
August 26, 2016
Phone Number: 1-800-767-5404

GENERAL MILLS

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Revised Exhibit A weights per oz equivalent)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: Honey Nut Cheerios® Bowlpak Code No.:_16000-11918

Manufacturer: General Mills, Inc.
Serving Size_1.0 OZ (28g) (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No $\qquad$
(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 $\qquad$ No How many grams:
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the Product Belongs: I

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 <br> B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Ready to Eat Cereal | 28 g | 28g | $28 \mathrm{~g} \div 28 \mathrm{~g}=1.0$ |
| Total Creditable Amount ${ }^{1}$ |  |  | 1.00 |

${ }^{1}$ 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 $1.0 \mathrm{OZ}(28 \mathrm{~g})$
Total contribution of product (per portion) 1.00 oz equivalent
I further certify that the above information is true and correct and that a $\quad 28 \mathrm{~g} / 1.0$ ounce portion of this product (ready for serving) provides 1.00 oz 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 credit towards the grain requirements for school meals.

Anh-tam Pham
Anh-Tram Pham, MPH, RD
March 08, 2017

# Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Revised Exhibit A weights per oz equivalent) 

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _Lucky Charms® Bowlpak Code No.:__16000-31917
Manufacturer: _General Mills, Inc._ Serving Size__ 1.0 OZ (28g) (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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__ No__ How many grams:
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the Product Belongs: I

| Description of Product per Food Buying Guide | Portion Size of <br> Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Ready to Eat Cereal | 28 g | 28 g | $28 \mathrm{~g} \div 28 \mathrm{~g}=1.0$ |
| Total Creditable Amount ${ }^{1}$ |  |  | 1.00 |

${ }^{\mathrm{I}}$ 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 $\underline{1.0 \mathrm{OZ}(28 \mathrm{~g})}$
Total contribution of product (per portion) 1.00 oz equivalent
I further certify that the above information is true and correct and that a $\quad 28 \mathrm{~g} / 1.0$ ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz 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 credit towards the grain requirements for school meals.

```
smCoult
Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K - }1
August 18, }201
Phone Number : 1-800-767-5404
```


# Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Revised Exhibit A weights per oz equivalent) 

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: $\qquad$ Code No.:_16000-31919

Manufacturer: General Mills, Inc.
Serving Size_ 1.0 OZ (28g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X_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__ No__ How many grams:
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the Product Belongs: I

| Description of Product per Food Buying Guide | Portion Size of <br> Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Ready to Eat Cereal | 28 g | 28 g | $28 \mathrm{~g} \div 28 \mathrm{~g}=1.0$ |
| Total Creditable Amount ${ }^{1}$ |  |  | 1.00 |

${ }^{\mathrm{I}}$ 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 $\underline{1.0 \mathrm{OZ}(28 \mathrm{~g})}$
Total contribution of product (per portion) 1.00 oz equivalent
I further certify that the above information is true and correct and that a $\quad 28 \mathrm{~g} / 1.0$ ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz 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 credit towards the grain requirements for school meals.

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smCoult
Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K - }1
August 18, }201
Phone Number : 1-800-767-5404
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## Tyson Product Formulation Statement

Product Name: FC Whole Grain Portioned Homestyle Breaded Chicken Breast Filet w/RM-CN Code No: 070303-0928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 226 / 1 (2.12 oz.) Piece

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable <br> Ingredient | Multiply | FBG <br> Yield | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Chicken | BONELESS CHICKEN W/SKIN IN NATURAL <br> PROPORTION | 1.3147404 | $X$ | 0.70 | 0.92031828 |
| Total |  |  |  |  |  |

* 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, Manufacture 's name, <br> and Code Number | Soy <br> Type | Ounces Dry APP Per <br> Portion | Multiply | \% of Protein <br> As-Is * | Divide by <br> $\mathbf{1 8} \boldsymbol{*} *$ | Creditable Amount <br> APP * * * |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| APP | PROFAM 955, ADM | Isolate | 0.0216908 | X | 86 | $\div$ by 18 | 0.1036338 |
| Total Creditable APP Amount |  |  |  |  |  |  |  |

* 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.
${ }^{1}$ Total Creditable Amount mus be rounded down to the nearest 0.25 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 | 2.12 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |
|  |  |

(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 $\quad \underline{2.12}$ ounce serving of the above product (ready for serving) contains $\quad \underline{1.00}$ 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.


# Soy Company PROFAM 955 

## Soy Protein Isolate <br> ADM

Documentation for PROFAM 955 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs
a. PROFAM 955 certifies that ADM 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. PROFAM 955 certifies that ADM 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 ADM is . 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 ADM is at least $18 \%$ by weight when fully hydrated at a ratio of 4.77777777777778 parts water to one part product.
e. The protein level of ADM is certified to be at least $86 \%$ 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.

## Formulation Statement for

 Documenting Grains in SchoolProduct Name: FC Whole Grain Portioned Homestyle Breaded Chicken Breast Filet w/RM-CN Code No: 070303-0928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 226 / 1 (2.12 oz.) Piece
I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No $\qquad$
(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: $\underline{0.29 \mathrm{~g}}$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | BATTER TYPE COATING | 0.5538 | 1.00 | 0.50 |
| Total Creditable Amount | 0.5000000 |  |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 2.12 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 0.50 oz. |

I further certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides $\underline{0.50}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | 7/28/2016 | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

## Nutrition Facts

| Amount Per Serving |  |
| :---: | :---: |
| Calories 140 | Calories from Fat 60 |
|  | \% Daily Value * |
| Total Fat 7g | 11\% |
| Saturated Fat 1g | 5\% |
| Trans Fat 0g |  |
| Polyunsaturated Fat 3g |  |
| Monounsaturated Fat 2g |  |
| Cholesterol 25mg | 8\% |
| Sodium 250 mg | 10\% |
| Total Carbohydrate 9g | 3\% |
| Dietary Fiber 1g | 4\% |
| Sugars 0g |  |
| Protein 12g | 24\% |
| Vitamin A | 0\% |
| Vitamin C | 0\% |
| Calcium | 2\% |
| Iron | 6\% |

## Whole Grain Breaded Made with Whole Muscle Filet, 2.12 oz.

Product Code: 70303-928
UPC Code: 00023700039200

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes to meet CN portioning with an authentic made- from- scratch appearance

- Same filet used in the Tyson ${ }^{\circledR}$ Power Upz ${ }^{\text {TM }}$ Chicken Biscuit Sandwich 25839-928
- Great breaded flavor with a hint of dill that kids will love!


## PREPARATION

Appliances vary, adjust accordingly. Convection Oven 10-12 minutes at $350^{\circ} \mathrm{F}$ from frozen.

## PIECE COUNT

226 PIECE(s) per Case
Average

## MASTER CASE

| Gross <br> Weight | 32.5695 LB | Width: | 15.625 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 30 LB | Length: | 23.5 IN |
| Cube: | 1.78 FT | Height: | 8.375 IN |

## PALLET CONFIGURATION



## STORAGE

| Shelf Life: | 365 days |
| :--- | :--- |
| Storage Temp: | 0 F |
| Storage Method: | Frozen |


| (10) 0.0 |  |
| :---: | :---: |
| Nutrition Facts |  |
| Serving Size: 1 PIECE (59g) <br> Servings Per Container: About 226 |  |
|  |  |
| Amount Per Serving |  |
| Calories 140 Cal | Calories from Fat 60 |
|  | \% Daily Value* |
| Total Fat 7g | 11\% |
| Saturated Fat 1g | 5\% |
| Trans Fat 0g |  |
| Polyunsaturated Fat 3g |  |
| Monounsaturated Fat 2 g |  |
| Cholesterol 25 mg | 8\% |
| Sodium 250 mg | 10\% |
| Total Carbohydrate 9g | 3\% |
| Dietary Fiber 1g | 4\% |
| Sugars 0g |  |
| Protein 12g | 24 |
| Vitamin A 0\% | Vitamin C 0\% |
| Calcium 2\% | Iron 6\% |
| * Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |
| CN Label: Yes |  |
| CN Label Numbers: 092196 |  |
| CN Statement: One 2.12 oz. fully cooked, whole grain, homestyle, breaded, portioned chicken breast filets with rib meat provide 1.00 oz . equivalent meat/meat alternate and 0.50 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. |  |
| 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. |  |

## INGREDIENTS

Boneless, skinless, portioned chicken breast filets with rib meat, water, isolated soy protein, seasoning [brown sugar, chicken broth, garlic powder, salt, onion powder, yeast extract, natural flavors, carrot powder, maltodextrin, spices (including celery seed), corn starch], sodium phosphates, seasoning (potassium chloride, rice flour). BREADED WITH: Whole wheat flour, water, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, wheat gluten, modified corn starch, leavening (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate, sodium acid pyrophosphate), spices, garlic powder, dextrose, yellow corn flour, onion powder, extractives of

## tysonfoodservice.com

1-800-24-TYSON

## Product Information

paprika and turmeric, spice extractive. Breading set in vegtable oil.

CONTAINS soy, wheat

Distortion: 96.88\% horizontal 100 tooth - 2 across \& 1 around $4 \times 12.375$ - Die Cut

Colors: Black, Power Red, 136 yellow



Tyson Product Formulation Statement

Product Name: Fully Cooked, Portioned, Hot \& Spicy, Breaded CKN BST Filets-CN w/RM
Code No: 070312-0928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 132 / 1 (3.75 oz.) Fillet

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable <br> Ingredient | Multiply | FBG <br> Yield | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Chicken | BONELESS CHICKEN W/SKIN IN NATURAL <br> PROPORTION | 2.5683638 | X | 0.70 | 1.79785466 |
| Total |  |  |  |  |  |

* 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, Manufacture ' s name, <br> and Code Number | Soy <br> Type | Ounces Dry APP Per <br> Portion | Multiply | \% of Protein <br> As-Is * | Divide by <br> $\mathbf{1 8}$ * * | Creditable Amount <br> APP * * * |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| APP | PROFAM 955, ADM | Isolate | 0.0423779 | X | 86 | $\div$ by 18 | 0.2024721 |
| Total Creditable APP Amount |  |  |  |  |  |  |  |

* 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.
${ }^{1}$ Total Creditable Amount mus be rounded down to the nearest 0.25 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 | 3.75 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 2.00 oz. |

(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 $\underline{\underline{3.75}}$ ounce serving of the above product (ready for serving) contains $\underline{2.00}$ 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.


# Soy Company PROFAM 955 

## Soy Protein Isolate <br> ADM

Documentation for PROFAM 955 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs
a. PROFAM 955 certifies that ADM 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. PROFAM 955 certifies that ADM 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 ADM is . 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 ADM is at least $18 \%$ by weight when fully hydrated at a ratio of 4.77777777777778 parts water to one part product.
e. The protein level of ADM is certified to be at least $86 \%$ 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.

# Formulation Statement for Documenting Grains in School 

Product Name: Fully Cooked, Portioned, Hot \& Spicy, Breaded CKN BST Filets-CN w/RM Code No: 070312-0928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 132 / 1 (3.75 oz.) Fillet
I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No $\qquad$
(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: $\underline{0.396 \mathrm{~g}}$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | BATTER TYPE COATING | 3.75 | 1.00 | 1.00 |
| Total Creditable Amount | 1.0000000 |  |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 3.75 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

I further certify that the above information is true and correct and that a 3.75 ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | $7 / 21 / 2016$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

## Whole Grain Breaded Hot 'N Spicy Made with Whole Muscle Filet, 3.75 oz.

## Product Code: 70312-928 UPC Code: 00023700035448

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes to meet CN portioning with an authentic made- from- scratch appearance

- Great Hot ' $N$ ' Spicy breading profile that is Kid Tested, Kid Approved ${ }^{\top M}$


## PREPARATION

PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to $350^{\circ} \mathrm{F}$. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes. Conventional Oven Preheat oven to $400^{\circ} \mathrm{F}$. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes.

## PIECE COUNT

132 PIECE(s) per Case
Average

## MASTER CASE

| Gross <br> Weight | 33.5095 LB | Width: | 15.625 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 30.94 LB | Length: | 23.5 IN |
| Cube: | 1.78 FT | Height: | 8.375 IN |

## PALLET CONFIGURATION



## STORAGE

| Shelf Life: | 365 days |
| :--- | :--- |
| Storage Temp: | 0 F |
| Storage Method: | Frozen |


| (10) $\mathrm{O}_{3}{ }^{\circ}$ |  |
| :---: | :---: |
| Nutrition Facts |  |
| Serving Size: 1 PIECE (105g) <br> Servings Per Container: About 132 |  |
|  |  |
| Amount Per Serving |  |
| Calories 200 Calor | Calories from Fat 90 |
|  | \% Daily Value* |
| Total Fat 10 g | 15\% |
| Saturated Fat 2g | 10\% |
| Trans Fat 0 g |  |
| Polyunsaturated Fat 5g |  |
| Monounsaturated Fat 2.5 g | 2.5 g |
| Cholesterol 45 mg | 15\% |
| Sodium 330 mg | 14\% |
| Total Carbohydrate 9g | 3\% |
| Dietary Fiber 1g | 4\% |
| Sugars 19 |  |
| Protein 19g | 38\% |
| Vitamin A 0\% | Vitamin C 0\% |
| Calcium 0\% | Iron 8\% |
| * Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |
| CN Label: Yes |  |
| CN Label Numbers: 094012 |  |
| CN Statement: One 3.75 oz. fully cooked portioned hot \& spicy breaded chicken breast filet with rib meat provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz . equivalent grains for Child Nutrition Meal Pattern Requirements. |  |
| 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. |  |

## INGREDIENTS

Portioned chicken breasts with rib meat, water, isolated soy protein, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], sodium phosphates, seasoning (potassium chloride, rice flour). BREADED WITH: Whole wheat flour, water, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), contains $2 \%$ or less of the following: salt, onion powder, spices, modified corn starch, sugar, garlic powder, modified wheat starch, extractives of paprika, yeast extract, maltodextrin, lactic acid, leavening (sodium acid pyrophosphate, sodium bicarbonate), natural flavors, dextrose. Breading set in vegetable oil.

## tysonfoodservice.com

1-800-24-TYSON

## Product Information

Distortion: 96.88\% horizontal 100 tooth - 2 across \& 1 around $4 \times 12.375$ - Die Cut

Colors: Black, Power Red, 136 yellow

00023700035448



## FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label.

PROCESSOR NAME: Pilgrim's Pride Corp. - Gold Kist Farms Brand
PRODUCT NAME: FC CN Whole Grain Breaded Chicken Ring Things
CODE NUMBER: 499180 Case Wt: 30\# Donated Food/Case: 29.46\# Standard Yield:102\%
SERVING SIZE: 3.475 oz Servings/Case_ 136 Contribution: 2 M/MA Serving_1 Grain Serving*
*Calculation for grains based on 16 grams creditable per ounce
UPC \#: 10075632991801 Gross Cs_Wt: 31.87 Case Dim: $17.1 \mathrm{~L} \times 13.1 \mathrm{~W} \times 11.4 \mathrm{H}$ Cube: 1.48 Pallet: Ti 8 Hi_ 7 Cs/Pallet: 56 Shelf Life 365 days


## BID DESCRIPTIONS

Whole Grain Breaded fully cooked CN labeled chicken "Rings" produced from USDA A522 natural proportion white and dark meat commodity chicken. Unique "Ring Shaped" nugget to be batter breaded with Whole Grain enriched wheat flour and breaded with whole grain crumb style breader for optimum oven performance and extended holding times. 5 "Rings" @ 0.695 oz . each guaranteed by CN label to provide 2 ounces meat/meat alternative and 1 Grain serving. Product to provide zero grams trans fats.

NUTRIENT INFORMATION -

## Basic Components

Calories (kcal) 214
Fat (g) 10
Saturated Fat (g) 2
Trans Fatty Acid (g)
Cholesterol (mg)
0
55

| Carbohydrates (g) | 14 |
| :--- | :--- |
| Dietary Fiber $(\mathrm{g})$ | 2 |
| Total Sugars $(\mathrm{g})$ | 0 |
| Protein $(\mathrm{g})$ | 17 |
| Whole Grain $(\mathrm{g})$ | 8 |

## Vitamins

| Vitamin A-IU (IU) | 51 |
| :--- | :--- |
| Vitamin C $(\mathrm{mg})$ | 0 |
| Minerals |  |
| Sodium $(\mathrm{mg})$ | 375 |
| Calcium $(\mathrm{mg})$ | 25 |
| Iron $(\mathrm{mg})$ | 2 |

9/28/15
9/28/15

Primary Production Plant MT. Pleasant, TX CN \#092999


Fully Cooked CONTAINS: MILK, SOY, WHEAT

# Whole Grain Preacede Ring Thing Chicten Nuggels <br> Nugget Shaped Chicken Patties 

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder, Breaded and Predusted With: Whole Wheat Flour Salt, Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whey, Dextrose, Spice, Soybean Oil (As A Processing Aid), Extractives of Turmeric and Paprika. Battered With: Water, Whole Wheat Flour, Riboflavin, Folic Acid), Whey, Dextrose, Spice, Soybean Oil (As A Processing Aid), Extractivere,
Spices, Leavening (Sodium Bicarbonate, Calcium Acid Pyrophosphate, Monocalcium Spices, Leavening (Sodium Bicarbonate, Calcium Acid Pyrophosphate, Monocalcium
"Copy not for documenting

NET WT. 30 LB.
KEEP FROZEN 680 PCS.

[^9]
## 499180

# Chicken, FC CN Country Whole Goodness® Brd Brst 

 Strips; avg 145/1.1 ozChicken, FC CN Country Whole Goodness® Brd Brst Strips; avg 145/1.1 oz


*Percent Daily Values are based on a 2,000 calorie diet.Your daily values may be higher or lower depending on your calorie needs.

|  | Calories | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Total Fat | Less than | 65 g | 80 g |
| Sat. Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |
| Calories per gram |  |  |  |
| Fat 9 | Carbohydrate | 4 | Protein |

## Product Specifications:

| Code | GTIN | Pack | Pack Description |
| :---: | :---: | :---: | :---: |
| 5843 | 10038034584309 | $2 \times 5$ LBR | $2 / 5 \#$ BAGS |


| Brand | Brand Owner | GPC Description |
| :---: | :---: | :---: |
| Brakebush® | BRAKEBUSH BROTHERS INC. | Chicken - Prepared/Processed |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 10.68 LBR | 10 LBR | USA |  | Yes |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 13.5 INH | 8.63 INH | 9.25 INH | 0.62365 FTQ | $16 \times 8$ | 545 Days | -10 FAH/0 FAH |  |

## Ingredients :

INGREDIENTS: BONELESS CHICKEN BREAST WITH RIB MEAT, WATER, VEGETABLE PROTEIN PRODUCT (ISOLATED SOY PROTEIN, INGREDIENTS: BONELESS CHICKEN BREAST WITH RIB MEAT, WATER, VEGETABLE PROTEIN PRODUCT (ISOLATED SOY PROTEIN,
MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITALE, CALCIUM
PANOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), SALT, SODIUM PHOSPHATES, GARLIC POWDER, SPICE, SOYBEAN OIL. BREADED WITH WHOLE WHEAT FLOUR, WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR, FOOD STARCH-MODIFIED, IODIZED SALT, SUGAR, WHEY, DRIED YEAST, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOY FLOUR, SODIUM ALGINATE, NONFAT MILK, COLORED WITH OLEORESIN PAPRIKA, NATURAL FLAVOR, EGG.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' $50=$ 'Derived From Ingredients' 60='Not Derived From Ingredients' $\mathrm{Nl}=$ ='No Info Provided'):

| Eggs - C | Milk - C | Peanuts $-N$ |
| :---: | :---: | :---: |
| Soy - C | Wheat - C | TreeNuts $-N$ |
| Fish -N | Crustacean - N |  |

## Handling Suggestions :

Keep frozen

## Serving Suggestions :

For recipe ideas contact your Brakebush Sales Representative or call 800-933-2121.

## Benefits :

5843-Country Whole Goodness fully cooked CN breaded chicken breast strips with rib meat.

## Prep \& Cooking Suggestions :

PREPARATION: COOK TO A MINIMUM OF $165^{\circ}$ F. BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT $350^{\circ} \mathrm{F}$ FOR 6-10 MIN. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT $400^{\circ}$ F FOR 10-15 MIN. MICROWAVE ON HIGH ABOUT 1-2 MIN. PER SERVING, TURNING ONCE. DEEP FRY FROZEN STRIPS AT $350^{\circ} \mathrm{F}$ FOR 2-4 MIN. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

[^10]Product Formulation Statement (Product Analysis) for Documenting Grains in School Meals
Analysis Expires Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

I. Does the product meet the Whole Grain-Rich Criteria: $\qquad$ 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: $\quad x \quad$ Yes No $\quad 1.349$ grams
(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 credit towards the grain requirements for school meals.)
III. According to Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A, the above-listed product belongs to Group A

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware that 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
Total contribution of product (per portion)

| 3.300 | oz <-------- | Serving |
| ---: | :--- | :--- |
| 0.75 | oz <-------- | oz eq |

I certify that the above information is true and correct and that a serving of the above product (ready for serving) contains the above-listed 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 credit towards the grain requirements for school meals.


Signature

Jon Brakebush, Vice President - Research \& Development 800-296-2121
Printed Name, Title, and Phone Number

8/7/2013
Date

## 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 Code
Product Name
Portion Size
Portion Weight

## 5843

Smart Shapes ${ }^{\circledR}$ Country Whole Goodness ${ }^{\top M}$ CN Fully Cooked Breaded Chicken Breast Patty Strips - 087139
3 pieces
3.300 oz

## 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 Food Buying | Ounces per Raw Portion of <br> Creditable Ingredient | Multiply | FBG Yield/ Servings Per <br> Unit | Creditable <br> Amount $*$ |
| :---: | :---: | :---: | :---: | :---: |
| Chicken, Boneless, fresh or frozen | 1.9261 | X | 0.70 | 1.348 |
| $\operatorname{A.~Total~Creditable~M/MA~Amount~}{ }^{\mathbf{1}}$ |  |  |  |  |

*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, manufacture's name, and code number | Ounces Dry APP Per Portion | Multiply | \% of Protein As-Is* | Divide by 18** | Creditable <br> Amount <br> APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Isolated Soy Protein Solae Suprowm ${ }^{\text {TM }}$ | 0.1383 | X | 86.00\% | $\div$ by 18 | 0.661 |
|  |  | X |  | $\div$ by 18 | 0.000 |
| B. Total Creditable APP Amount ${ }^{1}$ |  |  |  |  | 0.661 |
| C. TOTAL CREDITABLE AMOUNT ( $\mathrm{A}+\mathrm{B}$ rounded down to nearest $1 / 4 \mathrm{oz}$ ) |  |  |  |  | 2.000 |

*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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 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)

| 3.300 | oz <--------------------- | Serving |
| :---: | :---: | :---: |
| 2.000 | M $/ \mathrm{MA}$ |  |

(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 serving of the above product (ready for serving) contains the above-listed 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.


Signature

Jon Brakebush, Vice President - Research \& Development 800-296-2121
Printed Name, Title, and Phone Number

3/9/2016
Date

## 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 Code | 5814 |
| :---: | :---: |
| Product Name | Fiery Fingers ${ }^{\circledR}$ |
| Portion Size | 4 pieces |
| Portion Weight | 3.400 oz |

## 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 Food Buying | Ounces per Raw Portion of <br> Creditable Ingredient | Multiply | FBG Yield/ Servings Per <br> Unit | Creditable <br> Amount $*$ |
| :---: | :---: | :---: | :---: | :---: |
| Chicken, Boneless, fresh or frozen | 3.0420 | X | 0.70 | 2.129 |
| A. Total Creditable M/MA Amount ${ }^{1}$ |  |  |  |  |

*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, manufacture's name, and code number | Ounces Dry APP Per Portion | Multiply | \% of Protein As-Is* | Divide by 18** | Creditable <br> Amount <br> APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 | 0.000 |
|  |  | X |  | $\div$ by 18 | 0.000 |
| B. Total Creditable APP Amount ${ }^{1}$ |  |  |  |  | 0.000 |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest $1 ⁄ 4 \mathrm{oz}$ ) |  |  |  |  | 2.000 |

*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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 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

| 3.400 | oz <--------------------- | Serving |
| :--- | :--- | :--- |
| 2.000 | M/ MA |  |

Total creditable amount of product (per portion)
2.000 oz <---------- M/MA
(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 serving of the above product (ready for serving) contains the above-listed 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.


Signature

Jon Brakebush, Vice President - Research \& Development 800-296-2121
Printed Name, Title, and Phone Number

12/19/2013
Date

Chicken, FC Fiery Fingers ${ }^{\circledR}$, Breast Tenders avg. 188/.850z


## Nutrition Facts

Serving Size: 96 GR
Number of Servings per Package: 47
Amount Per Serving

| Calories: $210 \quad$ Calories from Fat: 130 |
| ---: |
| \% Daily Value* |


| Total Fat 14 g | $22 \%$ |
| :--- | :--- |
| Saturated Fat 3.5 g | $17 \%$ |
| Trans Fat 0 g |  |
| Cholesterol 60 mg | $20 \%$ |
| Sodium 810 mg | $34 \%$ |


| Total Carbohydrate 3 g | $1 \%$ |
| :---: | :---: |
| Dietary Fiber 0 g | $0 \%$ |

Sugars 0 g
Protein 18 g

|  | Per Srv |
| :--- | :--- | :--- | :--- |
| Vitamin A |  |$\quad$ Vitamin C | Per Srv |
| :--- |
| $0 \%$ |$|$| Calcium | $2 \%$ | Iron | $4 \%$ |
| :--- | :--- | :--- | :--- |

*Percent Daily Values are based on a 2,000 calorie diet.Your daily values may be higher or lower depending on your calorie needs.

|  | Calories | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Total Fat | Less than | 65 g | 80 g |
| Sat. Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |
| Calories per gram |  |  |  |
| Fat 9 | Carbohydrate | 4 | Protein |

## Product Specifications:

| Code | GTIN | Pack | Pack Description |
| :---: | :---: | :---: | :---: |
| 5814 | 10038034581407 | $1 \times 1 \times 10 \mathrm{LB}$ | case |


| Brand | Brand Owner | GPC Description |
| :---: | :---: | :---: |
| Brakebush® | BRAKEBUSH BROTHERS INC. | Chicken - Prepared/Processed |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 10.68 LBR | 10 LBR | USA |  | No |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 13.5 INH | 8.63 INH | 8.75 INH | 0.58994 FTQ | $16 \times 8$ | 545 None | 0 FAH / 0 FAH |  |

## Ingredients :

INGREDIENTS: CHICKEN BREAST WITH RIB MEAT, WATER, SEASONING (MALTODEXTRIN, SALT, GARLIC POWDER, SODIUM
TRIPOLYPHOSPHATE, SPICES, SOYBEAN OIL, SPICE EXTRACTIVE, EXTRACTIVES OF PAPRIKA). COATED WITH WHEAT FLOUR, VINEGAR TRIPOLYPHOSPHATE, SPICES, SOYBEAN OIL, SPICE EXTRACTIVE, EXTRACTIVES OF PAPRIKA). COATED WITH WHEAT FLOUR, VINE
POWDER (MALTODEXTRIN, FOOD STARCH-MODIFIED, VINEGAR), SALT, MALTODEXTRIN, EGG WHITE POWDER, PAPRIKA, SPICES, COLORED WITH OLEORESIN PAPRIKA, CARAMEL COLOR, DEXTROSE, MALIC ACID, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE).

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' $\mathrm{N}=$ ='No Info Provided'):

| Eggs - C | Milk -N | Peanuts -N |  |
| :---: | :---: | :---: | :---: |
| Soy -N | Wheat - C | TreeNuts -N |  |
| Fish -N | Crustacean -N |  |  |

## Handling Suggestions :

Keep frozen

## Benefits :

5814-Fully cooked spicy chicken breast tenders with rib meat, Chopped and formed, Coated with seasoning, Caramel color added

## Serving Suggestions :

For recipe ideas contact your Brakebush Sales Representative or call 800-933-2121.

## Prep \& Cooking Suggestions

PREPARATION: COOK TO A MINIMUM OF $165^{\circ}$ F. BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT $350^{\circ} \mathrm{F}$. FOR 8-1O MIN. COOK ON PREHEATED GRILL AT $400^{\circ} \mathrm{F}$ AND GRILL 4-7 MIN., TURNING ONCE. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 4OO F FOR 10-15 MIN. BROIL IN PREHEATED BROILER FOR 5-10 MIN. DEEP FRY AT $350^{\circ}$ F FOR 2-3 MIN. MICROWAVE ON HIGH ABOUT 1 MIN. PER SERVING, ROTATE ONCE. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

[^11]
## Homestyle Whole Grain Breaded Nuggets, 0.67 oz.

Product Code: 5810-928
UPC Code: 00023700621528

- Made with all white meat chicken breast
- Consistent piece sizes for easy CN portioning and cost control
- Fully cooked for quick and easy preparation with minimal equipment and labor
- Great Homestyle breaded flavor that customers love
- CN Labeled


## PREPARATION

Appliances vary, adjust accordingly. Convection Oven 7-8 minutes at $350^{\circ} \mathrm{F}$ from frozen.

## CASE PACK

250 NUGGET(s) per Case
Average

## MASTER CASE

| Gross <br> Weight | 11.1039 LB | Width: | 9.4375 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 10.46 LB | Length: | 14.9375 IN |
| Cube: | 0.612 FT | Height: | 7.5 IN |

## PALLET CONFIGURATION



## StORAGE

| Shelf Life: | 365 days |
| :--- | :--- |
| Storage Temp: | OF |
| Storage Method: | Frozen |


| (20) $\mathbf{0}$ |  |
| :---: | :---: |
| Nutrition Facts |  |
| Serving Size: 5 Pieces ( 94 g ) <br> Servings Per Container: About 50 |  |
| Amount Per Serving <br> Calories 280 | Calories from Fat 130 |
|  | \% Dally Value* |
| Total Fat 14 g | 22\% |
| Saturated Fat 2.5 g | 13\% |
| Trans Fat 0g |  |
| Polyunsaturated Fat 7g |  |
| Monounsaturated Fat 4g | 4g |
| Cholesterol 30 mg | 10\% |
| Sodium 540 mg | 23\% |
| Total Carbohydrate 15 g | 5\% |
| Dietary Fiber 2 g | 8\% |
| Sugars 0g |  |
| Protein 17g | 34\% |
| Vitamin A 0\% Calcium 0\% | Vitamin C $0 \%$ Iron $15 \%$ |
| - Percent dally values are based on diet. Your dally values may de nigner depending on your calorie needs. | sed on a 2,000 calorle higher or lower eds. |
| CN Label: Yes |  |
| CN Label Numbers: 092499 |  |
| CN Statement: Five 0.67 oz . fully cooked whole grain chicken breast chunk fritters with rib meat, chunkshaped patties provide 2.00 oz . equivalent meat/meat alternate and 1.00 oz . equivalent grains for the Child Nutrition Meal Pattern Requirements. |  |
| 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. |  |



## Product Information

Product Name: FC Whole Grain CKN Breast Chunk Fritters-w/RM, Chunk-Shaped Patties
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 250 / 5 ( 0.67 oz .) Nugget

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable <br> Ingredient | Multiply | FBG <br> Yield | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Chicken | BONELESS CHICKEN W/SKIN IN NATURAL <br> PROPORTION | 0.2876503 | $X$ | 0.70 | 0.20135521 |
| Total |  |  |  |  |  |

* 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, Manufacture 's name, <br> and Code Number | Soy Type | Ounces Dry APP <br> Per Portion | Multiply | \% of Protein <br> As-Is * | Divide by <br> $\mathbf{1 8}$ * * | Creditable Amount <br> APP * * * |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| APP | ARCON T158-171, ADM | Concentrate | 0.03995 | X | 64.8 | $\div$ by 18 | 0.1438199 |
| APP | ALPHA ASP, SOLA | Concentrate | 0.02476 | X | 65 | $\div$ by 18 | 0.0894111 |
| Total Creditable APP Amount |  |  |  |  |  |  |  |

* 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.
${ }^{1}$ Total Creditable Amount mus be rounded down to the nearest 0.25 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 | 3.35 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 2.00 oz. |

(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 $\quad \underline{3.35}$ ounce serving of the above product (ready for serving) contains $\quad \underline{2.00}$ 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.


| Signature | Title |  |
| :--- | :--- | :--- |
|  |  |  |
| Karen Shank, MS, RDN | $4 / 5 / 2017$ | (479) 290-3659 |
| Printed Name | Date | Phone Number |

# Soy Company ARCON T158-171 

Soy Protein Concentrate ADM

Documentation for ARCON T158-171 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs
a. ARCON T158-171 certifies that ADM 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 T158-171 certifies that ADM has been processed so that some portion of the nonprotein 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 ADM is . 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 ADM is at least $18 \%$ by weight when fully hydrated at a ratio of 3.6 parts water to one part product.
e. The protein level of ADM is certified to be at least $64.8 \%$ on an "as-is" basis for the aspurchased product.

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

# Soy Company ALPHA DSP 

## Soy Protein Concentrate SOLAE

Documentation for ALPHA DSP Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs
a. ALPHA DSP certifies that SOLAE 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. ALPHA DSP certifies that SOLAE 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 SOLAE is . 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 SOLAE is at least $18 \%$ by weight when fully hydrated at a ratio of 3.611111111111111 parts water to one part product.
e. The protein level of SOLAE is certified to be at least $65 \%$ on an "as-is" basis for the aspurchased product.

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

## Formulation Statement for

 Documenting Grains in SchoolProduct Name: FC Whole Grain CKN Breast Chunk Fritters-w/RM, Chunk-Shaped Patties Code No: 005810-0928
Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 250 / 5 ( 0.67 oz.) Nugget
I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No $\qquad$
(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: $\underline{0.24 \mathrm{~g}}$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | BATTER TYPE COATING | 3.35 | 1.061 | 1.00 |
| Total Creditable Amount | 1.0000000 |  |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 3.35 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

I further certify that the above information is true and correct and that a 3.35 ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | $4 / 5 / 2017$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

FC CN WG Chicken Breast chunk Fritters

## Nutrition Facts

| Nutrition Facts |
| :--- | ---: |
| Serving Size 5 Pieces (94g) Servings Per Container |
| About 50 |

# Chicken, CN, FC Country Good® Seasoned Breast Pattie; avg 61/2.62 oz 

Chicken, CN, FC Country Good® Seasoned Breast Pattie; avg 61/2.62 oz


## Nutrition Facts

Serving Size: 74 GRM
Number of Servings per Package: 61
Amount Per Serving

| Calories: $190 \quad$ Calories from Fat: 130 |
| ---: |
| \% Daily Value* |


| Total Fat 15 g |  | 23\% |
| :---: | :---: | :---: |
| Saturated Fat 4 g |  | 20\% |
| Trans Fat 0 g |  |  |
| Cholesterol 34 mg |  | 12\% |
| Sodium 340 mg |  | 14\% |
| Total Carbohydrate 2 g |  | 1\% |
| Dietary Fiber 1 g |  | 4\% |
| Sugars 0 g |  |  |
| Protein 12 g |  |  |
| $\begin{array}{ll}\text { Vitamin A } & \begin{array}{l}\text { Per Srv } \\ 0 \%\end{array}\end{array}$ | Vitamin C | $\begin{aligned} & \text { Per Srv } \\ & 0 \% \end{aligned}$ |
| Calcium 2\% | Iron | 6\% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

|  | Calories | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Total Fat | Less than | 65 g | 80 g |
| Sat. Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |
| Calories per gram |  |  |  |
| Fat 9 | Carbohydrate | 4 | Protein |

## Product Specifications:

| Code | GTIN | Pack | Pack Description |
| :---: | :---: | :---: | :---: |
| 5990 | 10038034599006 | $0 \times 1 \mathrm{EA}$ | packed in $2 / 5 \#$ bags |


| Brand | Brand Owner | GPC Description |
| :---: | :---: | :---: |
| Brakebush® | BRAKEBUSH BROTHERS INC. | Chicken - Prepared/Processed |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 10.68 LBR | 10 LBR | USA |  | Yes |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 13.5 INH | 8.63 INH | 8.75 INH | 0.58994 FTQ | $16 \times 8$ | 545 Days | -10 FAH/0 FAH |  |

## Ingredients :

INGREDIENTS: CHICKEN BREAST WITH RIB MEAT, WATER, ISOLATED SOY PROTEIN, SEASONING (MODIFIED CORN STARCH, DEHYDRATED INGREDIENTS: CHICKEN BREAST WITH RIB MEAT, WATER, ISOLATED SOY PROTEIN, SEASONING (MODIFIED CORN STARCH, DEHYDRATED GARLIC, DEHYDRATED ONION, MALTODEXTRIN, SALT, NATURAL FLAVOR, SPICE EXTRACTIVES), SALT, SODIUM PHOSPHATES. COATING
INGREDIENTS: RICE FLOUR, PREGELATINIZED RICE FLOUR, GARLIC POWDER, ONION POWDER, SALT, SPICE, CITRIC ACID, SOYBEAN OIL (PROCESSING AID), MALTODEXTRIN, PAPRIKA (WITH ETHOXYQUIN ADDED AS A PRESERVATIVE), LEMON OIL, LEMON JUICE, ASCORBIC ACID.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' $50=$ 'Derived From Ingredients' $\mathbf{6 0}=$ 'Not Derived From Ingredients' $\mathrm{N}=$ ='No Info Provided'):

| Eggs -N | Milk -N | Peanuts -N |  |
| :---: | :---: | :---: | :---: |
| Soy -C | Wheat -N | TreeNuts -N |  |
| Fish -N | Crustacean -N |  |  |

## Benefits :

## Prep \& Cooking Suggestions :

PREPARATION: COOK TO A MINIMUM OF $165^{\circ}$ F. BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT $350^{\circ}$ F FOR $8-10 \mathrm{MIN}$. BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 4OOF FOR 15-20 MIN. COOK ON PREHEATED GRILL FOR 8-10 MIN. BROIL IN PREHEATED BROILER FOR 7-12 MIN. MICROWAVE ON HIGH ABOUT 1 MIN PER SERVING, TURNING ONCE. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK

5990-CN Fully cooked grilled chicken breast patties with rib meat. Coated with seasoning

[^12]
## Serving Suggestions :

For recipe ideas contact your Brakebush Sales Representative or call 800-933-2121

## Handling Suggestions :

Keep frozen

## 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 Code | 5990 |
| :---: | :---: |
| Product Name | Country Good ${ }^{\text {TM }}$ CN Fully Cooked Grilled Chicken Breast Patties - 088124 |
| Portion Size | 1 pieces |
| Portion Weight | 2.620 oz |

## 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 Food Buying | Ounces per Raw Portion of <br> Creditable Ingredient | Multiply | FBG Yield/ Servings Per <br> Unit | Creditable <br> Amount $*$ |
| :---: | :---: | :---: | :---: | :---: |
| Chicken, Boneless, fresh or frozen | 1.9188 | X | 0.70 | 1.343 |
| A. Total Creditable M/MA Amount ${ }^{\mathbf{1}}$ |  |  |  |  |

*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, and code <br> number | Ounces Dry APP Per Portion |
| :---: | :---: | :---: | :---: | :---: | :---: | Multiply | \% of Protein |
| :---: |
| As-Is* | | Divide by |
| :---: |
| $\mathbf{1 8}^{* *}$ | | Creditable <br> Amount <br> APP*** |
| :---: |
| Isolated Soy Protein Solae Suprom516 |

*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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 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)
2.000 oz <---------- M/MA
(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 serving of the above product (ready for serving) contains the above-listed 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.


Signature

Jon Brakebush, Vice President - Research \& Development 800-296-2121
Printed Name, Title, and Phone Number

10/30/2013
Date


## Tyson Product Formulation Statement

Product Name: FC Whole Grain, Golden Crispy BRD Chicken Breast Chunks with Rib Meat-CN Code No: 070362-0928

Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 605 / 5 (0.79 oz.) Chunk

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable <br> Ingredient | Multiply | FBG <br> Yield | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Chicken | BONELESS CHICKEN W/SKIN IN NATURAL <br> PROPORTION | 0.5137273 | $X$ | 0.70 | 0.35960911 |
| Total |  | 0.35960911 |  |  |  |

* 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, Manufacture 's name, <br> and Code Number | Soy <br> Type | Ounces Dry APP Per <br> Portion | Multiply | \% of Protein <br> As-Is * | Divide by <br> $\mathbf{1 8} * *$ | Creditable Amount <br> APP * * * |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| APP | Profam 955, ADM | Isolate | 0.0084764 | X | 86 | $\div$ by 18 | 0.0404983 |
| Total Creditable APP Amount |  |  |  |  |  |  |  |

* 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.
${ }^{1}$ Total Creditable Amount mus be rounded down to the nearest 0.25 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 | 3.95 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 2.00 oz. |

(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 $\quad \underline{3.95}$ ounce serving of the above product (ready for serving) contains $\quad \underline{2.00}$ 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.


# Soy Company Profam 955 

## Soy Protein Isolate <br> ADM

Documentation for Profam 955 Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs
a. Profam 955 certifies that ADM 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. Profam 955 certifies that ADM 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 ADM is . 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 ADM is at least $18 \%$ by weight when fully hydrated at a ratio of 4.77777777777778 parts water to one part product.
e. The protein level of ADM is certified to be at least $86 \%$ 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.

## Formulation Statement for

 Documenting Grains in SchoolProduct Name:
Manufacturer: Whole Grain, Golden Crispy BRD Chicken Breast Chunks with Rib Meat-CN
Tyson Foods, INC
I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No $\qquad$
(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 $\qquad$ No X How many grams: $\qquad$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | Batter Type Coating | 1.00 | 1.00 | 1.00 |
| Total Creditable Amount | 1.0000000 |  |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 3.95 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

I further certify that the above information is true and correct and that a 3.95 ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | 7/28/2016 | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

## Whole Grain Breaded Golden Crispy Made with Whole Muscle Boneless Wing, 0.79 oz.

Product Code: 70362-928
UPC Code: 00023700035592

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes for easy CN portioning with an authentic made- from- scratch appearance
- Great Golden Crispy breading profile that is Kid Tested, Kid Approved ${ }^{\text {™ }}$


## PREPARATION

Appliances vary, adjust accordingly. Convection Oven Preheat oven to $375^{\circ} \mathrm{F}$, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes. Conventional Oven Preheat oven to $400^{\circ} \mathrm{F}$. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10-12 minutes.

## PIECE COUNT

605 PIECE(s) per Case
Average

## MASTER CASE

| Gross <br> Weight | 32.5695 LB | Width: | 15.625 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 30 LB | Length: | 23.5 IN |
| Cube: | 1.78 FT | Height: | 8.375 IN |

## PALLET CONFIGURATION



## STORAGE

| Shelf Life: | 365 days |
| :--- | :--- |
| Storage Temp: | 0 F |
| Storage Method: | Frozen |

## Nutrition Facts

Serving Size: CN SVG 5 PCE (111g)
Servings Per Container: About 122


CN Label: Yes
CN Label Numbers: 094015


CN Statement: Five 0.79 oz. fully cooked, breaded chicken breast chunks with rib meat provide 2.00 oz . equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements.

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.

## INGREDIENTS

Protioned chicken breast with rib meat, water, isolated soy protein, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], sodium phosphates, seasoning (potassium chloride, rice flour). BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, dried onion, dried garlic, sugar, wheat gluten, torula yeast, dextrose, spice, dried yeast, paprika extract (color), turmeric extract (color). Breading set in vegetable oil.

CONTAINS soy, wheat

## tysonfoodservice.com

1-800-24-TYSON

## Product Information

Distortion: 96.88\% horizontal 100 tooth - 2 across \& 1 around $4 \times 12.375$ - Die Cut

Colors: Black, Power Red, 136 yellow




Oven Baked Cheetos® Flamin' Hot - .875 oz. ( 24.8 g.)


I verify the above information is accurate as of 2/5/15.


Jan Ruegg
PepsiCo Foodservice/Vend Nutrition Science 972-334-2165

## Ingredients:

Enriched Corn Meal (Corn Meal, Ferrous Sulfate, Niacin, Thiamin Mononitrate, Riboflavin, and Folic Acid), Vegetable Oil (Corn, Canola, and/or Sunflower Oil), Salt, Sea Minerals (Calcium Carbonate and Magnesium Carbonate), Sugar, Monosodium Glutamate, Yeast Extract, Citric Acid, Artificial Color (Red 40 Lake, Yellow 6 Lake, Yellow 6, Yellow 5), Hydrolyzed Corn Protein, Onion Powder, Cheddar Cheese (Milk, Cheese Cultures, Salt, Enzymes), Whey, Maltodextrin (Made From Corn), Whey Protein Concentrate, Garlic Powder, Buttermilk, Natural Flavor, Sodium Diacetate, Lactic Acid, Disodium Inosinate, Disodium Guanylate, and Skim Milk.

CONTAINS MILK INGREDIENTS.

| Case UPC | $000-28400-30993-6$ |
| :--- | :--- |
| Bag UPC | $0-28400-0-3995-6$ |
| Case Pack | 104 / .875 oz. bags |
| Kosher Status | No |
| USDA Smart Snack Compliant | Yes - \% DV Calcium <br> (valid until July 1, 2016) |
| Document Updated | $2 / 15$ |



GLUTEN FREE

Frito-Lay Inc.
Plano, TX 75024-4099

## Smart Snacks Product Callculator Results

Brand:
Oven Baked Cheetos
Product Name:
Flamin' Hot flavored Cheese Snacks

Serving Size:
24.80 g

First Ingredient:
Enriched Corn Meal

- Your product contains $10 \%$ of the Daily Value (DV) of a nutrient of public health concern and meets all nutrient standards. PLEASE NOTE: Effective July 1, 2016 the \%DV criterion is obsolete and cannot be used to qualify as a competitive food.


## Nutrition Facts

Serving Size 24.80 g (i)

Amount Per Serving

| Calories 120 | Calories from Fat 40 |
| :--- | :--- |
| Total Fat (g) 4.5 |  |
| Saturated Fat (g) 0.5 |  |
| Trans Fat (g) 0 |  |
| Sodium (mg) 190 |  |
| Carbohydrates | Potassium (\%) NA |
| Sugars (g) 0 | Dietary Fiber (\%) NA |
| Vitamin D (\%) NA |  |
| Calcium (\%) 10 |  |



## Whole Grain Rich

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 package |  |  |  |
| Servings Per Container 1 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories |  |  |  |
|  |  |  | 130 |
| Calories fr | m Fat |  | 45 |
| \%Daily Value* |  |  |  |
| Total Fat 5 g ( 8\% |  |  |  |
| Saturated Fat 0.5 g |  |  |  |
| Trans Fat 0g |  |  |  |
| Cholesterol 0mg 0\% |  |  |  |
| Sodium 200 mg 8\% |  |  |  |
| Total Carbohydrate 20g 7\% |  |  |  |
| Dietary Fiber 2g 8\% |  |  |  |
| Sugars 0g |  |  |  |
| Protein 2g |  |  |  |
| Vitamin A 2\% |  |  |  |
| Vitamin C 0\% |  |  |  |
| Calcium 0\% |  |  |  |
| Iron $2 \%$ |  |  |  |
| Thiamin $2 \%$ |  |  |  |
| Magnesium 2\% |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
| Calories: 2,000 2,500 |  |  |  |
| Total Fat Less than 65 g 80 g <br> Sat Fat Less than 20 g 25 g <br> Cholesterol Less than 300 mg 300 mg <br> Sodium Less than $2,400 \mathrm{mg}$ $2,400 \mathrm{mg}$ <br> Total  300 g 375 g <br> Carbohydrate    <br> Dietary 25 g 30 g  <br> Fiber    |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Calories per gram: |  |  |  |
| Fat 9 | Carbohydra |  | Protein 4 |

I verify the information above is accurate as of $1 / 24 / 14$.


Frito-Lay Inc
Plano, TX 75024-4099

Ingredients: Whole Corn, Corn, Vegetable Oil (Corn, Canola, and/or Sunflower Oil), Corn Dextrin, Salt, Cheddar Cheese (Milk, Cheese Cultures, Salt, Enzymes), Whey, Monosodium Glutamate, Buttermilk, Romano Cheese (Part-Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Whey Protein Concentrate, Onion Powder, Corn Flour, Natural and Artificial Flavor, Dextrose, Tomato Powder, Lactose, Spices, Artificial Color (Including Yellow 6, Yellow 5, Red 40), Lactic Acid, Citric Acid, Sugar, Garlic Powder, Skim Milk, Red and Green Bell Pepper Powder, Disodium Inosinate, and Disodium Guanylate.

CONTAINS MILK INGREDIENTS.

| Case UPC | 000-28400-31748-1 |
| :---: | :---: |
| Bag UPC | 0-28400-04243-7 |
| Case Pack | 72/1 oz. bags |
| Kosher Status | No |
| AHG Compliant | Yes |
| USDA Competitive Foods Compliant | Yes - 50\% or more whole grains by weight |
| Meets USDA Whole Grain Rich Definition | Yes |
| Package carries FDA approved Whole grain health claim | Yes |
| Grain - oz. eq. | 1.5 oz . eq. |
| Weight of Grain | 25.7 g |
| Document Updated | 1/14 |

* Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease.


[^13]
## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFA's) 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. 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 302012) must be used beginning SY 2013-2014. SFA's have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: $\quad \underline{\text { RF Fritos }}{ }^{\circledR}$ Corn Chips Code No: $\underline{57766}$

Manufacturer: Frito-Lay Inc. Plano, TX 75024-4099
Serving Size: 1 oz.
I. Does the product meet the Whole Grain-Rich Criteria? Yes $\underline{X}$ 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 No $\underline{X}$ How many grams*
(Products with more than 0.24 oz. equivalent of 3.99 grams for Groups A-G or 6.99 grams for Group $H$ of noncreditable grains may not credit towards the grain requirements for school meals)
*Per USDA SP 02, 2013, corn products treated with lime may be used in meeting the WGR criteria provided that the manufacturer meets the requirements for inclusion of a FDA whole grain health claim and includes the claim on the product carton. This product contains a FDA approved whole grain health claim on the package.
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. (Different methodologies are applied to calculate serving so grain components based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz. eq; Group H use the standard of $28 g$ creditable grain per oz. eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: $\underline{B}$ (Per USDA 30-2012, the oz. eq. for grains may be determined by using either the weights or volumes listed in the attached Exhibit A, or the SFA may require documentation from a manufacturer certifying the grams of creditable grains per portion for determining the oz . eq. from a given product.)

| Description of Creditable Grain Ingredient ** | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz. equivalent ( 16 g or $\mathbf{2 8} \mathrm{g}$ ) ${ }^{2}$ B | Creditable Amount <br> A/B |
| :---: | :---: | :---: | :---: |
| Whole corn, corn (cooked in lime) | $23.1 \mathrm{~g}^{* * * *}$ | 16 | 1.44 |
|  |  |  |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  | $1.25 * * * *$ |
| **Creditable grains are whole-grain meal/flour and enriched meal /flour <br> ***Remaining corn is corn masa <br> ****Creditable Grain and Oz. Eq. Grain may change slightly prior to product launch under full scale production. <br> ${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware serving size other than grams must be converted to gram <br> ${ }^{2}$ Standard grams of creditable grains from the corresponding Group in Exhibit A. <br> ${ }^{3}$ 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 1.0 OZ . |  |  |  |

I certify that the above information is true and correct and that a 1.0 oz . portion of this product (ready for serving) provides 1.25 oz . eq. Grains. I further certify that non-creditable grains are not above .24 oz . eq. per portion. Products with more than .24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group $H$ of non-creditable grains my not credit towards the grain requirements for school meals.

[^14]| Nutrition ERCtS |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 oz (28g/About 34 chips) |  |  |  |
| Servings Per Container About 16 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories |  |  |  |
|  |  |  | 140 |
| Calories from | m Fat |  | 60 |
| \%Daily Value* |  |  |  |
| Total Fat 6 g 10\% |  |  |  |
| Saturated Fat 1g 5\% |  |  |  |
| Trans Fat 0g |  |  |  |
| Polyunsaturated Fat 3g |  |  |  |
| Monounsaturated Fat 2g |  |  |  |
| Cholestero | Omg |  | 0\% |
| Sodium 170mg 7\% |  |  |  |
| Total Carbohydrate 20g |  |  |  |
| Dietary Fiber 2g 9\% |  |  |  |
| Sugars 0g |  |  |  |
| Protein 2g |  |  |  |
| Vitamin A 0\% |  |  |  |
| Vitamin C 0\% |  |  |  |
| Calcium 2\% |  |  |  |
| Iron $2 \%$ |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
|  | Calories: | 2,000 | 2,500 |
|     <br> Total Fat Less than 65 g 80 g <br> Sat Fat Less than 20 g 25 g <br> Cholesterol Less than 300 mg 300 mg <br> Sodium Less than $2,400 \mathrm{mg}$ $2,400 \mathrm{mg}$ <br> Total  300 g 375 g <br> Carbohydrate    <br> Dietary  25 g 30 g <br> Fiber    lll    |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Calories per gram: |  |  |  |
| Fat 9 | Carbohydra |  | Protein 4 |

I verify the above information is accurate as of $3 / 11 / 15$ however the nutrition facts and oz. eq. Grain calculations are tentative and are subject to minor changes.

```
garyugg
Yan Ruegg
PepsiCo Foodservice/Nend
Nutrition Science
```


## 972-334-2165

Frito-Lay Inc.
Plano, TX 75024-4099

## Ingredients:

Whole Corn, Corn, Corn Oil and Salt

| Case UPC | $000-28400-57766-3$ |
| :--- | :--- |
| Bag UPC | $0-28400-56135-8$ |
| Case Pack | $8 / 16$ oz. bags |
| Kosher Status | Yes |
| USDA Smart Snack Compliant | No |
| Grain Equivalents | 1.25 oz. eq. Grain |
| Weight of Grain | 23.1 g |
| Document Updated | $3 / 15$ |

## Mission FS White Round Tortilla Chips - Unsalted 6/2lb

| Weights: |  |
| :---: | :---: |
| Net weight (lbs) | Gross weight (lbs) Ounces/Dozen |
| 12 | 13.5 |
| Case/Count: | 6/2 LB. |
| Diameter (in): | 2.375-2.625 |
| Moisture (\%): | 1.2-1.8 |
| pH: |  |
| Color: | White corn with light toast marks |
| Flavor: | Clean corn |
| Shelf life: | 75 days |
| Storage: | Store in a cool, dry place |
| Bread equivalent: | 1.0 |
| Case dimensions: | 20.0" x 16.0" x 16.375" |
| Case cube: | 3.032 |
| Ti x Hi: | $6 \times 5$ |
| Preparation instructions: <br> PREFRIED TORTILLA CHIPS: <br> Prefried tortilla chips are ready to eat. Product may also be served warm by heating in a dry heat cabinet. Do not warm in a steamer. |  |
|  |  |

## Nutrition Facts

Serving Size about 10 chips (28g)
Servings per Package 32

| Amount per Serving   <br> Calories 140 Calories from Fat | 70 |  |
| :--- | ---: | ---: |
|  |  | \% Daily Value* |


| Vitamin A | 0\% | Vitamin C | 0\% |
| :---: | :---: | :---: | :---: |
| Calcium | 2\% | Iron | 2\% |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fibe |  | 25 g | 30 g |

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Ingredients: Whole Grain Corn, Water, Vegetable Oil (contains one or more of the following: Cottonseed Oil, Corn Oil, Palm Oil), Lime.

## Allergens: NONE



## MinisMini ${ }^{\text {® }}$ CHOCOLATE Graham Crackers



INGREDIENTS: Whole Wheat Flour, Enriched Bleached Flour
(bleachedwheat flour, niacin, reduced iron, thiamine mononitrate \{vitamin B1\}, riboflavin \{vitamin B2\}, folic acid), Sugar, Vegetable Shortening (palm oil, soybean oil, canola oil, vitamin E [added as an antioxidant]) Cocoa Powder (processed with alkali), Invert Sugar, Salt, Leavening (Ammonium Bicarbonate, Sodium Bicarbonate, monocalcium phosphate).
Soy Lecithin, Natural Flavor,
Chocolate Liquor.
Contains Wheat and Soy
UPC: 0-09535-00004-2


Nutrition Facts

"Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

|  | Calorios: | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Total Fat | Less than 659 | 80 g |  |

Saturated Fat Less than $65 \mathrm{~g} \quad 80 \mathrm{~g}$
$\begin{array}{lll}\text { Cholesterol } & \text { Less than } 300 \mathrm{mg} & 25 \mathrm{~g} \\ 300 \mathrm{mg}\end{array}$
Sodium Less than $2,400 \mathrm{mg}$ 2,400mg
Total Carbohydrate $\quad 300 \mathrm{~g} \quad 375 \mathrm{~g}$

| Dietary Fiber | 25 g | 30 g |
| :--- | :--- | :--- |
| Calories por |  |  |

Calories per gram:
Fat 9 . Carbohydrate 4 - Protein 4
INGREDIENTS: Whole Wheat Flour, Enriched Bleached Flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate \{vitamin B1\}, riboflavin \{vitamin B2\}, folic acid), Sugar, Vegetable Shortening (palm oil, soybean oil, canola oil, vitamin E [added as an antioxidant]), Chocolate Chips (sugar, chocolate liquor, cocoa butter, dextrose, soy lecithin [an emulsifierl], Invert Sugar, Brown Sugar, Soy Lecithin, Leavening (ammonium bicarbonate, sodium bicarbonate, monocalcium phosphate), Salt, Natural Flavor, Dextrose. Contains Wheat and Soy



INGREDIENTS: Whole Wheat Flour,
Bleached Enriched Flour (bleached wheat flour, niacin, reduced iron, thiamine mononitrate \{vitamin B1\}, riboflavin \{vitamin B2\}, folic acid), Sugar, High Oleic Safflower Oil, Invert Sugar, Brown Sugar, Cinnamon, Soy Lecithin, Leavening (sodium bicarbonate, ammonium bicarbonate, monocalcium phosphate), Salt, Dextrose. Contains: Wheat and Soy

UPC: 0-09535-00005-9

# WHOLE GRAIN CHICKEN POP DOGS®), CN 

PRODUCT CODE: 96086


| Unit Weight/Count: 5 LB / 2 | Case Cube: .50 CF |
| :--- | :--- |
| Product UPC: | Pallet Configuration: $10 \times 13$ |
| Case GTIN: 00075278960868 | Cases/Pallet: 130 |
| Net Case Weight: 10.00 LB | Case Tare: 1 LB |
| Case Dimensions (LxWxH) O.D: 15.8125 <br> $10.8125 ~ I N ~$ 5.0652 IN |  |$\quad$ EDI UPC: 007527896086

## FEATURES \& BENEFITS

- FULLY COOKED LOWER FAT CHICKEN MINI LINKS WRAPPED IN 100\% WHOLE GRAIN HONEY CRUNCHY BATTER
- . 67 OZ. UNIT
- 12g TOTAL FAT PER 6 MINIS.
- CN LABELED - 6 MINIS SERVE 2 OZ. M/MA \& 2 OZ. EQUIVALENT GRAINS


## CN INFORMATION

CN LABELED - CN NUMBER 089729 - CN DATE 04-14
SIX 0.67 OZ WHOLE GRAIN BATTER WRAPPED MINI CHICKEN FRANKS
PROVIDE 2.00 OZ. EQUIVALENT MEAT AND 2.00 OZ. EQUIVALENT GRAINS.

## INGREDIENTS

BATTER: WATER, WHOLE WHEAT FLOUR, WHOLE GRAIN CORN, SUGAR LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOY FLOUR, SOYBEAN OIL, SALT, EGG YOLK WITH SODIUM SILICOALUMINATE, ASCORBIC ACID, EGG WHITE, DRIED HONEY, ARTIFICIAL FLAVOR. FRIED IN VEGETABLE OIL.
FRANK: MECHANICALLY SEPARATED CHICKEN, WATER, CORN SYRUP SOLIDS, CONTAINS $2 \%$ OR LESS OF SALT, SPICES, POTASSIUM LACTATE, POTASSIUM ACETATE, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, FLAVORINGS, SODIUM ERYTHORBATE, SODIUM DIACETATE, SODIUM NITRITE. CONTAINS: WHEAT, SOY, EGGS, AND GLUTEN

## PREPARATION

RE HEATING INSTRUCTIONS
DEEP FRYER $350^{\circ} \mathrm{F}$-FROZEN: NOT RECOMMENDED; THAWED: 4 MINUTES.
QUANTITY - 4
MICROWAVE HIGH ( 1100 WATTS) - FROZEN: $20-25$ SECONDS, TURN THEN
20-25 SECONDS MORE; THAWED: NOT RECOMMENDED. QUANTITY - 6
CONVENTIONAL OVEN $350^{\circ} \mathrm{F}$ - FROZEN: 21-23 MINUTES; THAWED: NOT RECOMMENDED. QUANTITY - FULL SHEET PAN
CONVECTION OVEN $350^{\circ} \mathrm{F}$ - FROZEN: 8-10 MINUTES; THAWED: NOT RECOMMENDED. QUANTITY - FULL SHEET PAN
INTERNAL TEMPERATURE OF PRODUCT SHOULD REACH $160^{\circ} \mathrm{F}$. CAUTION: PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY.

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

## Nutrition Facts

Serving Size BASED ON CN SERVING OF 6 MINI CORN DOGS (4 oz.) 112g
Servings Per Container About 40


## Product Information

Whole Grain Turkey Corn Dogs, CN, Bulk, 48 ct./4.0 oz.

Product Code: SL28322-
UPC Code: 10071068283220

- Made with turkey hot dogs for a lower fat alternative
- Coated with our whole grain-rich honey-sweetened cornbread batter for a golden brown appearance
- Whole grain-rich to meet new USDA guidelines
- Easy and fun to eat, great as a meal or snack on-the-go
- 1 piece credits a $2 \mathrm{~m} / \mathrm{ma}$ \& 2 oz grain eq. for CN (Child Nutrition)


## PREPARATION



1. Fully cooked; to heat corn dog: Conventional Oven - Heat at 3750 F, 15 minutes if thawed, 25 minutes if frozen. Convection Oven - Heat at 3500 F, 15 minutes if thawed, 25 minutes if frozen. Microwave (High Power) -60 seconds if thawed, 90 seconds if frozen. Deep Fryer - Heat at 3500 F, 6 minutes if thaved, 10 minutes if frozen. 2. Heat to internal temperature of 160 oF . Hold at 1400 F or above. 3 . Heating times may vary with each oven.

## NUTRITIONAL INFORMATION

## 28322- - SF WG TKY CD CN 48/4 OZ

## Ingredient Statement

Ingredients: BATTER: WATER, WHOLE GRAIN INGREDIENTS: (CORN MEAL, WHEAT FLOUR), ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CONTAINS $2 \%$ OR LESS: LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), MODIFIED wheat STARCH, SOYBEAN OIL, SALT, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, HONEY SOLIDS (WITH WHEAT STARCH, CALCIUM STEARATE, LECITHIN), NONFAT DRY MILK, DRIED WHOLE EGG. cooked in vegetable oil. TURKEY Frank, NATURAL HICKORY SMOKE FLAVOR ADDED: MECHANICALLY SEPARATED TURKEY, WATER, CORN SYRUP, CONTAINS 2\% OR LESS OF: SALT, FLAVORINGS, DEXTROSE, POTASSIUM LACTATE, SODIUM DIACTATE, ASCORBIC ACID (VITAMIN C), NATURAL HICKORY SMOKE FLAVOR, EXTRACTIVES OF PAPRIKA, SODIUM NITRITE. CONTAINS egg, milk, Soy and Wheat

| Serving Size 1 Corn Dog (113g) |  |
| :--- | :--- | :--- |
| Servings Per Container 48 |  |
| Amount Per Serving |  |
| Calories 280 Calories from Fat 120 |  |






PRODUCT FACT SHEET


NUTRITIONAL STATEMENT

| Nutrition Facts |  |
| :---: | :---: |
| 1 servings per container |  |
| Serving size 20z | 2oz (57g) |
| Amount per serving Calories | 180 |
|  | \% Daily Value* |
| Total Fat 6 g | 8\% |
| Saturated Fat 0.5g | 3\% |
| Trans Fat Og |  |
| Cholesterol 15mg | 5\% |
| Sodium 90mg | 4\% |
| Total Carbohydrate 28g | 10\% |
| Dietary Fiber 1g | 4\% |
| Total Sugars 15g |  |
| Includes 14g Added Sugars | ugars 28\% |
| Protein 3g |  |
| Vitamin D Omcg | 0\% |
| Calcium 22mg | 2\% |
| Iron 1mg | 6\% |
| Potassium 40mg | 0\% |
| *The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice. |  |
| Calories per gram: <br> Fat 9 - Carbohydrate 4 • Protein 4 |  |

## INGREDIENT STATEMENT

INGREDIENTS: Flour blend (whole wheat flour, whole grain corn
flour, enriched flour [wheat flour niacin, reduced iron,
thiamine mononitrate, riboflavin, folic acid, malted barley
flour], sugar, water, soybean/canola oil, egg, modified corn
starch, milk whey, leavening (sodium acid pyrophosphate, baking
soda), egg extender (wheat flour, egg, soybean oil, guar gum,
soy lecithin, salt, sodium bicarbonate, annatto \& turmeric
oleoresin, enzymes), vital wheat gluten, nonfat milk, calcium
acetate, soy lecithin, xanthan gum, guar gum, soy flour,
softener (fruit juice, grain dextrin, vegetable fiber)
CONTAINS: WHEAT, EGG, MILK, SOY

## **Note: Made in a Peanut Free and Tree Nut Free Facility

## Melissa Langone

QA Regulatory Compliance Specialist



## America's Premium Value Bakery

## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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.

Product Name: 2 oz. IW Smart Choice Whole Grain Cornbread Loaf_Code No.: $\qquad$ 51605

Manufacturer: JSB Industries
Serving Size $\quad 2 \mathrm{oz}$.
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No $\qquad$
(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 $\qquad$ How many grams: $\leq \mathbf{3 . 9 9} \mathbf{g}$
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the Product Belongs: $\qquad$ C

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent ( 16 g or $\begin{gathered} 28 g)^{2} \\ \mathbf{B} \end{gathered}$ | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Flour | 12.7 | 16 | . 79 |
| Enriched Flour | 6.2 | 16 | . 38 |
|  | 18.9 | 16 | 1.17 |
|  |  |  |  |

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
$\mathbf{1}^{\mathbf{1}}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware that 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 oz
Total contribution of product (per portion) 1 $\qquad$ oz equivalent

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for
serving) provides 1 $\qquad$ oz. 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 credit towards the grain requirements for school meals.


Quality Control

| Title |  |
| :--- | :--- |
| $\frac{2 / 01 / 2014}{\text { Date }}$ |  |
| Phone Number |  |




Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
$\left[\begin{array}{c}\text { Crediting Standards Based on Revised Exhibit A } \\ \text { weights per oz equivalent }\end{array}\right]$
School Food Authorities (SFAs) 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.

Product Name: 2oz. IW Smart Choice Whole Grain, Cornbread Loaf_Code No.: 51605

Manufacturer: JSB Industries
Serving Size: 2 oz .
I. Does the product meet the Whole Grain-Rich Criteria: Yes X

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 $\qquad$ No $\qquad$ How many grams: $\leq \mathbf{3 . 9 9 g}$ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups $A-G$ and 6.99 grams for Group $H$ of non- creditable grains may not credit towards the grain requirementsfor school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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-I) the Product Belongs: $\qquad$ C

| Description of Product <br> per Food Buying Guide | Portion Size of <br> Product as <br> Purchased <br> A | Weight of one ounce <br> equivalent as listed in <br> SP 30-2012 <br> B | Creditable <br> Amount $\mathbf{A} \div$ <br> B |
| :--- | :---: | :---: | :---: |
| Whole Grain Muffin | 57 g | 34 g | 1.67 |
| Total Creditable Amount ${ }^{\text { }}$ |  |  |  |

$\mathbf{1}$ 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 $\underline{2 \mathrm{oz}}$ _ Total contribution of product (per portion) 1.5 oz equivalent
I further certify that the above information is true and correct and that a 2 ounce $\qquad$ portion of this product (ready for serving)provides1.5 $\qquad$ equivalent 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 noncreditable grains may not credit towards the grain requirements for school meals.

$\frac{\text { Ann Luther }}{\text { Printed Name }}$
Printed Name

$$
\begin{array}{cl}
\text { Quality ControlSignature } & \text { Title } \\
\frac{2-1-2014}{\text { Date }} & \frac{(617) ~ 846-1565}{\text { Phone Number }}
\end{array}
$$

## CampbellFoodservice.com School Nutrition Information



## CHEDDAR GOLDFISH® MADE WITH WHOLE GRAIN <br> 300/0.75OZ

 case code 18105 Same Great Cheddar Goldfish flavor now with Whole Grain Goodness. Goldfish are the \#1 cracker brand in households with kids; Cheddar Goldfish Made with Whole Grain are the \#4 Goldfish retail variety, ideal for families seeking more whole grains. These 100 Calories pack sizes offer 0.75 oz single serve portions for school lunches, snacks or breakfast use. Baked Snack Crackers with real cheese, 8 grams of Whole Grain per serving, no artificial flavors or preservatives, color from natural ingredients.USDA Smart Snacks in School Competitive Food Compliant

UPC: $\quad 0-14100-18105-7$
SCC-14: 10-01410-01810-54
Shelf Life: 6 MONTHS
Storage Temp: $70^{\circ} \mathrm{F}$
Servings per case: 1
Special Dietary Needs:
100 calories or less per serving 15 grams total carbohydrates or less per serving 250 calories or less per serving Good source of Calcium Good source of Iron Sodium 141-480 mgs. Whole Grain

## Child Nutrition

https://www.campbellsfoodservice.com/wp-content/uploads/sites/18/2017/07/18105-cheddar-goldfish-baked-whole-grain.pdf Allergens:Milk, Wheat

## Nutrition Information

Serving size: 1 pouch

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 100 |  |
| Calories From Fat | 35 |  |
| Total Fat | 4 g | $6 \%$ |
| Saturated Fat | 0.5 g | $3 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 0 mg | $0 \%$ |
| Sodium | 170 mg | $7 \%$ |
| Total Carbohydrate | 14 g | $5 \%$ |
| Dietary Fiber | 1 g | $4 \%$ |
| Sugars | 0 g |  |
| Protein | 2 g |  |


| Vitamin A | $0 \%$ | Vitamin C | $0 \%$ |
| :--- | :--- | :--- | :--- |
| Calcium | $2 \%$ | Iron | $4 \%$ |

The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

## Ingredients

MADE WITH SMILES AND WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHEDDAR CHEESE ([CULTURED MILK, SALT, ENZYMES], ANNATTO), CANOLA AND/OR SUNFLOWER OIL, SALT, CONTAINS $2 \%$ OR LESS OF: YEAST EXTRACT, PAPRIKA, SPICES, CELERY, BAKING SODA, MONOCALCIUM PHOSPHATE, ONION POWDER. CONTAINS: WHEAT, MILK.
$\equiv \quad$ Main Menu

## Sunshine ${ }^{\circledR}$ Cheez-It® Whole Grain

Baked snack crackers. 1 oz . equivalent of grain.

Product Type
Grab 'n Go Crackers

Product Category

UPC Code
2410079263
Units/Case
175 ct

## Sizes

0.75 oz

Format
Single Serve

Gross Weight
10.246

Grain Ounce Equivalents
1.0


## Ingredients

Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), white cheddar cheese (milk, cheese cultures, salt, enzymes), soybean oil (with TBHQ for freshness).

Contains $2 \%$ or less of salt, calcium carbonate, paprika, yeast, paprika extract color, turmeric extract color, BHT for freshness, vitamin
A palmitate, annatto extract color, soy lecithin.

## Allergen Information

CONTAINS WHEAT, MILK AND SOY INGREDIENTS.

## Dietary Exchange Per Serving

1 Carbohydrate, 1/2 Fat

## Kosher Status

Kosher Dairy

## Shelf Life

240 days ( 8 months)

## Country of Origin

## Campbellfoodservice.com School Nutrition Information



> GIANT CINNAMON GOLDFISH® GRAHAMS MADE WITH WHOLE GRAIN
> 300/ 0.9 OZ
> case code 15094
> Giant Goldfish-shaped Cinnamon Flavored Grahams wrapped two per pack.

USDA Smart Snacks in School Competitive Food Compliant.

UPC: 0-14100-15094-7
SCC-14: 10-01410-01509-44
Shelf Life: 6 MONTHS
Storage Temp: $70^{\circ} \mathrm{F}$
Servings per case: 300
Special Dietary Needs:
250 calories or less per serving Good source of Calcium Portable Nutrition Sodium 0-140 mgs. Whole Grain Zero Trans Fats

## Child Nutrition

A0.90 oz. portion provides 1.0 oz . of equivalent grains. Non-creditable grains are not above 0.24 ounce equivalent per portion. Please refer to the Formulation Statment for Documenting Grains in School Meals available on Campbell SMART and www.campbellfoodservice.com USDA Smart Snacks in School Competitive Food Compliant.
Allergens:Soybean, Wheat

## Nutrition Information

Serving size: 1 POUCH ( $26 \mathrm{~g} / 0.9 \mathrm{OZ}$ )

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 120 |  |
| Calories From Fat | 35 |  |
| Total Fat | 4 g | $6 \%$ |
| Saturated Fat | 1 g | $5 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 0 mg | $0 \%$ |
| Sodium | 135 mg | $6 \%$ |
| Total Carbohydrate | 19 g | $6 \%$ |
| Dietary Fiber | 1 g | $4 \%$ |
| Sugars | 6 g |  |
| Protein | 2 g |  |
|  |  |  |
| Vitamin A | $4 \%$ | Vitamin C |
| Calcium |  | Iron |

The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

## Ingredients

MADE WITH SMILES AND WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OILS (SOYBEAN, PALM), FRUCTOSE, CONTAINS 2 PERCENT OR LESS OF: CINNAMON, CALCIUM CARBONATE, SALT, BAKING SODA, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, SOY LECITHIN.CONTAINS: WHEAT, SOY.

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: Annie's ${ }^{\circledR}$ Organic Honey Bunny Grahams ${ }^{\circledR}$ Code No.:_100-13562-00236-5
Manufacturer: General Mills, Inc. Serving Size_1.25 OZ (35g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 $\qquad$ No X How many grams $\qquad$
(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 credit towards the grain requirements for school meals.)
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. (Different methodologies are applied to calculate servings of grain component based on
 creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion A A | Gram Standard of Creditable Grain per oz equivalent (16g or $28 g)^{2}$ B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Organic Whole Grain Wheat Flour and Organic Whole Grain Oat Flour | 16 g | 16 g | $16 \mathrm{~g} \div 16 \mathrm{~g}=1.00$ |
|  |  |  |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  | 1.0 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $1.25 \mathrm{OZ}(35 \mathrm{~g})$
Total contribution of product (per portion) 1.0 oz equivalent
I certify that the above information is true and correct and that a $\quad(35 \mathrm{~g}) 1.25 \mathrm{OZ}$ ounce portion of this product (ready for serving) provides 1.0 oz 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 credit towards the grain requirements for school meals.

```
SmCoult
Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K - }1
October 29, 2015
Phone Number : 1-800-767-5404
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MJM Super Wholesome Chocolate Bear Grahams

## HUSSC GOLD STANDARD APPROVED <br> ALL MJM Products Are Whole Grain \& Meet New USDA Guidelines

INGREDIENTS:
Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean and cottonseed oils, cocoa (processed with alkali), salt, sodium bicarbonate, natural flavors, monocalcium phosphate, added vitamins and iron (ascorbic acid, vitamin A palmitate, niacinamide, iron/electrolytic, riboflavin, thiamin mononitrate, maltodextrin as carrier).

| GTIN Code | Serving Size | Case/Pk | Ti-Hi | Case Dimension | Case Cube | Gross $\mathrm{W}_{\mathrm{t}}$ | $\mathrm{Net} \mathrm{W}_{t}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 00682830402003 | $28 \mathrm{~g} / 1 \mathrm{oz}$ | $300 / 2$ | $8 \times 7 \mathrm{HI}$ | $10 \times 18 \times 11$ | 1.3 | 21 lb | 19 lb |

Each 1 oz package of this product satisfies USDA requirements for ONE GRAIN serving, as well as the FCS instruction for the Grains/Breads component requirement in the National School Lunch and School Breakfast Program.
MJM does not purchase, store or produce any products that contain peanuts, peanut oil, peanut butter, or any products made from nuts.

In compliance with USDA standards, all MJM products contain at least $51 \%$ whole grains, with the whole grain per serving greater than 8 grams. MJM products are nut-free, low in saturated fat, zero trans fat and zero cholesterol .

三 Main Menu

## Keebler® Grahams Original

Wholesome, crispy graham crackers made with whole-grains.

Product Type
Grahams

Product Category

UPC Code
3010091829

Units/Case
150 ct
Sizes
3 ct

Format
Single Serve

## Gross Weight

8.028

## Grain Ounce Equivalents

1


## Ingredients

GRAHAM FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, VITAMIN B1 [THIAMIN MONONITRATE], VITAMIN B2 [RIBOFLAVIN], FOLIC ACID), SUGAR, CANOLA OIL, MOLASSES, CORN SYRUP, CONTAINS $2 \%$ OR LESS OF CALCIUM CARBONATE, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, ARTIFICIAL FLAVOR, VITAMIN A PALMITATE, BHT FOR FRESHNESS, SOY LECITHIN.

## Allergen Information

CONTAINS WHEAT AND SOY INGREDIENTS.

## Dietary Exchange Per Serving

1 Carbohydrate, 1/2 Fat

## Kosher Status

Kosher/Parve

## Shelf Life

270 days (9 months)

## Country of Origin

Distributed in USA

## Keebler® Despicable Me Graham Snacks Honey

Our Despicable Me Franchise Keebler® Graham Snacks Honey meet USDA K-12 whole grain-rich, 1 grain ounce equivalency, and Smart Snacks requirements

## Product Type

Grab 'n Go Snacks

## Product Category

## UPC Code

3010011654

Units/Case
210 ct

Sizes
1.06 oz

## Format

Single Serve

## Gross Weight

16.47 lb

## Grain Ounce Equivalents

1


## Ingredients

GRAHAM FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, VITAMIN B1 [THIAMIN MONONITRATE], VITAMIN B2 [RIBOFLAVIN], FOLIC ACID), SUGAR, VEGETABLE OIL (SOYBEAN, CANOLA, PALM, AND PALM KERNEL OIL), HONEY, CONTAINS $2 \%$ OR LESS OF SALT, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE), SOY LECITHIN, VANILLA EXTRACT, BHT FOR FRESHNESS, WHEY.

## Allergen Information

CONTAINS WHEAT, SOY AND MILK INGREDIENTS.

## Dietary Exchange Per Serving

## Kosher Status

Kosher Dairy

## Shelf Life

240 days ( 8 months)

## Country of Origin

Distributed in USA

MJM Super Wholesome Strawberry Waffle Grahams


## Nutritional Statement MJM \#405001

| NUTRITION DATA: | Per 100g | Per Serving $28 \mathrm{~g} / 1 \mathrm{oz}$ |  | \% DV* |
| :---: | :---: | :---: | :---: | :---: |
| Calories | 404 | 110 | kcal |  |
| Calories From Fat | 92 | 25 | kcal |  |
| Total Fat | 10 | 3 | $g$ | 4\% |
| Saturated Fat | 2 | 0 | $g$ | 2\% |
| Trans Fat | 0 | 0 | $g$ |  |
| Polyunsaturated Fat | 5 |  | $g$ |  |
| Monounsaturated Fat | 2 | 1 | $g$ |  |
| Cholesterol | 0 | 0 | mg | 0\% |
| Sodium | 339 | 95 | mg | 4\% |
| Potassium | 161 | 45 | mg |  |
| Total Carbohydrate | 74 | 21 | g | 7\% |
| Dietary Fiber | 5 |  | g | 5\% |
| Sugars | 26 |  | g |  |
| Protein | 5 | 2 | g |  |
| Vitamin A | 1232 | 345 | IU | 6\% |
| Vitamin C | 15 | 4 | mg | 6\% |
| Calcium | 52 | 14 | mg | 2\% |
| Iron | 7 | 2 | mg | 10\% |
| Vitamin B1 Thiamin | 1 |  | mg | 10\% |
| Vitamin B2 Riboflavin | 1 |  | mg | 10\% |
| Vitamin B3 Niacin | 8 |  | mg | 10\% |

*\% Daily Values based on 2,000 calorie diet

## Contains: Wheat

## HUSSC GOLD STANDARD APPROVED

## ALL MJM Products Are Whole Grain \& Meet New USDA Guidelines

INGREDIENTS:
Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, soybean oil, strawberry bits (sugar, wheat starch, canola oil, corn starch, glycerin, natural colors (elderberry and purple sweet potato extracts), natural flavor, citric acid), salt, sodium bicarbonate, citric acid, natural strawberry flavor, monocalcium phosphate, added vitamins and iron (ascorbic acid, vitamin A palmitate, niacinamide, iron/electrolytic, riboflavin, thiamin mononitrate, maltodextrin as carrier).

| GTIN Code | Serving Size | Case/Pk | Ti-Hi | Case Dimension | Case Cube | Gross Wt | $\mathrm{Net} \mathrm{W}_{\mathrm{t}}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 00682830405004 | $28 \mathrm{~g} / 1 \mathrm{oz}$ | $300 / 2$ | $8 \times 7 \mathrm{HI}$ | $10 \times 18 \times 11$ | 1.3 | 21 lb | 19 lb |

Each 1 oz package of this product satisfies USDA requirements for ONE GRAIN serving, as well as the
FCS instruction for the Grains/Breads component requirement in the National School Lunch and School Breakfast Program.
MJM does not purchase, store or produce any products that contain peanuts, peanut oil, peanut butter, or any products made from nuts.

Helen Corey
Vice President
MJM Marketing

In compliance with USDA standards, all MJM products contain at least $51 \%$ whole grains, with the whole grain per serving greater than 8 grams. MJM products are nut-free, low in saturated fat, zero trans fat and zero cholesterol .

## CampbellFoodservice.com School Nutrition Information



## GIANT VANILLA GOLDFISH GRAHAMS MADE WITH WHOLE GRAIN <br> $300 / 0.9$ OZ. case code 19246

 Giant Goldfish Vanilla Grahams is the newest member in the Giant Grahams lineup. Joining Chocolate, Cinnamon and Oats \& Honey, this product delivers a great vanilla flavor and meets the Alliance for a Healthier Generation Nutritional Requirements. USDA Smart Snacks in School Competitive Food Compliant.UPC: 0-14100-19246-6 SCC-14: 10-01410-01924-63 Shelf Life: 182 Davs Storage Temp: $70^{\circ} \mathrm{F}$ Servings per case: 300

Special Dietary Needs: 250 calories or less per serving Good source of Calcium Whole Grain

## Child Nutrition

A0.9 oz. portion provides 1.0 oz . of equivalent grains. Non-creditable grains are not above 0.24 ounce equivalent per portion. Please refer to the Formulation Statment for Documenting Grains in School Meals available on Campbell SMART and www.campbellfoodservice.com USDA Smart Snacks in School Competitive Food Compliant.
For more information on Pepperidge Farm or Campbell's products, contact your distributor or

## Nutrition Information

Serving size: 1 POUCH (0.9 OZ/26G)

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 120 |  |
| Calories From Fat | 35 |  |
| Total Fat | 4 g | $6 \%$ |
| Saturated Fat | 1 g | $5 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 0 mg | $0 \%$ |
| Sodium | 95 mg | $4 \%$ |
| Potassium | 45 mg | $1 \%$ |
| Total Carbohydrate | 19 g | $6 \%$ |
| Dietary Fiber | 1 g | $4 \%$ |
| Sugars | 6 g |  |
| Protein | 2 g |  |
|  |  |  |
| Vitamin A | $4 \%$ | Vitamin C |
| Calcium | $10 \%$ | Iron |

The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

## Ingredients

MADE WITH SMILES AND WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE OILS (SOYBEAN, PALM), FRUCTOSE, CONTAINS 2 PERCENT OR LESS OF: CALCIUM CARBONATE, SALT, NATURAL'FLAVORS, BAKING SODA, VANILLA EXTRACT, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, SOY LECHITHIN.CONTAINS: WHEAT, SOY.

# Keebler® Waldorf® Sodium Free Crackers 

## Product Type

Specialty Crackers

## Product Category

## UPC Code

3010001719

Units/Case
300 ct

## Sizes

2 ct

## Format

Single Serve

## Gross Weight

5.31

## Grain Ounce Equivalents



Ingredients

## Allergen Information

CONTAINS WHEAT AND SOY INGREDIENTS.

## Dietary Exchange Per Serving

## Kosher Status

Kosher Dairy

## Shelf Life

180 days ( 6 months)

## Country of Origin

Distributed in USA

www.oceanspray.com - www.oceanspraysolutions.com
A great way to help meek your weekly fruit requirements!


## Gcean Sprary Cratisins Drted Cranbernies

## Kid Friendly Flavors!

Original • Blueberry • Cherry • Strawberry • Orange
We make it easy, just open the box and hand out your way to your fruit requirements!

- 9 Month Shelf Life
- Low cost per serving

The possibilities are endless when you use Ocean Spray ${ }^{\otimes}$ Craisins ${ }^{\otimes}$ Dried Cranberries.
Great for:

- A Standalone Snack
- Lunch
- Breakfast
- After School Programs



## Tastes Good. Good For You. ${ }^{\circledR}$

- No Artificial Flavors, Colors or Preservatives
- 3 Grams of Fiber per serving
- Nut Free



## 200ct / 1.160z.



| CASE UPC | DESCRIPTION | CASE INFORMATION |  |  |  |  | 1 POUCH NUTRITIONAL INFORMATION |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | $\begin{aligned} & \text { NET } \\ & \text { WEIGHT } \\ & \text { (LBS) } \end{aligned}$ | Gross WEIGHI (LBS) | GROSS WEIGHT (KG) | CASES PER PALLET | CAL. | $\begin{aligned} & \text { TOTAL } \\ & \text { FAT } \\ & \text { (g) } \end{aligned}$ | TOTAL CARBS (g) | SUGARS <br> (g) | FIBER (g) 0 | proteln <br> (g) | $\begin{gathered} \text { VITAMIN } \\ \text { (\%DV } \\ \text { (\% } \mathrm{mg}) \\ \hline \end{gathered}$ | SODIUM (mg) |
| OGean spray sweetened dried cranberry flavor varieties |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 23445 | Craisins ${ }^{\text {® }}$ - Dried Cranberries - Strawberry | Case | 14.4 | 15.412 | 6.99 | 50 | 110 | 0 | 28 | 24 | 3 | 0 | 0 | 0 |
| 23444 | Craisins® Dried Cranberries - Cherry | Case | 14.4 | 15.412 | 6.99 | 50 | 110 | 0 | 28 | 24 | 3 | 0 | 0 | 0 |
| 23446 | Craisins ${ }^{\text {® }}$ Dried Cranberries - Blueberry | Case | 14.4 | 15.412 | 6.99 | 50 | 110 | 0 | 28 | 24 | 3 | 0 | 0 | 0 |
| 22545 | Craisins ${ }^{\otimes}$ Dried Cranberries - Orange | Case | 14.4 | 15.412 | 6.99 | 50 | 110 | 0 | 28 | 24 | 3 | 0 | 0 | 0 |
| 22044 | Craisins ${ }^{\ominus}$ Dried Cranberries - Watermelon | Case | 14.4 | 15.412 | 6.99 | 50 | 110 | 0 | 28 | 24 | 3 | 0 | 0 | 0 |

## Sweetened Dried Cranberries

## 0cean Spray ${ }^{\circledR}$ Sweetened Dried Cranberry Flavor Varieties

CRAISINS® DRIED CRANBERRIES - STRAWBERRY: Cranberries, Sugar, Natural Strawberry Flavor with Other Natural Flavors, Citric Acid,
Sunflower Oil, Elderberry Juice Concentrate (color)
CRAISINS ${ }^{*}$ DRIED CRANBERRIES - CHERRY: Cranberries, Sugar, Cherry Juice Concentrate, Natural Flavors, Citric Acid, Sunflower Oil,
Elderberry Juice Concentrate (color)
CRAISINS ${ }^{\circledR}$ DRIED CRANBERRIES - BLUEBERRY: Cranberries, Sugar, Grape Juice Concentrate, Blueberry Juice Concentrate, Sunflower Oil CRAISINS® DRIED CRANBERRIES - ORANGE: Cranberries, Sugar, Citric Acid, Natural Flavors, Elderberry Juice Concentrate (color) INEWI CRAISINS® DRIED CRANBERRIES - WATERMELON: Cranberries, Sugar, Natural Flavors, Citric Acid, Elderbery Juice Concentrate (for color)

For recipes, product information, and package size options, visit www.oceanspraysolutions.com or www.oceanspray.com

## Sustainability Statement

Ocean Spray is committed to managing our business in a way that minimizes our environmental impact. We believe that a focus on strong environmental management as an integral part of the way we manage our business will strengthen performance and ensure a sustainable future for our suppliers, customers and consumers.


Ocean Spray Cranberries, Inc.
A Grower Cooperative
Lakeville-Middleboro, MA 02349 USA
For more information call 1-800-882-8343 or visit www.oceanspraysolutions.com or www.oceanspray.com


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Ocean Spray ${ }^{\circledR}$ Craisins ${ }^{\circledR}$ Dried Cranberries

# Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains) 

School Food Authorities (SFAs) 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. 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.

Product Name: Made with Whole Grain Yeast Raised Donut/511.25 oz Code No.: 14839
Manufacturer: Rich Products
Serving Size 1 donut -65.2 g baked ( 2.3 oz )/ $84 \mathrm{pc} /$ case (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X__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 $\qquad$ NoX How many grams: $\qquad$ (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 credit towards the grain requirements for school meals.) .)
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. (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 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: $\qquad$

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent $(16 g \text { or } 28 g)^{2}$ <br> B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Whole wheat flour | 20.34 | 16 | 1.271 |
| Enriched flour | 12.56 | 16 | . 785 |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  | 2.056 |
|  |  |  | 2.00 |

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware serving size 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: 65.2 gms ( 2.3 oz )
Total contribution of product (per portion) 2.0 oz equivalent
I certify that the above information is true and correct and that a 2.3 ounce portion of this product (ready for serving) provides 2.00 oz 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 credit towards the grain requirements for school meals.


## Jude'th Crisafullí

Signature
Jude'th Crisafulli
Printed Name

Regulatory Specialist
Title
03/05/15 716-878-8464
Date
Phone Number

# 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 (SFAs) 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.

Product Name: Made with Whole Grain Yeast Raised Donut/511.25 oz Code No.: 14839
Manufacturer: Rich Products
Serving Size 1 donut -65.2 g baked ( 2.3 oz )/ $84 \mathrm{pc} /$ case (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes $\qquad$
$\qquad$
(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 __ No X How many grams: $\qquad$ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups $A-G$ and 6.99 grams for Group $H$ of non- creditable grains may not credit towards the grain requirements for school meals.)
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. (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-I) the Product Belongs: D

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 B | Creditable <br> Amount ${ }^{1}$ $A \div B$ |
| :---: | :---: | :---: | :---: |
| Donut | 65.2 grams | 55 grams | 1.18 |
| A. Total Creditable Amount ${ }^{2}$ |  |  | 1.00 |

${ }^{1}$ 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 65.2 g m s
Total contribution of product (per portion) $\underline{1.00} \mathrm{oz}$ equivalent
I further certify that the above information is true and correct and that a 2.3 ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz 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 noncreditable grains may not credit towards the grain requirements for school meals.

## Jude'th Crisafulli

signature
Jude'th Crisafulli
Printed Name

Regulatory Specialist
Title
03/05/15 716-878-8464
Date
Phone Number

January 27, 2016
Product Description: Bonzers Ultimate Reduced Fat 1 oz Carnival Frozen Cookie Dough

Manufacturer's Product Number: 71035
Manufacturer Name: Michael's Bakery Products, LLC (dba Michael's Cookies)
14-digit UPC: 10096067710355
Label/Brand Name: Bonzers
Variable Weight: Fixed
Purchase/Portion Pack Size: 245/1.0 oz
Purchase Case Dimensions: $14 \times 12.5 \times 5.5$ inches
Net Weight: 15.5 LBS
Gross Weight: 16.4 LBS
Case Cube: . 56
HI/TI: $14 \times 9$
Packaging Type: Case | IQF
Shelf Life: 12 months
Kosher: Yes, OUD
Ingredients: WHOLE GRAIN BLEND (WHOLE WHEAT FLOUR, WHOLE OATS), ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BROWN SUGAR, COCOA RAINBOW MINI GEMS (CONFECTIONERY COATING [SUGAR, FULLY HYDROGENATED PALM KERNEL OIL**, COCOA POWDER, WHEY POWDER, NONFAT MILK POWDER, SOY LECITHIN, VANILLIN \{AN ARTIFICIAL FLAVOR\}], SUGAR, ARTIFICIAL COLORS [FD\& C RED 40 LAKE, YELLOW 5 \& 6 LAKE, BLUE 1 \& 2 LAKE], CORN SYRUP, GUM ARABIC, CONFECTIONER'S GLAZE), Og TRANS FAT PALM OIL MARGARINE (PALM OIL, SOYBEAN OIL, WATER, SALT, VEGETABLE MONO \& DIGLYCERIDES, SOY LECITHIN [AN EMULSIFIER], SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL \& ARTIFICIAL FLAVOR, VITAMIN A PALMITATE ADDED, BETA CAROTENE [FOR COLOR], DAIRY WHEY), NATURAL MARGARINE (LIQUID AND PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, SALT, SOY LECITHIN [AN EMULSIFIER], BETA CAROTENE [FOR COLOR], VITAMIN A PALMITATE ADDED), UNSWEETENED APPLESAUCE, EGGS, OAT FIBER, ARTIFICIAL VANILLA FLAVOR, BAKING SODA (LEAVENING), SOY LECITHIN (AN EMULSIFIER). CONTAINS: MILK, WHEAT, SOY, EGGS.

[^15]Storage: FROZEN (-10 to 0 degrees Fahrenheit)
Preparation: Bake from frozen, do not thaw cookie dough. Bake 12-14 minutes at $350^{\circ}$ in a conventional oven and at $300^{\circ}$ in a convection oven.

| ULTIMATE REDUCED FAT <br> CARNIVAL <br> \#7 IO35 |  |
| :--- | :--- |
| Nerving Size 1 cookie (28g/1oz) |  |
| Servings Per Container 1 |  |

Health: Zero Grams Trans Fat, 35-10-35, 51\% Whole Grain, Meets SMART SNACK

If you have any questions, please contact 1-800-822-5384 or customersupport@michaelscookies.net.

## PRODUCT FORMULATION STATEMENT: PREPARED GRAIN/BREAD

Product Name:
Code No:

Case Weight and Pack/Count:
Total Weight (grams or ounces) of one ready-to-eat serving:

Ultimate Reduced Fat Carnival
71035
Net Wt 15.5 lbs / 245
$1 \mathrm{oz} / 28 \mathrm{~g}$

List the exact types and weights of each enriched and/or whole grain meal, flour, bran or germ per product serving:

| Whole Grain Flour (whole grain) | $=3.35 \mathrm{grams} / \mathrm{serving}$ |  |
| :--- | :--- | :--- |
| Enriched Pastry Flour | $=3.16 \mathrm{grams} / \mathrm{serving}$ |  |
| Quick Oats (whole grain) | $=$2.06 grams $/ \mathrm{serving}$ | $=\square$ |

Percentage of Whole Grains each serving:
Total pounds of creditable grains $=41$

51\% (Total Enriched Pastry Flour per batch equals 20 lbs. Total Whole Grain Flour and Oats equals $21 \mathrm{lbs} .21 / 41=51 \%$ )

I certify that the above information is true and correct and that one $\underline{10 z}$ (specify serving weight) ready-to-eat serving of the/specified product contains. 50 serving(s) of Grains/Breads* for the USDA Child Nutrition Programs.

$\qquad$
July 28, 2016
DATE
(641) 454-5577 x103

PHONE NUMBER

[^16]

January 27, 2016
Product Description: Bonzers Ultimate Reduced Fat 1 oz Chocolate Chip Frozen Cookie Dough

Manufacturer's Product Number: 71001
Manufacturer Name: Michael's Bakery Products, LLC (dba Michael's Cookies)
14-digit UPC: 10096067710010
Label/Brand Name: Bonzers
Variable Weight: Fixed
Purchase/Portion Pack Size: 245/1.0 oz
Purchase Case Dimensions: $14 \times 12.5 \times 5.5$ inches
Net Weight: 15.5 LBS
Gross Weight: 16.4 LBS
Case Cube: . 56
HI/TI: $14 \times 9$
Packaging Type: Case | IQF
Shelf Life: 12 months
Kosher: Yes, OUD
Ingredients: WHOLE GRAIN BLEND (WHOLE WHEAT FLOUR, WHOLE OATS), ENRICHED FLOUR (UNBLEACHED WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BROWN SUGAR, COCOA CONFECTIONARY DROPS (SUGAR, VEGETABLE OIL BLEND [PALM KERNEL AND FULLY HYDROGENATED COTTONSEED OIL**], COCOA POWDER [PROCESSED WITH ALKALI], CORN SYRUP SOLIDS, SOY LECITHIN [AN EMULSIFIER], VANILLIN [AN ARTIFICIAL FLAVOR], SALT), , Og TRANS FAT PALM OIL MARGARINE (PALM OIL, SOYBEAN OIL, WATER, SALT, VEGETABLE MONO \& DIGLYCERIDES, SOY LECITHIN [AN EMULSIFIER], SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL \& ARTIFICIAL FLAVOR, VITAMIN A PALMITATE ADDED, BETA CAROTENE [FOR COLOR], DAIRY WHEY), NATURAL MARGARINE (LIQUID AND PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, SALT, SOY LECITHIN [AN EMULSIFIER], BETA CAROTENE [FOR COLOR], VITAMIN A PALMITATE ADDED), UNSWEETENED APPLESAUCE, EGGS, OAT FIBER, ARTIFICIAL VANILLA FLAVOR, BAKING SODA (LEAVENING), SOY LECITHIN (AN EMULSIFIER). CONTAINS: MILK, WHEAT, SOY, AND EGGS.

[^17]Storage: FROZEN (-10 to 0 degrees Fahrenheit)
Preparation: Bake from frozen, do not thaw cookie dough. Bake 12-14 minutes at $350^{\circ}$ in a conventional oven and at $300^{\circ}$ in a convection oven.

| ULTIMATE REDUCED FAT <br> CHOCOLATE CHIP <br> \#7IOOI |  |
| :--- | :--- |
| Nerving Size 1 cookie (28g/10z) |  |
| Servings Per Container 1 |  |

Health: Zero Grams Trans Fat, 35-10-35, 51\% Whole Grain, Meets SMART SNACK

If you have any questions, please contact 1-800-822-5384 or customersupport@michaelscookies.com.

## PRODUCT FORMULATION STATEMENT: PREPARED GRAIN/BREAD

Product Name:
Ultimate Reduced Fat Chocolate Chip
71001
Net Wt 15.5 lbs / 245
$1 \mathrm{oz} / 28 \mathrm{~g}$

List the exact types and weights of each enriched and/or whole grain meal, flour, bran or germ per product serving:

| Whole Grain Flour (whole grain) | $=3.35 \mathrm{grams} / \mathrm{serving}$ |  |
| :--- | :--- | :--- |
| Enriched Pastry Flour | $=$$5.16 \mathrm{grams} / \mathrm{serving}$ <br> Quick Oats (whole grain) | $=$$2.06 \mathrm{grams} / \mathrm{serving}$ |

Percentage of Whole Grains each serving:
Total pounds of creditable grains $=41$

51\% (Total Enriched Pastry Flour per batch equals 20 lbs. Total Whole Grain Flour and Oats equals 21 lbs. $21 / 41=51 \%$ )

I certify that the above information is true and correct and that one 1 oz (specify serving weight) ready-to-eat serving of the specified product contains. 50 serving(s) of Grains/Breads* for the USDA Child Nutrition Programs.


PRINTED NAME

Marketing Director
title

July 28, 2016
DATE
(641) 454-5577 x103

PHONE NUMBER
*For crediting as a Grain/Bread Component, FNS Child Nutrition Programs require 1) all grains/breads items must be enriched or whole grain, made from enriched or whole grain and/or flour. If using a cereal it must be whole grain, enriched or fortified. Bran and germ are credited the same as enriched or whole grain meal or flour; 2) the exact or minimum amount of creditable grains must be documented to assure that 16 grams of creditable grains equals one grains/breads serving. Grains/Breads may be credited in $1 / 4$ serving increments.


# Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains) 

School Food Authorities (SFAs) 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. 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.

Product Name: CINN ROLL DGH MADE W/ WHOLE GRAIN /51 Code No.: 10204
Manufacturer: Rich Products
Serving Size 1 Cinnamon Roll baked-35g/ 180 pc/case (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes $\quad \mathrm{x}$ 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: . $\mathbf{3 9 g}$
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.) .)

## 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 <br> Groups A-G, Group H or Group I. (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.) <br> Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent $(16 g \text { or } 28 g)^{2}$ <br> B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Whole wheat flour | 8.75 | 16 | . 5468 |
| Enriched flour | 8.09 | 16 | . 5056 |
| Total Creditable Amount ${ }^{3}$ |  |  | 1.0524 |
|  |  |  | 1.0 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware serving size 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: $35 \mathrm{~g}(1.25 \mathrm{oz})$
Total contribution of product (per portion) 1.0 oz equivalent
I certify that the above information is true and correct and that a 1.25 ounce portion of this product (ready for serving) provides $\underline{1.0} \mathrm{oz}$ 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 credit towards the grain requirements for school meals.

## Jude'th Crisafulli

Signature
Jude'th Crisafulli
Printed Name

Regulatory Specialist
Title

11/20/13
Date

716-878-8464
Phone Number

# 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 (SFAs) 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.

Product Name: CINN ROLL DGH MADE W/ WHOLE GRAIN/51_Code No.: 10204
Manufacturer: Rich Products Serving Size 1 Cinnamon Roll baked- $35 \mathrm{~g} / 180 \mathrm{pc} / \mathrm{case}$
I. Does the product meet the Whole Grain-Rich Criteria: Yes $\underline{x}$ No $\qquad$
(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: .39g.
(Products with more than $0.24 o z$ equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group $H$ of noncreditable grains may not credit towards the grain requirements for school meals.)
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. (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-I) the Product Belongs: B

| Description of Product per Food Buying Guide | Portion Size of Product as Purchased A | Weight of one ounce equivalent as listed in SP 30-2012 B | Creditable <br> Amount ${ }^{1}$ $A \div B$ |
| :---: | :---: | :---: | :---: |
| Cinnamon Roll | 35 grams | 28 grams | 1.25 |
| A. Total Creditable Amount ${ }^{2}$ |  |  | 1.25 |

${ }^{1}$ 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 35 g
Total contribution of product (per portion) 1.25 oz equivalent
I further certify that the above information is true and correct and that a 1.25 ounce portion of this product (ready for serving) provides $\underline{1.25}$ oz 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 credit towards the grain requirements for school meals.

## Jude'th Crisafulti

Signature
Jude'th Crisafulli

Printed Name

Regulatory Specialist
Title
$\frac{11 / 20 / 13}{\text { Date }} \quad \frac{716-878-8464}{\text { Phone Number }}$

|  | $1.1 \mathrm{oz} \mathrm{51} \mathrm{\%} \mathrm{Whole} \mathrm{Grain} \mathrm{White} \mathrm{Wheat} \mathrm{Dinner} \mathrm{Rolls} \mathrm{-} 408 \mathrm{ct}$ |  |  | Manufacturer's Product Code 01519 |
| :---: | :---: | :---: | :---: | :---: |
| Nutrition Facts |  |  |  |  |
| Serving Size: (1.1 OZ) <br> Serving Per Container: |  |  |  |  |
| Calories | s0 |  | Ingredients: |  |
| Calories from Fat | 10 |  | INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE, |  |
|  | Per Serving | \% Daily Value* |  |  |
| Total Fat | 19 | 2\% | MONONITRATE [VTAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), WATER, LEAVENING (YEAST), SUGAR, SOYBEAN OIL. CONTAINS $2 \%$ OR |  |
| Saturated Fat | 09 | 0\% | LESS OF SALT, WHEAT GLUTEN, YEAST NUTRIENTS (CALCIUM SULFATE), NATURAL BUTTER FLAVOR (MILK), DOUGH CONDITIONER (MALTED WHEAT |  |
| Trans Fat | 09 |  |  |  |
| Cholesterol | 0 mg | 0\% | FLOUR, ENZYMES [CONTAINS WHEAT] AND 2\% OR LESS OF EACH OF THE FOLLOWING: ASCORBIC ACID [VITAMIN C], SOYBEAN OIL), ASCORBIC ACID [VITAMIN C]. CONTAINS: MILK, WHEAT AND SOYBEAN PRODUCTS |  |
| Sodium | 135 mg | 6\% |  |  |
| Total Carbohydrate | 159 | 5\% |  |  |
| Dietary Fiber | 19 | 4\% |  |  |
| Sugars | 39 |  | Contains: Milk,Soy Beans,Wheat |  |
| Protein | 39 |  | Kosher Type: |  |
|  |  |  |  |  |
| Vitamin A Calcium | $\begin{array}{ll} \hline 0 \% & \text { Vitamin C } \\ 2 \% & \text { Iron } \\ \hline \end{array}$ | $\begin{aligned} & 6 \% \\ & 4 \% \end{aligned}$ | GENERIC KOSHER - K-DAIRY |  |
|  |  |  | Child Nutrition Statement: |  |
|  |  |  | The listed serving size contains 16.39 g creditable grains of which 8.43 g are whole grains. This provides 1 servings of breads/grains under the Child Nutrition Program using the 16 g calculator. |  |

## Storage/ Handling:

Keep Frozen ( $0^{\circ} \mathrm{F}$ or below). Shelf life up to four months when stored properly.

## Preparation Instruction:

[1] (a) For cluster dinner rolls, place ( 8 rolls) in $8^{\prime \prime}$ round foil pan. (b) For individual rolls, place ( $6 \times 8$ ) or ( $6 \times 10$ ) on standard
lined sheet (bun) pan. (c) For clover leaf rolls, cut each dough piece into 3 parts and bake in muffin pan.
[2] Defrost in retarder overnight. Or, defrost at room temperature for one (1) hour.
[3] Proof to twice the frozen dough size $\left(100^{\circ} \mathrm{F} / 80 \%\right.$ R.H.). DO NOT OVERPROOF!

Or thaw for 1 hour and proof on a covered speed rack for 2.0 hours
[4] Optional - Wash as desired.
[5] Bake immediately in preheated oven approx. 12-15 min.

Convection oven: $330^{\circ} \mathrm{F}\left(165^{\circ} \mathrm{C}\right)$
[6] Cool at room temperature.

## Product Specifications:

| UPC | SCC/GTIN | Case | Pack |
| :---: | :---: | :---: | :---: |
| 024497015194 | 00024497015194 | 408 | 1.1 |


| Case Dimensions |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Case <br> Length | Case <br> Width | Case <br> Height | Case <br> Cube | Net Weight <br> (Lbs) | Gross Weight <br> (Lbs) |  |
| 15.06 | 0.8828833 | 8.44 | 12 | 28.05 | 29.05 |  |


|  | Pallet Dimensions |  |  |
| :---: | :---: | :---: | :---: |
| Pallet Tier | Pallet High | Pallet Count |  |
| 10 | 6 | 60 |  |

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.
Alp Sonmez

J\&J Snadk Foods Corp. - 8000 Central Highway. Pennsauken, NJ 08109 • (800) 486-9533 x6140 • www.jjsnadk.com 08/31/2017
I. PRODUCT TYPE: SAUCE-CUP 100/1z B4U ITALN HB
II. LABEL: FLAVOR FRESH B4U
III. CONTAINER INFORMATION
A. Box Dimension:

| Length | Width | Height |
| :--- | :---: | ---: |
| 11.313 | 9.313 | 5.750 |

B. Cubic Feet: 35
C. Pallet Configuration:

TI: $\quad 17.00$
HI: 8.00
Pallet Total: 136.00
IV. SPECIFIC PRODUCT CODE

| Product\# | Pack/Size | Description |
| :--- | :--- | :--- |
| 70804 | $100 / 1$ OZ | SAUCE-CUP 100/1z B4U ITALN HB |

GTIN: 10719098708046
UCC : 719098708049
Kosher Status: ORTHODOX UNION KOSHER
V. FILL WEIGHTS
A. Net Weight
6.255 lbs
B. Gross Weight
7.580 lbs
VI. PRODUCT DESCRIPTION

HOUSE BLEND ${ }^{\circledR}$ Low Sodium Italian Cup 100 Count - 1 Oz
VII. INGREDIENT STATEMENT for F4716

Water, Distilled Vinegar, Sugar, Contains 2\% or less of Potasium Chloride, Salt, Soybean Oil, Xanthan Gum, Garlic*, Red Bell Pepper*, Spices, Potassium

Sorbate and Sodium Benzoate (Preservatives), Rice Flour
m EDTA toprotect flavor, Caramel Color, Turmeric
Calcium Disodiu *Dehydrated
VIII. ALLERGENS

NONE
IX. NUTRITIONAL INFORMATION

Serving Size 1.000 OZ
Serving Size Description 1 CUP
Calories
Calories From Fat
Total Fat
Saturated Fat
Trans Fat
Cholesterol
Sodium
Potassium
Carbohydrates
Dietary Fiber

| 20.000 | $\%$ |  |
| ---: | ---: | ---: |
| 5.000 | $\%$ |  |
| 0.000 G | $0.000 \%$ |  |
| 0.000 G | $0.000 \%$ |  |
| 0.000 G | $\%$ |  |
| 0.000 MG | $0.000 \%$ |  |
| 130.000 MG | $5.000 \%$ |  |
| 135.000 MG | $4.000 \%$ |  |
| 4.000 G | $1.000 \%$ |  |
| 0.000 G | $0.000 \%$ |  |
| 4.000 G |  | $\%$ |
| 0.000 G |  | $\%$ |

Protein
0.000 G \%

Vitamin A IU
$0.000 \%$
Vitamin C

| Iron | $0.000 \%$ |
| :--- | :--- |
| Polyunsaturated Fat | $0.000 \%$ |

XI. PREPARATION INSTRUCTIONS

Open package and dispense onto food item.
XII. HANDLING INSTRUCTIONS

The product shall be shipped in good condition to meet all state and federal
regulations pertaining to the shipping of food products. The product shall be stored in conformance with current GMPs. Do not double stack pallets.
-
cool dry storage, ambient temperature
35-71 degree $F$ is the recommended storage temperature range
XIII. SHELF LIFE

180 days under proper storage conditions.

Effective Date 08/28/17
Trey Burmester, CFS|Dir.Prod.Development

Finished Goods Specification
Product\# 70804

| Nutrition Facts |  |  |
| :---: | :---: | :---: |
| Serving Size 1.000 OZ1 CUP |  |  |
|  |  |  |
| Servings Per Container |  |  |
| Amount Per Serving |  |  |
| Calories 20.0 Calories from Fat 5.0 |  |  |
| \% Daily Value |  |  |
| Total Fat 0.0 g | 0.0 g | 0 \% |
| Saturated Fat $0.0 \mathrm{~g} \quad 0 \%$ |  |  |
| Trans Fat 0.0 g |  |  |
| Cholesterol 0.0 mg |  |  |
| Sodium 130.0 mg |  |  |
| Potassium 135.0 mg |  |  |
| Total Carbohydrate $4.0 \mathrm{~g} \quad 1 \%$ |  |  |
| Dietary Fiber $0.0 \mathrm{~g} \quad 0 \%$ |  |  |
| Sugars 4.0g |  |  |
| Protein 0.0 g |  |  |
| Vitamin A 0 \% Vitamin C 0\% |  |  |
| Calcium 0 \% Iron 0 \% |  |  |
| *Percent Daily Values are base on a 2,000 calorie diet. Your daily values nay be higher or lower depending on your calorie needs: |  |  |
|  |  |  |
| Calories 2,000 2,500 |  |  |
| Total Fat Iess than | Iesstlan ${ }^{6 \mathrm{~g}}$ | ${ }^{808}$ |
|  |  |  |
|  |  |  |
| Sodium Less tlan 2,400ing 2,400ing |  |  |
| Total Cartohydrate. 300 g 375 g  <br> Dietary Fiber  25 g 30 g |  |  |
| Calories per gramr <br> Fat9 Carbolydrate 4 Protein 4 |  |  |
|  |  |  |

Effective Date 08/28/17
TBURMESTER
I. PRODUCT TYPE: SAUCE-CUP 100/1z B4U RANCH H/B
II. LABEL: FLAVOR FRESH B4U
III. CONTAINER INFORMATION
A. Box Dimension:

| Length | Width | Height |
| :--- | :---: | ---: |
| 11.313 | 9.313 | 5.750 |

B. Cubic Feet: 35
C. Pallet Configuration:

TI: $\quad 17.00$
HI: 8.00
Pallet Total: 136.00
IV. SPECIFIC PRODUCT CODE

V. FILL WEIGHTS
A. Net Weight 6.255 lbs
B. Gross Weight 7.580 lbs
VI. PRODUCT DESCRIPTION

HOUSE BLEND ${ }^{\circledR}$ Low Sodium Ranch Cup 100 Count - 1 Oz
VII. INGREDIENT STATEMENT for F4713

Water, Soybean Oil, Corn Syrup, Distilled Vinegar, Egg Yolks, Modified FoodStarc h, Contains 2\% or less of Buttermilk*, Natural Flavors, PotassiumChloride, Salt, Garlic*, Onion*, Xanthan Gum, Yeast Extract,Lactic Acid, Phosphoric Acid, Whey P owder, Disodium Inosinate \& Disodium Guanylate, Potassium Sorbate \& Sodium Benzo ate (preservatives), Rice Flour, Polysorbate 60, Spice, Parsley*, Calcium Disodium EDTA to protect flavor *Dehydrated Contains: Eggs, Milk
VIII. ALLERGENS

EGGS
MILK
IX. NUTRITIONAL INFORMATION

Serving Size
Serving Size Description 1 CUP
Calories
Calories From Fat
Total Fat
Saturated Fat
Trans Fat
Cholesterol
Sodium
Potassium
Carbohydrates
Dietary Fiber

| 70.000 |  |
| ---: | ---: |
| 50.000 | $\%$ |
| 6.000 G | $9.000 \%$ |
| 1.000 G | $5.000 \%$ |
| 0.000 G | $\%$ |
| 5.000 MG | $2.000 \%$ |
| 125.000 MG | $5.000 \%$ |
| 115.000 MG | $3.000 \%$ |
| 5.000 G | $2.000 \%$ |
| 0.000 G | $0.000 \%$ |

```
Protein
Vitamin A IU
Vitamin C
Calcium
Iron
0.000 G \(\quad\)\begin{tabular}{r}
\(\%\) \\
\\
\\
\end{tabular}\(\quad\)\begin{tabular}{ll}
\(0.000 \%\) \\
\(0.000 \%\) \\
& \(2.000 \%\) \\
& \(0.000 \%\)
\end{tabular}
```

XI. PREPARATION INSTRUCTIONS

Open package and dispense onto food item.
XII. HANDLING INSTRUCTIONS

The product shall be shipped in good condition to meet all state and federal regulations pertaining to the shipping of food products. The product shall be stored in conformance with current GMPs. Do not double stack pallets.
cool dry storage, ambient temperature
35-71 degree $F$ is the recommended storage temperature range
XIII. SHELF LIFE

180 days under proper storage conditions.

Effective Date 08/28/17
Trey Burmester, CFS|Dir.Prod.Development

Finished Goods Specification
Product\# 70808

| Nutrition Facts |  |  |
| :---: | :---: | :---: |
| Serving Size 1.000 OZ1 CUP |  |  |
|  |  |  |
| Servings Per Container |  |  |
| Amount Per Serving |  |  |
| Calories 70.0 Calories from Fat 50.0 |  |  |
| \% Daily Value |  |  |
| Total Fat 6.0 g | 6.0 g | $9 \%$ |
| Saturated Fat 1.0 g |  |  |
| Trans Fat 0.0 g |  |  |
| Cholesterol 5.0 mg |  |  |
| Sodium 125.0 mg |  |  |
| Potassium 115.0 mg |  |  |
| Total Carbohydrate $5.0 \mathrm{~g} \quad 2 \%$ |  |  |
| DietaryFiber $0.0 \mathrm{~g} \quad 0 \%$ |  |  |
| Sugars 3.0 g |  |  |
| Protein 0.0 g |  |  |
| Vitamin A 0 \% Vitamin C 0\% |  |  |
| Calcium $2 \%$ Iron 0 \% |  |  |
| *Percent Daily Values are base on a 2,000 calorie diet. Your daily values nay be higher or lower depending on your calorie needs: |  |  |
|  |  |  |
| Calories 2,000 2,500 |  |  |
| Total Fat Iess than | Iesstlan ${ }^{6 \mathrm{~g}}$ | ${ }^{808}$ |
|  |  |  |
|  |  |  |
| Sodium Less than $2,400 \mathrm{mg}$ 2,400 mg |  |  |
| Total Cartochydrate 300 g <br> Dietary Filer 25 g  |  |  |
| Calories per gramr <br> Fat9 Carbolydrate 4 Protein 4 |  |  |
|  |  |  |

Effective Date 08/28/17
TBURMESTER

| KraftJeimz | Product Summary Report Confidential <br> KRAFT - FREE - RANCH <br> Fat Free Dressing | Page 1 of 3 |
| :---: | :---: | :---: |
| Spee Number [Rev1: 5415398 [001] Specification Status Approved |  | Effective Date: 2016.050 .02 |

## Product Information

| Product Net Content | Net Weight 0.4375 oz $(12.4 \mathrm{~g})$ |
| :--- | :--- |
| Product Code | 64962 |
| Product GTIN | 00021000649624 |

## Signature Line

Distributed by
Kraft Heinz Foods Company, Chicago, IL 60601

## Plant Registration Number:

## Ingredient Declaration Section

INGREDIENTS: WATER, CORN SYRUP, VINEGAR, SUGAR, WHEY (FROM MILK), MODIFIED FOOD STARCH, CONTAINS LESS THAN 2\% OF SALT, SOYBEAN OIL*, DRIED GARLIC, XANTHAN GUM, ARTIFICIAL COLOR, PHOSPHORIC ACID, PROPYLENE GLYCOL ALGINATE, DRIED ONIONS, SPICE, NATURAL FLAVOR, POTASSIUM SORBATE AND CALCIUM DISODIUM EDTA (TO PROTECT FLAVOR), CARAMEL COLOR
*ADDS A TRIVIAL AMOUNT OF FAT
CONTAINS: MILK.

## Product Handling Instructions

Safe Handling Instructions
Holding Samples at 24 hour: sampled hourly
Holding Samples at 1 month \& end of shelf life: sampled once/shift
Holding Time (in lieu of COA-CCP for Sensitive RMATs): minimum 24Hours- Study \# V020866

Nutrition Information

| Serving Size | 1 Pouch |
| :--- | :--- |
| Servings Per Pack | 1 |

100 g or 100 mL Information:

|  | Nutrient |  | UOM |
| :--- | :--- | :--- | :--- |
| Palories |  | Per 100 grams <br> unrounded |  |
| Calories From Fat | kcal |  | 142.096 |
| Total Fat | kcal | 9 |  |
| Saturated Fat | g |  |  |
| Trans Fat | g | 0.8714 |  |
| Cholesterol | g | 0.1434 |  |
| Sodium | mg | 0.0115 |  |
| Total Carbohydrate | mg | 0.6468 |  |
| Dietary Fiber | g | 654.811 |  |
| Sugars | g | 32.4971 |  |
| Protein | g | 0.5522 |  |
| Vitamin A - Total | g | 8.7542 |  |
| Vitamin C | lU | 0.4193 |  |
| Calcium | mg | 6.6199 |  |
| Iron | mg | 0.1391 |  |



## Quantitative Characteristics

|  | Quantitative Test | Min | Max |
| :--- | :---: | :---: | :---: |
| Acidity, titratable (as acetic) | 1.07 | 1.23 | UOM |
| Fat, total | 0.00 | 1.87 | $\%$ |
| pH |  | 3.70 |  |
| Salt, NaCl | 1.30 | 1.80 | $\%$ |
| Viscosity | 6500 | 10500 | $\mathrm{mPa} \cdot \mathrm{s}$ |
| Acid/Moisture ratio | 1.67 |  |  |
| Density |  |  | $\mathrm{g} / \mathrm{ml}$ |
| Density | 59.00 | 64.00 | $\%$ |
| Moisture, loss on drying | 2.03 |  | $\%$ |
| Salt/Moisture ratio |  |  |  |

Descriptive Characteristics

| Descriptive Evaluation |  | Description |
| :--- | :--- | :--- |
| Color | Creamy white |  |
| Flavor | Dairy/Garlic/Onion/Savory |  |
| Texture | Creamy Smooth/Pourable |  |
| Appearance | Creamy white w/ specks, onion \& parsley |  |

Microbiological Tests

|  | Test |  | M |
| :--- | :--- | :--- | :--- |
| Mold |  | 10 | Reporting Units |
| Lactobacilli | 10 | $/ \mathrm{g}$ |  |
| Yeast | 10 | $/ \mathrm{g}$ |  |

Microbiological Comments:
Spoilage Assessment: Ranch model, pH max 3.7

## Product Summary Report Confidential <br> KRAFT - FREE - RANCH <br> Fat Free Dressing

Spec Number [Rev]: 5415398 [001]
Specification Status: Approved - Active

## Additional Information

Countries of Origin (Where Manufactured): United States of America

Cargill Kitchen Solutions

## SUNNY FRESH BACON AND CHEESE EGGSTRAVAGANZA, FZ, 5 LB BAGS

In this inventive offering, we mix our original pre-cooked scrambled eggs with real bacon pieces and chunks of Cheddar cheese to create a savory component for burritos, casseroles or breakfast pizzas. No cutting, measuring or extensive prep needed for you or your staff!

Product Information and Ingredient List

| Product Code | 40828 |
| :--- | :--- |
| Item Number | 100008171 |
| UPC Code | 10038057408286 |
| Pack Size | $4 / 5 \mathrm{LB}$ |
| Master Case Dimensions (inches) | $13.346 \mathrm{~L} \times 9.846 \mathrm{~W} \times 12.817 \mathrm{H}$ |
| Master Case Cube $\left(\mathrm{ft}^{3}\right)$ | 0.97 |
| Master Case Net Wt | $20(\mathrm{LBS})$ |
| Master Case Gross Wt | $21.1(\mathrm{LBS})$ |
| Pallet Ti x Hi | $14 \times 6$ |
| Cases/Pallet | 84 |
| Shelf Life (Days) | 180 |
| Frozen or Refrigerated | Frozen |
| Servings Per Case | 160 |
| Material Pack Type | Bag |
| CN Labeled | Yes |
| Religious Designation |  |

## Ingredients :

Pre-cooked Scrambled Eggs [Whole Eggs, Skim Milk, Soybean Oil, Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Artificial Butter Flavor (Soybean Oil, Butter, Lipolyzed Butter Fat, Flavors and Artificial Flavors)], Pasteurized Process Sharp Cheddar Cheese [Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto [color]), Water, Cream, Sodium Phosphate, Salt, APO-Carotenal (color), Enzymes, Silica Gel (to prevent caking)], Fully Cooked Bacon Bits [Cured with Water, Salt, Sugar, Smoke Flavoring, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite]. CONTAINS: EGG, MILK

## Nutrition Facts

## Serving Size 57g

Serving Per Container

| Amount Per Serving |  |
| :--- | ---: |
| Calories 120 | Calories From Fat |
|  | \% DailyValue |
| Total Fat 9 g | $14 \%$ |
| Saturated Fat 3.5g | $17 \%$ |
| Trans Fat 0g |  |
| Cholesterol 170g | $57 \%$ |
| Sodium 280mg | $11 \%$ |
| Total Carbohydrate 1g | $0 \%$ |
| Dietary Fibers 0g | $0 \%$ |
| Sugars 0g |  |
| Protein 8 g | $6 \%$ |
| Vitamin A | $0 \%$ |
| Vitamin C | $6 \%$ |
| Calcium | $4 \%$ |
| Iron |  |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. This is a representation of the nutrition
label. The actual nutrition label on the product may vary slightly.

|  | Calories: | 2000 |
| :--- | :--- | :--- |
| Total Fat | Less than 65 g | 800 |
| Sat Fat | Less than 20 g | 25 g |
| Cholesterol | Less than 300 mg | 300 mg |
| Sodium | Less than 2400 mg | 2400 mg |
| Total Carbohydrate |  | 300 g |
| Dietary Fiber |  | 375 g |
|  |  | 25 g |
|  |  | 30 g |

## PRODUCT DESCRIPTION:

Our 3 oz Whole Grain egg roll is filled with white meat chicken mixed with a perfect blend of fresh vegetables and authentic Asian seasonings.

- Meets child nutrition standards.
- $51 \%$ Whole Grain.
- No preservatives.


## MENU APPLICATIONS:

- A perfect side or appetizer to an Asian-inspired entrée
- Branded sleeves in master case for grab-and-go convenience
- Asian-themed menu
- Serve with Asian style dipping sauces


## CHILD NUTRITION INFORMATION:

085076 -Each 3.00 oz. Egg Roll provides 1.00 oz. equivalent meat/meat alternate, 1.00 oz equivalent grains, and $1 / 4$ cup other vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12).

## HARD BID SPECIFICATIONS:

MINH® 3.0 oz WG Chicken Egg Roll must provide 1.00 oz . equivalent meat/meat alternate, 1.00 oz . of equivalent grains, $1 / 4$ cups other vegetables, Portion to provide a minimum of 130 calories with no more than 7 fat grams. Must contain a minimum of 2 grams of fiber and less than 490 of sodium. Case pack of 60 per case.
CN Label required. Acceptable Brand: MINH® 69461

## PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. COOKING INSTRUCTIONS BASED ON FULL SIZE SHEET PAN (WITH APPROXIMATELY 54 EGG ROLLS). CONVECTION OVEN: PREHEAT OVEN TO $350^{\circ} \mathrm{F}$. PLACE EGG ROLLS ON BAKING SHEET. FOR FROZEN PRODUCT COOK FOR 22 MINUTES; FOR THAWED PRODUCT COOK FOR 13 MINUTES. NOTE: DUE TO VARIANCES IN OVEN REGULATORS, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | 22 MINUTES | Prepare from frozen state |
| Convection Oven | $350^{\circ} \mathrm{F}$ | 13 MINUTES | Prepare from thawed state |

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 10072180694611 |
| :--- | :--- |
| Gross Weight: | 12.50 |
| Net Weight: | 11.25 |
| Each Weight: | 3.00 |
| Cube: | 0.42 |
| Dimensions (LxWxH): | $13.56 \times 9.19 \times 5.88$ |
| Cases/Pallet: | 140 |
| Tie: | 14 |
| High: | 10 |
| SHELF LIFE: | 365 |

## ALLERGENS:

Contains
Milk or its Derivatives, Eggs or its
Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.


INGREDIENTS:
INGREDIENTS: FILLING: CABBAGE, GROUND CHICKEN, CARROTS, TEXTURED SOY PROTEIN (TEXTURED SOY FLOUR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER gluconate, vitamin a palmitate, calcium pantothenate, thiamine mononitrate [VITAMIN B1], PYRIDOXINE hYDROCHLORIDE [VITAMIN B6], RIBOFLAVIN [VITAMIN B2], CYANOCOBALAMIN [VITAMIN B12]], CELERY, WATER, ONION, CONTAINS 2\% OR LESS OF: DRIED WHOLE EGGS, WHEY PROTEIN CONCENTRATE, FLAVOR (SALT, YEAST EXTRACT, DEXTROSE, NATURAL FLAVOR), SUGAR, SOY SAUCE POWDER (SOY SAUCE [WHEAT, SOYBEANS, SALT], MALTODEXTRIN, SALT), MODIFIED FOOD STARCH, DRIED ONION, SEA SALT, dRIED GARLIC, SPICE; WRAPPER: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED barley flour, Niacin, reduced iron, thiamine MONONITRATE, RIBOFLAVIN, FOLIC ACID], ENRICHED DURUM FLOUR (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS $2 \%$ OR Less of: wheat gluten, vegetable oil (Cottonseed AND/OR CANOLA OIL), FLAVOR (SALT, YEAST EXTRACT, DEXTROSE, NATURAL FLAVOR), DRIED WHOLE EGGS, SALT, RICE EXTRACT, ASCORBIC ACID, CORNSTARCH; WATER. FRIED in VEGETABLE OIL (COTTONSEED AND/OR CANOLA OIL).

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Last Update Date: 7/13/2017 Printed on: 8/31/2017

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.

| Unit Weight/Count: 2.50 OZ / 112 | Case Cube: 67 CF |  |
| :--- | :--- | :--- |
| Product UPC: | Pallet Configuration: $8 \times 10$ |  |
| Case GTIN: 00075278052792 | Cases/Pallet: 80 |  |
| Net Case Weight: 17.50 LB | Case Tare: 1.195 LB |  |
|  | Case Dimensions (LxWxH) O.D: 18.8125 IN $\times$ <br> 11.1875 IN $\times 5.50$ IN | EDI UPC: 007527805279 |

## FEATURES \& BENEFITS

- 2.50 OZ. BEEF ENCHILADA
- FULLY COOKED GROUND BEEF AND ENCHILADA SAUCE WRAPPED

IN A WHOLE GRAIN RICH STONE GROUND CORN MASA TORTILLA

- CN LABELED - SERVES 1 OZ. M/MA \& 1 OZ. EQUIVALENT GRAINS


## CN INFORMATION

CN LABELED - CN NUMBER 086479 - CN DATE 01-13
EACH 2.50 OZ., BEEF ENCHILADA PROVIDES 1.00 OZ. EQUIVALENT MEAT/MEAT ALTERNATE AND 1.00 OZ. EQUIVALENT GRAINS

## INGREDIENTS

TORTILLA [WATER, WHOLE GRAIN CORN MASA (STONEGROUND WHOLE GRAIN CORN MASA FLOUR, CELLULOSE GUM, TRACE OF LIME)], GROUND BEEF (NOT MORE THAN 26\% FAT), WATER, TOMATO PASTE, TEXTURED VEGETABLE PROTEIN PRODUCT ' SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE,
PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN), CONTAINS PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN),
$2 \%$ OR LESS OF TEXTURED VEGETABLE PROTEIN (SOY PROTEIN
CONCENTRATE, CARAMEL COLOR), ISOLATED SOY PROTEIN (ISOLATED SOY PROTEIN WITH LESS THAN 2\% LECITHIN), CHILI POWDER (CHILI PEPPER, SPICES, SALT, GARLIC POWDER), SALT, RICE STARCH, DEHYDRATED RED BELL PEPPER, BEEF TYPE FLAVOR [HYDROLYZED SOY PROTEIN, FLAVORING (INCLUDING SPICES), AUTOLYZED YEAST, SALT], NATURAL FLAVOR,
CHOPPED ONION, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT), SPICE, SODIUM PHOSPHATE, SODIUM ALGINATE
CONTAINS: SOY

## PREPARATION

RE-HEATING INSTRUCTIONS:
DEEP FRYER: NOT RECOMMENDED
MICROWAVE: NOT RECOMMENDED
CONVENTIONAL OVEN $300^{\circ}$ F: FROZEN - 20-25 MINUTES; THAWED - 15-20
MINUTES
CONVECTION OVEN $300^{\circ}$ F: FROZEN - 12-18 MINUTES;THAWED - 9-12 MINUTES
INTERNAL PRODUCT TEMPERATURE SHOULD REACH $160^{\circ} \mathrm{F}$. CAUTION: PRODUCT WILL BE HOT.
TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT.
ADJUST ACCORDINGLY.

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

## Nutrition Facts

Serving Size 1 ENCHILADA ( 2.50 OZ.) 70 g
Servings Per Container 112


Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4


Crispitos® Chicken Chili Filled Whole Grain Tortillas, 3.45 oz.

Product Code: 24569-928
UPC Code: 00023700038487

Fully cooked for quick preparation, lower labor costs, and heat-and-serve convenience.

- Great as snacks, appetizers, entrées, or desserts; can create signature offerings with sauces, garnishes, and sides.
- Unique fun, kid-friendly menu offerings; delicious way to meet school menu requirements.
- With a convenient hand-held shape, Crispitos offer a practical option for an on-the-go lifestyle. This product is a top seller for convenience stores and schools.

- CN labeled


## PREPARATION

Appliances vary, adjust accordingly. Conventional Oven 16-18 minutes at $375^{\circ} \mathrm{F}$ from FROZEN. 10 to 14 min. from THAWED. Deep Fry 5-5 $1 / 2$ minutes at $350^{\circ} \mathrm{F}$ from FROZEN. Convection Oven 12-15 minutes at $350^{\circ} \mathrm{F}$ from FROZEN. Instructions are approximate. Heat until internal temperature reaches $140^{\circ} \mathrm{F}$.

## CASE PACK

Not Currently Available

## MASTER CASE

| Gross <br> Weight | 16.3067 LB | Width: | 9.0625 IN |
| :--- | :--- | :--- | :--- |
| Net <br> Weight | 15.53 LB | Length: | 14.3125 IN |
| Cube: | 0.647 FT | Height: | 8.625 IN |

## PALLET CONFIGURATION



## STORAGE

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



## Nutrition Facts

Serving Size: 1 PIECE ( 97 g )
Servings Per Container: About 72

| Amount Per Serving Calories 270 | Calories from Fat 130 |
| :---: | :---: |
|  | \% Dally Value |
| Total Fat 14 g | 22\% |
| Saturated Fat 3g | 15\% |
| Trans Fat 0 g |  |
| Polyunsaturated Fat 5g | 5 g |
| Monounsaturated Fat 4.5 g | t 4.5 g |
| Cholesterol 25 mg | 8\% |
| Sodium 370 mg | 15\% |
| Total Carbohydrate 23 g | 9 8\% |
| Dietary Fiber 3g | 12\% |
| Sugars 1g |  |
| Protein 12g | 24\% |
| Vitamin A 15\% | Vitamin C 0\% |
| Calcium 4\% | Iron 10\% |
| - Percent dally values are based on a 2,000 calorle diet. Your dally values may de higher or lower depending on your calorle needs. |  |

CN Label: Yes
CN Label Numbers: 094914
CN Statement: Each 3.45 oz . serving of tightly rolled whole grain tortilla with chicken and chili filling provides 1.00 oz . equivalent meat and 1.00 oz . equivalent grains for Child Nutrition Meal pattern Requirements.
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.

## INGREDIENTS

INGREDIENTS: FILLING: Mechanically separated chicken, water, seasoning (chili pepper, salt, dehydrated aninn asplir nnumber rumin nanriba hlarl nomar rad nannar aranann avtrartivae of namrila) whala

## tysonfoodservice.com

1-800-24-TYSON

## Product Information

[^18]CONTAINS wheat

## Tyson Product Formulation Statement

Product Name: FC Tightly Rolled Whole Grain Tortilla With Chicken Chili Filling
Manufacturer: Tyson Foods, INC
Case/Pack/Count/Portion/Size: / 1 (3.45 oz.) Crispitos

## I. Meat/Meat Alternate

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

|  | Description of Food Buying Guide | Ounces per Raw Portion of Creditable <br> Ingredient | Multiply | FBG <br> Yield | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Chicken | GROUND CHICKEN W/SKIN IN NATURAL <br> PROPORTION | 1.5292259 | X | 0.70 | 1.07045813 |
| Total |  | 1.07045813 |  |  |  |

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

Total weight (per portion) of product as purchased $\quad 3.45 \mathrm{oz}$.
Total creditable amount of product (per portion) $\quad 1.00 \mathrm{oz}$.
(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 $\quad \underline{3.45}$ ounce serving of the above product (ready for serving) contains $\quad \underline{1.00}$ 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.


| Karen Shank, MS, RDN | $9 / 23 / 2016$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

# Formulation Statement for Documenting Grains in School 

Product Name: FC Tightly Rolled Whole Grain Tortilla With Chicken Chili Filling Code No: 024569-0928

Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: / 1 (3.45 oz.) Crispitos
I. Does the product meet the Whole Grain-Rich Criteria?: Yes X No $\qquad$
(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: $\underline{0.19 \mathrm{~g}}$
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. (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 grains 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-I) the Product Belongs: $\qquad$

|  | Description of Food Buying <br> Guide | Portion Size of Product as <br> Purchased | Weight of one ounce equivalent as listed in SP <br> $\mathbf{3 0 - 2 0 1 2}$ | Creditable <br> Amount * |
| :--- | :--- | :--- | :--- | :--- |
| Grains | Tortilla | 1.13 | 1.00 | 1.00 |
| Total Creditable Amount | 1.0000000 |  |  |  |

${ }^{1}$ (Portion Size) $\div$ (Exhibit A weight for one oz eq)
${ }^{2}$ 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 | 3.45 oz. |
| :--- | :--- |
| creditable amount of product (per portion) | 1.00 oz. |

I further certify that the above information is true and correct and that a $\underline{3.45}$ ounce portion of this product (ready for serving) provides $\underline{1.00}$ oz equivalent Grains. I further certify that non-creditable grains are not above the 0.24 oz eq. per portion.

Signature Title

| Karen Shank, MS, RDN | $9 / 23 / 2016$ | (479) 290-3659 |
| :--- | :--- | :--- |
| Printed Name | Date | Phone Number |

FC CHICKEN CHILI CRISPITO, WG

## Nutrition Facts

| Amount Per Serving |  |
| :---: | :---: |
| Calories 270 | Calories from Fat 130 |
|  | \% Daily Value * |
| Total Fat 14 g | 22\% |
| Saturated Fat 3g | 15\% |
| Trans Fat 0g |  |
| Polyunsaturated Fat 5g |  |
| Monounsaturated Fat 4.5g |  |
| Cholesterol 25 mg | 8\% |
| Sodium 370 mg | 15\% |
| Total Carbohydrate 23g | 8\% |
| Dietary Fiber 3g | 12\% |
| Sugars 1g |  |
| Protein 12g | 24\% |
| Vitamin A | 15\% |
| Vitamin C | 0\% |
| Calcium | 4\% |
| Iron | 10\% |
| * Percent Daily Values are based on a 2,000 calorie diet. |  |

## BID SPECIFICATION

| Product Name: | FARM RICH ${ }^{\oplus}$ WHOLE GRAIN FRENCH | Serving Size: 3 PIECES (3.84 oz.) <br> TOAST STICKS 51\%  | Case Count: $12 / 2 \mathrm{lb}$ bags Case Wt: 24 lbs. <br> Sroduct Code: 37720 | Case Cube (ft): |
| :--- | :--- | :--- | :--- | :--- |



## Nutrition Facts:

| Calories: | 270 | Sodium: | 330 mg | Vitamin A: | 20 IU |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Fat: | 10 g | Carbohydrates: | 40 g | Vitamin C: | 0 mg |
| Saturated Fat: | 1.5 g | Dietary Fiber: | 4 g | Calcium: | 36 mg |
| Trans Fat: | 0 g | Sugar: | 8 g | Iron: | 2 mg |
| Cholesterol: | 0 mg | Protein: | 7 g |  |  |

## Ingredient Statement:

BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHEAT GLUTEN, SUGAR, YEAST, SALT, SOYBEAN OIL, CULTURED WHEAT FLOUR, VINEGAR, ENZYMES, ASCORBIC ACID, SOY LECITHIN, SOY FLOUR), WATER, WHOLE WHEAT FLOUR, SOYBEAN OIL, SUGAR, ENRICHED YELLOW CORN FLOUR (YELLOW CORN FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS $2 \%$ OR LESS OF EACH OF THE FOLLOWING: CARRAGEENAN, DEXTROSE, DRIED YEAST (YEAST), GUM ARABIC, LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE), NATURAL AND ARTIFICIAL FLAVOR, SALT, SOY FLOUR, SOY LECITHIN.

## Child Nutrition Programs Product Statement:

Individually Frozen French Toast Sticks. Three french toast sticks (1.28 oz each) provides 2.0 oz. equivalent grains for USDA Child Nutrition Food Based Menus as determined by the total grams of flour in the bread and coating.

## Bid Specification Description:

Individually frozen french toast sticks. Serve 3 sticks to provide 2.0 oz. equivalent grains. Packed $12 / 2 \mathrm{lb}$. sealed bags per 24 lb . case. Rich's® Farm Rich PC\# 37720

I certify that the above product information is accurate.

$$
\begin{aligned}
& x+\infty+\infty, \infty \\
& \rightarrow x+\infty, \infty+\infty,
\end{aligned}
$$

| Signature/Title | Penny Hennessy <br> Quality Assurance and Regulatory Affairs Manager |
| :--- | :--- |

17-May-17
Issue Date

## (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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.

Product Name: Farm Rich French Toast Sticks
Manufacturer: Rich Products Corporation
raw dough weight may be used to calculate creditable grain amount)

Code No.: 37720
Serving Size 3 pieces ( 3.84 oz )
rd
$\begin{array}{llll}\mathbf{r} & \mathbf{r} & \mathbf{r} & \mathrm{Yes} \mathrm{X}\end{array}$
No $\qquad$
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
r d
r d
r YesX No $\qquad$ r 8
(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 credit towards the grain requirements for school meals.)

r $\mathbf{r}$
$\mathbf{r} \quad \mathbf{r}$
r
r r d r r
(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of $16 g r a m s$ 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.)


Creditable grains are whole-grain meal/flour and enriched meal/flour.
(Serving size) (\% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
${ }_{3}^{2}$ 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 3.84 oz
Total contribution of product (per portion) 2.0 oz equivalent grain
I certify that the above information is true and correct and that a 3.84 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non -creditable grains $\mathbf{r}$ 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 credit towards the grain requirements for school meals.


Signature
Penny Hennessy
Printed Name
Manager, QA \& Regulatory Affairs
Title
16 May 2017 912-638-5000
Date Phone Number
Rich Products Corporation 1867 Demere Road St. Simons Island, GA 31522 (912) 638-5000

## US Foods, Inc.

| Product Code: | 7328123 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Fruit Cocktail, Diced In Pear Juice Canned (180395) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 60 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 0\% |
| Total Carbohydrate 14g |  |  | 5\% |
| Dietary Fiber 1g |  |  | 4\% |
| Sugars 11g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
DICED PEACHES, DICED PEARS, WATER, GRAPES, PEAR JUICE CONCENTRATE, PINEAPPLE SEGMENTS, HALVED CHERRIES, ARTIFICIALLY COLORED RED WITH CARMINE.

## Preparations

> NO PREP NEEDED EXCEPT TO OPEN AND USE. GARNISH WITH WHIPPED CREAM OR NON-DAIRY TOPPING IF DESIRED.

## Serving Suggestions

SERVE AS A SIDE DISH. USE AS AN INGREDIENT IN BAKING OR CHILLED SALADS.
Handling
STORE IN COOL DRY PLACE, REFRIGERATE AFTER OPENING.

[^19]US Foods, Inc.

| Product Code: | 7328123 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Fruit Cocktail, Diced In Pear Juice Canned (180395) |



7328123 A - 1327560 - 2014-09-12
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## US Foods, Inc.

| Product Code: | 7333628 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Fruit Salad, Cut In Light-syrup Canned Tropical Imported Thailand (161680) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 100 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 5mg |  |  | 0\% |
| Total Carbohydrate 24g |  |  | 8\% |
| Dietary Fiber 2 g |  |  | 8\% |
| Sugars 17g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
RED PAPAYA, GUAVA, PINEAPPLE CHUNKS, YELLOW PAPAYA, BANANA, WATER, SUGAR, PASSION FRUIT JUICE AND CITRIC ACID.

## Preparations

MAY BE USED DIRECTLY FROM THE CAN.

## Serving Suggestions

USE IN DESSERT APPLICATIONS WHERE TRADITIONAL FRUIT COCKTAIL IS USED; GREAT FOR SALAD BARS.

Handling
DRY STORAGE

[^20]US Foods, Inc.

| Product Code: | 7333628 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Fruit Salad, Cut In Light-syrup Canned Tropical Imported Thailand (161680) |



7333628 A-1331651-2016-04-26

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: Annie's ${ }^{\circledR}$ Organic Friends Bunny Grahams ${ }^{\circledR}$. Honey, Chocolate, Chocolate Chip
Code No.: $\quad 100-13562-00237-2$
Manufacturer: General Mills, Inc. Serving Size_1.25 OZ (35g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 $\qquad$ No X How many grams
(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 credit towards the grain requirements for school meals.)

## 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. (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 to which Exhibit A Group (A-I) the Product Belongs: B

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $1.25 \mathrm{OZ}(35 \mathrm{~g})$
Total contribution of product (per portion) 1.0 oz equivalent
I certify that the above information is true and correct and that a $(35 \mathrm{~g}) 1.25 \mathrm{OZ}$ ounce portion of this product (ready for serving) provides 1.0 oz 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 credit towards the grain requirements for school meals.

## smecult

Susan Coult, MS, MBA, RD, LD, SNS
Quality and Regulatory Manager, K - 12
October 29, 2015
Phone Number : 1-800-767-5404

Hormel Foods Corporation<br>1 Hormel Place<br>Austin, MN 55912

Product Name: HORMEL Smoked Ham with Natural Juices - Diced 3/8"

Product Code: 18149
Contact Person: KATHERINE SHAPINSKY
KFSHAPINSKY@HORMEL.COM
List Variety (lies) of Meat Used in Product: Ham with Natural Juices

| Total Weight of Uncooked Product: | 2.31 oz |
| :--- | :--- |
| Weight of Raw Meat: | 1.85 oz |
| Percent of Fat in Raw Product: | $3.40 \%$ |

Weight of Other Meat Alternates (specify MA used):
Type of Alternates
Weight

If MA is an APP, specify the source (e.g. soy, whey), type (e.g. flour, isolate, concentrate), and percentage of protein in APP as purchased:

## Source

Type
\% Protein

Weight of Dry APP: N/A
Weight of Hydrated APP : N/A
Weight of Raw Meat, Hydrated APP, etc.: N/A
Weight of Other Ingredients: 0.46 oz
Total Weight of Product as Purchased: 2.00 oz
Weight of Breading: N/A
Bread Equivalent: N/A
Vegetable Equivalent: N/A

I certify that the above information is true and correct, and that the above meat product (ready for serving) contains 1.75 ounces of cooked lean meat/meat alternate when prepared according to the directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Nutrition Services regulations (7 CFR Parts 210, 225, or 226, App. A)


Senior Scientist
Title

Hormel Foods Corporation
July 17, 2012

## Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Provide a copy of the label in addition to the following information on company letterhead signed by an official representative of the company.

Product Name: HO Virginia Brand Ham With Natural Juices
Code No.: 30900-32588
Manufacturer: John Correl Food Group
Case/Pack/Count/Portion/Size: $32 \mathrm{oz} . \mathrm{pkg}$.

## 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 | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | Food <br> Buying <br> Guide Yield | Creditable <br> Amount * |
| :---: | :---: | :---: | :---: | :---: |
| Ham With Natural Juices | 1.69 | X | 0.90 | 1.5193 |
|  |  |  |  |  |
| A. Total Creditable Amount ${ }^{1}$ |  |  |  |  |
| X |  |  |  |  |

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

## 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.

*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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased ___ 2.00 oz .
Total creditable amount of product (per portion) _ 1.50 oz .
(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 2.00
$\qquad$ ounce serving of the above product (ready for serving) contains _1.50_ 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..

Labeling Specialist


Signature _Gloria Chavez

Printed name

Title
01/19/15 Date

630-281-5138
Phone Number

# PRODUCT ANALYSIS FORM FOR CN PRODUCTS 

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)
Product Name: $\qquad$ Code No: $\qquad$
Manufacturer: $\qquad$
Case/Pack/Count/Portion Size: $\quad 10.00 \mathrm{lb} / 721.2$ ounce $=1$ portion

## I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

| Description of Creditable Ingredients per Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | Food Buying Guide Yield | Creditable Amount ${ }^{\star}$ |
| :---: | :---: | :---: | :---: | :---: |
| Ground Beef | . 160 | X | 70\% | 100 |
|  |  | x |  |  |
|  |  | X |  |  |
| A. Total Creditable Amount ${ }^{1}$ |  |  |  | 1.00 |

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

## II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

| 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*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | x |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
| B. Total Creditable Amount ${ }^{1}$ |  |  |  |  |  |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest $1 / 4 \mathrm{oz}$ ) ${ }^{1}$ |  |  |  |  |  |

*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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are also crediting APP, you do not need to round down in box $A$ until after you have added the creditable APP amount from box $B$.

## III. Bread/Bread Alternate

| Description of Creditable <br> Ingredients per <br> Food Buying Guide | Ounces per Raw <br> Portion of Creditable <br> Ingredient | \% of <br> Enrichment | $\%$ | Formula $^{\mathbf{1}}$ |
| :---: | :---: | :---: | :---: | :---: |

${ }^{1}$ Ounces $\times$ percent of Ingredient $\times$ percent of Enrichment $\times 28.35 \mathrm{gm}$ credit per serving $\div 16$ grams per bread/bread alternate serving.
${ }^{2}$ Total Creditable Amount must be rounded down to the nearest $1 / 4$ serving. Do not round up.
Total weight (per portion) of product as purchased: $\quad 1.20 \mathrm{oz}$.
I certify that the above information is true and correct and that a 1.20 - ounce serving of the above product (ready to cook) contains _1.00_ ounces of equivalent meat/meat alternate and 1.00 ounces equivalent grains when prepared according to directions.
(Reminder: Total creditable amount cannot count for more than the total weight of product)
I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kimberly Scardicchio
May 29, 2014
Your Name
Date
CN Labeling Technologist
*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.
**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.

## Flame Broiled Mini Beef Steak Burger With Bun

Item \#: 68051
Product Description: Fully cooked, mini beef steak burger. Juicy, loose bite with mild beef taste. Round shape with subtle char marks. Burgers and mini whole grain buns are packed separately in the box. CN labeled.
Technical Name: Our Deluxe Flamebroiled Beef Steak Burgers With Wheat Buns Caramel Color Added
Brand: Advance Pierre

## Product Details

| Data Generated: | 8/30/2017 |
| :---: | :---: |
| Data Valid As Of: | 8/15/2017 |
| Packing Type: | BULK-LINER |
| Pieces Per Case: | 72 |
| Piece Size (oz.): | 2.20 |
| Case Net Weight (lb.): | 9.90 |
| Case Dimensions: | Width: 10.00 |
|  | Length: 19.00 |
|  | Height: 8.00 |
|  | Case Cube: 0.88 |
| Cases / Pallet: | 40 |
| Case TiHi: | $10 \times 4$ |
| Credit (CN): | 1 OZ MMA BEEF |
| Equivalent Grain: | 1.00 |

## Ingredients:

BURGER INGREDIENTS: Ground Beef (Not More Than 20\% Fat), Salt, Caramel Color. WHOLE GRAIN BUN: Water, White Whole Wheat Flour, Enriched Wheat Flour (Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Palm Oil, Yeast, Contains 2\% or Less of: Salt, Malted Wheat Flour, Calcium Propionate (Preservative), Monoglycerides, Calcium Sulfate, Enzymes, Ascorbic Acid (Dough Conditioner), Soybean Oil. CONTAINS: Wheat

```
Shelf Life (days):
                                365
                                Starting from date of production when kept @ 0`F or below.
```


## Preparation Method:

Conventional Oven: Preheat oven to 350 degrees $f$ and bake frozen product for 6-8 minutes.
Convection Oven: Preheat oven to 350 degrees $f$ and bake frozen product for 6-8 minutes.

| Master Case GTIN: | 00880760093180 |
| :--- | :--- |
| Master Case Gross <br> Weight: | 11.43100 |

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.


| Nutrition Facts: |  |
| :---: | :---: |
| Serving Size: 2.20 OZ (62 g) |  |
| Calories / Calories from Fat: | 170 / 90 |
|  | \% Daily Value ** |
| Total Fat 10 g | 15\% |
| Saturated Fat 4 g | 20\% |
| Trans Fat 0 g |  |
| Cholesterol 25 mg | 8\% |
| Sodium 230 mg | 10\% |
| Total Carbohydrate 14 g | 5\% |
| Dietary Fiber 1 g | 4\% |
| Sugars 1 g |  |
| Protein 9 g |  |
| Vitamin A | 0\% |
| Vitamin C | 0\% |
| Calcium | 4\% |
| Iron | 8\% |
| ** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |

## Breakfast Buns, WG, RF, Fortified, IW (\#2003)

## General Specifications



Pack: 60/3 oz
Kosher: OU-D
Shelf Life: 3 days at ambient. 365 days frozen.
Status: Available
SCHOOL SPECIFICATIONS
Nutritional Ratio: 33-15-15


OZ Grain Equivalents: 2.25
Whole Grain: 24.7g, 67\%
Enriched Flour: 12.35 g
Combined Flour 37.04g
INGREDIENTS
Water, Whole Wheat Flour, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Palm Oil, Contains 2\% or less of: Cornstarch, Yeast, Dough Conditioner (Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate), Soy Flour, Whey, Salt, Soy Protein Concentrate, Guar Gum, Sodium Stearoyl Lactylate, Soybean Oil, Soy Lecithin, Ascorbic Acid, Colored with Tumeric and Annatto, Unbleached Enriched Flour, Enzymes, Calcium Propionate (Preservative), Cellulose Gum, Xanthan Gum, Palm Oil with Citric Acid added as a Preservative, Lactalbumin, Magnesium Phosphate, Dicalcium Phosphate, Calcium Sulfate, Ferrous Sulfate, Vitamin E, Niacinamide, Vitamin A, Pyridoxine, Vitamin B12, Natural Flavor, Wheat Gluten, Mono- and Diglycerides with Antioxidants (Tocopherols, Citric Acid), Calcium Carbonate, Agar, Dextrose, Vegetable Monoglycerides, Cinnamon, Egg.

ALLERGENS
Contains egg, milk, soy, and wheat ingredients. This product is processed in a facility that produces products with tree nuts.

# Breakfast Buns, WG, RF, Fortified, IW (\#2003) 

## Case Specifications

GTIN: 00737410200309
Dimensions: $23.25^{\prime \prime} \times 20^{\prime \prime} \times 4.25^{\prime \prime}$
Cube: 1.1
Gross Weight: 12.5 lb
Per Pallet: 64
Tier x Height: $4 \times 16$
Inside Pack: 60 pieces per case

## Bid Specification

Bake Crafters Breakfast Buns, WG, RF, Fortified, IW; must be whole grain rich and provide 2.25 ounce grain equivalents. Portion to provide at least 245 calories, with no more than 11 grams of fat. Must contain less than 260 milligrams of sodium. Acceptable brand: Bake Crafters 2003.

March 28, 2016
Good food. Responsibly.

To: Valued Customer

Subject: Child Nutrition Label for Armour Lower Sodium Beef Franks 27815-48169; 10 lbs .


Ingredients: Beet, WEater, Sorbitol, Potassium Chloride, Flavoring, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Extract of Paprika.


| Nutrition Facts Serving Siee 1 trank (57 [g] Servings Per Container R0 |  |
| :---: | :---: |
| Smat Pax Peming |  |
| Caleries 180 Calories fromi | es fromFai 150 |
|  | \% bait lidur |
| Total Fat 17g | 26\% |
| Saturated Fat 70 | 35 |
| Cholesterel 35 mg | 12 |
| Sodium 340mg | 14 |
| Total Carbohytrate 30 | te 30 |
| Dietary Fiber Og |  |
| Sugars ig |  |
| Pratein 6g | 12 |
| Vitamin A 0\% * Vitam | Vitamin C1\% |
| Calcium 0\% * tron 4 | Iran 4\% |
|  | diadaxabitic |
| "Sodiurs has been reduce 850 ing to 340 mug Per Set | reduced trems Per Serving |
| ARMOUR-ECKRICH MEATS LLC |  |
| P.O. BOX 405020 |  |
| CWCOMATAT, OH 45240 |  |
|  |  |

Maria Bunke
Labeling Specialist
Smithfield

5150000774 - SMUCKER 1/2 OUNCE ASSORTMENT 4 PLASTIC

For more than a century, Smucker's has been providing families with quality products they trust and prefer both at and away from home. Offer your customers the perfect variety of spreads with an assortment case of Smucker's Strawberry Jam, Mixed Fruit, and Concord Grape Jelly.


## Nutrition Facts

Serving Size 1 unit ( 14 g )
Servings Per Container 1

## Amount Per Serving

Calories $35 \quad$ Calories from Fat 0

|  | $\%$ |
| :--- | ---: |
| Total Fat 0 g | $0 \%$ |
| Saturated Fat 0 g | $0 \%$ |
| Trans Fat 0 g | $0 \%$ |
| Cholesterol 0 mg | $0 \%$ |
| Sodium 5 mg | $3 \%$ |
| Total Carbohydrate 9 g | $0 \%$ |
| Dietary Fiber 0 g |  |
| Sugars 8 g |  |
| Protein 0 g |  |


| Vitamin A 0 \% |  | Vitamin C 0 \% |  |
| :---: | :---: | :---: | :---: |
| Calcium 0 \% |  | Iron 0 \% |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400 | 2,400mg |
| Total |  | 300g | 375g |
| Carbohydrate |  | 300 g | 375 |
| Dietary Fiber |  | 25g | 30 g |

## Calories per gram:

Fat 9 - Carbohydrate 4 • Protein 4

## Ingredients

Strawberry Jam: Strawberries, High Fructose Corn Syrup, Corn Syrup, Sugar, Fruit Pectin, Citric Acid.
Concord Grape Jelly: Concord Grape Juice, High Fructose Corn Syrup, Corn Syrup, Fruit Pectin, Citric
Acid, Sodium Citrate.
Mixed Fruit Jelly: High Fructose Corn Syrup, Corn Syrup, Grape Juice, Apple Juice, Fruit Pectin, Citric Acid.

## Product Specifications

| GTIN | 00051500007747 | Case Net Weight | 6.2500 LB |
| :--- | :--- | :--- | :--- |
| Item UPC | 5150000774 | Case L,W,H | $10.380 \mathrm{IN}, 7.500 \mathrm{IN}, 5.750$ <br> IN |
| Unit Size | $200 / 0.5 \mathrm{OZ}$ | Cube | 0.26 CF |
| Shelf Life (Total / <br> At Shipping) | 180 Days / 55 Days | Tie $\times$ High | $22 \times 7$ |
| Case Gross Weight | 7.4100 LB | Kosher Status | Yes |

## Preparation and Cooking

Ready to serve.

## Serving Suggestions

Use portion control spreads with tabletop caddies, on buffets, for takeout, or room service.

## Packaging and Storage

Store in a cool, dry place.

## Other Information

Conforms to 21CFR150 Subpart B--Requirements for Specific Standardized Fruit Butters, Jellies, Preserves, and Related Products

## Campbellfoodservice.com School Nutrition Information



## TOMATO JUICE

12/ 46 oz.
case code 00366 Campbell's Tomato Juice from Concentrate is the perfect blend of taste and nutrition. Campbell's only uses tomatoes that are vine ripened to perfection to ensure that your patrons get the full rich tomato flavor you've come to expect from Campbell's Tomato Juice from Concentrate.

UPC: $\quad 0-51000-00366-9$
SCC-14: 10-05100-00036-66 Shelf Life: 12 MONTHS; RECOMM... Storage Temp: $65^{\circ} \mathrm{F}$ Servings per case: about 6

Special Dietary Needs:
100 calories or less per serving
15 grams total carbohydrates or less per serving 250 calories or less per serving 50 beverage calories or less per serving Good source of Vitamin A Good source of Vitamin C Low Fat
Lycopene
Serving of Vegetables
Sodium 481-800 mgs. Vegetarian Vegan Zero Trans Fats Gluten Free

## Child Nutrition

For a list of products that can be used in Child Nutrition Programs and their Food Component Contributions, please visit www.campbellfoodservice.com/mealcontributions.

## Nutrition Information

Serving size: 8 FL OZ ( 240 ML )

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 50 |  |
| Calories From Fat | 0 |  |
| Total Fat | 0 g | $0 \%$ |
| Saturated Fat | 0 g | $0 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 0 mg | $0 \%$ |
| Sodium | 680 mg | $30 \%$ |
| Potassium | 460 mg | $10 \%$ |
| Total Carbohydrate | 10 g | $4 \%$ |
| Dietary Fiber | 2 g | $7 \%$ |
| Sugars | 6 g |  |
| Protein | 2 g |  |
|  |  |  |
| Vitamin A | $6 \%$ | Vitamin C |
| Calcium | $4 \%$ | $80 \%$ |
|  |  |  |

The nutrition information contained in this list of Nutrition Facts is based on our current data. However, because the data may change from time to time, this information may not always be identical to the nutrition label information on products sold.

## Ingredients

INGREDIENTS: TOMATO JUICE FROM CONCENTRATE (WATER, CONCENTRATED JUICES FROM TOMATOES), SALT, VITAMIN C (ASCORBIC ACID).

# These veggies won't end up in the trash! 

# HEINZ <br> Product Specification Sheet 

Page 1 of 2

Product: Heinz Ketchup - 9 gram Single Serve - 1000 ct Case
Variety Number: 984800-78000108 TU GTIN (CASE UPC): 10013000984802
Package Size: $\quad 9$ gram Single Serve - 1000 ct Case
PRoduct Description: Heinz Ketchup is a rich and thick condiment made from concentrated tomatoes having a bright red color and good tomato flavor, corn syrups, vinegar, salt and spices. America's Favorite Ketchup is a perfect compliment for French fries, hot dogs, hamburgers and so much more. Heinz Ketchup meets USDA standard for Grade A Ketchup.

Manufacturing Location: Fremont, OH; Muscatine, IA
Analytical Data:

| Acid (Acetic by Weight) |  | $1.35 \%$ | - | $1.65 \%$ |
| :--- | :--- | :---: | :---: | :---: |
| Salt | $2.30 \%$ | - | $2.80 \%$ |  |
| pH |  | 3.35 | - | 3.85 |
| Bostwick (30 sec @ 68 F) |  | 2.0 cm | - | 4.5 cm |
| Color (Hunter Labscan) | L | 19.0 | - | 25.0 |
| (color measured at time of production) | a/b |  | $>$ | 1.95 | Refractive Solids

32.0\% Minimum


Microbiological Data: Product is commercially sterile for storage under ambient conditions.

## Container Packaging:

Net Weight: 9 grams
Container: Foil pouch

## Case Packaging:

Pack/Size: 1000 count per case
Case Net Wt: $\quad 19.84 \mathrm{lbs}$
Case Gross Wt: 21.2 Ibs
Case Cube: $\quad 0.71$
Case Size: $\quad 15.75 " \times 9.875^{\prime \prime} \times 7.875$ "
Cases/Pallet: 84
Cases/Layer: 12
Layers/Pallet: 7
Pallet Stacking: 1 shipping, 2 warehouse

CONTAINER CODING: Pouches are not coded

CASE Coding:
Example: Heinz 9848 FROK12 12:45 Oct 12 2010E

Line 1: Heinz variety number (9848)
Line 2: Lot code (Factory/Year/Month/Day); Military time; Production Date; Bank

Factory (FR = Fremont, MU = Muscatine; Stockton, CA); Year ( $0=2010$ ), Month (K = October); Day (12 = Day); Military Time (12:45); Production Date (Oct 12 2010); Bank (E = E Bank)

StORAGE: Ambient. Product to be stored in a manner to meet or exceed government sanitation requirements.

SheLF LIFE: 9 Months

Page 2 of 2
Product: Heinz Ketchup - 9 gram Single Serve - 1000 ct Case
Variety Number: 984800 TU GTIN (CASE UPC): 10013000984802
Package Size: $\quad 9$ gram Single Serve - 1000 ct Case
Kosher Status: Kosher - Circle U Pareve (U)
Ingredient Statement: Tomato Concentrate from Red Ripe Tomatoes, Distilled Vinegar, High
Fructose Corn Syrup, Corn Syrup, Salt, Spice, Onion Powder, Natural
Flavoring.
Regulatory Compliance: FDA
Nutritional Data:

Per Serving

| Nutrition Facts <br> Serving Size 1 Packet (9g) Servings per Container 1 |  |  |
| :---: | :---: | :---: |
| Amount per Serving |  |  |
| Calories 10 C | 10 Calories from | Fat |
| \% Daily Value * |  |  |
| Sor |  |  |
|  |  |  |
| Trans | Fat |  |
| Cholesterol Omg - ${ }^{\circ}$ |  |  |
| Total Carbohydrate 3 g |  |  |
|  |  |  |
| Dietary Fiber 0g |  |  |
| Sugars 2g |  |  |
| Protein 0g |  |  |
| Vitamin A 0\% - Vitamin C 0\% |  |  |
| Calcium 0\% - Iron 0\% |  |  |
| Percent Daily Values are bases on a 2,000 calorie diet. Your daily values may be higheror lower depending on your calorie needs. |  |  |
|  |  | 2,000 2.500 <br> 65 g 80 g Sat <br> 20 g 25 g <br> 300 mg 300 mg <br> $2,400 \mathrm{mg}$ $2,400 \mathrm{mg}$ <br> 300 g 375 g <br> 25 g 30 g <br>   <br>   |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
| Calories Per Gram <br> Fat 9 • Carbohydrate 4 • Protein 4 |  |  |

Per 100 gram

| $\mathbf{1 0 0 g}$ Values |  |
| :--- | :--- |
| Test | Per $\mathbf{1 0 0 g}$ |
|  |  |
| Calories | 122.29 |
| Calories From Fat | 0.00 |
| Total Fat | 0.21 g |
| Saturated Fat | 0.00 g |
| Trans Fat | 0.00 g |
| Cholesterol | 0.00 mg |
| Sodium | 940.00 mg |
| Total Carbohydrates | 29.03 g |
| Dietary Fiber | 1.40 g |
| Sugars | 23.93 g |
| Protein | 1.07 g |
| Vitamin A | 470.00 IU |
| Calcium | 15.00 mg |
| Vitamin C | 6.56 mg |
| Iron | 0.30 mg |

P.O. Box 57

Pittsburgh, PA 15230-0057

# HEINZ <br> Product Specification Sheet 

Product: Heinz Ketchup - \#10 Tin
Variety Number: 512900-78000063 TU GTIN (CASE UPC): 10013000512906
Package Size: \#10 Cans (7.125 Ibs each) - 6/case
PRoduct Description: Heinz Ketchup is a rich and thick condiment made from concentrated tomatoes having a bright red color and good tomato flavor, corn syrups, vinegar, salt and spices. America's Favorite Ketchup is a perfect compliment for French fries, hot dogs, hamburgers and so much more. Heinz Ketchup meets USDA standard for Grade A Ketchup.

Manufacturing Location: Fremont, OH
ANALYTICAL DATA:
Acid (Acetic by Weight)

|  | $1.35 \%$ |  |  |
| :--- | :--- | :--- | :--- |
|  |  |  |  |
|  | $2.30 \%$ |  |  |
|  | 3.35 |  | $2.80 \%$ |
|  | 2.0 cm | - | 3.85 |
| L | 19.0 | - | 4.5 cm |
| a/b |  | $>$ | 1.95 |

Refractive Solids
32.0\% Minimum


Microbiological Data: Product is commercially sterile for storage under ambient conditions.

Container Packaging:
Net Weight: 7.125 Ibs per can
Container: Stockton \#10 Tin (603 $\times 700$ )
Fremont \#10 Tin (603 X 612)
Dimensions: 6.1875 " x 6.1875 " x 6.725 "

CASE PACKAGING:
Pack/Size: 6 cans per case
Case Net Wt: $\quad 42.75 \mathrm{lbs}$
Case Gross Wt: 48.0 Ibs
Case Cube: . 92
Case Size(Stockton): $18.688^{\prime \prime} \times 12.438^{\prime \prime} \times 6.125^{\prime \prime}$
Case Size (Fremont): $18.688^{\prime \prime} \times 12.438^{\prime \prime} \times 6.87$ "
Cases/Pallet: 48 Fremont; 49 Stockton
Cases/Layer: 8 Fremont; 7 Stockton
Layers/Pallet: 6 Fremont; 7 Stockton
Pallet Stacking: 1 shipping, 2 warehouse

Container Coding:
Line 1: FROK12 CK G
Line 1: Lot code (Factory/Year/Month/Day); Product Code; Hour Code
Factory (FR = Fremont); Year ( $0=2010$ ), Month (K = October); Day (12 = Day); Product Code (CK = Ketchup); Hour Code (G = 12 Noon Hour)
CASE Coding:
Line 1: FROK12 G
Line 1: Lot code (Factory/Year/Month/Day); Hour Code Factory ( $F R=$ Fremont); Year $(0=2010)$, Month ( $K=$ October); Day (12 = Day); Hour Code (G = 12 Noon Hour)

StORAGE: Ambient. Product to be stored in a manner to meet or exceed government sanitation requirements.

Shelf Life:
27 Months

Product: Heinz Ketchup - \#10 Tin
Variety Number: $512900 \quad$ TU GTIN (CASE UPC): 10013000512906
Package Size: \#10 Cans (7.125 Ibs each) - 6/case
Kosher Status: Kosher - Circle U Pareve (U)
Ingredient Statement: Tomato Concentrate from Red Ripe Tomatoes, Distilled Vinegar, High Fructose Corn Syrup, Corn Syrup, Salt, Spice, Onion Powder, Natural Flavoring.

Regulatory Compliance: FDA
Nutritional Data:

Per Serving


Per 100 gram

| $\mathbf{1 0 0 g}$ Values |  |
| :--- | :--- |
| Test | Per $\mathbf{1 0 0 g}$ |
|  |  |
| Calories | 122.29 |
| Calories From Fat | 0.00 |
| Total Fat | 0.21 g |
| Saturated Fat | 0.00 g |
| Trans Fat | 0.00 g |
| Cholesterol | 0.00 mg |
| Sodium | 940.00 mg |
| Total Carbohydrates | 29.03 g |
| Dietary Fiber | 1.40 g |
| Sugars | 23.93 g |
| Protein | 1.07 g |
| Vitamin A | 470.00 IU |
| Calcium | 15.00 mg |
| Vitamin C | 6.56 mg |
| Iron | 0.30 mg |



SCHOOL FOODSERVICE

# 6-5 lb. Land O'Lakes 25\% Reduced Sodium 50\% Reduced Fat Macaroni and Cheese Entree with Whole Grain. Meal Contribution Credits per $60 z$ Serving: $2 \mathrm{~m} / \mathrm{ma}$ and 1 oz . equivalent grain 

Product Code: 43274000034500

HARD BID SPECIFICATION:
PREPARED $25 \%$ RS, $50 \%$ RF MACARONI AND CHEESE ENTRÉE WITH WHOLE GRAIN code/43274, 6 - 5lb BULK, Frozen. Must conform to USDA Child Nutrition Program specifications and meet $2 \mathrm{~m} / \mathrm{ma}$ and 1 oz. eq. grain per 6 oz. serving. Pasta made with $51 \%$ Whole Durum Wheat Flour. Must Supply $\leq 11 \mathrm{~g}$ fat, $\leq 5 \mathrm{~g}$ saturated fat, 0 g Trans Fat, $\leq 670 \mathrm{mg}$ sodium, minimum $40 \%$ calcium. Made in USA. Contains Milk, Egg, Wheat.

## Ingredients

Cooked Enriched Whole Grain Pasta (water, whole durum wheat flour, semolina, egg whites, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), Reduced Sodium Reduced Fat American Cheese [cultured pasteurized milk and skim milk, contains less than $2 \%$ of salt, potassium phosphate, sodium phosphate, lactic acid, sorbic acid (preservative), annatto and oleoresin paprika (color), vitamin A palmitate], Water, Maltodextrin, Contains Less Than $2 \%$ of Natural Flavor, Butter (cream, salt), Salt, Food Starch - Modified, Xanthan Gum.
CONTAINS: Milk, Wheat, Egg

## Specification Details

GTIN:
UPC:
Shipping Requirements:
Storage Requirements:

Storage Requirements:
Allergens (Known to Contain):
Package Dimensions:

## Product Type: <br> Units Per Case:

10034500432747
UPC: 034500432740
Product must be shipped -15 to 0 F (Frozen)
Product must be stored Frozen ( -15 to 0 F)
Eggs or Egg Products, Milk and Milk Products, Wheat and Related Grains

- 7

Number of Layers: 9
Cases/Pallet: 63
Whse Stacking Height:
Lot Code Format:

Product Shipping Policy: Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.


SCHOOL FOODSERVICE

# 6-5 lb. Land O'Lakes 25\% Reduced Sodium 50\% Reduced Fat Macaroni and Cheese Entree with Whole Grain. Meal Contribution Credits per $60 z$ Serving: $2 \mathrm{~m} / \mathrm{ma}$ and 1 oz . equivalent grain 

Product Code: 43274000034500

Shelf Life: This product has a total shelf life of 365 days from date of manufacture.

Food Safety: Land O'Lakes, Inc. regards the Hazard Analysis Critical Control Program(HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated from some industries by the FDA and USDA. All Land O'Lakes, Inc - Dairy Foods manufacturing facilities at Land O'Lakes, Inc. have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provided corporate guidance, oversight and assesses compliance of the systems.
Quality Assurance:

Preparation Type:
Preparation Instructions:

Serving Suggestions: Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610
Boiling,Steaming
Fully prepared product. Heat from a thawed state. See package for detailed preparation. Unopened pouch can be heated in steamer or boiling water until internal temperature reaches $165^{\circ} \mathrm{F}$ (about $35-40 \mathrm{~min}$ ). Maintain hot holding temperature at $145^{\circ} \mathrm{F}$. Use caution when opening pouch since product is very hot. 6 ounce serving provides $2 \mathrm{~m} / \mathrm{ma}+1 \mathrm{oz}$. equivalent grain. For variety, other ingredients can be stirred in.

| Nutrition - Per 100g |  |
| :--- | ---: |
| Calories | 163 kcal |
| Protein | 10 g |
| Carbohydrates | 17 g |
| Dietary Fiber | 1 g |
| Total Sugar | 4 g |
| Total Fat | 6 g |
| Saturated Fat | 3 g |
| Monounsaturated Fat | 1.6 g |
| Polyunsaturated Fat | .2 g |
| Trans Fatty Acid | .2 g |
| Vitamin A - IU | 370 IU |
| Vitamin C | .4 mg |
| Calcium | 249 mg |
| Iron | .6 mg |
| Sodium | 397 mg |
| Calories from Fat | 56 kcal |


| Nutrition Facts |  |
| :---: | :---: |
| Serving Size 1 cup (252g) |  |
| Servings Per Case | 54 |
| Amount Per Serving <br> Calories 410 <br> Calories from Fat 140 |  |
|  |  |
| \% Daily Value* |  |
| Protein 25 g | 0 \% |
| Total Sugar 9 g | 0 \% |
| Vitamin A 0 IU | 20 \% |
| Trans Fatty Acid 0 g | 0 \% |
| Carbohydrate 43 g | 14 \% |
| Total Fat 16 g | 25 \% |
| Calcium 0 mg | 60 \% |
| Vitamin C 0 mg | 0 \% |
| Dietary Fiber 2 g | 8 \% |
| Iron 0 mg | 8 \% |
| Sodium 1000 mg | 42 \% |
| Saturated Fat 8 g | 40 \% |
| Cholesterol 40 mg | 13 \% |
| *\% Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly. |  |



SCHOOL FOODSERVICE

6-5 lb. Land O'Lakes 25\% Reduced Sodium 50\% Reduced Fat Macaroni and Cheese Entree with Whole Grain. Meal Contribution Credits per $60 z$ Serving: $2 \mathrm{~m} / \mathrm{ma}$ and 1 oz . equivalent grain

Product Code: 43274000034500


## Land O'Lakes, Inc.

FOODSERVICE

## Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2016-2017

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: _Land O’Lakes 25\% RS 50\% RF Macaroni \& Cheese Entree w/ Whole Grain__Code No.: __ 43274
Manufacturer: _Land O'Lakes, Inc. $\qquad$ Case/Pack/Count/Portion/Size: $6 / 5 \mathrm{lb}$. pouches $\qquad$

## I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate
*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

|  | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | FBG Yield/Servings <br> Per Unit | Creditable <br> Amount * |
| :--- | :---: | :---: | :---: | :---: |
| Reduced Sodium Reduced Fat Process American <br> cheese | 2.736 oz. | X | 1 zz. | $2.736 \mathrm{~m} / \mathrm{ma}$ |
|  |  | X |  |  |
|  | X |  |  |  |
| A. Total Creditable M/MA Amount ${ }^{\mathbf{1}}$ |  | 2.5m/ma |  |  |

## 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 <br> Amount APP*** |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
| B. Total Creditable APP Amount ${ }^{1}$ |  |  |  |  |  |
| C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest $1 / 4$ ounce) |  |  |  |  |  |

*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 0.25 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 $\qquad$ 6 oz. $\qquad$
Total creditable amount of product (per portion) 2.5 oz.
(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 $\quad 6 \quad$ ounce serving of the above product (ready for serving) contains _2.5 $\qquad$ 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.


## Land O'Lakes, Inc.

FOODSERVICE
Your Passion. Our Promise. ${ }^{\text {TM }}$

## Formulation Statement for Documenting Grains in School Meals

## (SY) 2016-2017

## Crediting standards Based on Revised exhibit A weights per ounce equivalent (oz eq)

School Food Authorities (SFAs) 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.

Product Name: $25 \%$ Reduced Sodium $50 \%$ Reduced Fat Macaroni and Cheese Entree with Whole Grain Code No.: 43274 Manufacturer: Land 0'Lakes, Inc. $\qquad$ Serving Size: $6 \underline{0 z}$
I. Does the product meet the whole grain-rich criteria:

$$
\text { XYes } \square \text { No }
$$

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
II. Does the product contain noncreditable grains: Yes $\nabla$ No How many grams: $\qquad$
(Products with more than 0.24 oz eq or 3.99 grams for Groups A-G and 6.99 grams for Group $H$ of noncreditable grains may not credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains), or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the product belongs: $H$

| Description of Product per <br> Food Buying Guide | Portion Size of Product <br> as Purchased <br> A | Weight of 1.0 ounce equivalent <br> as listed in SP $30-2012$ <br> B | Creditable Amount ${ }^{1}$ <br> Whole Grain Enriched Macaroni$\quad 28.33$ |
| :--- | :---: | :---: | :---: |

${ }^{1}$ 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 $6 \mathbf{0 z}$.
Total contribution of product (per portion) 1 oz equivalent
I certify that the above information is true and correct and that a 6 ounce portion of this product (ready for serving) provides 10 z equivalent grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature


## LAND O'LAKES

043274
5\# MACARONI AND CHEESE ENTREES with WHOLE GRAIN
$25 \%$ RS / $50 \%$ RF
Keep Frozen


## Plant Registration Number:

## Ingredient Declaration Section

INGREDIENTS: WATER, SOYBEAN OIL, VINEGAR, MODIFIED FOOD STARCH*, EGG YOLKS, CONTAINS LESS THAN 2\% OF SALT, EGGS, NATURAL FLAVOR, MUSTARD FLOUR, POTASSIUM SORBATE* AND CALCIUM DISODIUM EDTA (AS PRESERVATIVES), PHOSPHORIC ACID*, OLEORESIN PAPRIKA*
*INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE
CONTAINS: EGG.

## Product Handling Instructions

Safe Handling Instructions
Holding Time (in lieu of COA-CCP for sensitive RMATs): Minimum of 48 hours. Study \#V12416

All grading and analytical testing must be complete before shipping
Storage Instructions
DO NOT FREEZE

Dietary Suitability

|  | Agency Name | Designation | Symbol for <br> Label | Document <br> Number | Comments |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Halal | OK | Pareve | OK | LQKFPJZ |  |
| Kosher |  |  |  |  |  |
| Organic |  |  |  |  |  |



| Nutrition Information |  |
| :--- | :--- |
| Serving Size | 1 Pouch |
| Servings Per Pack | 1 |

100 g or 100 mL Information:

| Nutrient | UOM | Per 100 grams unrounded |
| :---: | :---: | :---: |
| Calories | kcal | 246.481 |
| Calories From Fat | kcal | 216 |
| Total Fat | g | 24.4941 |
| Saturated Fat | 9 | 3.798 |
| Trans Fat | 9 | 0.2895 |
| Cholesterol | mg | 32.696 |
| Sodium | mg | 677.212 |
| Total Carbohydrate | g | 4.925 |
| Dietary Fiber | g | 0.0259 |
| Sugars | g | 0.066 |
| Protein | g | 0.6462 |
| Vitamin A - Total | IU | 51.9647 |
| Vitamin C | mg | 0.0263 |
| Calcium | mg | 5.3592 |
| Iron | mg | 0.1665 |

Shipping and Storage Conditions

| Shelf Life | 150 days |
| :--- | :--- |
| Shipping Requirements | Protect from Extreme |
| Storage Requirements | Protect from Extreme |

## Packaging Information

| Packaging Type | Bag |
| :--- | :--- |
| Packaging Features <br> Easy Opening | Cut/Notch |
| $\quad$ Package Integrity | Heat Sealed Film/Pouch |
| Reclosability | Not Available |
| Gross Weight | 0.028045 lb |
| Dimensions |  |
| $\quad$ Width | 4.25 in |
| $\quad$ Length | 1.524016 in |
| Height | 0.25 in |


| KraftMeinz | Product Summary Report |
| :---: | :---: |
| Confidential |  |
|  | KRAFT - MAYONNAISE |
|  | Light Mayonnaise |

## Product Summary Report Confidential <br> Light Mayonnaise

## Technical Data

## Quantitative Characteristics

|  | Quantitative Test | Min | Max | UOM |
| :--- | :---: | :---: | :---: | :---: |
| Acid/Moisture ratio | 0.71 |  |  |  |
| Salt/Moisture ratio | 2.06 |  |  |  |
| Density |  |  |  |  |
| Fat, total | 22.50 | 26.50 | $\%$ |  |
| pH |  |  |  |  |
| Acidity, titratable (as acetic) | 0.48 | 3.90 | 0.58 | $\%$ |
| Density |  |  | $\mathrm{g} / \mathrm{ml}$ |  |
| Moisture, loss on drying | 64.00 | 68.00 | $\%$ |  |
| Salt, NaCl | 1.40 | 1.90 | $\%$ |  |

## Descriptive Characteristics

| Descriptive Evaluation |  | Description |
| :--- | :--- | :--- |
| Appearance | Light to very light cream |  |
| Color | Light to very light cream |  |
| Flavor | Very tart with mustard notes |  |
| Odor | Very tart with mustard notes |  |
| Texture | Spoonable, thick and smooth. |  |

Microbiological Tests

|  | Test |  | M |
| :--- | :--- | :--- | :--- |
| Mold |  | 10 | Reporting Units |
| Aerobic Plate Count/TVC | 5000 | $/ \mathrm{g}$ |  |
| Lactobacilli | 10 | $/ \mathrm{g}$ |  |
| Yeast | 10 | $/ \mathrm{g}$ |  |

Microbiological Comments:
Spoilage Assessment: \# V15447

## Additional Information

Countries of Origin (Where Manufactured): United States of America

# Reduced Sodium (3=2) Beef Meatball 

| JTM Item 5038CENumber: |  |  |
| :---: | :---: | :---: |
| Nutritional Information: | CN <br> Serving Size | $100 \mathrm{~g}$ <br> Serving |
| Serving Size (oz.) | 3.00 | 3.53 |
| Serving Size (g) | 85.0 | 100.0 |
| Servings Per Case | 160 | 136 |
| Calories | 172 | 202 |
| Calories from Fat | 96 | 113 |
| Protein (g) | 13 | 15 |
| Carbohydrates (g) | 6 | 7 |
| Fiber (g) | 1 | 1 |
| Total Fat (g) | 11 | 13 |
| Saturated Fat (g) | 4.1 | 4.8 |
| Trans Fat (g)* | 0.7 | 0.8 |
| Cholesterol (mg) | 41 | 48 |
| Sodium (mg) | 251 | 295 |
| Sugar (g) | 1 | 1 |
| Vitamin A (IU) | 7 | 8 |
| Vitamin C (mg) | 1 | 1 |
| Calcium (mg) | 37 | 43 |
| Iron (mg) | 2 | 2 |

## Product Specifications:

| UPC (GTIN) | 20049485050388 |
| :--- | :--- |
| Case Pack | 6 Bags |
| Net Weight | 30.000 lbs |
| Gross Weight | 31.500 lbs |
| Case Length | 19.810 in |
| Case Width | 11.310 in |
| Case Height | 10.500 in |
| Case Cube | 1.360 ft |
| TixHi | $8 \times 4$ |
| Shelf Life | 548 Days |
| *Contains 0 grams artificial trans fat |  |

## Product Title:

## COOKED BEEF MEATBALLS

(CARAMEL COLOR ADDED)

## Ingredients:

GROUND BEEF (no more than 20\% fat), WATER, BREAD CRUMBS (wheat flour, enriched, malted, bromated [wheat flour, malted barley flour, niacin, reduced iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast [natural yeast, sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), SEASONING (potassium chloride, natural flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, GRATED ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes, calcium propionate), SPICES, CARAMEL COLOR, DEHYDRATED GARLIC.

## CN Statement: CN ID Number: 073049

Three 1.00 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-08.)

## Allergens:

Milk,Soy,Wheat

## Preparation:

KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

August 26, 2017

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _ Pillsbury® Mini French Toast Cinnamon Rush Code No.: 18000-37309

Manufacturer: General Mills, Inc.
Serving Size_ 2.64 OZ (75g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: $<3.99 \mathrm{~g}$
(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 credit towards the grain requirements for school meals.)

## 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. (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 $28 g r a m s$ creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: E

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent (16g or $28 g$ ) ${ }^{2}$ B | Creditable Amount $A \div B$ |
| :---: | :---: | :---: | :---: |
| Whole Wheat Flour, Enriched Flour Bleached, Ground Whole Grain Corn | 32g | 16 g | $32 \mathrm{~g} \div 16 \mathrm{~g}=2$ |
|  |  |  |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$$2.00$ |  |  |  |
|  |  |  |  |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $2.64 \mathrm{OZ}(75 \mathrm{~g})$
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a $\quad 75 \mathrm{~g} / 2.64$ ounce portion of this product (ready for serving) provides 2.00 oz 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 credit towards the grain requirements for school meals.

Signature

## Director

Signature
Title

Rose Tobelmann, MS, RD
Printed Name

8/1/2013
Date

1-800-767-5404
Phone Number
I. PRODUCT TYPE: GELATIN 6/4.5\# CHERRY DCB
II. LABEL: CHEFS COMPANION
III. CONTAINER INFORMATION
A. Box Dimension:

| Length | Width | Height |
| :--- | :--- | ---: |
| 15.375 | 12.125 | 7.125 |

B. Cubic Feet: 77
C. Pallet Configuration:

| $\mathrm{TI}:$ | 9.00 |
| :--- | :--- |
| $\mathrm{HI}:$ | 6.00 |

Pallet Total
54.00
IV. SPECIFIC PRODUCT CODE

V. FILL WEIGHTS
A. Net Weight 27.000 lbs
B. Gross Weight 28.450 lbs
VI. PRODUCT DESCRIPTION

CHEF'S COMPANION Cherry Gelatin Mix 6 Count - 4.5 Lb
VII. INGREDIENT STATEMENT for 708400

Sugar, Dextrose, Gelatin, Fumaric Acid, Sodium Phosphate, Sodium Citrate, Malic Acid, Citric Acid, Artificial Flavor, Red 40, Ascorbic Acid (Vitamin C), Red 40 Lake, Blue 1.
VIII. ALLERGENS

NONE
IX. NUTRITIONAL INFORMATION


```
XI. PREPARATION INSTRUCTIONS
    Dissolve contents in 6 qts very hot* water(160-180 F). Add 6 qts cold or iced
    water; stir again. Pour into individual dishes, molds, or shallow pans. Chill u
    ntil firm: 4 hours or overnight. Serve. TO ADD FRUIT: Chill gelatin until slight
    ly thickened. Add drained canned or fresh fruit pieces. (Do not add fresh or fro
    zen pineapple, papaya, figs, guava or kiwi fruit since they interfere with gel s
    et). *Alternate one step recipe: Use 12 qts (or 3 gallons) very hot water ( 160-
    180F) in place of half hot/half cold water. Set time will be slightly longer.
XII. HANDLING INSTRUCTIONS
    The product shall be shipped in good condition to meet all state and federal
    regulations pertaining to the shipping of food products. The product shall be
    stored in conformance with current GMPs. Do not double stack pallets.
    cool dry storage, ambient temperature
    35-71 degree F is the recommended storage temperature range
XIII. SHELF LIFE
    730 days under proper storage conditions.
Effective Date 08/28/17
    Trey Burmester,CFS|Dir.Prod.Development
```

Finished Goods Specification


Effective Date 08/28/17
TBURMESTER

## Conestoga® Low Sodium TFF No Added MSG Brown Gravy Mix

## $\begin{array}{lll}\text { Product Code } 99486 & \text { 12/7.5 CON LS BRN GVY MIX UPC } 10041460994864\end{array}$

Conestoga Instant Low Sodium Trans Fat Free Brown Gravy Mix has scratch-made-quality with a simple add-water-only preparation.

## BENEFITS

- Excellent Quality and Consistency- Scratch-made Appeal, home-made
flavor and appearance.
- Consistent Performance- dependable results batch after batch.
- Convenient Preparation- Simple add-water-only preparation. Prepare only what is needed, limiting waste at the end of the day.
- Versatility- Menu versatility- from down-home comfort foods to sophisticated sauces, soups, and specialties.

| Shelf Life $\quad 180$ days Ambient |  |
| :--- | :--- |
| Recommended | Storage Temperature: $50-90^{\circ} \mathrm{F}$ |
| Unit weight $\quad 7.50 \mathrm{oz}$ |  |
| Pack | 12 |


| Case Dimensions |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 12.50(L) x | 7.00 (W) x | 7.75 | (D) $=$ |  | (Cube) |
| Pallet 20 | tie 6 | high = | 120 t |  |  |
| Case Wt (gros | s) 6.6 | lbs | (net) | 5.6 | lbs |
| Yield / bag | 70 fl . oz. |  |  |  |  |



[^21]
## Conestoga® Low Sodium TFF No Added MSG Brown Gravy Mix

## Product Code 99486

12/7.5 CON LS BRN GVY MIX
UPC 10041460994864

## Preparation Instructions

| Hot Water $\left(165^{\circ} \mathrm{F}-195^{\circ} \mathrm{F}\right)$ | 2 quarts |
| :--- | ---: |
| Gravy Mix | 7.5 ounces |

1. POUR hot water into a 4 to 6 quart container.
2. ADD dry mix gradually, while stirring vigorously with a fine wire whisk. Continue to stir vigorously for 1 minute or until dry mix is dissolved.
3. ALLOW gravy to stand for 3 to 5 minutes.
4. STIR vigorously again with a whire whisk.
5. POUR gravy into serving container and maintain internal gravy temperature at $165^{\circ} \mathrm{F}$ during service.

## Pioneer ${ }^{\circledR}$ Country Style Gravy Mix

## FEATURES

- This easy to prepare gravy yields a smooth and creamy peppered gravy with added chicken and pork flavors.
- Perfect topping for chicken fried steak, chicken fingers, mashed potatoes and is also a great base for soups, casseroles, and main entrees.
- Excellent holding qualities; it can be held on a steamtable for up to 8 hours at $165^{\circ} \mathrm{F}$.

| Shelf Life $\quad 360$ days Ambient |  |
| :--- | :--- |
| Recommended Storage Temperature: $50-90^{\circ} \mathrm{F}$ |  |
| Unit weight $\quad 24.00 \mathrm{oz}$ |  |
| Pack $\quad 6$ | / case |

## BENEFITS

- Scratch-made Appeal - Complements menu applications with homemade flavor and appearance. - Versatility - Can be used in several different recipe applications.
- Easy Preparation - Saves time, labor and waste with this complete mix.
- Consistent Performance - Dependable batch after batch.


[^22]
## Preparation Instructions

| Water | 4 quarts |
| :--- | :---: |
| Gravy Mix | 24 ounces |

Preparation Instructions:

1. BRING 3 quarts of water to a FULL ROLLING BOIL.
2. COMBINE 1 quart of cool tap water and 1 package of Gravy Mix in a separate container. MIX with a wire whisk until lump free.
3. POUR water and Gravy Mix blend into BOILING WATER.
4. STIR until gravy returns to a BOIL. SIMMER for one minute while stirring constantly.
5. REMOVE from heat. POUR gravy into serving container and maintain internal gravy temperature at $165^{\circ} \mathrm{F}$ during service.

Note: For multiple batches, follow the same instructions and be sure to return prepared gravy to a BOIL.

YIELD: 145 fl. oz.

## SMALLER QUANTITY PREPARATION:

SUBSTITUTE these quantities and follow the same instructions.

| RAPIDLY BOILING WATER | 3 cups |
| :--- | :---: |
| Cool Tap Water | 1 cup |
| Gravy Mix | $11 / 2$ cups |
| YIELD: 36 fl. oz. |  |

Approved by: Ron Spies (Ron Spies) Title: V. P. Corporate QA

10/5/2011
This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part
110: Current Good Manufacturing in manufacturing, packing or holding of human food.

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.

## Conestoga ${ }^{\circledR}$ Low Sodium TFF No Added MSG Poultry Gravy Mix

## Product Code <br> 99488 <br> 12/6.5 CON LS PLTRY GVY MIX <br> UPC 10041460994888

Conestoga Instant Low Sodium Trans Fat Free Poultry Gravy Mix has scratch-made-quality with a simple add-water-only preparation.

## Features:

- Our Chicken Gravy Mix yields a smooth and creamy gravy with chicken flavor.
- Ideal for ladling over chicken fried steak, chicken fingers, mashed potatoes as well as a great starter for soups, casseroles, and main entrees.
- Excellent holding qualities; it can be held on a
steamtable for up to 8 hours at $165^{\circ} \mathrm{F}$.


## BENEFITS

- Excellent Quality and Consistency- Scratch-made Appeal, home-made flavor and appearance.
- Consistent Performance- dependable results batch after batch.
- Convenient Preparation- Simple add-water-only preparation. Prepare only what is needed, limiting waste at the end of the day.
- Versatility- Menu versatility- from down-home comfort foods to sophisticated sauces, soups, and specialties.

Shelf Life 180 days Ambient
Recommended Storage Temperature: 50-90 ${ }^{\circ} \mathrm{F}$
Unit weight 6.50 oz
Pack 12 /case

Case Dimensions
$10.25(\mathbf{L}) \times \quad 6.25(\mathbf{W}) \times \quad 7.88(\mathbf{D})=0.29$ (Cube) Pallet 20 tie 6 high $=120$ total Case Wt (gross) $\quad \begin{array}{llllll}5.9 & \mathrm{lbs} & \text { (net) } & 4.9 & \mathrm{lbs}\end{array}$ Yield / bag $\quad 68$ fl. oz.

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 tbsp (5g) (1/4 cup prepared) <br> Servings Per Container 34 |  |  |  |
|  |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 25 | Calories from Fat 10 |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 1g |  |  | 2\% |
| Saturated Fat Og |  |  | 0\% |
| Trans Fat Og |  |  |  |
| Cholesterol Omg |  |  | 0\% |
| Sodium 140mg |  |  | 6\% |
| Total Carbohydrate 3g |  |  | 1\% |
| Dietary Fiber Og |  |  | 0\% |
| Sugars 1g |  |  |  |
| Protein Og |  |  |  |
| Vitamin A O\% - Vitamin C 0\% |  |  |  |
| Calcium 0\% - Iron 0\% |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: <br> Calories 2,000 2,500 |  |  |  |
|  |  |  |  |
| Total Fat Less Than 65 g 80 g <br> Saturated Fat Less Than 20 g 25 g <br> Cholesterol Less Than 300 mg 300 mg <br> Sodium Less Than $2,400 \mathrm{mg}$ $2,400 \mathrm{mg}$ <br> Total Carbohydrate 300 g 375 g  <br> Dietary Fiber  25 g 30 g <br>     <br> Dien    |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Calories per gram: <br> Fat 9 - Carbohydrate 4 • Protein 4 |  |  |  |

[^23]
# Conestoga ${ }^{\circledR}$ Low Sodium TFF No Added MSG Poultry Gravy Mix 

## Product Code 99488

12/6.5 CON LS PLTRY GVY MIX
UPC 10041460994888

Preparation Instructions
$\begin{array}{lr}\text { Hot Water }\left(165^{\circ} \mathrm{F}-195^{\circ} \mathrm{F}\right) & 2 \text { quarts } \\ \text { Gravy Mix } & 6.5 \text { ounces }\end{array}$

1. POUR hot water into a 4 to 6 quart container.
2. ADD dry mix gradually, while stirring vigorously with a fine wire whisk.

Continue to stir vigorously for 1 minute or until dry mix is dissolved.
3. ALLOW gravy to stand for 3 to 5 minutes.
4. STIR vigorously again with a wire whisk.
5. POUR gravy into serving container and maintain internal gravy temperature at $165^{\circ} \mathrm{F}$ during service.

## FINISHED PRODUCT SPECIFICATION 20083 Chef's Finest ${ }^{\text {TM }}$ No MSG Ranch Dry Dressing Mix <br> 18-3.1 oz

Effective Date: 03/11/13

## 1 P| 1 PRODUCT TYPE $\quad$ No MSG Ranch Dry Dressing Mix

| 2 | CONTAINER INFORMATION | Case Dimensions (inches): | 9.438 length |  | 6.438 width | 6.125 height |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Case Cube: | 0.215 cubic feet |  |  |  |
|  |  | Gross Case Weight: | 3.99 lbs |  |  |  |
|  |  | Pallet Pattern: | 30 tie | x | 7 high | 210 cases/pallet |


| 3 | SUGAR FOODS ITEM <br> NUMBER | 20083 | UPC: 1-00-86631-20083-2 |
| :---: | :--- | :--- | :--- |


| $\mathbf{4}$ | PRODUCT <br> DESCRIPTION | Buttermilk ranch dressing with no MSG. |  |  |
| :---: | :--- | :--- | :--- | :---: |
| $\mathbf{5}$ NET WEIGHT $3.1 \mathrm{oz} /$ pouch |  |  |  |  |


| 6 | PHYSICAL, <br>  <br> SENSORY <br> CHARACTERISTICS | Color/Appearance: | Off white dry blend with numerous green specks. |
| :--- | :--- | ---: | ---: |
|  |  | Flavor/Aroma: | Onion and garlic profile with buttermilk notes and a salty taste. |
|  |  | Salt (\%) : | $35.0-43.0$ |


| 7 | MICROBIOLOGICAL <br> STANDARDS | Total Plate Count: | $<80,000 \mathrm{cfu} / \mathrm{g}$ |
| :--- | :--- | ---: | :--- |
|  |  | Coliform: | $<300 \mathrm{MPN} / \mathrm{g}$ |
|  |  | Yeast/Mold: | $<300 \mathrm{cfu} / \mathrm{g}$ |


| 8 | RECOMMENDED <br>  <br> HANDLING | Cool, dry ambient conditions. Avoid excessive heat and humidity. |
| :--- | :--- | :--- |


| 9 | PACKAGING \& LABELING REQUIREMENTS | Primary Packaging | Type: | Paper/Foil/Poly film |
| :---: | :---: | :---: | :---: | :---: |
|  |  |  | Code Date Example: | 1510321 50A |
|  |  |  | Code Date Explanation: | Production Date - $15=$ Plant Code; $1=$ Year; $03=$ Month; $21=$ Day; $50=$ Machine \#; A = Shift Code |
|  |  | Secondary <br> Packaging: | Type: | Corrugated shipping container |
|  |  |  | Code Date Example: | 1510321 50A |
|  |  |  | Code Date Explanation: | Production Date - 15 = Plant Code; 1 = Year; 03 = Month; 21 = Day; 50 = Machine \#; A = Shift Code |
|  |  |  |  |  |
| 10 | SHELF LIFE |  | months if store | d under the recommended storage conditions. |

11 KOSHER STATUS $\quad$ Kosher (OU-D)

# 20083 Chef's Finest No MSG Ranch Dressing 18-3.1 oz 

INGREDIENTS: SALT, MALTODEXTRIN, ONION, GARLIC, SPICES, DEXTROSE, DISODIUM INOSINATE, DISODIUM GUANYLATE, XANTHAN GUM, AUTOLYZED YEAST EXTRACT, BUTTERMILK, TURMERIC (COLOR).

CONTAINS MILK.
Nutrition Facts: Per Pouch

| Nutrition Eacts |  |
| :---: | :---: |
| Serving Size $1 / 4 \mathrm{tsp}$ ( 0.7 g ) dry |  |
| Servings Per Container about 128 |  |
| Amount Per Serving |  |
| Calories 0 |  |
|  | \% Daily Value* |
| Total Fat 0 g | 0\% |
| Sodium 110mg | 5\% |
| Total Carbohydrate 0 g | 0\% |
| Protein 0 g |  |
| Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, sugars, vitamin A, vitamin c, calcium and iron. |  |
| *Percent Daily Values are based on a 2,000 calorie diet. |  |

Effective Date: May 25, 2010
Supersedes: New


## TฉıO

## Trio Alfredo Sauce Mix 8 x 16 ounces

Trio Alfredo Sauce is a rich, creamy and velvety cheese sauce with a delightful natural cheese flavor.

Trio products are good for you and great for them. Created to deliver a consistent, delicious flavor for your customers, and an easy preparation experience for your operation.

You can always trust Trio for:
Superior, consistent flavor
Ease of use-one minute prep time and no slurry required
Ease of storage, featuring re-closable packaging
Steam table quality ( $4+$ hours holding time)
Lacto Ovo-Vegetarian
0 g Trans Fat
Low Saturated Fat
Omg Cholesterol per serving
No added MSG*

## No added MSG other than that which naturally comes from ingredients

 such as hydrolyzed proteins and yeast extract.
## Nestlé Code: 11250190

Nestlé Case Code: 10050000385024

NUTRITIONAL VALUE

Ingredients
MODIFIED CORNSTARCH, MALTODEXTRIN, SOYBEAN OIL, WHEY, PALM OIL, PARMESAN CHEDDAR AND ROMANO CHEESE SOLIDS (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), CANOLA OIL, NONFAT MILK, YEAST EXTRACT, SODIUM CASEINATE, WHEY PROTEIN CONCENTRATE, 2\% OR LESS OF CORN SYRUP, CELLULOSE GEL, SALT, NATURAL FLAVOR, SODIUM PHOSPHATE, SODIUM CITRATE, HYDROLYZED CASEIN, LACTIC ACID, XANTHAN GUM, DEXTROSE, POTASSIUM PHOSPHATE, SODIUM ALGINATE, BHA (PRESERVATIVE), CALCIUM PHOSPHATE, CITRIC ACID, MONO \& DIGLYCERIDES, MODIFIED CORN STARCH, BUTTER (CREAM, SALT). DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, CALCIUM ALGINATE, ANNATTO, TURMERIC EXTRACT, ENZYMES. CONTAINS: MILK INGREDIENTS.

MAY CONTAIN SOY, WHEAT, EGGS.
Nutritional Fact

|  | Per 12 g | Daily Value (\%) | Per 100 g |
| :--- | :--- | :--- | :--- |
| Calories | 60 calories |  | 470 calories |
| Calories from Fat | 25 calories | 4 | 210 calories |
| Total Fat | 2.5 g | 5 | 24 g |
| Saturated Fat | 1 g |  | 7 g |
| Trans Fat | 0 g | 0 | 0 g |
| Cholesterol | 0 mg | 11 | 10 mg |
| Sodium | 260 mg | 2 | 2.170 mg |
| Carbohydrate | 6 g | 0 | 54 g |
| Dietary Fiber | 0 g |  | 29 |
| Sugars | 2 g | 0 | 15 g |
| Protein | 1 g | 0 | 11 g |
| Vitamin A |  | 2 | 59.87 lU |
| Vitamin C |  | 0.43 mg |  |
| Calcium |  | 232.04 mq |  |

Allergen
MILK

|  | Per 12 g | Daily Value (\%) | Per 100 g |
| :--- | :--- | :--- | :--- |
| Iron |  | 0 | 0.40 mg |
| Potassium |  |  |  |
| Polyunsaturated Fat | 0.50 g | 0.50 g |  |
| Monounsaturated Fat |  | 4.50 g |  |
| \% daily values are based on a 2,000 calorie diet |  |  |  |

## PREPARATION \& STORAGE

## Preparation

1 OPEN pouch with our easy tear feature.
2 POUR the full package of Alfredo Sauce Mix gradually into 2 quarts of boiling water $\left(212^{\circ} \mathrm{F}\right)$.

3 STIR briskly with wire whisk until smooth and thickened, while returning to medium-high heat; OR cover and let stand for 10 minutes, then STIR briskly with wire whisk.

1 package ( 1 lb ) Sauce Mix +2 qts boiling water $=$ yields 74 fl oz Alfredo Sauce
2 cups ( 8 oz ) Alfredo Sauce Mix +1 qt boiling water $=$ yields $1 \mathrm{qt}+1 / 2$ cup
Alfredo Sauce
1 cup ( 4 oz ) Alfredo Sauce Mix +2 cups boiling water $=$ yields $2-1 / 4$ cups Alfredo Sauce
*approximate
For food safety and quality, follow cooking instructions. Cook product to an
internal temperature of $165^{\circ} \mathrm{F}$. Not processed to control microbiological hazards.

## PRODUCT SPECIFICATIONS

Packaging Information

| Pack Size | $8 \times 16 \mathrm{oz}$ |
| :--- | :--- |
| Pack Yield | 74 fl oz |
| Case Yield | 592 fl oz |
| Servings Per Case | 304 |
| Net Weight | 8 lbs |
| Gross Weight | 8.97 lbs |
| Case Height | 7.8 in |
| Case Width | 8.5 in |
| Case Length | 13.1 in |
| Case Cube | $0.503 \mathrm{ft}^{3}$ |
| Cases Per Layer | 16 |
| Layers Per Pallet | 7 |
| Total Cases Per Pallet | 112 |

SERVINGS SUGGESTIONS

Suggestions
Serve over pasta, vegetables, chicken, veal, eggs.

## Storage

- Storage Temperature: Cool, dry place
- Shelf Life in Days: 720

Per 100 g
0.40 mg

6 g
4.50 g

Tyson Corporation
400 South Jefferson Street Chicago, IL 60607

08860 SL IWMUF WG BLUEB 48/2OZ

| Length <br> CS | Width <br> CS | Height <br> CS | Length <br> EA | Width <br> EA | Height <br> EA | Each GTIN | Case GTIN |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 17.5 | 11.25 | 6 | 2.4 | 2.4 | 2 | 00032100088602 | 10032100088609 |


| EAN/UPC | Unit Per Case | Cases Per Pallet | Cases Per Tier | HI | Net Weight | Case Tare Weight | Gross Weight | Volume | Environment |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 32100088602 | 48 | 126 | 9 | 14 | 6 | 1.140 | 7.44 | 0.68 | FROZEN |


| Standard <br> Guarantee | Shelf <br> Life |
| :--- | :---: |
| 0030 | 00365 |

Ingredient Statement
INGREDIENTS: WHEAT FLOUR [WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)], SUGAR, WATER, VEGETABLE OIL (SOYBEAN AND CANOLA OILS), BLUEBERRIES, EGGS. CONTAINS 2\% OR LESS OF EACH OF THE FOLLOWING: MALTODEXTRIN, BAKING POWDER (CORN STARCH, SODIUM ALUMINUM PHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), MODIFIED CORN STARCH, NATURAL AND ARTIFICIAL FLAVORS, SALT, MONO- AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, POTASSIUM SORBATE (PRESERVATIVE), MALIC ACID, XANTHAN GUM, SOY LECITHIN, SOY FLOUR. CONTAINS WHEAT, EGGS AND SOY

rd

## $\binom{$ Crediting Standards Based on Revised Exhibit A }{ weights per oz equivalent }

School Food Authorities (SFAs) 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 20132014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: $\xrightarrow{\text { Chef Pierre Blueberry Muffin }}$ Code No.: $\underline{08860}$
Manufacturer: TYSON, FOODS INC.
$\qquad$ Case/Pack/Count/Portion/Size: $\qquad$ 1 Muffin $=2.00 \mathrm{OZ}$
r d
$\mathbf{r}$
r $\quad$ Yes $\underset{ }{\mathrm{X} \quad N}$ $\qquad$
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)
rd $\quad \mathbf{r} \mathbf{d} \quad \mathbf{r} \quad$ Yes__ No X
(Products with more than 0.24 oz 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).

|  |  |  |  | $\mathbf{M}$ | $\mathbf{r}$ | $\mathbf{d}$ |  | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{d}$ |  | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{d}$ | $\mathbf{r}$ | $\mathbf{r}$ |
|  | $\mathbf{r}$ |  | $\mathbf{r}$ | $\mathbf{r}$ |  |  | Please | be | aware | that |
|  | different | methodologies | are | applied to calculate servings |  |  |  |  |  |  | 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).

d

(Portion size) (Exhibit A weight for one oz eq)
Total Creditable Amount must be rounded d to the nearest quarter ( 0.25 ) oz eq. Do round up.
Total weight (per portion) of product as purchased 2.00 OZ
Total contribution of product (per portion) 1.00 OZ
I further certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides $\underline{1.00} \mathrm{oz}$ equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.
$\qquad$
Signature
EUNICE SAPP
Printed Name

MANAGER, REGULATORY COMPLIANCE
Title

## 03/18/2016

Date

312-614-7305
Phone Number


## Whole Grain Double Chocolate Muffin, Individually Wrapped, 2.0 oz. (K-12)

 ChefPierreProduct Code: CP08862-
UPC Code: 10032100088623

- Smart Snacks Approved
- Cool School Café Program
- Kid Tested, Kid Approved™ (92\% Approval!) Smart Snacks Approved"



## PREPARATION

THAWING DIRECTIONS: 1. Thaw whole shipper overnight. OR: 2. Remove muffins from shipper. 3. Thaw wrapped muffins in single layer at room temperature about 4 hours. MICROWAVE HEATING (1000 WATT HIGH POWER): 1. Remove muffins from packaging. 2. Place muffins on microwave-safe plate. 3 . Microwave heat: 20 seconds if frozen; 10 seconds if refrigerated; 5 seconds if thawed.

## CASE PACK

48/case

## MASTER CASE

| Gross <br> Weight | 7.53 LB | Width: | 11.25 IN |
| :--- | :--- | :--- | :--- |
| Net Weight | 6 LB | Length: | 17.50 IN |
| Cube: | 0.68 | Height: | 6.00 IN |

## PALLET CONFIGURATION



## STORAGE

| Shelf Life: | 365 frozen; 21 <br> days thawed |
| :--- | :--- |
| Storage Temp: |  |
| Storage Method: | Frozen |



|  | (150) 0 |
| :---: | :---: |
| Nutrition Facts |  |
| Serving Size: 1 Muffin (57g) Servings Per Container: 1 |  |
| Amount Per Serving <br> Calories 180 | Calories from Fat 60 |
|  | \% Dally Value' |
| Total Fat 6g | 9\% |
| Saturated Fat 1.5 g | 8\% |
| Cholesterol mg | 3\% |
| Sodium 105 mg | 4\% |
| Total Carbohydrate 27 g | 9\% |
| Dietary Fiber 2 g | 8\% |
| Sugars 14g |  |
| Protein 3g | \% |
| Vitamin A 0\% | Vitamin C 0\% |
| Calcium 0\% | Iron 8\% |
| - Percent dally values are based on a 2,000 calorle dlet. Your dally values may be higher or lower depending on your calorle needs. |  |

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.

## INGREDIENTS

WHEAT FLOUR (WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, VEGETABLE OIL (SOYBEAN, CANOLA), SEMI-SWEET CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, VANILLA), EGGS, COCOA PROCESSED WITH ALKALI, CONTAINS $2 \%$ OR LESS: POTASSIUM SORBATE (PRESERVATIVE), LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MODIFIED CORN STARCH, CORN STARCH, LACTYLIC OLEATE, SALT, MONO- AND DIGLYCERIDES, XANTHAN GUM, STEAROYL LACTYLATE, ARTIFICIAL FLAVOR, ENZYME, WHEY. CONTAINS: WHEAT, SOY, EGGS, MILK
rd

## $\binom{$ Crediting Standards Based on Revised Exhibit A }{ weights per oz equivalent }

School Food Authorities (SFAs) 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 20132014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

| Product Name: $\begin{array}{ll}\text { Sara Lee Double Chocolate Muffin } & \text { Code No.: } 08862 \\ \text { Manufacturer: }\end{array} \begin{array}{l}\text { TYSON, FOODS INC. }\end{array} \quad$ Case/Pack/Count/Portion/Size: $\quad 1$ Muffin $=2.00 \mathrm{OZ}$ |
| :--- |

r d
$\mathbf{r}$
r $\quad \mathbf{r}$ Yes X $\qquad$
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

(Products with more than 0.24 oz 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).

|  |  |  |  | $\mathbf{M}$ | $\mathbf{r}$ | $\mathbf{d}$ |  | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{d}$ |  | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{r}$ | $\mathbf{d}$ | $\mathbf{r}$ | $\mathbf{r}$ |
|  | $\mathbf{r}$ |  | $\mathbf{r}$ | $\mathbf{r}$ |  |  | Please | be | aware | that |
|  | different | methodologies | are | applied to calculate servings |  |  |  |  |  |  | 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).

d

(Portion size) (Exhibit A weight for one oz eq)
Total Creditable Amount must be rounded d to the nearest quarter ( 0.25 ) oz eq. Do round up.
Total weight (per portion) of product as purchased 2.00 OZ
Total contribution of product (per portion) 1.00 OZ
I further certify that the above information is true and correct and that a 2.00 ounce portion of this product (ready for serving) provides $\underline{1.00} \mathrm{oz}$ equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.


Signature
EUNICE SAPP
Printed Name

MANAGER, REGULATORY COMPLIANCE

## Title

## 11/17/2015

Date

312-614-7305
Phone Number

Egg Noodles with Whole Grain
Item \# 4130831033

## Marzetti Frozen Pasta, Inc

## Product Description:

Made with whole egg and enriched wheat and semolina flour for a healthy lifestyle. Our precooked egg noodles contain $51 \%$ whole grain.

## Case GTIN: <br> 10041308310337

## Pack:

Size:
Shelf Life:
Package Type: Poly Bag
Storage:
Servings Per Case: About 38
Product Preparation: Add frozen precooked noodles to boiling water, broth, soup or stew and cook until heated through ( 3 to 5 minutes). Or use frozen precooked noodles directly in a casserole recipe in place of other cooked noodles. Adjust bake time to allow for frozen noodles.

Operator Benefits: Quality with convenience - prep only what is needed and keep the rest frozen! Little or no wasted product
Easy menu extensions
Consistently al dente results every time
Labor reduction - saves $\$ \$$
T. Marzetti Company

1105 Schrock Rd, Ste 300
Columbus, Ohio 43229
www.MarzettiFoodservice.com product, please refer to the nutrition and ingredient information on the product package.

## Marzetti Frozen Pasta, Inc.

## INGREDIENTS:

WATER, WHOLE WHEAT FLOUR, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS.

CONTAINS: EGG, WHEAT

## Nutrition Facts

| Serving Size <br> Servings Per Container |  | $\begin{aligned} & 5 \mathrm{oz} .(140 \mathrm{~g}) \\ & \text { ABOUT } 38 \end{aligned}$ |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving |  |  |  |
| Calories | 220 | Calories from Fat | 20 |
| \% Daily Value* |  |  |  |
| Total Fat | 2.5 g | 4 \% |  |
| Saturated Fat | 0.5 g | 2 \% |  |
| Trans Fat | 0 g |  |  |
| Cholesterol | 55 mg | 18 \% |  |
| Sodium | 25 mg | 1 \% |  |
| Total Carb. | 43 g | 14 \% |  |
| Dietary Fiber | 5 g | 20 \% |  |
| Sugars | 1 g |  |  |
| Protein | 9 g |  |  |
| - Vitamin A 2 \% o Vitamin C 0 \% o Calcium 2 \% o Iron 10 \% |  |  |  |

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| Nutrient |  | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Calories | Calories |  |  |
| Total Fat | Less than | 65 g | 80 g |
| Saturated Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrates |  | 300 g | 375 g |
| Fiber |  | 25 g | 30 g |

1 g Fat $=9$ calories -1 g Carbohydrates $=4$ calories -1 g Protein $=4$ calories
Other Nutrition Information:

- 2 ounce equivalents per serving meeting the NSLP \& SBP grain requirements
T. Marzetti Company

1105 Schrock Rd, Ste 300
Columbus, Ohio 43229
The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

## US Foods, Inc.

| Product Code: | 5333711 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Olive, Green Queen Stuffed W/ Pimiento 100-120 Count Glass Jar Shelf Stable (261585) |



Ingredients
OLIVES, PIMENTO, SODIUM ALGINATE, GUAR GUM, CALCIUM CHLORIDE, WATER, SALT, CITRIC ACID.

## Preparations

PRODUCT IS READY TO USE, OPEN JAR AND YOU ARE READY TO GO.

Serving Suggestions
USE FOR SALADS, GARNISH, OR AS AN APPETIZER.
Handling
STORE IN COOL, DRY AREA. DO NOT FREEZE.

[^24]US Foods, Inc.

| Product Code: | 5333711 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Olive, Green Queen Stuffed W/ Pimiento 100-120 Count Glass Jar Shelf Stable (261585) |



## 5333711 A - 921925 - 2016-03-17

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## US Foods, Inc.

| Product Code: | 3756236 |
| :--- | :--- |
| Brand: | Pacific Choice |
| Description: | Olive, Ripe Whole Pitted Medium Imported Spain Pouch Shelf Stable (938560) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 20 |  | Calories from fat 20 |  |
|  |  |  | ily Value* |
| Total Fat 2g |  |  |  |
| Saturated Fat 0.5g |  |  | 1\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 130mg |  |  | 5\% |
| Total Carbohydrate 0g |  |  | 0\% |
| Dietary Fiber 0 g |  |  | 0\% |
| Sugars 0g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals
Polyunsaturated Fat 0g
Monounsat Fat 1g

Ingredients
RIPE OLIVES, WATER, SALT, FERROUS GLUCONATE TO STABILIZE COLOR.

## Preparations

Ready to eat.

## Serving Suggestions

add to salads and sandwiches, pasta dishes, casseroles.
Handling
Refrigerate after opening.

[^25]US Foods, Inc.
Product Code: 3756236
Brand: Pacific Choice
Description: Olive, Ripe Whole Pitted Medium Imported Spain Pouch Shelf Stable (938560)


3756236 A-8585585 - 2016-09-28
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## Nutritional Report

Revision: 1.0 Revision Date: 06/22/2016

## 46025-85037-00

Papetti's ${ }^{\circledR}$ Table Ready ${ }^{\circledR}$ Fully-Cooked 5" x 2.25" Singlefold Omelet Filled with Cheddar Cheese, CN, 144/2.0 oz

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size 1 omelet (57g)Servings Per Container 144 Servings Per Container 144 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 130 Calories from F |  |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 11g |  |  | 17 |
| Saturated Fat 3.5g |  |  | 18\% |
| Trans Fat 0g |  |  |  |
| Cholesterol 170mg |  |  | 57\% |
| Sodium 280mg |  |  | 12\% |
| Total Carbohydrate 1 g |  |  | 0\% |
| Dietary Fiber Og |  |  | 0\% |
| Sugars 0 g |  |  |  |
| Protein 79 |  |  |  |
| Vitamin A 6\% |  | Vitamin C 0\% |  |
| Calcium 8\% | - | ron 4\% |  |
| *Percent Daily Values are based on a 2,000 calori diet Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat <br> Saturated Fat | Less than |  |  |
| Cholesterol | Lesss than | 300 m |  |
| Total Carbohydrate Dietary Fiber |  |  |  |
|  |  |  |  |
| Fat9. | Carbohydrate | $4 \cdot$ Pro |  |

INGREDIENTS: EGG PATTY: WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, WHEY SOLIDS, NONFAT DRIED MILK AND CITRIC ACID. FILLING: PASTEURIZED PROCESS CHEDDAR CHEESE (CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, SODIUM PHOSPHATE, MILKFAT, SALT, SODIUM HEXAMETAPHOSPHATE, APOCAROTENAL (COLOR)).

## Nutritional Facts

| Nutrient |  | Amount Per 100 Grams |
| :--- | :--- | :---: |
| Calories | kCA | 235 |
| Calories from Fat | kCA | 172 |
| Total Fat | GM | 19.1 |
| Saturated Fat | GM | 5.9 |
| Trans Fat | GM | 0.18 |
| Cholesterol | MG | 302 |
| Sodium | MG | 546 |
| Potassium | MG | 125 |
| Total Carbohydrate | GM | 2.3 |
| Dietary Fiber | GM | 0.0 |
| Sugars | GM | 0.7 |
| Protein | GM | 12.3 |
| Vitamin A | IU | 540 |
| Vitamin C | $\mu g$ | 0.0 |
| Calcium | MG | 119 |
| Iron | MG | 1.42 |
| Water | GM | 63.71 |
| Ash | GM | 2.02 |

46025-85037-00<br>Papetti' ${ }^{\circledR}$ Table Ready ${ }^{\circledR}$ Fully-Cooked $5 " \times 2.25$ " Singlefold Omelet Filled with Cheddar Cheese, CN, 144/2.0 oz

## Description

Omelet with Cheddar Cheese, CN is an omelet containing cheddar cheese as a filling and hand folded in the middle. This product is $5^{\prime \prime} \times 2-1 / 4^{\prime \prime}$ in shape with a no browning color appearance. The texture is delicate with a smooth taste characteristic of an omelet. This product is processed and packaged in a manner that will allow it to exceed the declared shelf life when stored at $0^{\circ} \mathrm{F}\left(-17.7^{\circ} \mathrm{C}\right)$ or below. All product specifications will be met. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug and Cosmetic Act and applicable to state statutes and regulations.

## Ingredient Listing

EGG PATTY: WHOLE EGGS, WATER, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, WHEY SOLIDS, NONFAT DRIED MILK AND CITRIC ACID. FILLING: PASTEURIZED PROCESS CHEDDAR CHEESE (CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, SODIUM PHOSPHATE, MILKFAT, SALT, SODIUM HEXAMETAPHOSPHATE, APOCAROTENAL (COLOR)).

## Physical Specifications

| Description | Specification |
| :--- | :--- |
| Browning | Target: 0 <br> $0(\mathrm{~min})-3(\mathrm{max})$ |
| Color | No Browning |
| Flavor | Fresh, clean appealing egg taste. Free of off flavors |
| Aroma | Clean egg aroma. Free of any spoilage or other off odors. |
| Texture | Smooth texture with a tender bite. |
| Dimensions | 5 IN $\pm 1 / 4 \mathrm{IN}(\mathrm{L}) \times 21 / 4 \mathrm{IN} \pm 1 / 4 \mathrm{IN}(\mathrm{W})$ |
| Component Weight | Patty Weight: 49.61 GM <br> Filling Weight: 7.09 GM |
| Finished Label Weight | 56.7 gm |
| Omelet Fold | Single Fold |
| Defects | None |


| Metal Detection | Ferrous: 3.00 mm <br> Non-Ferrous: 3.00 mm <br> Stainless: 3.00 mm |
| :--- | :--- |
| Foreign Material | None |

## Microbiological Specifications

| Description | Specification |
| :--- | :--- |
| Total Plate Count | $<10,000 \mathrm{cfu} / \mathrm{gm}$ |
| Coliforms | $<10 \mathrm{cfu} / \mathrm{gm}$ |
| E. coli | $<10 \mathrm{cfu} / \mathrm{gm}$ |
| Salmonella | Negative/100 gm |
| Listeria monocytogenes | Negative/50 gm |
| Coagulase Positive Staphylococcus | $<10$ cfu/gm |

## Packaging Requirements

| Description | Specification |
| :--- | :--- |
| Case Dimension | $15.875 \mathrm{LI} \times 11.875 \mathrm{LI} \times 8.0625 \mathrm{LI}$ |
| Product Count per Liner | 144 |
| Case/Cubic Feet | 0.8796 CuFeet |
| Cases/Pallet | 80 |
| Cases/Layer | 10 |
| Layers/Pallet | 8 |
| Net Product Weight/Lbs | 18.000 Pounds |
| Gross Product Case Weight/Lbs (w/o pallet) | 19.160 Pounds |
| Gross Product Case Weight/Lbs (w/pallet) | 19.840 Pounds |

## Code Dating:

| Case Coding | USE BY 04 APR 09 08:37 2 LOT 0001K |
| :--- | :--- |
|  | 1. USE BY 04 APR 09 = Use By Date (Day/Month/Year) |
|  | 2. 08:37 = Time |
|  | 3. 2 = Line (Optional) |
|  | 4. LOT0001K = LOT Year, 1st day of the year; Facility Code |
|  | Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, |
|  | $01016 / F, 17634 / G$ Gaylord; 1127/L Lenox; 420/W, 420D/W |
|  | Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt |

## Transportation \& Storage:

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
Product will be transported and stored at a temperature of $0^{\circ} \mathrm{F}\left(-17.7^{\circ} \mathrm{C}\right)$ or below with the actual temperature not to exceed $10^{\circ} \mathrm{F}$.

## Shelf Life Statement:

Shelf life of this product is 365 Days from production date if kept unopened at frozen temperatures of 0 ${ }^{\circ} \mathrm{F}$ (max)
Once thawed, product can be stored for a maximum of 7 days under refrigerated condition. Do not refreeze this product.

## Kosher Statement:

This Product is not Kosher

## Allergen Assessment:

Contains Milk, Egg

## Regulatory/Finished Product:

Product must meet all defined specifications and functionality requirements throughout the declared shelf life.
All product is produced under a routine quality inspection in accordance with good manufacturing practices.
The daily average package weights on the package weight control chart will meet the label weight declared on the product label and all packages will be within the defined maximum allowable variation limits.
CN Statement: A 2.00 oz. serving of Cooked Fozen Omelets provides 2.00 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 05-03). (CN\#058132, P19605=KL)

## Nutritional Facts

| Nutrient |  | Amount Per 100 Grams |
| :--- | :--- | :---: |
| Calories | kCA | 235 |
| Calories from Fat | kCA | 172 |
| Total Fat | GM | 19.1 |
| Saturated Fat | GM | 5.9 |
| Trans Fat | GM | 0.18 |
| Cholesterol | MG | 302 |
| Sodium | MG | 546 |
| Potassium | MG | 125 |
| Total Carbohydrate | GM | 2.3 |
| Dietary Fiber | GM | 0.0 |
| Sugars | GM | 0.7 |
| Protein | GM | 12.3 |
| Vitamin A | IU | 540 |
| Vitamin C | $\mu g$ | 0.0 |
| Calcium | MG | 119 |
| Iron | MG | 1.42 |
| Water | GM | 63.71 |
| Ash | GM | 2.02 |

*for Management Approval, see APPROVAL/VERIFICATION RECORD for this document

## Pallet Layout Report

## Pallet Configuration

Pallet 1-70001 Boxes

## Pallet Pattern:



1. 10 cases per layer.
2. First 4 layers are the same pattern direction, then pattern alternates each layer.
3. 8 layers high.
4. 80 cases per pallet.

## Code: 33504

## Product Name: Oven Ready Whole Grain Breaded Onion Rings Serving Size: 2.69 oz.

Each 2.69 oz serving of Whole Grain Breaded Onion Rings provides 1.0 oz eq grains and $1 / 4$ cup other vegetable.

| Nutriton Facts |  |
| :---: | :---: |
| Serving Size 5 Pieces (77g) |  |
| Amount Per Serving |  |
| Calories 190 Calorie | Calories from Fat 70 |
|  | \% Daily Value* |
| Total Fat 8g | 12\% |
| Saturated Fat 1.5g | 1.5 g 8\% |
| Trans Fat 0g |  |
| Cholesterol 0 mg | 0\% |
| Sodium 310mg | 13\% |
| Total Carbohydrate 27 g | rate 27 g 9\% |
| Dietary Fiber 3g | 3 g 12\% |
| Sugars 5g |  |
| Protein 3g |  |

## Product Info

## SPECIFICATIONS

| Shelf life: | 12 months frozen $\left(-10^{\circ}-15^{\circ} \mathrm{F}\right)$ |
| :--- | :--- |
| Ti-Hi: | $9 \times 5$ |
| Cases/pallet: | 45 |
| Case cube: | $1.46 \mathrm{ft}^{3}$; Dimension: $15.8^{\prime \prime \times 11.9^{\prime \prime} \times 13.5 "}$ |
| Pallet height: | 73 -in |
| Gross case wt: | $31.00 \mathrm{lbs} \quad$ Net: 30.00 lbs |
| Pallets/truck: | 28 |
| UPC: | 10852777002520 |

## INGREDIENTS

INGREDIENTS: Onions, Whole Wheat Flour, Water, Enriched Bleached Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Sugar, Contains Less Than 2\% Of: Enriched Yellow Corn Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Onion Powder, Garlic Powder, Whey, Yeast, Modified Corn Starch, Spice, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Extractives of Paprika, Guar Gum, Methylcellulose, Calcium Chloride, Sodium Alginate, Salt, Soybean Oil.

| Vitamin A 0\% | - Vitamin C 4\% |  |  |
| :---: | :---: | :---: | :---: |
| Calcium 4\% | - Iron 6\% |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Saturated Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrat |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |

Calories per gram:
Fat 9 - Carbohydrate 4 • Protein 4


COOKING INSTRUCTIONS

GRAINS
$50 \%$ of the grains used in this product are whole grains

## KEEP FROZEN UNTIL READY TO USE. HEAT THOROUGHLY BEFORE EATING PREPARE FROM FROZEN:

Preheat convection oven to $350^{\circ} \mathrm{F}$. Heat for $10-11$ minutes.
LET PRODUCT STAND BEFORE SERVING
NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH $165^{\circ} \mathrm{F}$ ).

## US Foods, Inc.

| Product Code: | 3872017 |
| :--- | :--- |
| Brand: | Packer |
| Description: | Orange, Mandarin Whole Segment In Light-syrup Canned |


| ( 100 g ) $\quad$ Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 61 |  | Calorie | from fat 1 |
|  |  |  | ily Value* |
| Total Fat 0.1g |  |  |  |
| Saturated Fat 0.01g |  |  | 0.06\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 6mg |  |  | 0.25\% |
| Total Carbohydrate $\mathbf{1 6 . 1 9 g}$ |  |  | 5.4\% |
| Dietary Fiber 0.7 g |  |  | 2\% |
| Sugars 15.49g |  |  |  |
| Protein 0.5 g |  |  |  |
| Calcium 7mg |  |  | 0.7\% |
| Iron 0.37 mg |  |  | 2.06\% |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
|  | Less than | 65 g | 80g |
| Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber | Less than | 20 g | 25 g |
|  | Less than | 300 mg | 300 mg |
|  | Less than | 2,400mg | 2,400mg |
|  |  | 300 g | 375 g |
|  |  | 25G | 30 |


| Other Essential Vitamins and Minerals | \%Daily Value* |
| :--- | ---: |
| Vitamin D 0IU | $0 \%$ |
| Phosphorous 10 mg |  |
| Polyunsaturated Fat 0.02 g |  |
| Monounsat Fat 0.01 g |  |
| Ash 0.19g |  |
| Copper 0.04mg |  |
| Folate (Should this be Folic Acid?) 5 mcg |  |
| Magnesium 8 mg |  |
| Niacin 0.44 |  |
| Pantothenic Acid 0.12 mcg |  |
| Potassium 78 mg |  |
| Riboflavin 0.04 mg |  |
| Thiamin 0.05 mg |  |
| Vitamin B12 0mcg |  |
| Vitamin B6 0.04mg | $2.1 \%$ |
| Vitamin E 0.1 |  |
| Water 83.06 g |  |
| Zinc 0.24 mg |  |

## Ingredients

MANDARIN ORANGE SEGMENTS, WATER, SUGAR

## Preparations

## Serving Suggestions

## Handling

[^26]US Foods, Inc.

| Product Code: | 3872017 |
| :--- | :--- |
| Brand: | Packer |
| Description: | Orange, Mandarin Whole Segment In Light-syrup Canned |

## AUNT JEMIMA MINI CINNAMON ROLL PANCAKES INDIVIDUALLY WRAPPED 1/72ct

## Product Details

GTIN:
MFR Number:
Serving Size:
Serving Per Case:
Storage Temp:
Child Label:

10019600435683
001960043568
1
72
FROZEN
false

## Package Details

Gross Weight: $\quad 15.65 \mathrm{LB}$
Net Weight:
Cube:
Length:
14.4 LB
1.521 Sq. FT

Width:
19.313 IN

Height:
12.813 IN

Size:
10.625 IN

## List of Ingredients

INGREDIENTS: WHOLE WHEAT FLOUR AND ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WHEY, WATER, SUGAR, SOYBEAN OIL, CINNAMON FLAVORED BIT (SUGAR, BROWN SUGAR, FRUCTOSE, WHEAT FLOUR, CANOLA OIL, DEXTROSE, WHEAT STARCH, CINNAMON, BARLEY FLOUR, NATURAL FLAVORS, SALT, ANNATTO), WHOLE EGGS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), NONFAT MILK, VANILLA EXTRACT.

| Nutrition Facts |  |
| :---: | :---: |
| Serving Size: 1 EA <br> Servings Per Container: 72 |  |
| Amount per Serving <br> Calories: 240 | Calories from Fat: 60 |
|  | \% Daily Value* |
| Total Fat: 7 g | 11\% |
| Saturated Fat: 1 g | 5\% |
| Trans Fat: 0 g |  |
| Cholesterol: 5 mg | 0\% |
| Sodium: 200 mg | 8\% |
| Total Carbohydrate: 41 g | 14\% |
| Dietary Fiber: 3 g | 12\% |
| Sugars: 14 g |  |
| Protein: 5 g |  |
| Vitamin A: 0 \% | Vitamin C: 0\% |
| Calcium: 4 \% | Iron: 10\% |
| *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |

* This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.



## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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.

Product Name: Whole Grain Maple Mini Pancakes $\quad$ Code No.: 625
Manufacturer: DeWafelbakkers, LLC $\quad \begin{aligned} & \text { Serving Size } \quad 85 \mathrm{grams} \\ & \text { (raw dough weight may be used to calculate creditable grain amount) }\end{aligned}$
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 $\qquad$ No X How many grams: $\qquad$ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups $A-G$ use the standard of I6grams 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 to which Exhibit A Group (A-I) the Product Belongs: $\qquad$
C

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion A | Gram Standard of Creditable Grain per oz equivalent $(16 g \text { or } 28 g)^{2}$ B | Creditable Amount $\mathbf{A} \div \mathbf{B}$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Wheat Flour | 32 Grams | 16 Grams | 2 |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  | 2 |

"Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware that 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


Total contribution of product (per portion) 2
I certify that the above information is true and correct and that a 3 ounce portion of this product (ready for serving) provides 2 oz 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 credit towards the grain requirements for school meals.
Signature
$\frac{\text { National Sales Manager }}{\text { Craig Stanley }} \quad \frac{4 / 1 / 17}{\text { Date }} \quad \frac{813-601-4856}{\text { Phone Number }}$


Spaghetti with Whole Grain - Short Cut
Item \# 4130831002

## Marzetti Frozen Pasta, Inc.

## Product Description:

Spaghetti, meaning "strings" in Italian, is the most famous variety of pasta. Our Whole Grain Spaghetti contains $51 \%$ whole grains. Made with enriched semolina flour, spaghetti are long, thin, round strands of pasta cut $23 / 4$ inches long and individually frozen

## Case GTIN: 10041308310023

Pack Size: 20 lb .
Shelf Life: 15 months
Package Type: Bulk
Storage: Keep frozen

Servings Per Case: About 64
Product Preparation: Place frozen pasta in boiling water for 60 seconds or until heated through. Stir to separate. Drain, sauce, and serve.

Operator Benefits: Quality prep time (30-60 seconds)
Quality with convenience - prep only what is needed and keep the rest frozen! Little or no wasted product
Easy menu extensions
Consistently al dente results every time
Labor reduction - saves \$\$

Date Last Refreshed: 7/7/16
T. Marzetti Company

1105 Schrock Rd, Ste 300
Columbus, Ohio 43229
www.MarzettiFoodservice.com distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

## Marzetti Frozen Pasta, Inc.

## INGREDIENTS:

WATER, WHOLE WHEAT FLOUR, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES.

CONTAINS: EGG, WHEAT

## Nutrition Facts

| Serving Size <br> Servings Per Containe |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving |  |  |  |
| Calories | 220 | Calories from Fat | 10 |
|  |  | \% Daily Value* |  |
| Total Fat | 1 g | 2 \% |  |
| Saturated Fat | 0 g | 0 \% |  |
| Trans Fat | 0 g |  |  |
| Cholesterol | 0 mg | 0 \% |  |
| Sodium | 30 mg | 1 \% |  |
| Total Carb. | 44 g | 15 \% |  |
| Dietary Fiber | 5 g | 20 \% |  |
| Sugars | 1 g |  |  |
| Protein | 8 g |  |  |
| - Vitamin A 0 \% o Vitamin C 0 \% o Calcium 2 \% o Iron 10 \% |  |  |  |

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| Nutrient |  | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| Calories | Calories |  |  |
| Total Fat | Less than | 65 g | 80 g |
| Saturated Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrates |  | 300 g | 375 g |
| Fiber |  | 25 g | 30 g |

1 g Fat $=9$ calories -1 g Carbohydrates $=4$ calories -1 g Protein $=4$ calories
Other Nutrition Information:

- 2 ounce equivalents per serving meeting the NSLP \& SBP grain requirements
- Contains $51 \%$ whole grain
- Contains 31 g of whole grain per serving
T. Marzetti Company

1105 Schrock Rd, Ste 300
Columbus, Ohio 43229
The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

# Kellogg's® Pop-Tarts® Made With Whole Grain Frosted Cinnamon 

Your favorite low fat Pop-Tarts toaster pastries have just gotten even better - now they have $1 / 2$ a serving of whole grain and a good source of fiber! Plus, these delicious Pop-Tarts also have a good source of calcium and contain no high fructose corn syrup.

## Product Type

Grab 'N Go Pop-Tarts

## Product Category

## UPC Code

```
3800055125
```


## Units/Case

```
    72ct
```


## Sizes

3.52 oz

## Format

Single Serve

## Gross Weight

$$
18.12
$$

## Grain Ounce Equivalents

2.5


## Ingredients

WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, VITAMIN B1 [THIAMIN MONONITRATE], VITAMIN B2 [RIBOFLAVIN], FOLIC ACID), CORN SYRUP, DEXTROSE, SOYBEAN AND PALM OIL (WITH TBHQ FOR FRESHNESS), CRACKER MEAL, POLYDEXTROSE, GLYCERIN, CONTAINS TWO PERCENT OR LESS OF MALTODEXTRIN, MOLASSES, CALCIUM CARBONATE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), WHEAT STARCH, CINNAMON, SODIUM STEAROYL LACTYLATE, DATEM, GELATIN, CARAMEL COLOR, XANTHAN GUM, VITAMIN A PALMITATE, NIACINAMIDE, REDUCED IRON, VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN), VITAMIN B1 (THIAMIN HYDROCHLORIDE), SOY LECITHIN.

## Allergen Information

CONTAINS WHEAT AND SOY INGREDIENTS.

## Dietary Exchange Per Serving

5 Carbohydrates, 1 Fat, 1 Protein

## Kosher Status

Not Certified

## Shelf Life

365 days (12 months)

## Country of Origin

Distributed in USA

## Preparation Instructions

KELLOGG'S® POP-TARTS® are fully baked and ready-to-eat right from the pouch. If you prefer them warmed, please follow these instructions.
Toasting appliance and microwave capabilities differ by manufacturer. Follow the manufacturer's guidelines for safe use.
Be sure your appliance is clean and functioning correctly.
Children should always be closely supervised when operating toasting appliances and microwaves.
Due to possible risk of fire, never leave your toasting appliance or microwave unattended.
No Refrigeration Needed
POP-TARTS® TOASTING INSTRUCTIONS

1. Remove pastry from pouch.
2. Warm pastry in toasting appliance at lowest or lightest heat setting for one heating cycle only.
3. Cool briefly before carefully removing pastry from
toasting appliance.
POP-TARTS® MICROWAVE INSTRUCTIONS
4. Remove pastry from pouch. Place pastry on a
microwave-safe plate.
5. Microwave on high for 3 seconds.
6. Cool briefly before handling.

If pastry is overheated, frosting/filling can become extremely hot and could cause burns.

# Kellogg's Pop-Tart ${ }^{\text {TM }}$ Made With Whole Grain Frosted Fudge 

Pop-Tarts made with whole grain. Wholesome choice students will love.

## Product Type

Grab 'N Go Pop-Tarts

## Product Category

UPC Code
3800012073

Units/Case

72 ct

Sizes
3.52 oz

## Format

Single Serve

## Gross Weight

18.12

Grain Ounce Equivalents
2.5


## Ingredients

WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, VITAMIN B1 [THIAMIN MONONITRATE], VITAMIN B2 [RIBOFLAVIN], FOLIC ACID), CORN SYRUP, DEXTROSE, SOYBEAN AND PALM OIL (WITH TBHQ FOR FRESHNESS), BLEACHED WHEAT FLOUR, POLYDEXTROSE, GLYCERIN, CONTAINS TWO PERCENT OR LESS OF MALTODEXTRIN, COCOA, CALCIUM CARBONATE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), WHEAT STARCH, COCOA (PROCESSED WITH ALKALI), SODIUM STEAROYL LACTYLATE, GELATIN, DATEM, XANTHAN GUM, SOY LECITHIN, VANILLA EXTRACT, NIACINAMIDE, REDUCED IRON, VITAMIN A PALMITATE, VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN), VITAMIN B1 (THIAMIN HYDROCHLORIDE).

## Allergen Information

## Dietary Exchange Per Serving

## Kosher Status

Not Certified

## Shelf Life

365 days (12 months)

## Country of Origin

# Kellogg's® Pop-Tarts® Made With Whole Grain Frosted Strawberry 

Kellogg's® Pop-Tarts® Made With Whole Grain Frosted Strawberry

## Product Type

Grab 'N Go Pop-Tarts

## Product Category

UPC Code
3800055133

Units/Case
72 ct

Sizes
3.5202

Format
Single Serve

## Gross Weight

18.12

Grain Ounce Equivalents
2.25


## Ingredients

WHOLE WHEAT FLOUR, SUGAR, CORN SYRUP, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, VITAMIN B1 [THIAMIN MONONITRATE], VITAMIN B2 [RIBOFLAVIN], FOLIC ACID), DEXTROSE, SOYBEAN AND PALM OIL (WITH TBHQ FOR FRESHNESS), BLEACHED WHEAT FLOUR, POLYDEXTROSE, GLYCERIN, FRUCTOSE, CONTAINS TWO PERCENT OR LESS OF WHEAT STARCH, DRIED STRAWBERRIES, DRIED PEARS, DRIED APPLES, CALCIUM CARBONATE, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), SODIUM STEAROYL LACTYLATE, CITRIC ACID, MODIFIED WHEAT STARCH, DATEM, GELATIN, YELLOW CORN FLOUR, PALM OIL, CARAMEL COLOR, XANTHAN GUM, CORNSTARCH, TURMERIC EXTRACT COLOR, STRAWBERRY JUICE CONCENTRATE, NATURAL AND ARTIFICIAL FLAVORS, SOY LECITHIN, VITAMIN A PALMITATE, RED 40, NIACINAMIDE, REDUCED IRON, YELLOW 6, VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN), VITAMIN B1 (THIAMIN HYDROCHLORIDE), BLUE 1, COLOR ADDED.

## Allergen Information

CONTAINS WHEAT AND SOY INGREDIENTS.

## Dietary Exchange Per Serving

5 Carbohydrates, 1 Fat

## Kosher Status

Not Certified

## Shelf Life

365 days (12 months)

## Country of Origin

Distributed in USA

## Preparation Instructions

KELLOGG'S® POP-TARTS® are fully baked and ready-to-eat right from the pouch. If you prefer them warmed, please follow these instructions.
Toasting appliance and microwave capabilities differ by manufacturer. Follow the manufacturer's guidelines for safe use.
Be sure your appliance is clean and functioning correctly.
Children should always be closely supervised when operating toasting appliances and microwaves.
Due to possible risk of fire, never leave your toasting appliance or microwave unattended.
No Refrigeration Needed
POP-TARTS® TOASTING INSTRUCTIONS

1. Remove pastry from pouch.
2. Warm pastry in toasting appliance at lowest or lightest
heat setting for one heating cycle only.
3. Cool briefly before carefully removing pastry from
toasting appliance.
POP-TARTS® MICROWAVE INSTRUCTIONS
4. Remove pastry from pouch. Place pastry on a microwave-safe plate.
5. Microwave on high for 3 seconds.
6. Cool briefly before handling.

If pastry is overheated, frosting/filling can become extremely hot and could cause burns.

## US Foods, Inc.

| Product Code: | 9328071 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pea, Green Fancy Imported \& Domestic Iqf Frozen (670019) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 70 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium Omg |  |  | 0\% |
| Total Carbohydrate 12g |  |  | 4\% |
| Dietary Fiber 4g |  |  | 16\% |
| Sugars 4g |  |  |  |
| Protein 5g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
PEAS.

## Preparations

Cook from frozen, steam, saute or boil.

## Serving Suggestions

Serve as side dish vegetable, use in pot pies, casseroles or soups.
Handling
Cook from frozen, best served soon after cooking, do not hold on steam table longer than necessary.

[^27]US Foods, Inc.

| Product Code: | 9328071 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pea, Green Fancy Imported \& Domestic Iqf Frozen (670019) |



## 9328071 A-1734830 - 2016-09-02

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## 5150002282 - SMUCKER 3/4 OUNCE PEANUT BUTTER PLASTIC

Smucker's $3 / 4 \mathrm{oz}$ Creamy Peanut Butter is that perfect combination of creamy texture and fresh-roasted peanut taste. Packaged in a round plastic portion control cup for sanitary and convenient use for tabletop caddies, buffets and roomservice. With a name like Smucker's, it has to be good.

Brand: Smucker's®


## Nutrition Facts

Serving Size 1 unit (21g)
Servings Per Container 1

## Amount Per Serving

| Calories 120 | Calories from Fat 90 |
| :--- | ---: |
| Total Fat 11 g | $16 \%$ |
| Saturated Fat 2 g | $11 \%$ |
| Trans Fat 0 g | $0 \%$ |
| Cholesterol 0 mg | $4 \%$ |
| Sodium 100 mg | $2 \%$ |
| Total Carbohydrate 5 g | $6 \%$ |
| Dietary Fiber 2 g |  |
| Sugars 2 g |  |
| Protein 4 g |  |


| Vitamin A 0 \% |  | Vitamin C 0 \% |  |
| :---: | :---: | :---: | :---: |
| Calcium 0 \% |  | Iron 2 \% |  |
| Niacin 10 \% |  | Riboflavin 2 \% |  |
| Vitamin E 2.4 IU |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |  |
| Calories: |  | 2,000 | 2,500 |
| Total Fat Sat Fat | Less than | 65 g | 80g |
|  | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400m | 2,400mg |
| Total |  | 300g | 375g |
| Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

## Ingredients

Made From Roasted Peanuts And Sugar, Contains 2\% Or Less of: Molasses, Fully Hydrogenated Vegetable Oils (Rapeseed And Soybean), Mono And Diglycerides, Salt

## Product Specifications

| GTIN | 00051500022825 | Case Net Weight | 9.3750 LB |
| :--- | :--- | :--- | :--- |
| Item UPC | 5150002282 | Case L,W,H | 11.330 IN, 8.890 IN, 8.260 <br> IN |
| Unit Size | 200 / 200EA | Cube | 0.48 CF |
| Shelf Life (Total / <br> At Shipping) | 270 Days / 55 Days | Tie $\mathbf{x}$ High | $18 \times 5$ |
| Case Gross Weight | 11.6590 LB | Kosher Status | Yes |

## Preparation and Cooking

Ready to serve.

## Serving Suggestions

Use portion control syrup with tabletop caddies, on buffets, for takeout, or room service.

## Packaging and Storage

Store in a cool, dry place.

## Other Information

Conforms to 21CFR164 Subpart B -- Requirements for Specific Standardized Tree Nut and Peanut Products.

## Allergens

CONTAINS:
Peanuts or Peanut Derivatives

## US Foods, Inc.

| Product Code: | 8791345 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pear, Diced Northwest In Extra Light-syrup Canned (548403) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 60 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 0\% |
| Total Carbohydrate 14g |  |  | 5\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 11g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals
\%Daily Value*

Ingredients
PEARS, WATER, SUGAR

## Preparations

READY TO USE.

## Serving Suggestions

## PERFECT FOR SCHOOLS, SALAD BARS, HOSPITALS, INGREDIENTS IN BAKING AND JELLOS.

Handling
Store in cool, dry space with ambient temperature. Refrigerate remaining fruit in spearate container after opening

[^28]US Foods, Inc.

| Product Code: | 8791345 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pear, Diced Northwest In Extra Light-syrup Canned (548403) |



## 8791345 A-10708916 - 2016-03-11

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## US Foods, Inc.

| Product Code: | 8808123 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pear, Half Northwest In Extra Light-syrup 30-35 Count Canned (550140) |


| Nutritional Facts |  |  |  | Other Essential Vitamins and Minerals | \%Daily Value ${ }^{*}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| ( 124g ) |  |  |  |  |  |
| Amount Per Serving Calories 60 |  | Calorie | from fat 0 |  |  |
|  |  |  | y Value* |  |  |
| Total Fat 0g |  |  |  |  |  |
| Saturated Fat 0g |  |  | 0\% |  |  |
| Cholesterol Omg |  |  | 0\% |  |  |
| Sodium 10mg |  |  | 0\% |  |  |
| Total Carbohydrate 14g |  |  | 5\% |  |  |
| Dietary Fiber 2g |  |  | 8\% |  |  |
| Sugars 11g |  |  |  |  |  |
| Protein 0g |  |  |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |  |  |
|  | Calories | 2,000 | 2,500 |  |  |
| Total Fat | Less than | 65 g | 80 g |  |  |
| Sat Fat | Less than | 20 g | 25 g |  |  |
| Cholesterol | Less than | 300 mg | 300 mg |  |  |
| Sodium | Less than | 2,400mg | 2,400mg |  |  |
| Total Carbohydrate |  | 300 g | 375 g |  |  |
| Dietary Fiber |  | 25G | 30 |  |  |

Ingredients
PEARS, WATER, SUGAR

## Preparations

USE DIRECTLY FROM THE CAN.

## Serving Suggestions

SERVE HALVES AS IS OR FILL WITH CHUTNEYS, RELISHES OR SEAFOOD SALAD AS A GARNISH, INCORPORATE IN A DESSERT.

## Handling

Store in cool, dry space with ambient temperature. Refrigerate remaining fruit in spearate container after opening

[^29]US Foods, Inc.

| Product Code: | 8808123 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Pear, Half Northwest In Extra Light-syrup 30-35 Count Canned (550140) |



# HEINZ <br> Product Specification Sheet 

Product: Heinz Hamburger Dill Chips - Crinkle Chips

VARIETY NUMBER: 658200-75991013--10013000658208
Package Size: 6 - Cryovac Pouches- 5.75 lbs.
Label Weight: 5.0 lbs. 12 oz.
Product Description: Pickle Chips in mildly spiced dill pickle brine.
Manufacturing Location: Holland, mi

| ANALYTICAL DATA: |  |  |  |
| :---: | :---: | :---: | :---: |
| Chip Count | 450 | - | 550 |
| Salt \% by weight | 3.50 | - | 4.25 |
| Acid \% by weight | 0.60 | -0.80 |  |
| pH | 3.10 | -4.00 |  |

Microbiological Data: Product is commercially sterile for storage under ambient conditions.

CONTAINER PACKAGING:
Container: 5.0 lbs 12 oz.

CONTAINER CODING: Primary Packaging - \#652 Cryovac Pouch
Single line: Factory, Year, Month, Day, Product Code, Hour (HF8H25Y7 HH:MM)
(HF= Holland; 8=last digit of year; H=August [skip letter I], $25=$ Day, $\mathrm{HH}=$ hour $00-23$; $\mathrm{MM}=$ minute $00-59$

CASE CODING: Secondary Packaging
Example: HF8H25A
HF $=$ Holland Factory
$8=$ Production Year (2008)
$\mathrm{H}=$ Production Month
$25=\quad$ Production Day of Month (01-31)
$\mathrm{A}=$ hour=6:00 to 6:59 a.m.
(month codes $\mathrm{A}=\mathrm{Jan} \mathrm{B}=\mathrm{Feb} \mathrm{C}=$ Mar. $\qquad$ H=Aug I=not used J=Sep... )

[^30]
## Product: Heinz Hamburger Dill Chips - Crinkle Chips

Variety Number: 658200
Formulation Code: y7
Kosher Status:
Kosher - Circle U -
(1)

Ingredient Statement: Pickles (Cucumbers, Water, Salt), Water, Distilled White Vinegar, Salt, Alum, Potassium Sorbate added as a preservative, Calcium Chloride, Natural Flavoring, Calcium Disodium EDTA added to protect flavor, FD \& C Yellow No. 5, Garlic Powder, Polysorbate 80

## Allergens:

None of the FDA Big 8 Allergens are contained in this product.

## Nutritional Data:

Per 100 gram


| Nutrient | Amount Per 100 g |  |
| :---: | ---: | :---: |
| Calories | 17.00 |  |
| Calories from Fat | 0.68 |  |
| Total Fat | 0.12 | g |
| Saturated Fat | 0.05 | g |
| Trans Fat | 0.00 | g |
| Cholesterol | 0.00 | mg |
| Sodium | 1392.40 | mg |
| Total Carbohydrate | 3.48 | g |
| Dietary Fiber | 0.49 | g |
| Sugars | 1.60 | g |
| Protein | 0.62 | g |
| Vitamin A | 100.52 | lU |
| Vitamin C | 2.68 | mg |
| Calcium | 25.43 | mg |
| Iron | 0.27 | mg |

## PRODUCT DESCRIPTION:

A longtime kid favorite - now with a $51 \%$ whole grain crust! A cornmeal fortified dough topped with a zesty sauce, blend of cheeses, and beef makes for a delicious southwest-inspired entrée.

- Bursting with southwest flavor.
- Great as is or with taco-style fixings.
- Made with a $51 \%$ whole grain crust.
- Topped with beef and a blend of cheeses.


## MENU APPLICATIONS:

- Top with lettuce, tomatoes, and sour cream.
- Serve with fruit and milk for a complete meal.


## CHILD NUTRITION INFORMATION:

091743 -Cut each 32.64 oz. Beef Patty Crumble Fiestada® Pizza into 6-5.44 oz. portions. Each 5.44 oz . (by weight) portion, provides 2.00 oz . equivalent meat/meat alternate, 2.00 oz . equivalent grains, and $1 / 8$ cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-14).

## HARD BID SPECIFICATIONS:

TONY'S® FIESTADA® 51\% Whole Grain Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz . of equivalent grains, $1 / 8$ cups red/orange vegetables, Portion to provide a minimum of 310 calories with no more than 16 fat grams. Must contain a minimum of 3 grams of fiber and less than 950 of sodium. Case pack of 72 per case.
CN Label required. Acceptable Brand: TONY'S® 68523

## PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. Place 16 frozen pizzas in $18^{\prime \prime} \times 26^{\prime \prime} \times 1 / 2^{\prime \prime}$ bun pans. CONVECTION OVEN: $350^{\circ} \mathrm{F}$ for 9 to 16 minutes. CONVENTIONAL OVEN: $425^{\circ} \mathrm{F}$ for $16-20$ minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | $11-14$ MINUTES | Cook before serving |
| Conventional Oven | $425^{\circ} \mathrm{F}$ | $16-20$ MINUTES |  |

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 10072180685237 |
| :--- | :--- |
| Gross Weight: | 26.38 |
| Net Weight: | 24.48 |
| Each Weight: | 5.44 |
| Cube: | 1.51 |
| Dimensions (LxWxH): | $17.13 \times 13.06 \times 11.63$ |
| Cases/Pallet: | 48 |
| Tie: | 8 |
| High: | 6 |
| SHELF LIFE: | 300 |



## INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, YELLOW CORN MEAL, DEFATTED SOY FLOUR, YEAST, SUGAR, CONTAINS $2 \%$ OR LESS OF: SHORTENING (PALM OIL, NATURAL FLAVOR, SOY LECITHIN), WHOLE GRAIN CORN GRIT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), SALT, CORN STARCH, DOUGH C ONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), WHEAT GLUTEN, CALCIUM LACTATE; TOPPINGS: COOKED BEEF PATTY CRUMBLES (GROUND BEEF [NO MORE THAN 30\% FAT], WATER, TEXTURED VEGETABLE PROTEIN (SOY FLOUR, CARAMEL COLOR), SALT, SPICES (INCLUDING PAPRIKA), GRANULATED ONION, SOY PROTEIN CONCENTRATE, DEXTROSE, GARLIC POWDER, SODIUM TRIPOLYPHOSPHATE, CITRIC ACID), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28\% SOLUBLE SOLIDS]), SALT, CONTAINS 2\% OR LESS OF: SUGAR, MALTODEXTRIN, MODIFIED FOOD STARCH, CHILI PEPPER, SPICE, DRIED GARLIC, PAPRIKA, FUMARIC ACID, BEET POWDER.

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Last Update Date: 1/30/2015 Printed on: 2/18/2015

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.

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Last Update Date: 1/30/2015 Printed on: 2/18/2015

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## PRODUCT DESCRIPTION:

Crispy whole grain thin crust topped with our tomato sauce, blended mozzarella cheese, and diced pepperoni; all in a convenient 4"x6" size.

- Pre-scored 8-block sheets with PAN MATES® make preparation and clean up easy.
- Our unsurpassed level of consistency.


## MENU APPLICATIONS:

- Break into 4"x6" rectangles before baking to better serve.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.


## CHILD NUTRITION INFORMATION:

090425 -Cut each 35.84 oz. Pizza with Fat Reduced Pepperoni into 8-4.48 oz. portions. Each 4.48 oz . portion (by weight) provides 2.00 oz . equivalent meat/meat alternate, 2.00 oz . equivalent grains, and $1 / 8$ cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)

## HARD BID SPECIFICATIONS:

TONY'S® SMARTPIZZA® Whole Grain 4x6 Pepperoni Pizza 50/50 Cheese must provide 2.00 oz . equivalent meat/meat alternate, 2.00 oz . of equivalent grains, $1 / 8 \mathrm{cups}$ red/orange vegetables, Portion to provide a minimum of 260 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 720 of sodium. Case pack of 96 per case.
CN Label required. Acceptable Brand: TONY'S® 78674

## PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in $18^{\prime \prime} \times 26^{\prime \prime} \times 1 / 2^{\prime \prime}$ parchment lined sheet pans. CONVECTION OVEN: Low fan, $350^{\circ} \mathrm{F}$ for 13 to 16 minutes. CONVENTIONAL OVEN: $400^{\circ} \mathrm{F}$ for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. NOTE: Cook until internal temperature of pizza reaches $160^{\circ} \mathrm{F}$. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | $13-16$ MINUTES | Cook before serving |
| Conventional Oven | $400^{\circ} \mathrm{F}$ | $17-20$ MINUTES |  |

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 00072180786746 |
| :--- | :--- |
| Gross Weight: | 28.49 |
| Net Weight: | 26.88 |
| Each Weight: | 4.48 |
| Cube: | 1.22 |
| Dimensions (LxWxH): | $16.88 \times 13.31 \times 9.38$ |
| Cases/Pallet: | 64 |
| Tie: | 8 |
| High: | 8 |
| SHELF LIFE: | 300 |

## ALLERGENS:

Contains
Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.


## INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFFATED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS $2 \%$ OR LESS OF: VEGETABLE OIL (SOYbEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); TOPPINGS: LOW MOISTURE PART SKIM mozzarella cheese (Cultured pasteurized part skim MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD Starch, Whey, nonfat dry milk, natural flavor, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE hYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), FAT REDUCED PEPPERONI (PORK, BEEF, WATER, TEXTURED 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)], SALT, LESS THAN $2 \%$ OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN $28 \%$ SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2\% OR LESS OF: dextrose, salt, spice, onion, dehydrated romano CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, beET POWDER.

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Last Update Date: 9/30/2014 Printed on: 10/28/2014

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.


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Last Update Date: 9/30/2014 Printed on: 10/28/2014

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[^31]
## PRODUCT DESCRIPTION:

BIG DADDY'S® Primo Turkey Pepperoni Pizza combines mozzarella, provolone, Cheddar, and Parmesan cheese for a flavor students will love!

- Great flavor provides an easy transition to whole grain pizza.
- Parmesan, parsley and breadcrumb-crust topping adds crunch and flavor.
- Turkey pepperoni for greater menu acceptability.
- Pre-sliced into 8 equal servings.


## MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.


## CHILD NUTRITION INFORMATION:

095229 -Each 5.18 oz. portion of Turkey and Beef Pepperoni Pizza provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz . equivalent grains, and $1 / 8$ cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-16.)

## HARD BID SPECIFICATIONS:

BIG DADDY'S® Primo 16" WG Pre-Sliced Rising Crust Turkey Pepperoni Pizza-8-Cut must provide 2.00 oz . equivalent meat/meat alternate, 2.00 oz . of equivalent grains, $1 / 8 \mathrm{cups}$ red/orange vegetables, Portion to provide a minimum of 340 calories with no more than 18 fat grams. Must contain a minimum of 2 grams of fiber and less than 660 of sodium. Case pack of 72 per case.
CN Label required. Acceptable Brand: BIG DADDY'S® 78654

## PREP INSTRUCTIONS:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at $350^{\circ} \mathrm{F}$ for $14-17$ minutes, high fan. Rotate product halfway through the bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at $420^{\circ} \mathrm{F}$ for $7-9$ minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | $14-17$ MINUTES | Prepare from frozen state |
| Impingement Oven | $420^{\circ} \mathrm{F}$ | $7-9$ MINUTES | Prepare from frozen state |

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 10072180786545 |
| :--- | :--- |
| Gross Weight: | 26.95 |
| Net Weight: | 23.344 |
| Each Weight: | 5.18 |
| Cube: | 1.82 |
| Dimensions (LxWxH): | $16.81 \times 16.81 \times 11.13$ |
| Cases/Pallet: | 48 |
| Tie: | 6 |
| High: | 8 |
| SHELF LIFE: | 270 |

## ALLERGENS:

Contains
Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.


## INGREDIENTS:

INGREDIENTS: CRUST: WHOLE GRAIN BLEND (WHITE WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, BROWN RICE FLOUR, WHOLE GRAIN OAT FLOUR), NONFAT MILK, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), SUGAR, WHEAT GLUTEN, CONTAINS 2\% OR LESS OF: HYDROGENATED SOYBEAN OIL, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SEA SALT, DATEM, DEXTROSE, GUAR GUM, SPICE, SALT, SOY LECITHIN, NATURAL FLAVOR, ASCORBIC ACID, WHEAT STARCH, ENZYMES. TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA AND PARMESAN CHEESES (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), TURKEY AND BEEF PEPPERONI (TURKEY, BEEF, SALT, SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID), LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE). *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, PROVOLONE AND WHITE CHEDDAR CHEESES (CULTURED PASTEURIZED MILK, SALT, ENZYMES), SPICE. SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28\% SOLUBLE SOLIDS]), CONTAINS 2\% OR LESS OF: MODIFIED FOOD STARCH, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUGAR, DEXTROSE, SALT, DRIED GARLIC, SPICE, DRIED ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, CITRIC ACID.

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.


## PRODUCT DESCRIPTION:

Savory turkey sausage and mozzarella cheese on top of a whole grain crust. A delicious menu option that is individually wrapped for added convenience!

- $51 \%$ whole grain crust delivers a full serving of whole grains.
- Individually wrapped for grab \& go convenience.


## MENU APPLICATIONS:

- Serve with fresh fruit or vegetables for a well balanced meal.
- Simply bake right out of the freezer.


## CHILD NUTRITION INFORMATION:

095769 -EACH 3.67 OZ BREAKFAST PIZZA PROVIDES 1.00 OZ EQUIVALENT MEAT/MEAT ALTERNATE AND 1.75 OZ EQUIVALENT GRAINS FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 04-17.)

## HARD BID SPECIFICATIONS:

TONY'S® 3.2x5" WG Turkey Sausage Cheese/Cheese Substitute Breakfast Pizza IW must provide 1.00 oz . equivalent meat/meat alternate, 1.75 oz . of equivalent grains, Portion to provide a minimum of 210 calories with no more than 10 fat grams. Must contain a minimum of 2 grams of fiber and less than 440 of sodium. Case pack of 100 per case.

## CN Label required. Acceptable Brand: TONY'S® 63913

## PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. This product must be cooked to an internal temperature of $165^{\circ} \mathrm{F}$ prior to eating. Preheat the convection oven to $375^{\circ} \mathrm{F}$. Product must be cooked from a frozen state for best results. Do not remove pizza from the wrap. Place 23 frozen wrapped pizzas in an 18" x 26" x $1 / 2^{\prime \prime}$ bun pan. CONVECTION OVEN: $375^{\circ} \mathrm{F}$ for 16 to 17 minutes. Rotate pan halfway through cooking. NOTE: Oven temperature and times may vary due to oven load and/or product temperature. Refrigerate or discard any unused portion.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $375^{\circ} \mathrm{F}$ | $16-17$ MINUTES | Cook before serving |


| SHIPPING INFO / SHELF LIFE: <br> SHIPPING INFO: |  | ALLERGENS: <br> Contains |
| :--- | :--- | :--- |
| GTIN (Case): 10072180639131 <br> Milk or its Derivatives, Wheat or its  <br> Derivatives, and Soy or its Derivatives.  |  |  |
| Gross Weight: | 24.68 |  |
| Net Weight: | 22.938 |  |
| Each Weight: | 3.67 | 1.22 |
| Cube: |  |  |
| Dimensions (LxWxH): | $17.38 \times 11.38 \times 10.63$ |  |
| Cases/Pallet: | 56 |  |
| Tie: | 8 |  |
| High: | 7 |  |



## INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND [WHITE WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID [DOUGH CONDITIONER], NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)], WATER, YEAST, CONTAINS $2 \%$ OR LESS OF: SOYBEAN OIL, SUGAR, SALT, CALCIUM PROPIONATE. TOPPINGS: COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING (SALT, SPICES, DEXTROSE, SUGAR, CITRIC ACID, NATURAL FLAVOR, SOYBEAN OIL, BHA, BHT), WATER], textured vegetable protein [soy flour, caramel COLOR], WATER), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT [MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, IRON, RIBOFLAVIN (VITAMIN B2), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN (VITAMIN B12), NIACINAMIDE (VITAMIN B3), thiamine mononitrate (VITAMIN B1), VITAMIN A PALMITATE]). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN $28 \%$ SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS $2 \%$ OR LESS OF: DEXTROSE, SPICE, SALT, DRIED ONION, ROMANO CHEESE (PASTEURIZED PART SKIM COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), DRIED GARLIC, PAPRIKA, CITRIC ACID, BEET POWDER.

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Last Update Date: 5/24/2017 Printed on: 8/31/2017

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.


## PRODUCT DESCRIPTION:

Savory turkey sausage \& mozzarella cheese on top of whole grain crust. A delicious new menu option that is sure to get kids up and going!

- $51 \%$ Whole grain crust delivers a full serving of whole grains.
- Pre-sliced to save time and minimize waste.
- Meets Healthier US School Challenge Criteria.


## MENU APPLICATIONS:

- Serve with fresh fruit or vegetables for a well balanced meal.
- Simply bake right out of the freezer.


## CHILD NUTRITION INFORMATION:

090266 -Cut each 52.96 oz. Breakfast Square into 16-3.31 oz. portions. Each 3.31 oz. portion (by weight) provides 1.00 oz . equivalent meat/meat alternate and 1.50 oz . equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-14).

## HARD BID SPECIFICATIONS:

TONY'S® WG Turkey Sausage Breakfast Pizza 50/50 must provide 1.00 oz. equivalent meat/meat alternate, 1.50 oz . of equivalent grains, Portion to provide a minimum of 180 calories with no more than 9 fat grams. Must contain a minimum of 1 grams of fiber and less than 580 of sodium. Case pack of 128 per case.
CN Label required. Acceptable Brand: TONY'S® 63912

## PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF $165^{\circ} \mathrm{F}$ BEFORE SERVING. Place frozen pizzas in 18 "x26"x1/2" prepared pans. CONVECTION OVEN: $350^{\circ} \mathrm{F}$ for 15 to 17 minutes. Rotate pan $1 / 2$ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | $15-17$ MINUTES | Cook before serving |

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 10072180639124 |
| :--- | :--- |
| Gross Weight: | 30.32 |
| Net Weight: | 26.48 |
| Each Weight: | 3.31 |
| Cube: | 1.36 |
| Dimensions (LxWxH): | $17.5 \times 13.81 \times 9.75$ |
| Cases/Pallet: | 64 |
| Tie: | 8 |
| High: | 8 |
| SHELF LIFE: | 300 |

## ALLERGENS:

Contains
Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.


## INGREDIENTS:

INGREDIENTS: CRUST: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2\% OR LESS OF: WHEAT GLUTEN, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SEA SALT, FOOD STARCH, DEFATTED SOY FLOUR, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), ENZYMES (CONTAINS WHEAT). TOPPINGS: COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING \{SALT, NATURAL FLAVOR, DEXTROSE, SUGAR, CITRIC ACID, BHA, BHT\}, WATER], TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN], WATER), LOW MOISTURE PART SKIM mOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE hYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONIRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28\% SOLUBLE SOLIDS]), MALTODEXTRIN, MODIFIED FOOD STARCH, CONTAINS 2\% OR LESS OF: SALT, SPICE, SUGAR, HYDROLYZED SOY AND CORN PROTEIN, PAPRIKA, GARLIC POWDER, powdered cellulose.

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Last Update Date: 6/3/2016 Printed on: 7/29/2016

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.

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[^32]

## Nutrition Facts

Serving Size: 101 GRM
Household Serving Size: 1 PORTION
Number of Servings per Package: 53

| Amount Per Serving |  |  |
| :--- | :--- | ---: |
| Calories 210 | Per Serving | \% Daily Value* |
|  | 11 g | $17 \%$ |
| Total Fat | Calories from Fat: 100 |  |
| Saturated Fat | 1.5 g | $8 \%$ |
| Trans Fat | 0 g |  |
| Cholesterol | 45 mg | $15 \%$ |
| Sodium | 390 mg | $16 \%$ |
| Total Carbohydrate | 16 g | $5 \%$ |
| Dietary Fiber | 0 g | $0 \%$ |
| Sugars | 0 g |  |
| Protein | 12 g |  |



| Allergens(C='Contains' MC='May Contain' $\mathbf{N =}=$ 'None' $N=$ 'No Info Provided'): |  |  |
| :---: | :---: | :---: |
| Eggs - UN | Milk - UN | Soy - UN |
| Fish - C | Wheat - C | TreeNuts - UN |
| Peanuts - UN | Crustacean - UN |  |



| Brand | GPC Description |
| :---: | :---: |
| High Liner Foodservice | Fish - Prepared/Processed (Frozen) |


| Gross Weight | Net Weight | Country of Origin | Kosher | Gluten Free |
| :---: | :---: | :---: | :---: | :---: |
| 12.96 LBR | 12.0 LBR | USA | No | No |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp |  |
| 15.8125 | 7.8125 | 8.625 | 0.6166 | $15 \times 5$ | 547 Days | -15 FAH / -14 FAH |  |

## Ingredients :

73.1\% ALASKA POLLOCK [71.3\% FISH, 1.75\% WATER, 0.05\% SODIUM TRIPOLYPHOSPHATE (TO RETAIN MOISTURE)]. BREADING: 15.9\%; ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, DEXTROSE, YEAST, COLORED WITH OLEORESIN PAPRIKA AND ANNATTO EXTRACT. BATTER: $11.0 \%$; WATER, ENRICHED YELLOW CORN FLOUR (CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN STARCH, MODIFIED CORN STARCH, SALT, CELLULOSE GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), IODIZED SALT, NATURAL FLAVOR, SPICE EXTRACTIVE. FRIED IN SOYBEAN OIL. CONTAINS FISH (POLLOCK), WHEAT.

## Species / Scientific Name:

Claims \& Child Nutrition:
BAP Certified :
MSC Certified :
Has CN Statement : No

## Prep \& Cooking Suggestions:

CONVECTION OVEN: BAKE FROZEN PORTIONS AT 400 F FOR 1012 MINUTES. REGULAR OVEN: BAKE FROZEN PORTIONS AT $425^{\circ} \mathrm{F}$ FOR ABOUT 19 MINUTES. ADJUST COOKING TIME DEPENDING UPON APPLIANCE CHARACTERISTICS.

## Serving Suggestions:

ENTREE


## Product Information

## Pot Roast, Select, Bottom Round, Flat, Fully Cooked

Product Code: SL17704-
UPC Code: 90044500177049

- One 3.0 oz . serving provides 1.25 oz protein equivalent
- Made from hand trimmed USDA-inspected bottom round for tender, lean roast
- Traditional, homestyle recipe for made-from-scratch flavor
- Slowly oven roasted for 8 hours in natural juices to reduce prep time and labor costs



## PREPARATION

HEATING DIRECTIONS:

1. Pre-heat oven to $250^{\circ} \mathrm{F}$.
. Remove product from packaging and place meat and juice into a pan.
2. Add water and heat to desired temperature.
. Remove from oven and let stand 15 minutes before carving
. NOTE: If product is to be heated and held warm, product must remain at $140^{\circ} \mathrm{F}$
3. For maximum yield and appearance, carve roast in direction of arrows on package.

## CASE PACK

Not Currently Available

## MASTER CASE

| Gross <br> Weight | 0.85 LB | Width: | 10.50 IN |
| :--- | :--- | :--- | :--- |
| Net Weight | 16.70 | Length: | 16.94 IN |
| Cube: | 0.62 | Height: | 6.00 IN |

## PALLET CONFIGURATION

## Ti: $9 \mathrm{Hi}: 10$

## STORAGE

| Shelf Life: | 70 |
| :--- | :--- |
| Storage Temp: |  |
| Storage Method: |  |

## INGREDIENTS

Not Currently Available

## NUTRITION FACTS

Please contact us via email or call 1-800-24-TYSON for nutritional details for this product.

## tysonfoodservice.com <br> 1-800-24-TYSON

## MCF03927: McCain® Chopped Seasoned Skin-On Roasted Potato [Garlic, Rosemary \& Herb] Product

Best if used before 365 days from date of manufacture, when stored at $0^{\circ} \mathrm{F}$ or below

Cut size: 1" Chunks

Suggested Quantity per Serving: 13 pieces (84g)

## Skin On: Yes

Packaging: $6 / 5.00 \mathrm{lb}$ CLEAR POLYBAGS IN A PRINTED MASTER CASE.

Case Config
Net weight inner pkg:
Inner packs per case:
Net weight case:
Gross weight case: Case cube size:

Bar Codes
UPC: 072714839276
GTIN (Unit): 00072714839276
GTIN (Case): 10072714839273
GTIN (Pallet): 10072714839273
Napa \#: 891501E616577

Ingredients:
Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Corn Starch - Modified, Dehydrated Garlic, Salt, Black Pepper, Sodium Acid Pyrophosphate Added To Maintain Natural Color, Dextrose, Dehydrated Onion, Rosemary, Dehydrated Red Bell Pepper, Autolyzed Yeast Extract, Paprika, Thyme, Celery Seed.

## Nutrition Facts <br> Serving size: 849 <br> Servings per container: 162.00

Amount per Serving:
Calories: 100 Calories from fat: 20

| Total Fat: 20 | $\%$ of daily value |
| :---: | :---: |
| Saturated Fat: 0g |  |
| TransFat: 0 g g |  |
| MonoUnsaturatedFat: 1 g |  |
| PolyUnsaturatedFat: 0.5g |  |
| Cholesterol: 0 mg |  |
| Sodium: 110 mg | 5\% |
| Potassium: 360 mg | 10\% |
| Total Carbohydrate: 19g | 6\% |
| Dietary fiber: 2 g | 8\% |
| Sugars: Og |  |
| Protein: 2g |  |
| Vitamin A: 0\% | Vitamin C: 8\% |
| Calcium: 0\% | Iron: 4\% |
| Alliance for Healthier Gene | ration: Yes |

## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

## PREPARATION FROM FROZEN

## Convection: Temp ( ${ }^{\circ}$ ): 375 cook Time (min): 10 to 12

Bake: Temp ( ${ }^{\circ}$ ) : 425 Cook Time (min): 10 flip, then 8 to 12

## Convection Oven From Frozen:

Instructions: CONVECTION OVEN: PREHEAT OVEN TO $375^{\circ}$ F. SPREAD FROZEN
ROASTERS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Toaster Oven:

Instructions: STANDARD OVEN / TOASTER OVEN: PREHEAT OVEN TO $425^{\circ}$ F. SPREAD FROZEN ROASTER IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 10 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 8 TO 12 MINUTES. SERVE IMMEDIATELY.


## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) 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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at
http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name:
Allen's Diced White Potatoes
Code: 2002914
Manufacturer: Del Monte Foods Inc
Serving Size: $\quad 1 / 4$ cup (1.93oz)

## I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

| Description of Creditable Ingredient per Food Buying Guide (FBG) | Vegetable <br> Subgroup | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ <br> Purchase Unit | Creditable Amount ${ }^{1}$ (quarter cups) |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Potatoes, canned, Diced, drained, unheated | Starchy | 1.93 | X | 39.90/73.7 | 1.04 |  |
|  |  |  | X |  |  |  |
|  |  |  | X |  |  |  |
| Total Creditable Vegetable Amount: |  |  |  |  |  |  |
| - ${ }^{1}$ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. <br> - Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. <br> - At least $1 / 8$ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. <br> - The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. <br> - School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. <br> - Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as $1 / 2$ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors <br> - The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. |  |  |  |  | Total Cups Beans/Peas (Legumes) |  |
|  |  |  |  |  | Total Cups Dark Green |  |
|  |  |  |  |  | Total Cups Red/Orange |  |
|  |  |  |  |  | Total Cups Starchy | 1/4 cup |
|  |  |  |  |  | Total Cups Other |  |

I certify the above information is true and correct and that 1.93 ounce serving of the above product contains $1 / 4 \operatorname{cup}(s)$

> of
$\qquad$ vegetables.

## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

| Description of Creditable <br> Ingredient per <br> Food Buying Guide (FBG) | Ounces per Raw <br> Portion of Creditable <br> Ingredient | Multiply | FBG Yield/ <br> Purchase Unit |
| :--- | :---: | :---: | :---: |
|  | Creditable <br> Amount <br> (quarter cups) |  |  |
|  |  | X |  |
| Total Creditable Fruit Amount: |  |  |  |
| - 1 FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. |  |  |  |
| - Fruits and fruit purees credit on volume served. |  |  |  |
| - At least $1 / 8$ cup of recognizable fruit is required to contribute towards the fruit component. |  |  |  |
| - Please note that dried fruits credit as double the volume served in school meals (For example, $1 / 2$ cup raisins credits as cup |  |  |  |
| fruit). |  |  |  |

I certify the above information is true and correct and that $\qquad$ ounce serving of the above product contains $\qquad$ cup (s) of fruit.

## Quarter Cup to Cup Conversions*

0.5 Quarter Cups $=1 / 8$ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups $=1 / 4$ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups $=3 / 8$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups $=1 / 2$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups $=5 / 8$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups $=3 / 4$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups $=7 / 8$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals $1 / 8$ cup but a result of 1.0 equals $1 / 4$ cup

## Maybe turssee

## Signature

Kaylee Russell
Printed Name

Sr. Manager R\&D/Innovation, Foodservice
Title
$\frac{12 / 22 / 16}{\text { Date }} \quad \frac{(479) 373-1647}{\text { Phone Number }}$

# Del Monte Foods, Inc. <br> Cultivating Good Food for a Better Life 

## PRODUCT SPECIFICATION

## Product Name: <br> Product \#: <br> General Information: <br> Product Description:

## Grade:

Color:

## Aroma/Odor:

Flavor:
Texture:

## Size:

Kosher:

## Allergens:

## Gluten:

Chemical Standards:

Physical Factors:

Diced White Potatoes
15213

Product is manufactured in accordance with the Good Manufacturing Practices (21CFR, parts $110 \& 113$ ). This product and packaging conforms to the latest provisions of the Food, Drug, and Cosmetic Act, to all applicable USDA regulations, to the state regulations in which the facility is located, and adhere to facility HACCP programs. Our company is in current compliance with the Food Safety Modernization Act and all of our facilities are registered with the FDA.

Canned diced white potatoes are prepared from fresh or stored potatoes. They are prepared by washing, peeling the potatoes, then sizing and dicing. They are then packaged in hermetically sealed containers with brine and sufficiently processed by heat to assure commercial sterility.

Product conforms to U.S. Standards for Grade A.
White to cream, may be dull with slight yellowish flesh depending upon variety. Shall not possess abnormal oxidation or greening.

Good aroma characteristic of white potatoes; no off odors.
Good flavor characteristic of white potatoes; no off flavors.
Smooth to slight firm to the bite. Shall not be hard or grainy.
Reasonably uniform in size. $3 / 8^{\prime \prime}$ dice size.
Star K (available for use only with private label agreement)
No allergens from the eight major allergens classified by the Food Allergen Labeling and Consumer Protection Act of 2004 (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans).

Gluten Free as defined by the FDA
Salt \% 0.30\%-0.50\%; target 0.50\%
Headspace- 4/16"-7/16"; target 6/16"
Vacuum- 5 " $\mathrm{Hg}-10 " \mathrm{Hg}$; target $7.5 " \mathrm{Hg}$
Net Weight- 105oz
Drained Weight- 69oz

Microbiological:
Foreign Material:
MSDS:
Country of Origin:
Storage/Shipping/Handling:

Corrugated Requirements:

Shelf Life:
Closure / Case:
Individual Can:

## Del Monte Foods, Inc.

## Cultivating Good Food for a Better Life

Commercial Sterility
Zero tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc.
Not Applicable
USA
Gross case weight 48 lbs .
Case Dimensions (inches): 7 3/16" High x $123 / 8^{\prime \prime}$ Wide x 18 1/2" Long
Shipping Temp. Requirements: Ambient ( $34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}$ )
Storage Temp. Requirements: Ambient $\left(34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}\right)$
Cube: 0.95
Cases per Pallet: 49
Cases per Layer (TI): 7
Layers per Pallet (HI): 7
Three years from date of pack.
Shrink wrapped tray
Hermetically Sealed Steel plated tin can; 603X700

## Del Monte Foods, Inc.

Cultivating Good Food for a Better Life

## Nutritional Information

Ingredients Statement: White Potatoes, Water, Salt, Calcium Chloride Added to Help Maintain Firmness, Calcium Disodium EDTA Added to Help Promote Color Retention.

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size $2 / 3$ cup (163g) |  |  |  |
| Servings Per Container about 19 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 70 | Calories from Fat 0 |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  | 0\% |
| Saturated Fat Og |  |  | 0\% |
| Trans Fat Og |  |  |  |
| Polyunsaturated Fat Og |  |  |  |
| Monounsaturated Fat Og |  |  |  |
| Cholesterol | Omg |  | 0\% |
| Sodium 140mg |  |  | 6\% |
| Potassium 240mg |  |  | 7\% |
| Total Carbohydrate 14g |  |  | 5\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 1g |  |  |  |
| Protein 2g |  |  |  |
| Vitamin A 0\% - Vitamin C 0\% |  |  |  |
| Calcium 15\% - Iron 2\% |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
| , | Calories: | 2,000 | 2,500 |
| Total Fat Less than <br> Saturated Fat Less than <br> Cholesterol Less than <br> Sodium Less than <br> Potassium  <br> Total Carbohydrate  <br> Dietary Fiber  |  | 65g | 80 g |
|  |  | 20 g | 25 g |
|  |  | 300 mg | 300mg |
|  |  | $2,400 \mathrm{mg}$ | 2,400mg |
|  |  | $3,500 \mathrm{mg}$ | $3,500 \mathrm{mg}$ |
|  |  | 300 g | 375 g |
|  |  | 25 g | 30 g |
| Calories per gram: |  |  |  |

## MCX04717: McCain® Crispy Bakeable Seasoned Skin-On Thick Fries 1/2" XL Product

Best if used before 365 days from date of manufacture, when stored at $0^{\circ} \mathrm{F}$ or below

Cut size: 1/2"

Suggested Quantity per Serving: 3 oz (85g)
Skin On: Yes
Fry Length: XL
Packaging: $6 / 5.00$ LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

## Case Config

Net weight inner pkg:
Inner packs per case:
Net weight case: Gross weight case: Case cube size:

30 lbs
31.81bs
$1.17 \mathrm{cu} . \mathrm{ft}$.

## Bar Codes

UPC: 072714047176
GTIN (Unit): 00072714047176
GTIN (Case): 10072714047173
GTIN (Pallet): 10072714047173
Napa \#: 890501E616954

## Dimensions

Width: 12in
Length: 10.5in
Depth: 16 in

Ingredients:
Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canota Soybean, Cottonseed, Sunflower, Corn). Contains $2 \%$ or less of Annatto (color), Baking Soda, Corn Starch, Corn Starch - Modified, Dextrin, Dextrose, Extractives of Capsicum, Extractives of Paprika (color), Garlic Powder, Onion Powder, Paprika (color), Potassium Chloride, Potato Starch - Modified, Rice Flour, Salt, Sodium Acid Pyrophosphate (Maintains Natural Color \& Leavening), Spices, Tapioca Starch Modified, Xanthan Gum.


## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

## SERVING SUGGESTIONS

$30 z$

## PREPARATION FROM FROZEN

Convection: Temp ( ${ }^{\circ}$ ): 425 Cook Time (min): 10 to 14
Impingement: Temp ( ${ }^{\circ}$ ) : 425 Cook Time (min): 8 to 10
Deck: Temp ( ${ }^{\circ}$ ): 450 Cook Time (min): 18 to 22
Convection Oven From Frozen:
Instructions: CONVECTION OVEN: PREHEAT OVEN TO $425^{\circ}$ F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Deck Oven:

Instructions: DECK OVEN: PREHEAT OVEN TO $450^{\circ}$ F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

## Impingement Oven:

Instructions: IMPINGEMENT OVEN: PREHEAT OVEN TO $425^{\circ}$ F. PLACE FROZEN FRIES IN
A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE 8 TO 10 MINUTES.
McCAIN® CRISPY BAKEABLE SEASONED FRY
USDA School Lunch Meal Planning Nutrition Facts

| USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update) <br> Product: Potatoes, French Fries, frozen, Straight cut, Regular moisture, Ovenable (pg. 2- 48) |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| USDA Purchase Unit | USDA Servings per <br> Purchase Unit | USDA Serving Size per <br> Meal Contribution | USDA Purchase Units for <br> 100 Servings |
| 1 Pound | 14.0 | $1 / 4$ cup cooked <br> vegetable | 7.2 |


| McCain Equivalent per Bag <br> FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving. |  |  |  |
| :---: | :---: | :---: | :---: |
| McCain Purchase Unit | USDA Servings per <br> Purchase Unit | USDA Serving Size per <br> Meal Contribution | McCain Purchase Units for <br> 100 Servings |
| 5 Pounds | 33.25 | $1 / 2$ cup cooked <br> vegetable | 3.01 |


| McCain Equivalent per Case |  |  |  |
| :---: | :---: | :---: | :---: |
| McCain Purchase Unit | USDA Servings per Purchase Unit | USDA Serving Size per Meal Contribution | McCain Purchase Units for 100 Servings |
| 30 Pounds (6 Bags per Case) | 199.50 | $1 / 2$ cup cooked vegetable | 0.50 |


| Description of Creditable Ingredients per Food Buying Guide (FBG) | Ounces per Raw Portion of Creditable Ingredient** | Multiply | FBG Yield / Servings per Unit | Creditable Amount* |
| :---: | :---: | :---: | :---: | :---: |
| Potato, FF, Frozen, SC | 2.29 | X | 14/16 | 2.000 |
| A. Total Creditable Amount |  |  |  | 2.000 |

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.
Quarter Cup to Cup Conversion:

| 0.5 Quarter Cups $=1 / 8$ Cup | 1.5 Quarter Cups $=3 / 8$ Cup | 2.5 Quarter Cups $=5 / 8$ Cup |
| :--- | :--- | :--- |
| 1.0 Quarter Cups $=1 / 4$ Cup | 2.0 Quarter Cups $=1 / 2$ Cups | 3.0 Quarter Cups $=3 / 4$ Cup |

I certify that this information is true and correct.

NUTRITION FACTS

Serving Size $2.40 \mathrm{oz} .(68 \mathrm{~g})$ FROZEN * \begin{tabular}{|l|}
\hline Amount per Serving <br>
Calories 120

$\quad$ Calories from Fat 35 

\hline Total Fat 4 g \& $\mathbf{6 \%}$ <br>
\hline Saturated Fat 0.5 g \& $3 \%$ <br>
\hline
\end{tabular}





 | Potassium 260mg | $8 \%$ |
| :--- | :--- |
| Total Carbohydrate 20g | $\mathbf{7 \%}$ | Dietary Fiber 2g 7\%



* Per FBG, one serving portion ( $1 / 2$ cup cooked vegetable) equals 2.40 oz of McCain battered fries.


## Simplot

seasoned CRISP

## Nutrition Facts

Serving Size 3 oz ( $84 \mathrm{~g} /$ about 6 pieces)
Servings Per Container: 144

| Amount Per Serving |  |  |  |
| :---: | :---: | :---: | :---: |
| Calories 160 |  | Calories from Fat 70 |  |
| \% Daily Value * |  |  |  |
| Total Fat 8 g |  |  | 12\% |
| Saturated Fat 1.5 g |  |  | 8\% |
| Trans Fat 0 g |  |  |  |
| Cholesterol 0mg |  |  | 0\% |
| Sodium 490 mg |  |  | 20\% |
| Total Carbohydrate$21 \mathrm{~g}$ |  |  | 7\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 0g |  |  |  |
| Protein 2 g |  |  |  |
| Vitamin A |  |  | 0\% |
| Vitamin C |  |  | 8\% |
| Calcium |  |  | 0\% |
| Iron |  |  | 2\% |
| - The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be $100 \%$ accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA. |  |  |  |
| Calories 2000 |  |  | 2500 |
| Total Fat | Less <br> Than | 65 g | 80 g |
| Sat. Fat | Less <br> Than | 20 g | 25 g |
| Cholestero | Less Than | 300 g | 300 g |
| Sodium | Less <br> Than | 2,400g | 2,400g |
| Total Carbohydrate |  | 00g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |
| Calories per gram |  |  |  |
| Fat 9 | Carbohydrate 4 |  | Protein <br> 4 |

Product Specifications

| SKU |  | Packaging |  | Brand |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 10071179479024 |  | 6/4.50 LB |  | SeasonedCrisp Savory |  |  |
| Gross Weight |  | Net Weight |  | Country of Origin |  | Yield |
| 29.00 LB |  | 27.00 LB |  | US |  | - |
| Gluten Ingredients |  | Gluten Free |  | Vegetarian | Vegan | Kosher |
| - |  | No |  | Yes | No | No |
| Shipping Information |  |  |  |  |  |  |
| Length | Width | Height | Case Cube | TlxHI | helf Life | Storage Temp From/To |
| 16.000 IN | 13.000 IN | 12.375 IN | 1.340 | $9 \times 5$ | 720 Days -10 | / 10 FA |

Skin-on and mildly spicy with a hint of onion, garlic and paprika for a rustic appeal and hearty flavor customers love.

## Benefits

Batter provides for extended hold time under heat lamps making them ideal for deli and take-out applications.

SeasonedCrisp® Savory batter flavor is a mild combination of onion, garlic and natural flavors.

SeasonedCrisp® Savory batter gives a signature look and taste that will attract customers.

SeasonedCrisp® Savory batter retains heat and crispness for extended holding periods.

Bake or fry preparation convenience.
Great second fry alternative.

## Serving Suggestions

Perfect side to any burger, chicken, steak or fish entree.
Pair with any creamy dipping sauce like ranch or blue cheese dressing for a flavorful appetizer.

## Prep Instructions

DEEP FRY: For best results, prepare 1 lb of product (or not more than half basket of product) for 2 minutes at 345 F .

## INGREDIENTS

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Contains Less Than 2\% Of Cellulose Gum, Color (Paprika Oleoresin, Turmeric Oleoresin),
Degermed Yellow Corn Meal, Dextrose, Food Starch-Modified, Garlic Powder, Onion Powder, Rice Flour, Salt, Spices, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color)

STANDARD OVEN: Preheat oven to 450F. Place product in single layer on sheet pan. Cook for 20 to 25 minutes.

CONVECTION OVEN: Preheat oven to 400F. Place product in single layer on sheet pan. Cook for 7 to 10 minutes.

Product Fact Sheet for Schools and Child Care Institutions

PRODUCT SPECIFICATION:
POTATOES / FRENCH FRIES, FROZEN: Simplot seasonedCRISP ${ }^{\oplus}$ Savory Lattice / SKU
10071179479024. Product packed to U.S. Grade A Standards; battered; seasoned; processed in vegetable oil; oven-ready or deep fry preparation. PACK SIZE: 6/4.5 LB bags per case.

| NATIONAL SCHOOL MEAL | AM YIELD | D CREDIT | RMA |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Serving sizes adjusted to reflec | meeded to at | vegetable cr | Non-cr | ingredients | uded. |  |  |
| FBG: Potato Products, frozen Skin | eces or Wedges | etc. With Skin Coos |  | Servings per LB | Servings per Bag | Servings per Case | Bags for 100 Servings |
| 1.61 oz AP (frozen) provides on | cup serving of | creditable veg |  | 9.93 | 44.68 | 268.08 | 2.3 |
| 3.22 oz AP (frozen) provides o | cup serving of | creditable veg |  | 4.96 | 22.32 | 133.92 | 4.5 |
| Creditable Serving Size | Dark Green | Red/Orange | Starchy | Beans/Peas | Other | Additional | Meat Alt. |
| $1 / 4$ cup |  |  | $1 / 4$ cup |  |  |  |  |
| $1 / 2$ cup |  |  | $1 / 2$ cup |  |  |  |  |
| $3 / 4$ cup |  |  | 3/4 cup |  |  |  |  |
| 1 cup |  |  | 1 cup |  |  |  |  |

*Information above is provided for food, as purchased, using the USDA Food Buying Guide for Child Nutrition, January 2013 Update. Servings are approximate.

| NUTRITION INFORMATION | 1/4 cup | 1/2 cup |
| :---: | :---: | :---: |
| Gram Weight (g) | 46 | 91 |
| Calories (kcal) | 100 | 190 |
| Calories from fat (kcal) | 40 | 80 |
| Fat (g) | 4.5 | 9 |
| Saturated Fat (g) | 0.5 | 1.5 |
| Trans Fat (g) | 0 | 0 |
| Cholesterol (mg) | 0 | 0 |
| Sodium (mg) | 270 | 550 |
| Potassium (mg) | 150 | 300 |
| Carbohydrates (g) | 13 | 25 |
| Dietary Fibers (g) | 1 | 2 |
| Total Sugars (g) | 0 | 0 |
| Protein (g) | 1 | 2 |
| Vitamin A (IU) | 0 | 0 |
| Vitamin C (mg) | 1.32 | 2.65 |
| Calcium (mg) | 5.93 | 11.87 |
| Iron (mg) | 0.46 | 0.91 |

## INGREDIENT STATEMENT:

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Bleached Wheat Flour, Modified Cornstarch, Salt, Rice Flour, Garlic Powder, Onion Powder, Spices, Dextrose, Extractives Of Paprika And Turmeric, Yellow Corn Flour, Cellulose Gum, Spice Extractive, Disodium Dihydrogen Pyrophosphate (to maintain natural color).

ALLERGEN INFORMATION:

## CONTAINS: WHEAT

FOOD SENSITIVITY INFORMATION:
Vegan.

| PREPARATION INSTRUCTIONS: See www. simplotfoods.com for additional preparation instructions. |  |  |  |
| :--- | :--- | :--- | :--- |
| CONVECTION OVEN: | Preheat oven to $400^{\circ}$ F. Place product in single layer on sheet pan. Cook for 7-10 minutes. |  |  |
| STANDARD OVEN: | Preheat oven to $450^{\circ} \mathrm{F}$. Place product in single layer on sheet pan. Cook for 20-25 minutes. |  |  |
| CASE PACK: | $16^{\prime \prime} \times 12.875^{\prime \prime} \times 12.875^{\prime \prime}$ | Pallet (TI/HI): | $9 \times 7$ |
| Dimensions (LxWxH): | $540 @ 0^{\circ} \mathrm{F}$ | Gross Weight (LB): | 29.00 |
| Shelf Life (days): |  |  |  |

I certify that the above information is true and correct as of October 17, 2013.


Shawanda Brown, Regulatory Affairs and Nutrition Manager

## J.R. Simplot Company / Food Group Technical Center

Phone: (208) 454-4659 / Fax: (208) 454-4636 / Mailing Address: P. O. Box 1059, Tech Center, Caldwell, ID 83606-1059

## MCX04717: McCain®® Crispy Bakeable Seasoned Skin-On Thick Fries 1/2" XL Product

Best if used before 365 days from date of manufacture, when stored at $0^{\circ} \mathrm{F}$ or below

Cut size: $1 / 2^{\prime \prime}$
Suggested Quantity per Serving: 3 oz (85g)
Skin On: Yes

Fry Length: XL
Packaging: 6/5.00 LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

## Case Config

Net weight inner pkg: Inner packs per case:
Net weight case:
Gross weight case: Case cube size:

30lbs
31.81 bs
$1.17 \mathrm{cu} . \mathrm{ft}$.

Bar Codes
UPC: 072714047176
GTIN (Unit): 00072714047176
GTIN (Case): 10072714047173
GTIN (Pallet): 10072714047173
Napa \#: 890501E616954

Dimensions
Width: 12in
Length: 10.5 in
Depth: 16 in


#### Abstract

Ingredients: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2\% or less of Annatto (color), Baking Soda, Corn Starch, Corn Starch - Modified, Dextrin, Dextrose, Extractives of Capsicum, Extractives of Paprika (color), Garlic Powder, Onion Powder, Paprika (color), Potassium Chloride, Potato Starch - Modified, Rice Flour, Salt, Sodium Acid Pyrophosphate (Maintains Natural Color \& Leavening), Spices, Tapioca Starch Modified, Xanthan Gum.


| Nutrition Facts |
| :--- |
| Serving size: 85 g |
| Servings per container: 160.00 |
| Amount per Serving: |
| Calories: 150 Calories from fat: 45 |

## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

## PREPARATION FROM FROZEN

Convection: Temp ( ${ }^{\circ} \mathrm{F}$ ): 425 Cook Time (min): 10 to 14
Impingement: Temp ( ${ }^{\circ}$ ) : 425 Cook Time (min): 8 to 10
Deck: Temp ( ${ }^{\circ}$ ): 450 Cook Time (min): 18 to 22
Convection Oven From Frozen:
Instructions: CONVECTION OVEN: PREHEAT OVEN TO $425^{\circ}$ F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Deck Oven:

Instructions: DECK OVEN: PREHEAT OVEN TO $450^{\circ}$ F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

## Impingement Oven:

Instructions: IMPINGEMENT OVEN: PREHEAT OVEN TO $425^{\circ}$ F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE 8 TO 10 MINUTES.


## Item \#C27

## Original Recipe Wedge Cut

Brand: Lamb's Seasoned
Cut Size: 8-cut Wedge
Package Size: 6/5\#
The light coating of natural seasonings and spices gives these Lamb's Original Recipe 8-cut wedges an appealing crunch and flavor and superior hold time. Great for take-out/drive thru business. Ideal as a second fry, no new equipment required.

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Canola, Palm, Soybean, Sunflower), Enriched Wheat Flour (Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Salt, Modified Corn Starch, Spices, Corn Meal, Garlic Powder, Onion Powder, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Dried Yeast, Oleoresin Paprika, Dextrose. CONTAINS: WHEAT
Allergens: Wheat
Grade: A (FANCY FROM WHOLE POTATOES - SEASONED)
Kosher: No
Country of Origin: USA
Shelf Life: 720 days
SCC Code: 10044979003270
Item Number: C27

## NUTRITION

Serving Size: 3 oz (84 g/6-7 pieces)

Servings per container: About 160

Calories [per serving]: 130.0

Calories from fat: 50.0

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs
**Contains less than $2 \%$ of the Daily Value of these nutrients.

| Amount Per Serving |  | DV\% |
| :--- | :--- | :--- |
| Total Fat | 6.0 g | $9.0 \%$ |
| Saturated Fat | 1.5 g | $8.0 \%$ |
| Trans Fat | 0 |  |
| Cholesterol | 0.0 mg | $0.0 \%$ |
| Sodium | 280.0 mg | $12.0 \%$ |
| Potassium | 330.0 mg | $9.0 \%$ |
| Total Carbohydrate | 18.0 g | $6.0 \%$ |
| Dietary Fiber | 2.0 g | $8.0 \%$ |
| Sugars | less than 1 g |  |
| Protein | 2.0 g |  |
| Vitamin A |  | $0 \%$ |
| Vitamin C |  | $8 \%$ |
| Calcium |  | $0 \%$ |
| Iron |  | $4 \%$ |

COOKING METHODS

| Method | Time | Temperature | Additional Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $12-15 \mathrm{~min}$ | $400^{\circ} \mathrm{F}$ | $400^{\circ} \mathrm{F}$ |
| Conventional Oven | $25-30 \mathrm{~min}$ | $345-350^{\circ} \mathrm{F}$ |  |
| Deep Fry | $31 / 2-4 \mathrm{~min}$ | $450^{\circ} \mathrm{F}$ |  |
| Impingement Oven | $9-12 \mathrm{~min}$ |  |  |

## SHIPPING AND STORAGE

Shipping Information

| Net Weight | 30.0000 |
| :--- | :--- |
| Gross Weight | 32.0000 |
| Count Per Pound | N/A |
| Case Cube | 1.13 |
| $\mathrm{Ti} / \mathrm{Hi}$ | 9,8 |

## Product Information

Grade

Country of Origin
Kosher Status
Shelf Life
A (FANCY FROM WHOLE POTATOES - SEASONED)

USA
No
720 days

Handling Instructions
Do not drop. Handle like eggs. Perishable, keep frozen. Store at $0^{\circ} \mathrm{F}$ or colder.

## OIF00049A: Ore-Ida® Hash Brown Triangles Product

Best if used before 540 days from date of manufacture, when stored at $0^{\circ} \mathrm{F}$ or below

## Ingredients:

Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains $2 \%$ or less of Dehydrated Onion, Dextrose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color.

Suggested Quantity per Serving: 2 oz (1 piece) (56g)
Skin On: No
Packaging: $6 / 5.00$ LB PLAIN POLYKRAFT BAGS IN A PRINTED MASTER CASE.

## Case Config

Net weight inner pkg:
Inner packs per case:
Net weight case:
Gross weight case:
Case cube size:
30lbs
31.69lbs
$1.22 \mathrm{cu} . \mathrm{ft}$.

## Bar Codes

UPC: 072714900495
GTIN (Unit): 00072714900495
GTIN (Case): 10072714900492
GTIN (Pallet): 10072714900492
Napa \#: 891501E095202

## Dimensions

Width: 12in
Length: 11in
Depth: 16 in

## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

SERVING SUGGESTIONS

## PREPARATION FROM FROZEN

Convection: Temp ( ${ }^{\circ} \mathrm{F}$ ): 425 Cook Time ( min ): 10 to 15
Deep Fry: Temp ( ${ }^{\circ}$ ): 350 Cook Time (min): 2-1/2 to 3
Griddle: Temp ( ${ }^{\circ}$ ): 425 Cook Time ( min ): 15 to 20

## Convection Oven From Frozen:

Instructions: CONVECTION OVEN: PREHEAT OVEN TO $425^{\circ}$ F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

# SPECIFICATIONS FOR IDAHOAN® REAL LOW SALT WITH VITAMIN C <br> Item \# 2970025313 ( $\mathbf{1 2 / 2 5 . 2}$ oz.) <br> Issued: February 28, 2014 

## I. PRODUCT DESCRIPTION

Idahoan ${ }^{\circledR}$ REAL low salt mashed potatoes are processed from sound, well peeled and trimmed $100 \%$ Idaho® Potatoes. The product complies with the provisions of the Federal Food, Drug and Cosmetic Act and Amendments.

## II. INGREDIENTS

Idaho ${ }^{\circledR}$ potatoes, vegetable oil (contains one or more of the following: canola, soybean, cottonseed, sunflower), nonfat dry milk, salt, monoglycerides, calcium stearoyl lactylate, spice, artificial color, natural and artificial flavors, sodium acid pyrophosphate (preserve freshness), sodium bisulfite (preserve freshness), vitamin c (ascorbic acid), citric acid (preserve freshness) and mixed tocopherols added to protect freshness.

## III. FINISHED PRODUCT REQUIREMENTS

## A. Packaged Product

1. Color - shall possess a bright, uniform, rich potato color which may vary from cream to creamy yellow.
2. Defects - not more than 15 per 100 grams greater than $1 / 166^{\prime \prime}$.
3. Bulk Index - $230-280 \mathrm{ml} / 100 \mathrm{~g}$
4. Moisture - $9.0 \%$ maximum
5. Sulfite (as $\mathrm{SO}_{2}$ ) -
6. Reducing Sugars $350 \pm 150 \mathrm{ppm}$
7. Bacteriological - Standard Plate Count $50,000 / \mathrm{g}$ maximum Coliform 50/g maximum E. Coli Negative Coagulase (+) Staph. Negative Yeast and Mold $\quad 100 / \mathrm{g}$ maximum

## B. Prepared Product

1. Color - typical, cooked, rich, potato color ranging from cream to creamy yellow. No objectionable darkening 2 hours after preparation.
2. Texture - typical, creamy, fluffy, mashed potato texture-free from gumminess and pastiness.
3. Flavor and Aroma - normal, cooked, buttery, potato flavor and aroma. Free from objectionable foreign flavors and odors.

## C. Preparation

1. Measure one gallon of boiling water into steam table pan.
2. Add potatoes all at once while stirring until potatoes are evenly distributed and wet.
3. Allow to stand one minute and then mix and serve.

## IV. PACKAGING

Product is packaged in a 25.2 oz moisture/gas resistant poly bag.

## V. SHELF LIFE \& STORAGE INFORMATION

The shelf life is approximately 9 months from date of packaging code (imprinted on the package), when stored away from direct heat, in a cool, dry location, away from strong contaminating odors. Storage conditions should not exceed $80^{\circ} \mathrm{F}$ and $60 \%$ R.H.

## VI. NLEA NUTRITION

Serving Size:
Servings Per Container:
$1 / 4$ cup dry mix ( 22 g )
32 (app. 2/3 cup prepared) \%DV
Calories
Calories from Fat
Total Fat
Saturated Fat
Trans Fat
Cholesterol
Sodium
Potassium
Total Carbohydrate
Dietary Fiber
Sugars
Protein
Vitamin A
Vitamin C
Calcium
Iron

## VII. ALLERGENS

Milk and Soy.

## VIII. CERTIFICATION

None. Can be Dairy Kosher. This product is manufactured and certified dairy kosher under the supervision of the Kashruth Division of the Union of Orthodox Jewish Congregations of America.
IX. TECHNICAL APPROVAL


February 28, 2014
Date

## MCF04851: McCain®® Chopped Seasoned Skin-On Roasted Redskin [Garlic, Rosemary \& Herb] Product

Best if used before $\mathbf{7 3 0}$ days from date of manufacture, when stored at $0^{\circ} \mathrm{F}$ or below

Count per pound: 13 to 23
Cut size: $1^{\prime \prime}$
Suggested Quantity per Serving: 11 pieces ( 80 g )
Skin On: Yes

Packaging: $4 / 4.00 \mathrm{lb}$ CLEAR POLYBAGS IN A PRINTED MASTER CASE.

## Case Config

Net weight inner pkg:
Inner packs per case:
Net weight case: Gross weight case: Case cube size: 17.22lbs 0.67 cu . ft.

Bar Codes
UPC: 072714048517
GTIN (Unit): 00072714048517
GTIN (Case): 10072714048514
GTIN (Pallet): 10072714048514
Napa \#: 891501 E 619956

## Ingredients:

Potatoes. Contains 2\% or less of Black Pepper, Canola Oil, Corn Starch - Modified, Dextrose, Dried Onion, Dried Garlic, Dried Parsley, Extra Virgin Olive Oil, Maltodextrin, Natural Flavor, Rosemary, Salt, Sugar, Vinegar.

Nutrition Facts
Serving size: 80 g
Servings per container: 90.00
Amount per Serving:
Calories: 60 Calories from fat: 0

|  | $\%$ |
| :--- | ---: |
| Total Fat: 0.5 g |  |
| Saturated Fat: 0 g |  |
| TransFat: 0 g g |  |
| MonoUnsaturatedFat: 0 g |  |
| PolyUnsaturatedFat: 0 g |  |
| Cholesterol: 0 mg |  |
| Sodium: 85 mg |  |
| Potassium: 370 mg | $4 \%$ |
| Total Carbohydrate: 13 g | $11 \%$ |
| Dietary fiber: 1 g | $4 \%$ |
| Sugars: 1 g | $5 \%$ |
| Protein: 2 g |  |

Alliance for Healthier Generation: Yes

## ALLERGENS

This product contains no known added ingredients sourced from allergenic sources.

## PREPARATION FROM FROZEN

Convection: Temp ( ${ }^{\circ} \mathrm{F}$ ): 400 Cook Time (min): 15 to 17
Bake: Temp ( ${ }^{\circ}$ ): 425 Cook Time (min): 10, flip, then 12 to 14

## Convection Oven From Frozen:

Instructions: CONVECTION OVEN: PREHEAT OVEN TO $400^{\circ}$ F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 15 TO 17 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Toaster Oven:

Instructions: STANDARD OVEN / TOASTER OVEN: PREHEAT OVEN TO $425^{\circ}$ F. SPREAD FROZEN PRODUCT IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 10 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 12 TO 14 MINUTES. SERVE IMMEDIATELY.

# Del Monte Foods, Inc. <br> Cultivating Good Food for a Better Life 

## PRODUCT SPECIFICATION

| Product Name: | Cut Sweet Potatoes |
| :---: | :---: |
| Product \#: | 08213 |
| General Information: | Product is manufactured in accordance with the Good Manufacturing Practices (21CFR, parts $110 \& 113$ ). This product and packaging conforms to the latest provisions of the Food, Drug, and Cosmetic Act, to all applicable USDA regulations, to the state regulations in which the facility is located, and adhere to facility HACCP programs. Our company is in current compliance with the Food Safety Modernization Act and all of our facilities are registered with the FDA. |
| Product Description: | Canned cut sweet potatoes are prepared from fresh or stored sweet potatoes. They are prepared by washing, peeling, and cutting, then sized and packed into cans. Hot syrup is added and cans are hermetically sealed and processed by steam to assure commercial sterility. |
| Grade: | Product conforms to U.S. Standards for Grade A. |
| Color: | Dull reddish orange to yellow flesh depending upon variety. Shall not possess abnormal oxidation. |
| Aroma/Odor: | Good aroma characteristic of sweet potatoes; no off odors. |
| Flavor: | Good flavor characteristic of sweet potatoes; no off flavors. |
| Texture: | Smooth, practically free from internal tough or internal coarse fibers, may be slightly variable in tenderness, however hold their apparent original formation. |
| Size: | Cut size can vary in size and shape |
| Kosher: | Star K (available for use only with private label agreement) |
| Allergens: | No allergens from the eight major allergens classified by the Food Allergen Labeling and Consumer Protection Act of 2004 (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans). |
| Gluten: | Gluten Free as defined by the FDA |
| Chemical Standards: | Brix ${ }^{\circ} \quad 15^{\circ}-17^{\circ}$; target $16^{\circ}$ |

## Del Monte Foods, Inc.

## Cultivating Good Food for a Better Life

| Physical Factors: | Headspace- 4/16"-7/16"; target 6/16" <br> Vacuum- 5 " $\mathrm{Hg}-10 \times \mathrm{Hg}$; target $7.5 " \mathrm{Hg}$ <br> Net Weight- 110oz <br> Drained Weight- 71.5 oz |
| :---: | :---: |
| Microbiological: | Commercial Sterility |
| Foreign Material: | Zero tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc. |
| MSDS: | Not Applicable |
| Country of Origin: | USA |
| Storage/Shipping/Handling: | Gross case weight 48 lbs . <br> Case Dimensions (inches): 7 3/16" High x $123 / 8^{\prime \prime}$ Wide x 18 1/2" Long <br> Shipping Temp. Requirements: Ambient ( $34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}$ ) <br> Storage Temp. Requirements: Ambient $\left(34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}\right)$ |
| Corrugated Requirements: | Cube: 0.95 <br> Cases per Pallet: 49 <br> Cases per Layer (TI): 7 <br> Layers per Pallet (HI): 7 |
| Shelf Life: | Three years from date of pack. |
| Closure / Case: | Shrink wrapped tray |
| Individual Can: | Hermetically Sealed Steel plated tin can; 603X700 |

QUALITY SYSTEMS APPROVAL: Danny Bolstad
Issue Date: February 25, 2016

Cultivating Good Food for a Better Life

## Nutritional Information

Ingredients Statement: Sweet Potatoes, Water, Corn Syrup, Sugar.

| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Serving Size $2 / 3$ cup (162g) |  |  |  |
| Servings Per Container 19 |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 100 | Calories from Fat 0 |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 0 g |  |  | 0\% |
| Saturated Fat 0g |  |  | 0\% |
| Trans Fat Og |  |  |  |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 0\% |
| Potassium 260mg |  |  | 7\% |
| Total Carbohydrate 22g |  |  | 7\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 9g |  |  |  |
| Protein 1g |  |  |  |
| Vitamin A 140\% - Vitamin C 8\% |  |  |  |
| Calcium 2\% - Iron 8\% |  |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories: | 2,000 | 2,500 |
| Total Fat Saturated Fat | Less than | 65g | 80 g |
|  | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Potassium |  | $3,500 \mathrm{mg}$ | $3,500 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | $300 \mathrm{~g}$ | $\begin{aligned} & 375 \mathrm{~g} \\ & 30 \mathrm{~g} \end{aligned}$ |
| Calories per gram: |  |  |  |
| Fat 9 - Carbohydrate 4 - Protein 4 |  |  |  |

## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) 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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at
http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name:
Princella Syrup Pack Selected Cut Sweet Potatoes
Code: 2002732
Manufacturer: Del Monte Foods Inc
Serving Size: $\quad 1 / 4$ cup (2.32oz)

## I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

| Description of Creditable Ingredient per Food Buying Guide (FBG) | Vegetable <br> Subgroup | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Purchase Unit | Creditable Amount ${ }^{1}$ (quarter cups) |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Sweet Potatoes, canned, Cut, Light Syrup, heated, drained | Red/Orange | 2.32 | X | 33.80/60.9 | 1.28 |  |
|  |  |  | X |  |  |  |
|  |  |  | X |  |  |  |
| Total Creditable Vegetable Amount: |  |  |  |  |  |  |
| - ${ }^{1}$ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. <br> - Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. <br> - At least $1 / 8$ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. <br> - The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. <br> - School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. <br> - Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as $1 / 2$ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors <br> - The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. |  |  |  |  | Total Cups Beans/Peas (Legumes) |  |
|  |  |  |  |  | Total Cups Dark Green |  |
|  |  |  |  |  | Total Cups Red/Orange | 1/4 cup |
|  |  |  |  |  | Total Cups Starchy |  |
|  |  |  |  |  | Total Cups Other |  |

I certify the above information is true and correct and that 2.32 ounce serving of the above product contains $1 / 4 \operatorname{cup}(\mathrm{~s})$
of $\qquad$ vegetables.

## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.


- ${ }^{1}$ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least $1 / 8$ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, $1 / 2$ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that $\qquad$ ounce serving of the above product contains $\qquad$ cup (s) of fruit.

## Quarter Cup to Cup Conversions*

0.5 Quarter Cups $=1 / 8$ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = $1 / 4$ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups $=3 / 8$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups $=1 / 2$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups $=5 / 8$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups $=3 / 4$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups $=7 / 8$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals $1 / 8$ cup but a result of 1.0 equals $1 / 4$ cup

## Kaye turssee

## Signature

## Kaylee Russell

Printed Name

Sr. Manager R\&D/Innovation, Foodservice
Title

12/22/16
Date
(479) 373-1647

Phone Number

roastw

## Nutrition Facts

Serving Size 4 Pieces (82g)
Servings Per Container: 84

| Amount Per Serving |  |  |  |
| :---: | :---: | :---: | :---: |
| Calories 90 |  | Calories from Fat 15 |  |
| \% Daily Value |  |  |  |
| Total Fat 1.5 g |  |  | 2\% |
| Saturated Fat 0g |  |  | 0\% |
| Trans Fat 0 g |  |  |  |
| Cholesterol Omg |  |  | 0\% |
| Sodium 160 mg |  |  | 7\% |
| Total Carbohydrate 15 g |  |  | 5\% |
| Dietary Fiber 0 g |  |  | 0\% |
| Sugars 0g |  |  |  |
| Protein 3 g |  |  |  |
| Vitamin A |  |  | 0\% |
| Vitamin C |  |  | 0\% |
| Calcium |  |  | 0\% |
| Iron |  |  | 4\% |
| - The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be $100 \%$ accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA. |  |  |  |
| Calories 2000 |  |  | 2500 |
| Total Fat | Less <br> Than | 65 g | 80 g |
| Sat. Fat | Less Than | 20 g | 25 g |
| Cholestero | Less Than | 300 g | 300 g |
| Sodium | Less <br> Than | $2,400 \mathrm{~g} 2,400 \mathrm{~g}$ |  |
| Total Carbohydrate |  | 00g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |
| Calories per gram |  |  |  |
| Fat 9 | Carboh | drate 4 | Protein <br> 4 |

Product Specifications

| SKU | Packaging | Brand |  |  |
| :---: | :---: | :---: | :---: | :---: |
| 10071179000488 |  | RoastWorks |  |  |
| Gross Weight | Net Weight | Country of Origin | Yield |  |
| 16.25 LB | 15.00 LB |  | US |  |
| Gluten Ingredients |  |  |  |  |
| Added | Gree | Vegetarian | Vegan | Kosher |
| - Yes |  |  | No | No |

## Shipping Information

| Length | Width | Height | Case Cube | TlxHI | Shelf Life | Storage Temp <br> From/To |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 13.375 IN | 9.625 IN | 7.625 IN | 0.610 | $15 \times 8$ | 540 Days | $-10 \mathrm{FA} / 10 \mathrm{FA}$ |

## General Description

Roasted, whole, skin-on baby potatoes with delicate skin and buttery yellow flesh. Lightly seasoned with roasted garlic and black pepper.

## Benefits

*Whole miniature bakers with delicate skins and buttery yellow interiors.
*Carefully grown and harvested at 1-2 inches to deliver premium baked potato flavor, texture and appearance.
*Roasted, frozen and lightly coated with soybean oil and roasted garlic and black pepper seasoning.
*Portion-able and quick, Just heat and serve to order in as little as 4 minutes.
*Forgiving Skin coverage enhances hold. Retains heat and appetizing appearance under heat lamps or on a steam table or buffet.
*Economical, excellent plate coverage with just 4 oz Novel baby vegetable appearance upgrades entree and appetizer value.

## Serving Suggestions

Great substitute for baked potatoes.
Great on skewers.
Wonderful fondue and appetizer item.
Vegetables fondue,
Baby bakers with three sauces,

## INGREDIENTS

Potatoes, Olive Oil, Contains Less Than 2\% Of Garlic Powder, Maltodextrin, Natural Flavor, Onion Powder, Salt, Spice, Sugar, Vinegar Powder (Maltodextrin, Vinegar)

Baby bakers tapenade,
Baby bakers gremolata,
Roasted potato, artichoke fennel salad,
Rosemary lemon chicken skewers,
Roasted potato green bean salad,
Roasted potatoes with lemon and oregano,

## Prep Instructions

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of $165^{\circ} \mathrm{F}$.

CONVECTION OVEN: Preheat oven to 375F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer on pan. Bake for 13-18 minutes.

STANDARD OVEN: Preheat oven to 450F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer. Bake for 18-25 minutes.

MICROWAVE (1100W): Place $200 z$ frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 10 minutes, stirring halfway through cook time.

MICROWAVE (2200W): Place 20oz frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 4 minutes, stirring halfway through cook time.

DEEP FRY: Preheat oil to 350F. Place frozen potatoes carefully into fry basket. Fry for 8 minutes, shake basket after 4 minutes for even cooking.

COMBI OVEN: Set hot air to 375 F , set steam to $75 \%$ and fan to $100 \%$. Spray foil covered $11 \times 17$ inch sheet pan with non-stick cooking spray. Arrange frozen potatoes evenly on pan. Bake on middle rack for 12 minutes, rotating tray after 5 minutes for even cooking.

## USDA National School Lunch Product Fact Sheet

PRODUCT
SPECIFICATION:

POTATOES / MINIATURE FLAME-ROASTED, FROZEN: 10071179000488 Simplot RoastWorks® Baby Bakers, $6 / 2.5$ LB. To be packed to U.S. Grade A Standard, flame-roasted; whole miniature potatoes, olive oil, garlic and black pepper seasoned.

| SERVING INFORMATION |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Serving Size (as purchased) | Contribution Equivalent | Equivalent Servings Per Bag | Equivalent Servings Per Case |  |  |
| 3.29 oz. (about 5 potatoes) | $1 / 2$ cup cooked vegetable | 12.15 | 72.94 |  |  |


| PRODUCT FORMULATION CREDITS |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Food Buying Guide Description of Creditable <br> Ingredient | FBG Subgroup | Oz. / Raw Portion of <br> Creditable Ingredient | Mult. | FBG Yield / <br> Purchase Unit | Creditable Amt. <br> (quarter cup) |
| Potatoes, frozen Whole Small | Starchy | 3.17 | $x$ | $10.10 / 16$ | 2.00 |
|  |  |  |  |  |  |


| INGREDIENT STATEMENT | NUTRITION INFORMATION |
| :---: | :---: |
| Potatoes, Olive Oil, Contains Less Than 2\% Of Garlic Powder, Maltodextrin, Natural Flavor, Onion Powder, Salt, Spice, Sugar, Vinegar Powder (Maltodextrin, Vinegar). | Nutrition Facts <br> Serving Size 3.29 oz (93g) <br> Protein 3g |
| ALLERGENS PRESENT |  |
| $\boxtimes$ None $\square$ Milk $\quad \square$ Egg $\square$ Wheat $\square$ Soy $\square$ Peanuts $\square$ Tree Nuts $\square$ Fish $\square$ Molluscan Shellfish |  |
| ADDITIONAL INFORMATION |  |
| $\boxtimes$ Gluten Free $\square$ Lacto-Ovo Vegetarian $\boxtimes$ Vegan $\quad \square$ Kosher $\boxtimes$ Halal | $\boxtimes$ Smart Snacks Compliant |


| COOKING INSTRUCTIONS |  |
| :--- | :--- |
| Deep Fryer | Fry frozen potatoes at $350^{\circ} \mathrm{F}$ for $6-7$ minutes, shaking basket after 1 minute. |
| Convection Oven | Bake potatoes at $375^{\circ} \mathrm{F}$ for $13-18$ minutes in a single layer on a greased sheet pan. |
| Microwave Oven <br> $(1100$ <br> watts $)$ | Microwave a $1 / 2$ bag of potatoes on HIGH for 10 minutes, covered, stirring halfway through cook time. Let stand for 1 minute. |


| CASE PACK AND SHELF LIFE (stored at $0^{\circ} \mathrm{F}$ or below) |  |  |  | *Information may vary slightly by production facility |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Gross Weight | 16.25 LB | Case Cube (ft. $\left.{ }^{3}\right)^{*}$ | 0.61 | Pallet TI/ HI* | 15/8 |
| Outer Case Dimensions ( x W x H)* |  | 13.375 " $\times 9.625^{\prime \prime} \times 8.125^{\prime \prime}$ |  | Shelf-Life | 18 months |

I certify that the information provided is true and correct.
Shawande Brown
Shawanda Brown | Principal Scientist Regulatory Nutrition

## Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) 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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at
http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

| Product Name: | Allen's 90-110 Count Whole White Potatoes |  | Code: | 2002844 |
| :---: | :---: | :---: | :---: | :---: |
| Manufacturer: | Del Monte Foods Inc |  |  | up (2.16oz) |

## I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

| Description of Creditable Ingredient per Food Buying Guide (FBG) | Vegetable <br> Subgroup | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Purchase Unit | Creditable Amount ${ }^{1}$ (quarter cups) |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Potatoes, canned Whole, drained, unheated | Starchy | 2.16 | X | 43.40/74 | 1.26 |  |
|  |  |  | X |  |  |  |
|  |  |  | X |  |  |  |
| Total Creditable Vegetable Amount: |  |  |  |  |  |  |
| - ${ }^{1}$ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. <br> - Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. <br> - At least $1 / 8$ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. <br> - The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. <br> - School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. <br> - Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as $1 / 2$ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors <br> - The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. |  |  |  |  | Total Cups Beans/Peas (Legumes) |  |
|  |  |  |  |  | Total Cups Dark Green |  |
|  |  |  |  |  | Total Cups Red/Orange |  |
|  |  |  |  |  | Total Cups Starchy | 1/4 cup |
|  |  |  |  |  | Total Cups Other |  |

I certify the above information is true and correct and that 2.16 ounce serving of the above product contains $1 / 4 \operatorname{cup}(\mathrm{~s})$

> of Starchy vegetables.

## II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.


- ${ }^{1}$ FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least $1 / 8$ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, $1 / 2$ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that $\qquad$ ounce serving of the above product contains $\qquad$ cup (s) of fruit.

## Quarter Cup to Cup Conversions*

0.5 Quarter Cups $=1 / 8$ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups = $1 / 4$ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups $=3 / 8$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups $=1 / 2$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups $=5 / 8$ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups $=3 / 4$ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups $=7 / 8$ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals $1 / 8$ cup but a result of 1.0 equals $1 / 4$ cup

## Maybe turssee

## Signature

Kaylee Russell
Printed Name

Sr. Manager R\&D/Innovation, Foodservice
Title

12/22/16
Date
(479) 373-1647

Phone Number

# Del Monte Foods, Inc. <br> Cultivating Good Food for a Better Life 

## PRODUCT SPECIFICATION

| Product Name: | Whole White Potatoes |
| :---: | :---: |
| Product \#: | 13090 |
| General Information: | Product is manufactured in accordance with the Good Manufacturing Practices (21CFR, parts $110 \& 113$ ). This product and packaging conforms to the latest provisions of the Food, Drug, and Cosmetic Act, to all applicable USDA regulations, to the state regulations in which the facility is located, and adhere to facility HACCP programs. Our company is in current compliance with the Food Safety Modernization Act and all of our facilities are registered with the FDA. |
| Product Description: | Canned whole white potatoes are prepared from fresh or stored potatoes. They are prepared by washing, peeling, and then sizing the potatoes into specified styles. They are then packaged in hermetically sealed containers with brine and sufficiently processed by heat to assure commercial sterility. |
| Grade: | Product conforms to U.S. Standards for Grade A. |
| Color: | White to cream, may be dull with slight yellowish flesh depending upon variety. Shall not possess abnormal oxidation or greening. |
| Aroma/Odor: | Good aroma characteristic of white potatoes; no off odors. |
| Flavor: | Good flavor characteristic of white potatoes; no off flavors. |
| Texture: | Smooth to slight firm to the bite. Shall not be hard or grainy. |
| Count: | 90-110 count |
| Kosher: | Star K (available for use only with private label agreement) |
| Allergens: | No allergens from the eight major allergens classified by the Food Allergen Labeling and Consumer Protection Act of 2004 (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans). |
| Gluten: | Gluten Free as defined by the FDA |
| Chemical Standards: | Salt\% 0.30\%-0.50\%; target 0.40\% |

## Physical Factors:

Microbiological:
Foreign Material:
MSDS:
Country of Origin:
Storage/Shipping/Handling:

## Corrugated Requirements:

Shelf Life:
Closure / Case:
Individual Can:

## Del Monte Foods, Inc.

## Cultivating Good Food for a Better Life

Headspace- 4/16"-7/16"; target 6/16"
Vacuum- 5 " $\mathrm{Hg}-10 \times \mathrm{Hg}$; target $7.5 " \mathrm{Hg}$
Net Weight- 109oz
Drained Weight- 74oz
Commercial Sterility
Zero tolerance for metal, filth, wood, glass, rodent hair, dead insects, etc.
Not Applicable
USA
Gross case weight 48 lbs .
Case Dimensions (inches): 7 3/16" High x $123 / 8^{\prime \prime}$ Wide x 18 1/2" Long
Shipping Temp. Requirements: Ambient ( $34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}$ )
Storage Temp. Requirements: Ambient $\left(34^{\circ} \mathrm{F}-95^{\circ} \mathrm{F}\right)$
Cube: 0.95
Cases per Pallet: 49
Cases per Layer (TI): 7
Layers per Pallet (HI): 7
Three years from date of pack.
Shrink wrapped tray
Hermetically Sealed Steel plated tin can; 603X700

QUALITY SYSTEMS APPROVAL: Danny Bolstad
Issue Date: March 2, 2016

## Del Monte Foods, Inc.

## Cultivating Good Food for a Better Life

## Nutritional Information

Ingredients Statement: White Potatoes, Water, Salt, Calcium Chloride Added to Help Maintain Firmness, Calcium Disodium EDTA Added to Help Promote Color Retention.

| Nerving Size 5 pieces (164g) |
| :--- | :--- | :--- |
| Servings Per Container 19 |

US Foods, Inc.

| Product Code: | 1352368 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Pumpkin, Solid Pack Canned (173527) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving <br> Calories 50 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 1\% |
| Total Carbohydrate 11g |  |  | 4\% |
| Dietary Fiber 3g |  |  | 12\% |
| Sugars 4g |  |  |  |
| Protein 2g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $\begin{aligned} & 375 \mathrm{~g} \\ & 30 \end{aligned}$ |

Other Essential Vitamins and Minerals
\%Daily Value*

Ingredients
PUMPKIN.

## Preparations

FULLY PREPARED - READY TO USE RIGHT FROM THE CAN FOR YOUR FAVORITE RECIPES AS AN INGREDIENT.

## Serving Suggestions

USE IN PUMPKIN PIE, CAKE OR CHEESECAKE. MUFFINS, BREAD, COOKIES, SOUP OR AS A BASE FOR SPECIALTY SAUCES.

Handling
DRY STORAGE AMBIENT CONDITIONS - ONCE OPENED ANY REMAINING PRODUCT SHOULD BE PUT IN AN AIRTIGHT CONTAINER, REFRIGERATED AND USED WITHIN 24 HOURS - EXPOSURE MAY CAUSE OXIDATION.

[^33]US Foods, Inc.

| Product Code: | 1352368 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Pumpkin, Solid Pack Canned (173527) |



## 1352368 A-116709 - 2016-05-07

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

Quality Attributes Sheet For CHEF BOYARDEE Beef Ravioli UPC 6414481080

Ingredient Statement:TOMATOES (TOMATO PUREE, WATER), WATER, ENRICHED WHEAT MACARONI PRODUCT WITH FORTIFIED PROTEIN MADE WITH CASEIN (ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), CASEIN, WHEAT GLUTEN, NICOTINIC ACID, THIAMINE HYDROCHLORIDE, RIBOFLAVIN, REDUCED IRON), GROUND BEEF (NO MORE THAN 15\% FAT), GROUND BEEF (NO MORE THAN 24\% FAT), LESS THAN 2\% OF: HIGH FRUCTOSE CORN SYRUP, CRACKERMEAL (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CARROTS, TEXTURED VEGETABLE PROTEIN (SOY PROTEIN CONCENTRATE AND CARAMEL COLOR), SALT, ONIONS, CITRIC ACID, FLAVORINGS, CARAMEL COLORING, SOYBEAN OIL.
CONTAINS: MILK, SOY, WHEAT

## Nutritional Information:

| Per serving | 1 cup <br> $(257 \mathrm{~g})$ |
| :--- | :--- |
| Calories | 260 |
| Calories From Fat | 70 |
| Total Fat, g | 8 |
| Saturated Fat, g | 3.5 |
| Trans Fat, g | 0 |
| Cholesterol, mg | 25 |
| Sodium, mg | 600 |
| Carbohydrate, g | 30 |
| Dietary Fiber, g | 4 |
| Sugars, g | 6 |
| Protein, g | 16 |
|  | $\%$ Daily |
|  | 6 |
| Vitamin A | 0 |
| Vitamin C | 4 |
| Calcium | 15 |
| Iron |  |

3/2017

| ALLERGENS | MILK, SOY, <br> WHEAT |
| :--- | :--- |
| Product Facts |  |
| Gross Weight (lbs) | 45.505 |
| Net Weight (lbs) | 40.50 |
| Case Cube (ft3) | 0.993 |
| Case Dimensions <br> (LxWxH) | $18.75 \times 12.625 \times 7.25$ |
| Pattern Tie $\times$ High $=$ <br> Total cases | $7 \times 7=49$ |
| Shelf Life | 720 days |
| Storage | ambient dry |
| Kosher | No |
| Statement of Product <br> Origin | USA |

CHILD NUTRITION IDENTIFICATION 068906: Contents of this can ( 108 oz ) proves 13 servings. Each 8.31 oz serving (by weight) of this Beef Ravioli in Meat Sauce ( 8 pies per serving) provides 2.0 oz of equivalent meat/meat alternate and $3 / 8$ cup of red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 06/12).

Shawn Fear
Quality Manager
inquiriesforcbu@conagrafoods.com



UNCLE BEN'S® ORIGINAL CONVERTED® Brand Rice

(1) K -Parove

## GENERAL DESCRIPTION

With improved taste and texture, the classic long-grain rice sets the standard for flavor, consistent quality, generous yield, and superior holding time. It's enriched with B-vitamins and iron and is naturally fat free and cholesterol free. It contains no saturated fat, and it supports a healthy heart.

PRODUCT INFO \& SIZES
RICE, ORIGINAL, CONVERTED BRAND, 1/25 LB
Product ID: 01101
UPC: 10054800011015
RICE, ORIGINAL, CONVERTED BRAND, 2/10 LB
Product ID:01124
UPC: 10054800011244
RICE, ORIGINAL, CONVERTED BRAND, 1/50 LB
Product ID: 01103
UPC: 10054800011039
LIST OF INGREDIENTS
LONG GRAIN PARBOILED RICE, ENRICHED WITH IRON (FERRIC ORTHOPHOSPHATE), THIAMIN (THIAMINE MONONITRATE) AND FOLATE (FOLIC ACID).

PREPARATION INSTRUCTIONS

## STOVE TOP METHOD

Bring water to a boil. Add rice, salt and butter (optional). Stir. Cover tightly and simmer over a low heat until most of the water is absorbed (about 20 minutes). Transfer to serving pan and keep warm ( $160^{\circ} \mathrm{F}$ ). Fluff with fork before serving.

## OVEN METHOD

Combine rice, HOT water ( $190^{\circ} \mathrm{F}$ ), salt and butter (optional) in a shallow pan. Stir. Cover and bake in a $350^{\circ} \mathrm{F}$ oven until most of the water is absorbed (about 35 minutes). Remove
trom oven and keep warm ( $\left.6^{6} \cup^{\cup} \vdash\right)$. Fiutt with tork Detore serving.

## STEAMER METHOD

Combine rice, HOT water, salt and butter (optional) in a steam table pan. Stir. Cover and steam according to manufacturer's directions or until most of the water is absorbed (about 35 minutes). Remove from steamer and keep warm ( $160^{\circ} \mathrm{F}$ ). Fluff with fork before serving.

## FOR BEST RESULTS

For FIRMER RICE, use LESS water and REDUCE cooking time.
For SOFTER RICE, use MORE water and INCREASE cooking time.
To REFRIGERATE COOKED RICE: Cover tightly to keep grains from drying out and absorbing odors from other foods.
To REHEAT COOKED RICE: Add a small amount of water and cover. Heat in an oven, steamer or on a stove top. Fluff rice and serve.

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## B4S Dinner Roll made with Whole Grains

Material Number: 99823380
Pack: 8/24pk
Gross Weight: 16.18 lbs.
Net Weight: 13.50 lbs .
Cube: 1.86
Case Dimensions: $23.125^{\prime \prime} \times 17.375^{\prime \prime} \times 8.000 "$
Cases per layer: TI 4
Layers per Pallet: HI 10
Cases per Pallet: 40
Frozen Shelf Life: 270 days
Shelf Life after Thaw: 5-7 days
GTIN: 0-00-70210-02338-0

## INGREDIENT LABELING INFORMATION

WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS 2\% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, SALT, DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES, MONO- AND DIGLYCERIDES, DISTILLED MONOGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES, ASCORBIC ACID) , YEAST, CALCIUM SULFATE, GUAR GUM, CALCIUM PHOSPHATE, CALCIUM PROPIONATE (TO RETARD SPOILAGE)

CONTAINS: WHEAT

## CLAIMS:

1 SERVING $=1$ CN (16g) BREAD SERVINGS
WHOLE GRAIN RICH
51\% WHOLE GRAIN
9g OF WHOLE GRAINS PER SERVING
NO HIGH FRUCTOSE CORN SYRUP

Nutrition Facts
Serving Size: 1 Roll ( $32 \mathrm{~g} / 1.1 \mathrm{oz}$ )
Servings per container: 24

Am ount per serving


## http://www.fns.usda.gov/school-meals/nutrition-standards-school-meals

## Formula Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 20132014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

| Product Name: | FSPL B4S WHL GRN DNR ROLL 8124 PK | Code No.: 99823380 |
| :---: | :---: | :---: |
| Manufacturer: | FLOWERS FOODS | Bun (32 g/ 1.104 ) |

I. Does the product meet the Whole Grain-Rich Criteria: Yes $\quad$ 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_ No X Xow many grams: $\qquad$ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups $A-G$ or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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 to which Exhibit A Group (A-I) the Product Belongs: $\qquad$

| Description of <br> Creditable <br> Grain <br> Ingredient* | Grams of <br> Creditable Grain <br> Ingredient per <br> Portion $^{1}$ | Gram Standard of <br> Creditable Grain <br> per oz equivalent ${ }^{2}$ | Creditable <br> Amount |
| :--- | :---: | :---: | :---: |
| WHOLE GRAIN | 9.24 | $\mathbf{B}$ | A $\div$ B |
| ENRICHED <br> GRAIN | 8.88 | 16 |  |
|  |  |  |  |
| Total Creditable Amount ${ }^{3}$ |  |  |  |

${ }^{\text {* }}$ Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware serving size 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
Total contribution of product (per portion) $\quad 1.00 \quad 32 \quad$ grams

I 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. Products with more than 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 credit towards the grain requirements for school meals.

| 7racy Oogathare <br> Signature |  | Tech Services Support Specialist |  |
| :--- | :--- | :--- | :--- |
| Title |  |  |  |
| Tracy Osgatharp |  | $\frac{01 / 06 / 16}{\text { Date }}$ | $\frac{229227-2015}{\text { Phone Number }}$ |

## 2.2 oz 51\% Whole Grain Gourmet Pretzel Roll (Sliced) - <br> 120 ct

## Nutrition Facts

Serving Size: 1 Roll ( 62 G)
Serving Per Container: 120

| Calories | 160 |  |
| :---: | :---: | :---: |
| Calories from Fat | 25 |  |
|  | Per Serving | \% Daily Value* |
| Total Fat | 2.59 | 4\% |
| Saturated Fat | 19 | 5\% |
| Trans Fat | 09 |  |
| Cholesterol | Omg | 0\% |
| Sodium | 40 mg | 2\% |
| Total Carbohydrate | 29 g | 10\% |
| Dietary Fiber | 39 | 12\% |
| Sugars | 29 |  |
| Protein | 59 |  |
| Vitamin A Calcium | $0 \%$ Vitamin C <br> $2 \%$ Iron | $\begin{array}{r} 0 \% \\ 10 \% \end{array}$ |


| Ingredients: |
| :---: |
| Whole Wheat Flour, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, ribiflavin, folic acid), Water, Brown Sugar, Vegetable Shortening (palm oil), Yeast, Vinegar, Barley Malt, Bicarbonates and Carbonates of Soda. |
| Allergen Information: |
| Contains: Wheat |
| Kosher Type: |
| N/A |
| Child Nutrition Statement: |
| The listed serving size provides 2 bread/grain servings based on Group B in the Food Buying Guide oz. eq. serving size exhibit. Each serving size contains a minimum of 32 g creditable grains and a minimum of 16 g whole grains for the Child Nutrition program. |

## Storage/ Handling:

Keep Frozen. Shelf life is one year if stored properly.

## Preparation Instruction:

It is recommended to thaw in a refrigerator prior to use. You may either serve at room temperature, or bake in a conventional oven at 325-350F for about 3-5 minutes. If heating in a microwave oven you may either heat the thawed roll for $20-30$ seconds or from frozen heat for 1 minute. Times may vary depending on oven.

Product Specifications:

| UPC | SCC/GTIN | Case | Pack |
| :---: | :---: | :---: | :---: |
| 053493070517 | 10053493070514 | 1 | 120 |


| Case Dimensions |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Case <br> Length | Case <br> Width | Case <br> Height | Case <br> Cube | Net Weight <br> (Lbs) | Gross Weight <br> (Lbs) |  |
| 16.13 | 12.25 | 13 | 1.4885 | 16.5 | 18 |  |


| Pallet Dimensions |  |  |
| :---: | :---: | :---: |
| Pallet Tier | Pallet High | Pallet Count |
| 10 | 6 | 60 |

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.
Kirsten Leo
Research and Development Manager

J\&J Snack Foods Corp. - 6000 Central Highway. Pennsauken, NJ 08109 - (800) 486 -9533 x8140 • www.jjsnadk.com
08/31/2017

## Bridgford

The Fresh-Baked Idea Company ${ }^{\circ}$
Bridgford ${ }^{\circledR}$ Heat and Serve Honey Wheat Rolls, 1 oz, 6611

| Product \# | 6611 |
| :--- | :--- | :--- | :--- |
| GTIN | 10047500011287 |
| Case Pack | $5 / 24 / 1$ oz |
| Serving Size | 2 Rolls |
| Storage Temperature | $0^{\circ} \mathrm{F}$ |
| Shelf Life | 365 days |
| Kosher | No |

Child Nutrition 1 Roll $=.75$ oz equivalent grain servings.
Product Description Bridgford Pre-Baked Honey Wheat Rolls come frozen. Simply "Heat \& Serve" from frozen or thawed.

Benefit of Using this Product 0 grams Trans Fat. 51\% Whole Grain.
Serving Suggestion Serve for table bread service or slice lengthwise and fill with sandwich meats.
Preparation and Cooking Instructions Rolls may be heated from thawed or frozen. For best results, allow rolls to thaw for approximately 20 minutes at room temperature, or 6 hours in the refrigerator. See product case for baking times and temperatures.
Ingredients WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PURE CANE SUGAR, MARGARINE (LIQUID AND HYDROGENATED SOYBEAN OIL, SALT, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVORS, BETA CAROTENE [COLOR], TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR, DIMETHYLPOLYSILOXANE, AN ANTI-FOAMING AGENT ADDED), MILK

## Nutrition Facts

Serving Size 2 Rolls (57g)
Servings Per Case 60

## Amount Per Serving <br> Calories $130 \quad$ Calories From Fat 15

|  | \% of Daily Value* |
| :--- | ---: |
| Total Fat 2 g | $\mathbf{3 \%}$ |
| Saturated Fat 0 g | $\mathbf{0 \%}$ |

Trans Fat 0g

| Cholesterol 10 mg | $\mathbf{2 \%}$ |
| ---: | ---: |
| Sodium 240 mg | $\mathbf{1 0 \%}$ |


| Carbohydrate 26 g | $\mathbf{9 \%}$ |
| :--- | :--- |
| Dietary Fiber 2 g | $\mathbf{8 \%}$ |

Sugars 2g
Protein 4 g

| Vitamin A | $0 \%$ | Vitamin C | $0 \%$ |
| :--- | :--- | :--- | :--- |
| Calcium | $1 \%$ | Iron | $8 \%$ |
| Folate | $6 \%$ |  |  |

*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. POWDER (WHEY, SOY FLOUR, NONFAT DRY MILK), SHORTENING (PALM OIL, MONO AND DIGLYCERIDES, POLYSORBATE 60), CONTAINS 2\% OR LESS OF HONEY, YEAST, SALT, WHEAT GLUTEN, EGGS, DOUGH CONDITIONER (CALCIUM SULFATE, ASCORBIC ACID (VITAMIN C), CALCIUM PEROXIDE, ENZYMES AND AMMONIUM SULFATE).
Contains Eggs, Wheat, Soybean, Milk

| Shipping Facts | Case Weight | Case Pack | Case Dimensions | Case Cube | Tie/High |
| :--- | :--- | :--- | :--- | :--- | :--- |
|  | 9.0 lbs | $5 / 24 / 1 \mathrm{oz}$ | $14.2 \times 10.6 \times 9.6$ | 0.8362 | $10 / 6$ |

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For recipes and product information call us toll-free: 1-800-527-2105
www.bridgford.com/foodservice


Jean Moore, Nutrition Specialist

Case Pack Net Case WT(lbs) Gross Case WT(lbs)
Case Cube
Case Dimensions
Tier and High
Cases per Pallet
Sell Unit UPC
Master Case UPC

50/2.5 oz
7.81
8.40
0.44
$131 / 3 \times 91 / 3 \times 61 / 8$
$14 \times 6$
84

10071007410960


## Ingredients

SCRAMBLED EGGS (WHOLE EGGS, NONFAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)), SPICE), CHEESE SAUCE (WATER, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR], MODIFIED CORN STARCH, CREAM CHEESE [PASTEURIZED CULTURED MILK AND CREAM, SALT, STABILIZERS (XANTHAN, LOCUST BEAN AND GUAR GUMS)], CANOLA OIL, CONTAINS LESS THAN 2\% OF NONFAT DRY MILK, WHEY, SODIUM PHOSPHATE, POTASSIUM PHOSPHATE, SALT, CORNSTARCH, LACTIC ACID, MILKFAT, NATURAL FLAVORS, PROPIONIC ACID, ENZYME MODIFIED BUTTER OIL,
MONOGLYCERIDES, POTASSIUM HYDROXIDE, SUGAR, YEAST EXTRACT, CARRAGEENAN, ANNATTO COLOR), WATER, WHOLE WHEAT FLOUR, WHEAT FLOUR (ENRICHED WITH REDUCED IRON, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PASTEURIZED PROCESS LOW FAT CHEDDAR CHEESE (CULTURED MILK, WATER, SKIM MILK, SODIUM PHOSPHATE, CASEIN, VEGETABLE COLOR (ANNATTO AND PAPRIKA OLEORESIN), SALT, SORBIC ACID (PRESERVATIVE), ENZYMES), CONTAINS $2 \%$ OR LESS, ONION, VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), TOMATOES (WITH JUICE, CITRIC ACID, CALCIUM CHLORIDE), BROWN SUGAR, WHEAT GLUTEN, WHEAT STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), MODIFIED CORN STARCH, MODIFIED FOOD STARCH, SALT, YEAST, GUAR GUM, SPICE.CONTAINS: EGG, WHEAT, MILK


* Percent Daily Values based on a 2,000 Calorie Diet.


## Cooking Instructions

| Method | Temp | Frozen | Thawed | Comments |
| :---: | :---: | :---: | :---: | :---: |
| CONVECTION | $350^{\circ}$ | 22 MINUTES | 13 MINUTES | PREHEAT OVEN TO $350^{\circ} \mathrm{F}$. PLACE ROLLED TACOS EVENLY ON A BAKING TRAY DO NOT VENT FILM. LET PRODUCT REST FOR 1MINUTE. |
| OTHER |  |  |  | FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH $165^{\circ} \mathrm{F}$. SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING. *CAUTION: PRODUCT MAY BE HOT.* |

# WG CHEESE, TURKEY SAUSAGE \& EGG GRAB WRAPS®, CN 

PRODUCT CODE: 5264


| Unit Weight/Count: 2.81 OZ / 108 |
| :--- |
| Product UPC: |
| Case GTIN: 00075278052648 |
| Net Case Weight: 18.96 LB |
| Case Dimensions (LxWxH) O.D: 11.4375 IN x 8.625 <br> IN $\times 12.75$ IN |

Case Cube: . 73
Pallet Configuration: $18 \times 4$
Cases/Pallet: 72
Case Tare: 1.35 LB

EDI UPC: 007527805264

## FEATURES \& BENEFITS

- WHOLE GRAIN RICH TORTILLA
- 360 mg SODIUM PER SERVING
- 9 g PROTEIN PER SERVING
- Og TRANS FAT PER SERVING
- 2.81 OZ UNIT
- GRAB WRAPS ARE TRADEMARKED WITH FERNANDO'S
- CN LABELED FOR SCHOOLS


## CN INFORMATION

CN LABELED
EACH 2.81 OZ GRAB WRAP PROVIDES 1.00 OZ. MEAT/MEAT ALTERNATE AND 1.00 OZ. EQUIVALENT GRAINS.

## INGREDIENTS

TORTILLA [WHOLE WHEAT FLOUR, WATER, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (PALM AND/OR SOYBEAN OIL), CORN FLOUR (STONE GROUND WHITE CORN FLOUR, TRACES OF LIME), CONTAINS 2\% OR LESS OF THE FOLLOWING: MONO AND DIGLYCERIDES, LEAVENING (CORN STARCH, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE AND MONOCALCIUM PHOSPHATE), WHEAT GLUTEN, SALT, GUAR GUM, SUGAR, RICE FLOUR, FUMARIC ACID, L-CYSTEINE HYDROCHLORIDE, ENZYMES, YEAST, SODIUM META BISULFITE, NATURAL FLAVOR], TURKEY SAUSAGE [TURKEY,
MECHANICALLY SEPARATED TURKEY, WATER, DEXTROSE, BROWN SUGAR,
SALT, SPICES, SODIUM PHOSPHATE, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT), NATURAL FLAVOR, CITRIC ACID], WATER, EGGS [WHOLE EGGS, MODIFIED CORN STARCH, SALT, CITRIC ACID, XANTHAN GUM] MONTEREY JACK CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, AND ENZYMES), PASTEURIZED PROCESSED AMERICAN CHEESE [(MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, SODIUM CITRATE, MILK FAT, SALT, COLOR (ANNATTO AND APOCAROTENAL)], CONTAINS 2\% OR LESS OF VEGETABLE OIL, TEXTURED SOY PROTEIN CONCENTRATE, FOOD STARCH, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT), DRIED ONION, DRIED BELL PEPPER, SALT, SPICES, NATURAL BUTTER FLAVOR [MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)], SODIUM ALGINATE.

CONTAINS: WHEAT, SOY, MILK AND EGG.

## PREPARATION

RE-HEATING INSTRUCTIONS:
BEST TO PREPARE FROM THAWED STATE
CONVENTIONAL OVEN $280^{\circ} \mathrm{F}$. FROZEN - 15-20 MINUTES. THAWED - 12-16

## MINUTES.

CONVECTION OVEN $280^{\circ}$ F. FROZEN - 12-18 MINUTES. THAWED 10-12 MINUTES MICROWAVE - NOT RECOMMENDED.

INTERNAL PRODUCT TEMPERATURE SHOULD REACH $160^{\circ} \mathrm{F}$. CONFIRM WITH A MEAT THERMOMETER. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY. CAUTION: PRODUCT WILL BE HOT.

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

## Nutrition Facts

Serving Size 1 WRAP (80g) 2.81 OZ
Servings Per Container 108

| Amount Per Serving |  |
| :---: | :---: |
| Calories 200 | Calories from Fat 90 |
|  | \% Daily Value* |
| Total Fat 10 g | 15\% |
| Saturated Fat 5 g | 25\% |
| Trans Fat 0 g |  |
| Cholesterol 45 mg | 15\% |
| Sodium 360 mg | 15\% |
| Total Carbohydrate 22 g | 7\% |
| Dietary Fiber 2 g | 8\% |
| Sugars 1 g |  |
| Protein 9 g |  |


| Vitamin A $6 \%$ | $\bullet$ | Vitamin C $6 \%$ |
| :--- | :--- | :--- |
| Calcium $10 \%$ | $\bullet$ | Iron $30 \%$ |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may |  |  |
| be higher or lower depending on your calorie needs. |  |  |

be higher or lower depending on your calorie needs.

|  | Calories: | 2,000 | 2,500 |
| :--- | :--- | :--- | :--- |
| TotalFat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |

Calories per gram:
Fat 9 - Carbohydrate 4 • Protein 4


Item Information
SMUCKER 2.6 OUNCE UNCRUSTABLES PEANUT BUTTER AND GRAPE WHEAT

## Pallet Information

| GTIN | Case Per Layer | Layers Per Pallet | Cases Per Pallet |
| :---: | :---: | :---: | :---: |
| 20051500069602 | 10 | 5 | 50 |

## General Information

| Nutrition Facts |
| :--- | :--- |
| Senving Size 1 SANDWICH (76g) |
| Senings Per Container 1 |

Amount Per Serving


Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

## General Description

Creamy Peanut Butter and Smucker's Grape Jelly crimped within a crustless pocket on wheat bread. Each wholesome soft bread sandwich is individually wrapped and frozen for optimal freshness and convenience.

## Allergens

Product contains Peanuts or Peanuts Derivatives
Product contains Wheat or Wheat Derivatives

Shelf Life:
270 Days

Storage \& Handling:
Keep frozen.

Preparation Instructions:
Thaw 60 minutes. Serve within 8-10 hours for optimal freshness. Do not microwave.

## Ingredients

PEANUT BUTTER: PEANUTS, DEXTROSE, SUGAR, MONO AND DIGLYCERIDES, CONTAINS 2\% OR LESS OF: FULLY HYDROGENATED VEGETABLE OILS (SOYBEAN AND/OR COTTONSEED AND/OR RAPESEED), SALT, MOLASSES. BREAD: UNBLEACHED WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, CONTAINS $2 \%$ OR LESS OF: WHEAT GLUTEN, SALT, DOUGH CONDITIONERS (DISTILLED MONO AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, DATEM, ENZYMES [WITH WHEAT STARCH, ASCORBIC ACID, CALCIUM PEROXIDE]). GRAPE JELLY: GRAPE JUICE, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, CONTAINS 2\% OR LESS OF: PECTIN, CITRIC ACID, POTASSIUM SORBATE (PRESERVATIVE).

Item Information
SMUCKER 2.6 OUNCE UNCRUSTABLES PEANUT BUTTER AND STRAWBERRY WHEAT

## Pallet Information

| GTIN | Case Per Layer | Layers Per Pallet | Cases Per Pallet |
| :---: | :---: | :---: | :---: |
| 20051500069619 | 10 | 5 | 50 |

## General Information

| Nutrition Facts <br> Serving Size 1 SANDWICH (76g) Servings Per Container |  |
| :---: | :---: |

Amount Per Serving

| Calories 320 | Calories from Fat 150 |
| :---: | :---: |
|  | \% Daily Value* |
| Total Fat 17 g | 26\% |
| Saturated Fat 3.5 g | 17\% |
| Trans Fat 0 g |  |
| Cholesterol 0 mg | 0\% |
| Sodium 320 mg | 13\% |
| Total Carbohydrate 32 g | 11\% |
| Dietary Fiber 3 g | 13\% |
| Sugars 13 g |  |
| Protein 10 g |  |
| Vitamin A 0 \% | Vitamin C 0 \% |
| Calcium 2 \% | Iron 6 \% |
| *Percent Daily Values are based on be higher or lower depending on yo | 00 calorie diet. Your daily values may orie needs. |
| Calories: | 2,000 2,500 |
| Total Fat Less than | 65 g - 80g |
| Sat Fat Less than | 20g 25 g |
| Cholesterol Less than | 300 mg 300mg |
| Sodium Less than | $2,400 \mathrm{mg}$ 2,400mg |
| Total Carbohydrate | $300 \mathrm{~g} \quad 375 \mathrm{~g}$ |
| Dietary Fiber | $25 \mathrm{~g} \quad 30 \mathrm{~g}$ |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

## General Description

Creamy Peanut Butter and Smucker's Strawberry Jam crimped within a crustless pocket on wheat bread. Each wholesome soft bread sandwich is individually wrapped and frozen for optimal freshness and convenience.

## Allergens

Product contains Peanuts or Peanuts Derivatives
Product contains Wheat or Wheat Derivatives

Shelf Life:
270 Days

Storage \& Handling:
Keep frozen.

Preparation Instructions:
Thaw 60 minutes. Serve within 8-10 hours for optimal freshness. Do not microwave.

## Ingredients

PEANUT BUTTER: PEANUTS, DEXTROSE, SUGAR, MONO AND DIGLYCERIDES, CONTAINS 2\% OR LESS OF: FULLY HYDROGENATED VEGETABLE OILS (SOYBEAN AND/OR COTTONSEED AND/OR RAPESEED), SALT, MOLASSES. BREAD: UNBLEACHED WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, CONTAINS $2 \%$ OR LESS OF: WHEAT GLUTEN, SALT, DOUGH CONDITIONERS (DISTILLED MONO AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, DATEM, ENZYMES [WITH WHEAT STARCH, ASCORBIC ACID, CALCIUM PEROXIDE]). STRAWBERRY JAM: STRAWBERRIES, CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, CONTAINS 2\% OR LESS OF: PECTIN, CITRIC ACID, POTASSIUM SORBATE (PRESERVATIVE).

## PRODUCT DESCRIPTION:

BEACON STREET ${ }^{\text {TM }}$ Pizza Strips are a delicious part of any meal, and now with whole grain crust, turkey/beef pepperoni, and lower fat and sodium, are healthier than ever.

- Melty mozzarella cheese \& diced pepperoni surrounded by a flaky crust.
- Bulk packed.
- $51 \%$ whole grain crust.


## MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.


## CHILD NUTRITION INFORMATION:

093139 -Each 3.10 oz . stuffed strip provides 1.00 oz . equivalent meat/meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-15.)

## HARD BID SPECIFICATIONS:

BEACON STREET CAFÉ ${ }^{\text {TM }}$ WG Pepperoni Pizza Strips must provide 1.00 oz. equivalent meat/meat alternate, 2.00 oz . of equivalent grains, Portion to provide a minimum of 190 calories with no more than 8 fat grams. Must contain a minimum of 2 grams of fiber and less than 490 of sodium. Case pack of 48 per case.
CN Label required. Acceptable Brand: BEACON STREET CAFÉTM 78378

## PREP INSTRUCTIONS:

COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF $165^{\circ} \mathrm{F}$. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to $350^{\circ} \mathrm{F}$, high fan. Arrange pizza strips in a single layer on baking sheet. Bake for 14-16 minutes. Rotate product half way through baking time. Conventional Preheat oven to $350^{\circ} \mathrm{F}$. Arrange pizza strips in a single layer on baking sheet. Bake for 17-19 minutes. Microwave (1100W) Place one pizza strip on a microwave safe plate. Cok for 1:00-1:30 minutes on HIGH power. Note: Increased cooking time is needed for additional product. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.

| Cooking Method | Temp | Time | Instructions |
| :--- | :--- | :--- | :--- |
| Convection Oven | $350^{\circ} \mathrm{F}$ | $14-16$ MINUTES | Cook before serving |
| Conventional Oven | $350^{\circ} \mathrm{F}$ | $17-19$ MINUTES | Prepare from frozen state |
| Microwave |  | $1-11 / 2$ MINUTES |  |



## INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN,
VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), CONTAINS 2\% OR LESS OF: WHEAT GLUTEN, YEAST, SUGAR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM bicarbonate), sea salt, datem, dextrose, guar gum, SOY LECITHIN, ASCORBIC ACID, WHEAT STARCH, SALT, SONZYMES, MODIFIED FOOD STARCH; FILLING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), WATER, FAT REDUCED PEPPERONI MADE WITH TURKEY, BEEF (POULTRY INGREDIENTS (MECHANICALLY SEPARATED TURKEY, TURKEY), beef, water, textured vegetable protein product* BEEF, WATER, TEXTURED 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]), SALT, CONTAINS 2\% OR LESS OF: DEXTROSE, FLAVORINGS, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, SPICES, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI), TOMATO PASTE [NOT LESS THAN 28\% REGULAR PEPPERONI), TOMATO PASTE [NOT LESS THAN 28\%
SOLUBLE SOLIDS], DRIED WHOLE EGG, CONTAINS $2 \%$ OR LESS OF: MODIFIED FOOD STARCH, ISOLATED SOY PROTEIN, SUGAR, SALT, PAPRIKA, SPICE, MALTODEXTRIN, CITRIC ACID, DRIED ONION, DRIED GARLIC. PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZ

SHIPPING INFO / SHELF LIFE:
SHIPPING INFO:

| GTIN (Case): | 10072180783780 |
| :--- | :--- |
| Gross Weight: | 9.80 |
| Net Weight: | 9.30 |
| Each Weight: | 3.10 |
| Cube: | 0.47 |
| Dimensions (LxWxH): | $15.88 \times 7.88 \times 6.5$ |
| Cases/Pallet: | 120 |
| Tie: | 15 |
| High: | 8 |
| SHELF LIFE: | 365 |

## ALLERGENS:

Contains
Milk or its Derivatives, Eggs or its
Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

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Last Update Date: 12/7/2016 Printed on: 8/31/2017

NUTRITION INFORMATION:


* Percent Daily Values are based on a 2,000 calorie diet.


| Unit Weight/Count: 2.81 OZ / 108 |
| :--- |
| Product UPC: |
| Case GTIN: 00075278052662 |
| Net Case Weight: 18.96 LB |
| Case Dimensions (LxWxH) O.D: 11.4375 IN x 8.625 <br> IN $\times 1275$ IN |

Case Cube: . 73
Pallet Configuration: $18 \times 4$
Cases/Pallet: 72
Case Tare: 1.35 LB

EDI UPC: 007527805266

## FEATURES \& BENEFITS

- WHOLE GRAIN RICH TORTILLA
- Og TRANS FAT PER SERVING
- 2.81 OZ UNIT
- GRAB WRAPS ARE TRADEMARKED WITH FERNANDO'S
- CN LABELED FOR SCHOOLS


## CN INFORMATION

CN LABELED - CN NUMBER 093743 - CN DATE 09-15
EACH 2.81 OZ GRAB WRAP PROVIDES 1.00 OZ. EQUIVALENT MEAT AND 1.00 OZ. EQUIVALENT GRAINS

## INGREDIENTS

TORTILLA [WHOLE WHEAT FLOUR, WATER, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (PALM AND/OR SOY BEAN OIL), CORN FLOUR (STONE GROUND WHITE CORN FLOUR, TRACES OF LIME), CONTAIN 2\% OR LESS OF THE FOLLOWING: MONO AND
DIGLYCERIDES, LEAVENING (CORN STARCH, SODIUM ACID
PYROPHOSPHATE, SODIUM BICARBONATE AND MONOCALCIUM
PHOSPHATE), WHEAT GLUTEN, SALT, GUAR GUM, SUGAR, RICE FLOUR, FUMARIC ACID, L-CYSTEINE HYDROCHLORIDE, ENZYMES, YEAST, SODIUM META BISULFITE, NATURAL FLAVOR], MONTERREY JACK CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, AND ENZYMES), WATER, POBLANO CHILES, GREEN CHILES (GREEN CHILES, CITRIC ACID),
TOMATILLOS (TOMATILLOS, CITRIC ACID), CONTAINS $2 \%$ OR LESS OF ISOLATED SOY PROTEIN (ISOLATED SOY' PROTEIN WITH LESS THAN 2\% LECITHIN), MODIFIED CORN STARCH, MODIFIED SAGO STARCH, SEA SALT (POTASSIUM MAGNESIUM CHLORIDE, SALT, SPICES, NATURAL FLAVORS, NATURAL BUTTER FLAVOR [MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)], SALT, SODIUM ALGINATE. CONTAINS WHEAT, SOY, MILK AND GLUTEN.

## PREPARATION

RE-HEATING INSTRUCTIONS:
BEST TO PREPARE FROM THAWED STATE.
CONVENTIONAL OVEN $280^{\circ} \mathrm{F}$. FROZEN - 15-20 MINUTES. THAWED - 12-16

## MINUTES.

CONVECTION OVEN 280F. FROZEN - 12-18 MINUTES. THAWED 10-12 MINUTES MICROWAVE - NOT RECOMMENDED.

INTERNAL PRODUCT TEMPERATURE SHOULD REACH $160^{\circ} \mathrm{F}$. CONFIRM WITH A MEAT THERMOMETER. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY. CAUTION: PRODUCT WILL BE HOT.

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

## Nutrition Facts

Serving Size 1 WRAP (80g) 2.81 OZ.
Servings Per Container 108

| Amount Per Serving |  |  |
| :---: | :---: | :---: |
| Calories 220 | Calories from Fat 80 |  |
|  | \% Daily Value* |  |
| Total Fat 9 g | 14\% |  |
| Saturated Fat 5 g | 25\% |  |
| Trans Fat 0 g |  |  |
| Cholesterol 25 mg | 8\% |  |
| Sodium 250 mg | 10\% |  |
| Total Carbohydrate 25 g | 8\% |  |
| Dietary Fiber 0 g | 0\% |  |
| Sugars 2 g |  |  |
| Protein 9 g |  |  |
|  |  |  |
| Vitamin A 0 \% | Vitamin C 0 \% |  |
| Calcium 15\% | Iron 8 \% |  |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |
| Calories: | 2,000 | 2,500 |
| TotalFat Less than | 65 g | 80g |
| Sat Fat Less than | 20 g | 25 g |
| Cholesterol Less than | 300 mg | 300 mg |
| Sodium Less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrate | 300 g | 375 g |
| Dietary Fiber | 25 g | 30 g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

 America's Premium Value Bakery

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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.


Manufacturer: JSB Industries
Serving Size $\quad 2.8 \mathrm{oz}$. (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 $\qquad$ How many grams: $\leq 3.99 \mathrm{~g}$
(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 credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A$G$ use the standard of $16 g r a m s$ 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 to which Exhibit A Group (A-I) the Product Belongs: $\qquad$ B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent ( 16 g or $\begin{gathered} 28 g)^{2} \\ \text { B } \end{gathered}$ | Creditable Amount $\mathbf{A} \div \mathbf{B}$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Flour | 12.9 | 16 | . 806 |
| Enriched Flour | 12.3 | 16 | . 768 |
|  | 25.2 | 16 | 1.57 |
| Total Creditable Amount ${ }^{3}$ |  |  |  |
|  |  |  | 1.5 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
$3^{3}$ 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 $\underline{2.80 z}$. Total contribution of product (per portion) 1.5 oz equivalent

I certify that the above information is true and correct and that a 2.8 ounce portion of this product (ready for
serving) provides 1.5 $\qquad$ oz. 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 credit towards the grain requirements for school meals.


| QA Regulatory Compliance Specialist |  |
| :--- | :--- |
| Title |  |
| $8 / 16 / 2017$  <br> Date (617) 846-1565 <br> Phone Number  |  |




## America's Premium Value Bakery

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

School Food Authorities (SFAs) 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.

Product Name: $\qquad$ 2.8 oz. I.W. SunWise SunButter Grape Sandwich Code No.: $\qquad$ 12228

Manufacturer: $\qquad$ Serving Size: 2.8 oz .
I. Does the product meet the Whole Grain-Rich Criteria: Yes X $\qquad$ No $\qquad$ (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 $\qquad$ How many grams: $<\mathbf{3 . 9 9}$ g (Products with more than 0.24 oz equivalent or 3.99 grams for Groups $A-G$ and 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (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-I) the Product Belongs: $\qquad$ B

| Description of Product <br> per Food Buying Guide | Portion Size of <br> Product as <br> Purchased <br> A | Weight of one ounce <br> equivalent as listed in <br> SP 30-2012 <br> B | Creditable <br> Amount A $\div$ <br> B |
| :--- | :---: | :---: | :---: |
| Whole Grain | 42.15 g | 28 g | 1.50 |
| Total Creditable Amount ${ }^{\text {I }}$ |  |  |  |

1 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 2.8 oz . Total contribution of product (per portion) 1.50 _oz equivalent
I further certify that the above information is true and correct and that a 2.8
ounce portion of this product (ready for serving) provides $\qquad$ 1.50 oz equivalent 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 noncreditable grains may not credit towards the grain requirements for school meals.


Melissa Langone
Printed Name

QA Regulatory Compliance Specialist
Title
8/16/2017
Date (617) 846-1565


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: Sunbutter Grape Sandwich $\qquad$ Code No.: 12228

Manufacturer: JSB Industries $\qquad$ Case/Pack/Count/Portion/Size: 96-2.8oz. I.W.

## $\begin{array}{lll}\text { M } & \mathbf{M} & \mathbf{r}\end{array}$

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

|  | $\begin{gathered} \mathrm{rd} \\ \mathrm{r} \\ \mathrm{~d} \end{gathered}$ | $\mathbf{r}$ | $\stackrel{r}{\mathbf{r} \mathbf{r}}$ | M |  | r d |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Sunbutter |  |  | 1.13 | X | 14.4/16 | 1.017 |
|  |  |  |  | X |  |  |
| r d | M M |  |  | X |  | 1.0 |

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

## $r \quad r \quad r d$

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.

*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. ${ }^{1}$ Total Creditable Amount must be rounded d to the nearest 0.25 oz ( 1.49 would round down to 1.25 oz meat equivalent). Do 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 2.8 oz . Total creditable amount of product (per portion) 1.13 oz amount cannot count for more than the total weight of product.)
I certify that the above information is true and correct and that a 2.8 $\qquad$ ounce serving of the above product (ready for serving) contains 1.0 $\qquad$ 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.

| Melosin Langopene |  | Q.A. Regulatory Compliance |  |
| :--- | :--- | :--- | :--- |
| Signature <br> Melissa Langone |  | $\frac{8 / 16 / 2017}{\text { Title }}$ | $\frac{617-846-1565}{\text { Phone Number }}$ |





PRODUCT FACT SHEET


NUTRITIONAL STATEMENT

| Nutrition Facts |  |
| :---: | :---: |
| 10 servings per container |  |
| Serving size 2.8 | 2.8 oz (79g) |
| Amount per serving Calories | 310 |
|  | \% Daily Value* |
| Total Fat 15g | 19\% |
| Saturated Fat 2g | 10\% |
| Trans Fat 0g |  |
| Cholesterol Omg | 0\% |
| Sodium 300mg | 13\% |
| Total Carbohydrate 33g | 12\% |
| Dietary Fiber 4g | 14\% |
| Total Sugars 11g |  |
| Includes 11g Added Sugars | ugars 22\% |
| Protein 9g |  |
| Vitamin D Omcg | 0\% |
| Calcium 27mg | 2\% |
| Iron 5mg | 30\% |
| Potassium 30mg | 0\% |
| *The \% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice. |  |
| Calories per gram: <br> Fat 9 - Carbohydrate 4 • Protein 4 |  |



Bread (water, whole wheat flour, enriched wheat flour [wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid], wheat gluten, sugar, yeast, contains $2 \%$ or less of soybean oil, salt, dough conditioners [ethoxylated mono \& diglycerides, mono \& diglycerides, ascorbic acid], calcium propionate, yeast nutrients [ammonium chloride, calcium sulfate, ammonium sulfate], soy lecithin), SunButter (sunflower seed, sugar, mono \& diglycerides, salt), Grape Jelly w/ no HFCS, (corn syrup, water, concord grape juice concentrate, pectin, cirtic acid, potassium sorbate, sodium citrate). CONTAINS: WHEAT, SOY.
**Note: Made in a Peanut Free and Tree Nut Free Facility

Melissa Langone
QA Regulatory Compliance Specialist
KraftHeinz Product Summary Report


## Packaging Materials

| Level | Packaging Specification | Type | Units |
| :---: | :---: | :---: | :---: |
| Intermediate | 5026875-002 <br> Corrugate RSC - 9.25" x 7.625" x 5.3125" - Kraft - 32 ECT - 1/2" Gap Jacksonville/Mason/Chatsworth -- SAP | Packaging Material | 1.0 units |
| Intermediate | $\begin{aligned} & \text { 5213160-001 } \\ & \text { Label - Case - Print and Apply - } 3 \text { " (H) x } 4 \text { " (L) - Jacksonville -- SAP } \end{aligned}$ | Packaging Material | 2.0 units |

## Signature Line

Kraft Heinz Foods Company, Chicago, IL 60601

## Plant Registration Number:

## Ingredient Declaration Section

HIGH FRUCTOSE CORN SYRUP, VINEGAR, TOMATO PASTE, WATER, MOLASSES, APPLE CIDER VINEGAR, MODIFIED CORNSTARCH, SALT, CONTAINS LESS THAN 2\% OF HICKORY SMOKE FLAVOR, MUSTARD FLOUR, DRIED GARLIC, POTASSIUM SORBATE (TO PRESERVE FRESHNESS), SPICE, DRIED ONIONS, PAPRIKA, CARAMEL COLOR.

## Preparation Instructions

: none

## Dietary Suitability

|  | Agency Name | Designation | Symbol for Label | Document Number | Comments |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Kosher | OU | Pareve | OU | OUV3C4D3F15 | $\begin{aligned} & \text { V-001 JG } \\ & \text { 09/12/16 } \end{aligned}$ |
| Halal |  |  |  |  |  |
| Organic |  |  |  |  |  |

## Nutrition Information

| Serving Size | 7/160z $(12.4 \mathrm{~g})$ |
| :--- | :--- |
| Servings Per Pack | ABOUT 200 |

$\mathbf{1 0 0 g}$ or 100 mL Information:

|  | Nutrient |  | UOM |
| :--- | :--- | :--- | :--- |

Shipping and Storage Conditions

| Shelf Life <br> Shipping Requirements <br> Storage Requirements | 240 days <br> Ambient <br> Ambient |
| :--- | :--- |
| Packaging Information |  |
| Packaging Type | Case |
| Gross Weight | 5.97 lb |
| Dimensions |  |
| $\quad$Width | Length |
| $\quad 9.625$ in |  |
| Height | 6.063 in |
| Technical Data |  |

Quantitative Characteristics

|  | Quantitative Test | Min | Max |
| :--- | :--- | :--- | :--- |

## Descriptive Characteristics

Descriptive Evaluation Description

Microbiological Tests

| Test | M | Reporting Units |
| :--- | :--- | :--- |

## Microbiological Comments:

Product Summary Report
Kraft
Spec Number [Rev]: 5370650 [001]
Specification Status: Approved

## Additional Information

Countries of Origin (Where Manufactured): United States of America

## Signature

## Campbellfoodservice.com School Nutrition Information



## DEL PASADO ENCHILADA SAUCE <br> 4/1 GA JUGS <br> case code 20524

Large $1380 z$ jug surpasses industry standards and helps you serve more patrons. Color coded caps help indicate heat flavor and allow you to reseal for later use. Helps save on labor cost - just open and serve! Better consistency than scratch sauces. Prepared in the USA

UPC: 7-58108-65227-9 SCC-14: 50-75810-86522-74 Shelf Life: 12 months/unopene... Storage Temp: $70^{\circ} \mathrm{F}$ Servings per case: about 65

Special Dietary Needs:


## Campbellfoodservice.com School Nutrition Information



## DEL PASADO PICANTE SAUCE - MILD 4/1 GA JUGS case code 20529

Our del Pasado Picante sauces are all-natural and available in both mild an medium varieties. They offer a smooth constancy as a traditional Picante should. Weve packed these sauces with lots of flavor by using bright red tomatoes along with fresh Jalapenos and onions.

UPC: 7-58108-65226-2
SCC-14: 50-75810-86522-67
Shelf Life: 12 MONTHS
Storage Temp: $70^{\circ} \mathrm{F}$
Servings per case: about 120
Special Dietary Needs:

## US Foods, Inc.

| Product Code: | 8629644 |
| :--- | :--- |
| Brand: | Del Pasado |
| Description: | Sauce, Picante Medium Ss Pouch (531637) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 5 |  | Calories from fat 0 |  |
|  |  |  | ily Value* |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 105mg |  |  | 4\% |
| Total Carbohydrate 1g |  |  | 0\% |
| Dietary Fiber 0g |  |  | 0\% |
| Sugars 0g |  |  |  |
| Protein 0g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25G | 30 |

Other Essential Vitamins and Minerals
\%Daily Value*

Ingredients
Water, Tomato Paste, Distilled Vinegar, Crushed Tomato, Green Bell Pepper, Jalapeno Pepper, Dehydrated Onion, Salt, Soybean Oil, Garlic, Spice, Red Pepper, Xanthan Gum, Lactic Acid, Sodium Benzoate and Potassium Sorbate (Preservatives), Calcium Disodium EDTA added to protect flavor.

## Preparations

READY TO SERVE.

## Serving Suggestions

ONE POUCH
Handling
STORE IN A COOL, DRY PLACE.

[^34]
## US Foods, Inc.

| Product Code: | 8629644 |
| :--- | :--- |
| Brand: | Del Pasado |
| Description: | Sauce, Picante Medium Ss Pouch (531637) |



8629644 A - 10556696 - 2016-03-16
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## FOODSERVICE

Quality Attributes Sheet For Hunt's Manwich Original Sloppy Joe Sauce 4/107oz UPC 2700044181

Ingredient Statement: Tomato Puree (Water, Tomato Paste), High Fructose Corn Syrup, Distilled Vinegar, Corn Syrup, Less than 2\% of: Sugar, Dried Green and Red Bell Peppers, Salt, Chili Pepper, Tomato Fiber, Guar Gum, Spices, Xanthan Gum, Dried Garlic, Natural Flavors, Citric Acid.

Nutritional Information:

| Per serving | $1 / 4$ cup <br> $(64 \mathrm{~g})$ |
| :--- | :--- |
| Calories | 35 |
| Calories From Fat | 0 |
|  | $\%$ Daily Value |
| Total Fat, 0 g | $0 \%$ |
| Saturated Fat, 0g | $0 \%$ |
| Trans Fat, 0g |  |
| Cholesterol, Omg | $0 \%$ |
| Sodium, 310 mg | $13 \%$ |
| Potassium, 160mg | $5 \%$ |
| Carbohydrate, 8g | $3 \%$ |
| Dietary Fiber, 2g | $8 \%$ |
| Sugars, 6 g |  |
| Protein, $<1 \mathrm{~g}$ |  |
| Vitamin A | $6 \%$ |
| Vitamin C | $0 \%$ |
| Calcium | $0 \%$ |
| Iron | $2 \%$ |
| Date $10 / 2016$ |  |


| ALLERGENS |  |
| :--- | :--- |
| Product Facts |  |
| Gross Weight (lbs) | 29.960 |
| Net Weight (lbs) | 26.750 |
| Case Cube (ft3) | 0.657 |
| Case Dimensions <br> (LxWxH) | $12.688 \times 12.563 \times$ <br> 7.125 |
| Pattern Tie x High $=$ <br> Total cases | $12 \times 6=72$ |
| Shelf Life | 630 Days |
| Storage | Dry, Ambient |
| Kosher | Kosher - OK |
| Country of Origin Information |  |
| Finished Product |  | USA $\quad$.

Date: 10/2016


Shawn Fear
Customer Facing Quality Manager, Food Service ConAgra Foods Inc.

## Campbellfoodservice.com School Nutrition Information



## PREGO® TRADITIONAL

 PASTA SAUCE6/ 106 oz. pouch case code 05012 Vine-ripened tomatoes provide the base for the perfect balance of sweet tomato taste and savory Italian seasonings...a true classic!

UPC: 0-51000-05012-0 SCC-14: 10-05100-00501-27 Shelf Life: 12 MONTHS, USE BY... Storage Temp: $65^{\circ} \mathrm{F}$ Servings per case: about 23

Special Dietary Needs:
250 calories or less per serving Good source of Fiber Good source of Vitamin A Lycopene Serving of Vegetables Sodium 481-800 mgs. Zero Trans Fats

HA9F

## 106 oz TOMATO SAUCE USFS MONARCH

## PRODUCT DESCRIPTION

Reddish orange smooth sauce made with fresh tomatoes seasoned with salt, onion powder, garlic powder and natural flavors. Sauce contains no added sugars or sweeteners

## NET WEIGHT AND PACKAGING

Label Net Contents: 106 oz ( 6 lbs 10 oz$) 3 \mathrm{~kg}$
Packaging: 603x700 3-piece steel food can

## INGREDIENTS

Tomatoes, Less Than 2\% Of: Salt, Onion Powder, Garlic Powder, Citric Acid, Natural Flavors

## ALLERGEN STATEMENT

None

## QUALITY ATTRIBUTES

Viscosity Target(Bostwick cm,30s,68F): 6.5 cm

## MICROBIAL DATA

Commercially sterile for canned food storage conditions.

ELIGIBLE CERTIFYING BODIES
Kosher - Orthodox Union

## SHELF LIFE AND STORAGE

30 months
Recommended Storage - Ambient, warehouse or household, dry storage.

CLAIMS AND WELLNESS NOTES Product is eligible for the following label claims or 'call outs'

Gluten free
No artificial preservatives
Non BPA can liner
USA origin claims

| Nutition Fects |  |
| :---: | :---: |
| About 49 servings per container |  |
| Serving size 1/4 C | 1/4 Cup (61g) |
| Amount Per Serving Calories | 20 |
|  | \% Daily Value* |
| Total Fat 0g | 0\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g |  |
| Cholesterol 0 mg | 0\% |
| Sodium 280mg | 12\% |
| Total Carbohydrate 4g | 2\% |
| Dietary Fiber 1 g | 4\% |
| Total Sugars 2 g |  |
| Includes 0g Added Sugars | Sugars 0\% |
| Protein 1g |  |
| Vit. D Omcg 0\% - Calcium | Calcium 0mg 0\% |
| Iron 0.4mg 2\% - Potas. | Potas. 200mg 4\% |

* The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NUTRITION LABEL COMMENTS AND DISCLAIMERS None.

## NSLP COMMENTS

I certify that this information is true and correct.


# MEAT and/or MEAT ALTERNATE EQUIVALENCY 



I certify that the above information is true and correct, and that the above meat product (ready for serving) contains 10.77 ounces of cooked lean meat/meat alternate per a 16 ounce serving or will require a 3 ounce serving to provide at least a 2.00 ounce equivalency of lean meat/meat alternate when prepared according to the directions.
*Please note that this product does not meet the requirements for CN labeling. The percentage of fat in the meat block exceeds the program's limits.


| Reviewer: | Rob Teff |
| :--- | :--- |
| Title: | Technical Services Coordinator |
| Date: | $4 / 26 / 2017$ |

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The document is not to be reproduced without the permission of an authorized Burke representative.

## Whole Grain Original Breakfast Sticks, Bulk, CN, 2.51 oz

 (i) InimpuatProduct Code: SL19010-
UPC Code: 10077900190107
Made with fully
cooked Jimmy
Dean® premium


Coated with our unique, pre-sweetened pancake batter
Easy and fun to eat; great for breakfast at home or on the go
Provides 1.0 oz protein equivalent and 1.0 oz grain equivalent

## PREPARATION

Conventional Oven - Heat at 3750 F, 8-10 minutes if thawed; 16-18 minutes if frozen. Convection Oven Heat at $350^{\circ} \mathrm{F}, 6-8$ minutes if thawed; 14-16 minutes if frozen. Microwave ( 1000 watt high power) - Heat $45-60$ seconds if thawed; 90 seconds if frozen.

## CASE PACK



60/2.51 oz

## MASTER CASE

| Gross <br> Weight | 10.19 LB | Width: | 109375 IN |
| :--- | :--- | :--- | :--- |
| Net Weight | 9.41 LB | Length: | 16.563 IN |
| Cube: | 0.57 | Height: | 5.375 IN |

## PALLET CONFIGURATION

```
Ti:
```



## NUTRITION FACTS

Please contact us via email or call 1-800-24-TYSON for nutritional details for this product.

## StORAGE

Not Currently Available

## INGREDIENTS

Not Currently Available

Date: August 8, 2016
Re: CN Label --- 19010 Jimmy Dean Breakfast Sticks


Jill Konecnik
Senior Manager, Regulatory Services
Tyson Foods, Inc.

## WHOLE GRAIN MAPLE (TURKEY) PANCAKE WRAPS®, 2.85 OZ., IW, CN

PRODUCT CODE: 95127


| Unit Weight/Count: $2.85 \mathrm{OZ} / 68$ |
| :--- |
| Product UPC: |
| Case GTIN: 00075278951279 |
| Net Case Weight: 12.00 LB |
| Case Dimensions (LxWxH) O.D: $17 \mathrm{IN} \times 11.0625 \mathrm{IN}$ <br> x 6.75 IN |

## Case Cube: . 73 CF <br> Pallet Configuration: $9 \times 8$

Cases/Pallet: 72
Case Tare: 1 LB
EDI UPC: 007527895127

## FEATURES \& BENEFITS

- FULLL COOKED TURKEY LINK WRAPPED IN $100 \%$ WHOLE GRAIN MAPLE FLAVORED PANCAKE BATTER
-2.85 OZ. UNIT
- INDIVIDUALLY WRAPPED IN CLEAR DUAL OVENABLE FILM
- CN LABELED - SERVES 1 OZ. MIMA \& 1 OZ. EQUIVALENT GRAINS


## INGREDIENTS

GROUND TURKEY, MECHANICALLY SEPARATED TURKEY \& TEXTURED VEGETABLE PROTEIN LINK: GROUND TURKEY, MECHANICALLY SEPARATED TURKEY, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN), CONTAINS LESS THAN 2\% OF SALT, POTASSIUM LACTATE, POTASSIUM ACETATE, SPICES, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, SUGAR, CARAMEL COLOR, SODIUM DIACETATE, SODIUM NITRITE
BATTER INGREDIENTS: WATER, WHOLE WHEAT FLOUR, SUGAR, SOYBEAN OIL, CONTAINS LESS THAN $2 \%$ OF LEAVENING, (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NATURAL AND ARTIFICIAL SWEET MAPLE FLAVOR (MODIFIED CORN STARCH, ACESULFAME POTASSIUM, NATURAL FLAVORING, MAPLE SYRUP, CARAMEL COLOR), EGG YOLK, SALT, ARTIFICIAL FLAVOR, SOY FLOUR. FRIED IN VEGETABLE OIL. CONTAINS: WHEAT, SOY, EGG AND GLUTEN

## PREPARATION

RE HEATING INSTRUCTIONS - VENT PACKAGE PRIOR TO REHEATING DEEP FRYER $350-375^{\circ} \mathrm{F}$ - NOT RECOMMENDED MICROWAVE HIGH - FROZEN: 75-85 SECONDS; THAWED: 40-50 SECONDS CONVENTIONAL OVEN 350º - FROZEN: 31-33 MINUTES; THAWED: 23-25 MINUTES
CONVECTION OVEN $350^{\circ} \mathrm{F}$ - FROZEN: $16-18$ MINUTES; THAWED: $10-12$ MINUTES FOR BEST RESULTS, FLIP PANCAKE WRAPS HALFWAY THROUGH COOKING.

INTERNAL PRODUCT TEMPERATURE SHOULD REACH $160^{\circ} \mathrm{F}$. CAUTION PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY.

## CN INFORMATION

CN LABELED - CN NUMBER 089720 - CN DATE 02-14
EACH 2.85 OZ. FOSTER FARMS BATTER WRAPPED GROUND TURKEY AND TEXTURED VEGETABLE PROTEIN LINK PROVIDES 1.00 OZ. EQUIVALENT MEATMEAT ALTERNATE AND 1.00 OZ. EQUIVALENT GRAINS

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

## Nutrition Facts

Serving Size 1 WRAP ( 2.85 oz.) 80 g Servings Per Container 68

## Amount Per Serving

Calories $200 \quad$ Calories from Fat 90


Calories per gram:
Fat 9 - Carbohydrate 4 • Protein 4


## WHOLE GRAIN MINI MAPLE (TURKEY) PANCAKE WRAPS®, IW, CN

PRODUCT CODE: 97169


| Unit Weight/Count: 2.55 OZ / 63 | Case Cube: .693 CF |
| :--- | :--- |
| Product UPC: | Pallet Configuration: $12 \times 8$ |
| Case GTIN: 10075278971694 | Cases/Pallet: 96 |
| Net Case Weight: 10.00 LB | Case Tare: 2 LB |
| Case Dimensions (LxWxH) O.D: 12.8125 IN x <br> 11.6875 IN $\times 8.00$ IN | EDI UPC: |

## FEATURES \& BENEFITS

- FULLY COOKED MINI TURKEY LINKS WRAPPED IN 100\% WHOLE GRAIN MAPLE FLAVORED PANCAKE BATTER
- 3 PIECES (CN SERVING) INDIVIDUALLY WRAPPED IN DUAL

OVENABLE FILM

- 85 OZ. PIECE SIZE
-CN LABELED - 3 MINI'S SERVES 1 OZ. M/MA \& 1 OZ. EQUIVALENT GRAINS


## INGREDIENTS

BATTER: WATER, WHOLE WHEAT FLOUR, SUGAR, SOYBEAN OIL, CONTAINS LESS THAN $2 \%$ O'F LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NATURAL AND ARTIFICIAL SWEET MAPLE FLAVOR (MODIFIED CORN STARCH, ACESULFAME POTASSIUM, NATURAL FLAVORING, MAPLE SYRUP, CARAMEL COLOR), EGG YOLK, SALT, ARTIFICIAL FLAVOR, SOY FLOUR. FRIED IN VEGETABLE OIL.
GROUND TURKEY, MECHANICALLY SEPARATED TURKEY AND VEGETABLE PROTEIN LINK: GROUND TURKEY, MECHANICALLY SEPARATED TURKEY, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN), CONTAINS 2\% OR LESS OF SALT, POTASSIUM LACTATE, POTASSIUM ACETATE, SPICES, SODIUM PHÓSPHATE POTASSIUM CHLORIDE, SUGAR, CARAMEL COLOR, SODIUM DIACETATE, SODIUM NITRITE
CONTAINS: WHEAT, SOY, EGGS AND GLUTEN

## PREPARATION

RE HEATING INSTRUCTIONS - FROM FROZEN STATE
CONVECTION OVEN $350^{\circ} \mathrm{F}$ - FROZEN: 20-22 MINUTES; THAWED: NOT RECOMMENDED.

INTERNAL TEMPERATURE OF PRODUCT SHOULD REACH $160^{\circ}$ F. CAUTION: PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY

## CN INFORMATION

CN LABELED -
THREE 85 OZ. FULLY COOKED PANCAKE BATTER WRAPPED TURKEY AND TEXTURED VEGETABLE PROTEIN LINKS PROVIDE 1.00 OZ. EQUIVALENT MEAT/MEAT ALTERNATE AND 1.00 OZ . EQUIVALENT GRAINS.

## SHELF LIFE

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

# Nutrition Facts 

Serving Size BASED ON CN SERVING SIZE OF 3 MINI WRAPS ( 2.55 OZ ) 72 g
Servings Per Container ABOUT 63

| Amount Per Serving |  |  |
| :---: | :---: | :---: |
| Calories 180 | Calories from Fat 80 |  |
|  | \% Daily Value* |  |
| Total Fat 9 g |  | 14\% |
| Saturated Fat 2.5 g |  | 13\% |
| Trans Fat 0 g |  |  |
| Cholesterol 25 mg |  | 8\% |
| Sodium 280 mg |  | 12\% |
| Total Carbohydrate 15 g |  | 5\% |
| Dietary Fiber 3 g |  | 12\% |
| Sugars 4 g |  |  |
| Protein 6 g |  |  |
|  |  |  |
| Vitamin A 0 \% | Vitam | $\min \mathrm{C} 0$ \% |
| Calcium 2 \% | Iron | 10 \% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. |  |  |
| Calories: | 2,000 | 2,500 |
| Total Fat Less than | 65 g | 80 g |
| Sat Fat Less than | 20 g | 25 g |
| Cholesterol Less than | 300 mg | 300 mg |
| Sodium <br> Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate | $300 \mathrm{~g}$ | $375 \mathrm{~g}$ |
| Dietary Fiber | 25 g | 30 g |
| Calories per gram: <br> Fat 9 • Carbohydrate 4 • Protein 4 |  |  |




Butter Buds ${ }^{\circledR}$ is $100 \%$ natural - made with real butter from Wisconsin. All the flavor components of butter have been captured producing or resulting in flavor and performance.

Through a patented process, the flavor of butter is released and spray dried into a concentrated powdered form. One pound of Butter Buds equals the flavor of eight pounds of butter, one case equals the flavor of 48 pounds of butter. Butter Buds granules require no refrigeration, are easy to store and use, and deliver great natural butter flavor.

Use Butter Buds in cooking, baking and as an ingredient in your recipes. Mixed with water, Butter Buds makes a rich, natural butter flavored sauce that you can pour over vegetables, baked potatoes, rice, noodles, fish, and more! Use in dry or liquid form, it imparts richness and flavor to mashed potatoes, casseroles, sauces, desserts, soups and many other dishes.

## Mixing Instructions

To make a rich, natural butter flavored sauce:

- 2 lbs of sauce - add pouch contents to 1 quart of warm tap water and stir
- $1 / 2$ cup of sauce - add $1 / 2$ ounce of Butter Buds to 4 ounces of warm tap water and stir

For seasoning: Butter Buds can be sprinkled directly on hot moist foods.

## For recipes and applications, visit our website - www.butterbuds.com

Facebook: http://facebook.com/bbuds
Twitter: http://twitter/bbuds

## Butter Buds Case Pack

| Pack size | $24 / 4 \mathrm{oz}$. |
| :--- | :---: |
| Case dimensions | $161 / 2 " \times 81 / 4 \times 8 "$ |
| Case weight | 7.5 lbs. |
| Case cube | 0.670 |
| Pallet configuration | 60 cases per pallet (10x6) |

## Butter Buds Ingredient Statement

Maltodextrin (a natural carbohydrate derived from corn), natural butter flavor, dried butter, salt, guar gum, baking soda, turmeric, and annatto for coloring. Contains Milk.

## Butter Buds Proposed Bid Specifications

$100 \%$ Natural Butter Flavor granules. One pound of Butter Buds is equal to eight pounds of butter. Must be able to use in a reconstituted form. Must be fat free, cholesterol free, low in sodium and contain no artifical ingredients. Butter Buds ${ }^{\circledR}$ or equal. Packed $24 / 4 \mathrm{oz}$. pouches.


Butter Buds 4 oz. Packs Product \# 49835


ButterBuds"
F O O D S ER V I C E 2330 Chicory Road • Racine, WI $53403 \bullet(800) 361.7074 \bullet(262) 598.0367 \bullet$ Fax: (262) 598-9909 • www.butterbuds.com

## Superior PainSpiray Buittery FoodSpray



## PAN SPRAY

- Natural butter flavor with superior pan release
- Contains no water, alcohol or artificial flavors
$\checkmark$ High smoke point $>450^{\circ} \mathrm{F}$


## FOOD SPRAY

- Easiest way to apply natural butter flavor
- Zero fat, calories, cholesterol and carbohydrates per serving
- Perfect for grilled cheese sandwiches and breadsticks
- Spray on vegetables/baked goods to add rich flavor
- Needs no refrigeration
- Economical
- Certified Kosher
- Gluten free

Buttermist ${ }^{\circledR}$ contains the actual flavor of natural butter from Wisconsin... flavor that is captured, concentrated and blended with premium canola oil.

## Buttermist offers superb performance as a pan spray and buttery food spray.

Spray on unheated cook/bakeware to prevent sticking. Before baking, spray atop rolls, bread and pastries to give a natural butter sheen and flavor. Unique ingredients give a superior release power and a very high smokepoint ( $>450^{\circ} \mathrm{F}$ ).

## Buttermist provides great nutrition and convenience.

Buttermist gives you the natural flavor of butter with zero fat, cholesterol and calories. Enjoy the easy-to-use convenience of spray-on natural flavor that needs no refrigeration.

## For recipes and applications, visit our website - www.butterbuds.com

Facebook: http://facebook.com/bbuds
Twitter: http://twitter/bbuds

## Buttermist Case Pack

| Pack size | $6 / 17 \mathrm{oz}$. |
| :--- | :---: |
| Case dimensions | $83 / 4 \mathrm{x} 53 / 4 \mathrm{x} 10 "$ |
| Case weight | 8.2 lbs. |
| Case cube | .306 |
| Pallet configuration | 180 cases per pallet $(36 \times 5)$ |

## Buttermist Ingredient Statement

Canola oil*, sunflower lecithin, concentrated natural butter flavor, salt** beta carotene (natural color), propellant.
Contains Milk.

* Adds trivial amount of fat
**Adds trivial amount of sodium


## Buttermist Proposed Bid Specifications

Canola oil based food release combined with natural butter flavor. Must be canola oil based and cannot contain water or alcohol. Must contain natural butter flavor. Cannot have restrictions for use on hot pans or surfaces. Buttermist ${ }^{\circledR}$
Pan Spray or equal. Packed 6/17 oz. cans.


Buttermist Pan/Food Spray Product \# 56217


## Cheddar Buds - Delicious Flavor, Without All The Fat

## 0 GRAMS TRANS FAT PER SERVING

## NUTRITIOUS

- Low fat and cholesterol
$\checkmark$ Fewer calories than traditional cheese sauce
- Gluten free


## NATURAL

- Made with real Wisconsin cheese
- No artificial ingredients


## ECONOMICAL

- Costs less than canned, frozen or made from scratch
- Saves on labor, storage and refrigeration costs


## CONVENIENT

Shelf-stable granules need no refrigeration

- Mixes instantly with water
- Stands up to prolonged heat
- Certified Kosher

Cheddar Buds ${ }^{\oplus}$ natural cheese flavored sauce mix delivers 'just add water' convenience to your food service menu. Cheddar Buds is made with real Wisconsin cheese and is low in fat, calories and cholesterol.

Cheddar Buds is the ultimate in convenience. The granules require no refrigeration, mix up quickly and easily using only tap water... no need to boil. Cheddar Buds stands up well in prolonged warming situations and can be reheated without compromising product integrity.

Cheddar Buds tastes great. Use as a topping or dipping sauce or you can also use the powder as a flavoring agent in recipes. Not only does Cheddar Buds save on labor, storage and refrigeration costs, it actually costs less and tastes better than canned, frozen or made from scratch sauces.

## Mixing Instructions

Simply mix one bag of Cheddar Buds with four quarts hot tap water and stir until smooth.

## For recipes and applications, visit our website - www.butterbuds.com

Facebook: http://facebook.com/bbuds
Twitter: http://twitter/bbuds

## Cheddar Buds Case Pack

Pack size
Case dimensions
Case weight
Case cube
Pallet configuration
$8 / 2 \mathrm{lb}$.
$161 / 2$ " $\times 14^{\prime \prime} \times 81 / 2 "$
18 lbs.
1.14

36 cases per pallet (6x6)

## Cheddar Buds Ingredient Statement

Modified Food Starch, Maltodextrin, Natural Cheddar Cheese Flavor (cheddar and swiss cheese, whey, buttermilk solids, butter, sweet whey, sodium phosphate, lactic acid), Sweet Whey, Vegetable Oil Shortening (canola), Salt, Non Fat Dried Milk, Lactic Acid, Yeast Extract, Annatto and Turmeric (for color). "Contains milk"

## Cheddar Buds Proposed Bid Specifications

Instant cheddar sauce. One 2 lb . package makes more than a gallon of cheddar sauce. Must be instant and have no requirement to boil water. Must be all natural and contain no artificial ingredients. Must contain one gram of fat per two ounce serving. Cheddar Buds ${ }^{\circledR}$ or equal. Packed $8 / 2 \mathrm{lb}$. pouches.


Cheddar Buds
Product \# 49002

## Nutrition Facts

Serving Size: about 2 tbsp dry mix (11g)** Servings per Container:
about 82

| Amount per Serving |  |
| :--- | ---: |
| Calories 40 | Calories from fat 10 |
| \% Daily Value |  |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie requirements needs.

|  | Calories | 2.000 | 2.500 |
| :--- | :--- | :--- | :--- |
| Total Fat | less than | 65 g | 80 g |
| Saturated Fat | less than | 20 g | 25 g |
| Cholesterol | less than | 300 mg | 300 mg |
| Sodium | less than | $2,400 \mathrm{mg}$ | $2,400 \mathrm{mg}$ |
| Total Carbohydrates |  | 300 g | 375 g |
| Dietary Fiber |  | 25 g | 30 g |

Calories per gram
Fat 9 . Carbohydrates 4 - Protein 4
** 2 tbsp dry mix ( 11 g ) is equivalent to $1 / 4$ cup sauce when mixed with water.


## P)

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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: SeaPak Precooked Breaded Shrimp Poppers; made with minced shrimp; made with whole grains; made with vegetable protein product

$$
\text { No.: } 47039
$$

Manufacturer: Rich Products Corporation Case/Pack/Count/Portion/Size:5/2 lbs; 1100 pieces; 3 oz portion

M M $\quad \mathbf{r}$
Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

$$
\begin{array}{lll}
\mathbf{r} & \mathbf{r} & \mathbf{r} \mathbf{d}
\end{array}
$$

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.

| $\begin{array}{rr}\mathbf{r} & \\ & \mathbf{r}\end{array}$ | r $\quad$ r | M | r | ${ }_{8}^{\text {d }}$ | r d |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |
|  |  | X |  |  |  |
| Pro-Fam 985, ADM, 066-985 | 0.0573 | X | 86 | $\div$ by 18 | 0.273 |
|  |  | X |  | $\div$ by 18 |  |
| r d |  |  |  |  | 0.273 |
| d r | M | r |  |  | 1.073 |

*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.
${ }^{1}$ Total Creditable Amount must be rounded d to the nearest 0.25 oz ( 1.49 would round down to 1.25 oz meat equivalent). Do 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 oz .
Total creditable amount of product (per portion) 1.0 oz
(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 3.0 ounce serving of the above product (ready for serving) contains 1.0 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.


Manager, QA \& Regulatory Affairs

Signature
Penny Hennessy
Printed Name
Manager, QA \& Regulatory Affairs
$\frac{\text { Title }}{\text { D March } 2015} \frac{912-638-5000}{\text { Phone Number }}$

## BID SPECIFICATION

| Product Name: | SEAPAK SHRIMP POPPERS MADE | Serving Size: 1 CUP (3 oz)  <br> WITH WHOLE GRAINS Case Count: $5 / 2 \mathrm{lb}$. bags $\quad$ Case Wt: 10 lbs. <br> Product Code: 47039 | Servings / case: <br> Case Cube (ft): |
| :--- | :--- | ---: | :--- |


| Grain Serving Based on Flour Content |  |  | Meat/Meat Alternate Based on Weight (Oz. ) |  |
| :---: | :---: | :---: | :---: | :---: |
| Grain Serving Food Based Menu Credits: | 1.25 oz. eq | nt grains | Food Based Serving Credits: | 1.00 oz. meat/meat alternate |
| 64\% whole grain <br> Based on 16 grams Flour $=1 \mathrm{oz}$. eq. | Whole Grains: Other Grains: USDA Memo SP | $\begin{gathered} 16.5 \mathrm{~g} \\ 9.3 \mathrm{~g} \end{gathered}$ <br> dated 4/26/12 | Reference used to determine M/MA servings: <br> $\begin{array}{cl}\text { Shrimp } & \text { 58\% yield per oz } \\ \text { VPP } & \text { 86\% protein, meets USDA }\end{array}$ | USDA FOOD BUYING GUIDE <br> (Meat/Meat Alternates Section) <br> FNS requirements |

Nutrition Facts:

| Calories: | 230 | Sodium: | 490 mg | Vitamin A: 110 IU |
| :--- | :--- | :--- | :--- | :--- |
| Fat: | 11 g | Carbohydrates: | 22 g | Vitamin C: 1 mg |
| Saturated Fat: | 2 g | Dietary Fiber: | 3 g | Calcium: |
| Trans Fat: | 0 g | Sugar: | $<1 \mathrm{~g}$ | Iron: |
| Cholesterol: | 60 mg | Protein: | 12 g | 2.3 mg |

## Ingredient Statement:

MINCED SHRIMP, WHOLE WHEAT FLOUR, SOYBEAN OIL, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MODIFIED CORN STARCH, CODNTAINS $2 \%$ OR LESS OF EACH OF THE FOLLOWING: CITRIC ACID, DEHYDRATED GARLIC, DISODIUM INOSINATE AND DISODIUM GUANYLATE, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), METHYLCELLULOSE, NATURAL FLAVOR, POWDERED CELLULOSE, PAPRIKA EXTRACT (COLOR), SALT, SODIUM ALGINATE, PAPRIKA EXTRACT (COLOR), SODIUM BISULFITE (AS A PRESERVATIVE), SOY FLOUR, SOY PROTEIN PRODUCT (SOY PROTEIN ISOLATE, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, IRON AS FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE (B6), THIAMINE MONONITRATE, RIBOFLAVIN), SUGAR, WHEY POWDER, YEAST, YELLOW CORN FLOUR.
CONTAINS SHRIMP, WHEAT, SOY, MILK.

## Child Nutrition Product Statement:

One cup (3 oz) of Shrimp Poppers provides 1.00 oz equivalent meat/meat alternate and 1.25 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. CN \#084693, expires 11/15/2017.

## Bid Specification Description:

Bite size frozen Pre-Fried Breaded Shrimp Product. Serve 1 cup to provide 1.00 oz. meat/meat alternate and 1.25 oz . equivalent grains. Packed $5 / 2 \mathrm{lb}$. sealed bags per 10 lb . case. Rich's® SeaPak PC\# 47039

I certify that the above product information is accurate.

$$
\begin{aligned}
& \text { Pemmep } \\
& \text { thermeses }
\end{aligned}
$$

| Signature/Title | Penny Hennessy |
| :--- | :--- |
|  | Quality Assurance and Compliance Manager |

21-Nov-12

# Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains) 

School Food Authorities (SFAs) 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. 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.

Product Name: $\qquad$ 2.4 oz. Strawberry Oatmeal Bar Code No.: 75400

Manufacturer: $\qquad$ Darlington Serving Size 2.4 oz . (raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No $\qquad$
(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 $\qquad$ No X How many grams: $\qquad$
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.)
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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: $\mathbf{E}$

| Description of Creditable <br> Grain Ingredient* | Grams of <br> Creditable Grain <br> Ingredient per <br> Portion $^{\mathbf{1}}$ <br> $\mathbf{A}$ | Gram Standard of <br> Creditable Grain <br> per oz equivalent <br> $(\mathbf{1 6 g} \text { or 28g) })^{2}$ <br> B | Creditable <br> Amount |
| :---: | :---: | :---: | :---: |
| Oatmeal | 9.06 | 16 | $\mathbf{A \div \mathbf { B }}$ |
| Whole Wheat Flour | 7.99 | 16 | .566 |
| Enriched Wheat Flour | 15.02 | 16 | .499 |
| Total Creditable Amount $\mathbf{~}^{\mathbf{3}}$ |  |  |  |

"Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) $\mathbf{X}$ (\% of creditable grain in formula). Please be aware that 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 $\quad 2.4 \mathrm{oz}$.
Total contribution of product (per portion) $2 \ldots$ oz equivalent
I certify that the above information is true and correct and that a 2.4 ounce portion of this product (ready for serving) provides_2 oz 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 credit towards the grain requirements for school meals.


Justin M. Miller
Printed Name

## $\frac{\text { Director of Bakery Sciences }}{\text { Title }}$ Title

800-754-2202
Phone Number

## Nutrition Facts

| Serving Size: 1 bar (71G) Serving Per Container: |  |  |
| :---: | :---: | :---: |
| Calories | 280 |  |
| Calories from Fat | 80 |  |
|  | Per Serving | \% Daily Value* |
| Total Fat | 89 | 13\% |
| Saturated Fat | 39 | 15\% |
| Trans Fat | Og |  |
| Cholesterol | 15 mg | 6\% |
| Sodium | 220 mg | 9\% |
| Total Carbohydrate | 489 | 16\% |
| Dietary Fiber | 39 | 14\% |
| Sugars | 239 |  |
| Protein | 59 |  |
| Vitamin A Calcium | $0 \%$ Vitamin C <br> $2 \%$ Iron | $\begin{array}{r} 0 \% \\ 10 \% \end{array}$ |

## Ingredients:

Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), chocolate chunks (sugar, unsweetened chocolate, cocoa butter, soy lecithin [an emulsifier], vanilla), oats, eggs, interesterified soybean oil, invert syrup, banana puree (with added citric acid and/or ascorbic acid), canola oil, molasses, leavening (baking soda, sodium acid pyrophosphate, corn starch), whey, natural flavors, xanthan gum, inulin, salt, spice.

## Allergen Information:

Contains: Eggs,Milk,Soy Beans,Wheat

## Kosher Type:

OU - DAIRY

## Child Nutrition Statement:

The listed serving size contains 34.30 g creditable grains of which 22.05 g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16 g calculator.

## Storage/ Handling:

Keep Frozen ( $0^{\circ} \mathrm{F}$ or below). Shelf life up to eighteen months when unopened and stored properly. When thawed at ambient temperature, shelf life is one week. When stored in refrigerated temperature, shelf life is 6 weeks.

## Preparation Instruction:

1. Thaw and serve. 2. Place wrapped frozen product into a heated holding cabinet at approximately 150-160 degrees F. Frozen product will need 1 hour to become fully heated in the heating unit. Product will stay fresh 3 hours in the unit.

## Product Specifications:

| UPC | SCC/GTIN | Case | Pack |
| :---: | :---: | :---: | :---: |
| 073321404024 | 10073321404021 | 1 | 48 |


| Case Dimensions |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Case <br> Length | Case <br> Width | Case <br> Height | Case <br> Cube | Net Weight <br> (Lbs) | Gross Weight <br> (Lbs) |  |
| 12.6875 | 7.3125 | 9.125 | 0.49 | 7.5 | 9 |  |


| Pallet Dimensions |  |  |
| :---: | :---: | :---: |
| Pallet Tier | Pallet High | Pallet Count |
| 20 | 7 | 140 |

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.
Kirsten Leo
Research and Development Manager

## Nutrition Facts

Serving Size: 1 bar (71 G)
Serving Per Container: 1

| Calories | 280 |  |  |
| :---: | :---: | :---: | :---: |
| Calories from Fat | 80 |  |  |
|  | Per Serving |  | \% Daily Value* |
| Total Fat |  | 89 | 13\% |
| Saturated Fat |  | 39 | 15\% |
| Trans Fat | Og |  |  |
| Cholesterol |  | 15 mg | 6\% |
| Sodium |  | 220 mg | 9\% |
| Total Carbohydrate |  | 489 | 16\% |
| Dietary Fiber |  | 39 | 14\% |
| Sugars |  | 239 |  |
| Protein |  | 59 |  |
| Vitamin A Calcium | $\begin{aligned} & 0 \% \\ & 2 \% \end{aligned}$ | Vitamin C Iron | $\begin{array}{r} 0 \% \\ 10 \% \end{array}$ |

## Storage/ Handling:

Keep Frozen ( $0^{\circ} \mathrm{F}$ or below). Shelf life up to eighteen months when unopened and stored properly. When thawed at ambient temperature, shelf life is one week. When stored in refrigerated temperature, shelf life is 6 weeks.

## Preparation Instruction:

1. Thaw and serve. 2. Place wrapped frozen product into a heated holding cabinet at approximately 150 160 degrees $F$. Frozen product will need 1 hour to become fully heated in the heating unit. Product will stay fresh 3 hours in the unit.

## Ingredients:

Whole wheat flour, sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), chocolate chunks (sugar, unsweetened chocolate, cocoa butter, dextrose, soy lecithin [an emulsifier], salt, vanilla), oats, eggs, interesterified soybean oil, invert syrup, banana puree (with added citric acid and/or ascorbic acid), canola oil, molasses, leavening (baking soda, sodium acid pyrophosphate, corn starch), whey, natural flavors, xanthan gum, inulin, salt, spice.

## Allergen Information:

Contains: Eggs,Milk,Soy Beans,Wheat

## Kosher Type:

## Child Nutrition Statement:

The listed serving size contains 34.30 g creditable grains of which 22.05 g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16 g calculator.
OU - DAIRY

## Product Specifications:

| UPC | SCC/GTIN | Case | Pack |
| :---: | :---: | :---: | :---: |
| 073321404024 | 10073321404021 | 1 | 48 |


| Case Dimensions |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Case <br> Length | Case <br> Width | Case <br> Height | Case <br> Cube | Net Weight <br> (Lbs) | Gross Weight <br> (Lbs) |  |
| 12.6875 | 7.3125 | 9.125 | 0.49 | 7.5 | 9 |  |



I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.
Kathleen Wong
Research and Development Director

J\&J Snack Foods Corp. - 6000 Central Highway. Pennsauken, NJ 08109 - (800) 486-9533 x8140 • www.jjsnack.com
08/31/2017

GENERAL MILLS

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: Cocoa Puffs ${ }^{\circledR}$ Cereal Bar_Code No.: $16000-45577$
Manufacturer: General Mills, Inc. Serving Size_1.42 OZ (40g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: <3.99g
(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 credit towards the grain requirements for school meals.)
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. (Different methodologies are applied to calculate servings of grain component based on
 creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: D

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ${ }^{2}$ B | Creditable Amount $\mathbf{A} \div \mathbf{B}$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Oats, Whole Grain Corn, Whole Grain Corn Flour, Whole Wheat Flour, Brown Rice Flour, Whole Oat Flour, Whole Corn Flour | 19g | 16 g | $19 \mathrm{~g} \div 16 \mathrm{~g}=1.18$ |
| Total Creditable Amount ${ }^{3}$ |  |  | 1.0 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X ( $\%$ of creditable grain in formula). Please be aware serving size 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 $1.42 \mathrm{OZ}(40 \mathrm{~g})$
Total contribution of product (per portion) 1.00 oz equivalent
I certify that the above information is true and correct and that a $(40 \mathrm{~g}) 1.42 \mathrm{OZ}$ ounce portion of this product (ready for serving) provides $\underline{1.00} \mathrm{oz}$ 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 credit towards the grain requirements for school meals.

Auh-tam fram
Anh-Tram Pham, MPH, RD
March 08, 2017

GENERAL MILLS

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _Cinnamon Toast Crunch ${ }^{\circledR}$ Cereal Bar Code No.:_16000-45576
Manufacturer: General Mills, Inc. Serving Size_1.42 OZ (40g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: <3.99g
(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 credit towards the grain requirements for school meals.)
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. (Different methodologies are applied to calculate servings of grain component based on
 creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: D

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per $o z$ equivalent ( 16 g or 28 g ) ${ }^{2}$ B | Creditable Amount $\mathbf{A} \div \mathbf{B}$ |
| :---: | :---: | :---: | :---: |
| Whole Grain Oats, Whole Grain Wheat, Whole Wheat Flour, Brown Rice Flour, Whole Corn Flour, Whole Oat Flour | 19g | 16 g | $19 \mathrm{~g} \div 16 \mathrm{~g}=1.18$ |
| Total Creditable Amount ${ }^{3}$ |  |  | 1.0 |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $1.42 \mathrm{OZ}(40 \mathrm{~g})$
Total contribution of product (per portion) 1.00 oz equivalent
I certify that the above information is true and correct and that a $(40 \mathrm{~g}) 1.42 \mathrm{OZ}$ ounce portion of this product (ready for serving) provides 1.00 oz 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 credit towards the grain requirements for school meals.

Anh-tam Pham
Anh-Tram Pham, MPH, RD
March 08, 2017

## (/)

三 Main Menu

# Kellogg's® Rice Krispies Treats ${ }^{\circledR}$ Made With Whole Grain 

This top seller is now available in a whole grain-rich option.

## Product Type

Grab 'n Go Snacks

## Product Category

UPC Code
3800011052

Units/Case

80 ct

## Sizes

1.41 OZ

## Format

Single Serve

## Gross Weight

8.74

## Grain Ounce Equivalents

1


## Ingredients

WHOLE GRAIN BROWN RICE, CORN SYRUP, FRUCTOSE, SOYBEAN AND PALM OIL WITH TBHQ FOR FRESHNESS, SUGAR, CORN SYRUP SOLIDS, CONTAINS $2 \%$ OR LESS OF GLYCERIN, DEXTROSE, SALT, GELATIN, NATURAL AND ARTIFICIAL BUTTER FLAVOR (CONTAINS MILK), DATEM, NATURAL AND ARTIFICIAL MARSHMALLOW FLAVOR, ACETYLATED MONOGLYCERIDES, IRON, BHT (PRESERVATIVE), NIACINAMIDE, VITAMIN B1 (THIAMIN HYDROCHLORIDE), VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN), SOY LECITHIN.

## Allergen Information

CONTAINS MILK AND SOY INGREDIENTS

## Dietary Exchange Per Serving

2 Carbohydrates, 0.5 Fat

## Kosher Status

Not Certified

## Shelf Life

240 days

## Country of Origin

# Kellogg's Rice Krispies Treats Chocolatey Chip Made With Whole Grain 

Chocolatey Chip crispy marshmallow squares made from puffed, oven-roasted whole grain rice cereal. Whole grain first ingredient. Meets the requirements for 1 oz . eq of grain. No high fructose corn syrup.

## Product Type

Grab 'n Go Snacks

## Product Category

## UPC Code

3800014567

Units/Case
80 ct

Sizes
1.59 OZ

Format
Single Serve

## Gross Weight

```
    9.64
```

Grain Ounce Equivalents
1


## Ingredients

WHOLE GRAIN BROWN RICE, CORN SYRUP, FRUCTOSE, CHOCOLATEY FLAVORED CHIPS (SUGAR, PALM AND PALM KERNEL OIL, COCOA PROCESSED WITH ALKALI, SOY LECITHIN, NATURAL FLAVOR, WHOLE MILK SOLIDS, SALT), SOYBEAN AND PALM OIL WITH TBHQ FOR FRESHNESS, SUGAR, CORN SYRUP SOLIDS, CONTAINS $2 \%$ OR LESS OF GLYCERIN, DEXTROSE, SALT, GELATIN, NATURAL AND ARTIFICIAL FLAVORS, DATEM, ACETYLATED MONOGLYCERIDES, REDUCED IRON, BHT (PRESERVATIVE),
NIACINAMIDE, VITAMIN B1 (THIAMIN HYDROCHLORIDE), VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN).

## Allergen Information

CONTAINS SOY AND MILK INGREDIENTS.

## Dietary Exchange Per Serving

## Kosher Status

Not Certified

## Shelf Life

240 days

## Country of Origin

GENERAL MILLS

## Formulation Statement for Documenting Grains in School Meals <br> Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _ Nature Valley® Crisps - Chocolate Chip Code No.: ${ }^{\circledR} 16000-48255$
Manufacturer: _General Mills, Inc. Serving Size_1.19 OZ (34g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: <3.99g
(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 credit towards the grain requirements for school meals.)
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. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups $A-G$ use the standard of $16 g r a m s ~ c r e d i t a b l e ~ g r a i n ~ p e r ~ o z ~ e q ; ~ G r o u p ~ H ~ u s e s ~ t h e ~ s t a n d a r d ~ o f ~ 28 g r a m s ~$ creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: $\quad$ B

| Description of Creditable Grain <br> Ingredient* | Grams of <br> Creditable Grain <br> Ingredient per <br> Portion ${ }^{1}$ | Gram Standard of <br> Creditable Grain per <br> oz equivalent <br> $(\mathbf{1 6 g} \text { or 28g })^{2}$ <br> $\mathbf{B}$ | Creditable <br> Amount |
| :---: | :---: | :---: | :---: |
| Whole Grain Oats | 16 g | 16 g | $\mathbf{A} \div \mathbf{B}$ |

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $1.19 \mathrm{OZ}(34 \mathrm{~g})$
Total contribution of product (per portion) 1.0 oz equivalent
I certify that the above information is true and correct and that a $(34 \mathrm{~g}) 1.19$ ounce portion of this product (ready for serving) provides 1.0 oz 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 credit towards the grain requirements for school meals.

Anh-tam Pham
Anh-Tram Pham, MPH, RD
March 08, 2017

# Welch's' Fruit Snacks New USDA Compliant Packs! 



Introducing our expanded line of Welch's ${ }^{\oplus}$ Fruit Snacks specifically addressing the growing need for parents and schools to provide smart and delicious snacking choices for kids. Now made with even MORE Real Fruit, our $1.550 z$ pouches meet the requirements of the Alliance for a Healthier Generation and current USDA guidelines.

Now available in FOUR delicious Welch's ${ }^{\circledR}$ varieties: Mixed Fruit, Berries ' n Cherries, Island Fruits and Strawberry

Meets 35-10-35 Guidelines for Fats and Sugar Good Source of Fiber 100\% DV Vitamin C 25\% DV Vitamins A \& E

Fruit is the First Ingredient

## $\sqrt{ }$ Fat Free

Gluten Free
No Preservatives



INGREDIENTS: FRUIT PUREE (GRAPE, PEACH, ORANGE, STRAWBERRY AND RASPBERRY), CORN' SYRUP, SUGAR, INULIN (FROM CHICORY ROOT), MODIFED CORN STARCH, GELATIN, CONCORD GRAPE JUICE FROM CONCENTRATE, CITRIC ACID, LACIC ACID, ASCORBIC ACID (VITAMIN C), NATURAL AND ARIIFICIAL Flavors, alpha tocopherol aceate (vitamin E), VITAMIN A PALMITATE, SODLUM CITRATE, COCONUT OIL, CARNAUBA WAX, aNNATO (COLOR), TURMERIC (COLOR), RED 40, AND BLUE 1 .


INGREDIENTS: FRUIT PUREE (PEAR, PEACH, STRAWBERRY, RASPBERRY, BLACKBERRY, BLUEBERRY AND CHERRY), CORN SYRUP, SUGAR, INULIN (FROM CHICORY ROOT), MODFIFID CORN STARCH, GELATIN, CITRIC ACID, LACIC ACID, ASCORBIC ACID (vitamin (), natural and artiflial flavors, ALPHA TOCOPHEROL ACEATE (VITAMIN E), VITAMIN a Pallitate, sodium citrate, coconut oill, CARNAUBA WaX, RED 40, AND BLUE 1 .


INGREDIENTS: FRUIT PUREE (GRAPE PEACH PEAR, BANANA, MANGO, KIII AND PASSION FRUIT), PEAR, BANANA, MANGO, KIN (FRD PASSIIN FRUIT),
CORN SYRUP, SUGAR, INULIN (HORY ROOT) MODIFIED CÓR STARCH, GELATIN, CITRIC ACID, LATII ACID, ASCORBIC ACID (VITAMIN C), NATURAL AND ARIIFCIIAL FLAVORS, ALPHA TOCOPHEROL ACEIATE (VITAMIN E), VITAMIN A PALMITATE, SODIUM CITRATE, coconut oil, carnauba wax, annatio (color), TURMERIC (COLOR), RED 40, AND BLUE 1


INGREDIENTS: FRUIT PUREE (GRAPE AND STRAWBERRY), CORN SYRUP, SUGAR, INULIN (FROM CHICORY ROOT), MODIFIED CORN STARCH, GELATIN, CITRIC ACID, LACTIC ACID, ASCORBIC ACID (VITAMIN C), NATURAL AND ARTIFCIIAL FLAVORS, ALPHA TOCOPHEROLACEATE (VITAMINE), VITAMINAPALMITATE, SODUUMCITRAIE, COCONUTOLL, CARNAUBAWAX, AND RED 40

Nutrition Facts
Serving Size: 1 pouch (44g)
Servings Per Container: 1

Amount Per Serving
Calories 130 Calories from Fat 0

|  | \% Daily Value* |
| :---: | ---: |
| Total Fat 0 g | $\mathbf{0 \%}$ |
| Saturated Fat 0 g | $\mathbf{0 \%}$ |

Trans Fat 0g
Sodium $20 \mathrm{mg} \quad 1 \%$
Total Carbohydrate 34g 11\%
Dietary Fiber 3g 12\%
Sugars 15g
Protein 1g
VitaminA 25\%•Vitamin C 100\%
Vitamin E 25\%
Not a significant source of cholesterol, calcium, and iron.
*Percent Daily Values are based on a 2,000 calorie diet.

| ITEM \# | SIZE | CASEUCC | ITEM UPC | UNITS PER CASE | CASE <br> DIMENSIONS | $\begin{aligned} & \text { CASE } \\ & \text { WEICHT } \end{aligned}$ | CASE CUBE | $\begin{aligned} & \text { PALLET } \\ & \text { PATTERN } \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| $\begin{gathered} \text { MIXED FRUIT } \\ 14498 \end{gathered}$ | $\begin{aligned} & 1.55 \text { oz } \\ & \text { pouch } \end{aligned}$ | 100-34856-14498-1 | 0-34856-01598-7 | 144 | $\begin{gathered} 13.25 \times 11.88 \times 6.50 \\ \text { inches } \end{gathered}$ | 13.95 lbs | 0.59 | 12x8 |
| BERRIES 'N CHERRIES 14492 | $\begin{aligned} & 1.55 \text { oz } \\ & \text { pouch } \end{aligned}$ | 100-34856-14492-9 | 0-34856-01592-5 | 144 | $\begin{aligned} & 13.25 \times 11.88 \times 6.50 \\ & \text { inches } \end{aligned}$ | 13.95 lbs | 0.59 | 12x8 |
| ISLAND FRUITS 14491 | $\begin{aligned} & 1.55 \mathrm{oz} \\ & \text { pouch } \end{aligned}$ | 100-34856-14491-2 | 0-34856-01591-8 | 144 | $\begin{gathered} 13.25 \times 11.88 \times 6.50 \\ \text { inches } \end{gathered}$ | 13.95 lbs | 0.59 | 12x8 |
| STRAWBERRY $14496$ | $\begin{aligned} & 1.55 \text { oz } \\ & \text { pouch } \end{aligned}$ | 100-34856-14496-7 | 0-34856-01596-3 | 144 | $\begin{gathered} 13.25 \times 11.88 \times 6.50 \\ \text { inches } \end{gathered}$ | 13.95 lbs | 0.59 | 12x8 |


1.55 oz Pouch

Welch's ${ }^{\otimes}$ Mixed Fruit

144 ct Case

1.55 oz Pouch Welch's ${ }^{\circledR}$ Berries 'n Cherries


144 ct Case

1.55 oz Pouch Welch's ${ }^{\circledR}$ Island Fruits

1.55 oz Pouch Welch's ${ }^{\circledR}$ Strawberry


144 ct Case


144 ct Case
 AMERICA'S FAVORITE FRUIT SNACKS

ONE OF THE PROMOTION IN MOTION FAMILY OF COMPANIES
25 COMMERCE DRIVE, ALLENDALE, NEW JERSEY 07401-0008 USA TEL: 201-784-5800 FAX: 201-784-1010 • www.promotioninmotion.com

## 2017-2018 School Year



## 207130 - ALL NATURAL SMOKEHOUSE TURKEY BREAST STICKS

Commodity Code: A-534/100124

## Product Information

## Product Features

- All Natural - Minimally process and contains no artificial ingredients
- Made from turkey breast meat
- USDA Smart Snack Compliant
- Frozen for extended shelf life
- Each 1.2 oz stick provides a 1 oz M/MA
- Clean Label
- Good source of protein (8 grams)
- Contains no allergens or gluten
- Meets the Alliance for a Healthier Generation criteria for protein


## Product Attributes

- Grab and go convenience
- Great option for breakfast, lunch, ala carte, snacks, and supper programs
- Ready to eat - just thaw and serve
- $100 \%$ useable meat - no yield loss
- Individually packaged


## Specifications

Ship Container UPC:
Shelf Life:

Pallet Pattern:
Full Pallet
Full Pallet Weight:
Catch Weight?

## Master Dimensions

Case Dimensions:
Cubic Feet:
Net Weight:
Gross Weight:
Pack:
Servings Per Case:

10042222207130
240 DAYS FROZEN FROM
PACK DATE
$6 \times 7=42$
1308.30 LB

N

## Nutritional Information Per 1 OZ. MT./MT. Alternate Serving

| Svg Size <br> (oz.) | Calories (Kcal) | Total Fat <br> (g) | Sat. Fat (g) | Trans Fat (g) | Cholest. (mg) | Sodium (mg) | Carbs <br> (g) | Fiber (g) | Sugars (g) | Protein (g) | Vit. A (\%) | Calcium (\%) | Vit. C <br> (\%) | Iron <br> (\%) |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1.2 OZ | 40 | 1 | 0 | 0 | 20 | 180 | 0 | 0 | 0 | 8 | 0 \% | 0 \% | 0 \% | 0 \% |

## CampbellFoodservice.com School Nutrition Information



## CAMPBELL'S® CLASSIC HEALTHY REQUEST® CREAM OF CHICKEN 12/50 OZ.

case code 04143 Campbell's(R) Healthy Request(R) condensed Cream of Chicken Soup offers the rich traditional flavor of cream of chicken soup with a more nutritious profile.

UPC: $\quad 0-51000-04143-2$
SCC-14: 10-05100-00414-39
Shelf Life: 730
Storage Temp: $70^{\circ} \mathrm{F}$
Servings per case: 150
Special Dietary Needs:
100 calories or less per serving Good source of Vitamin A Heart Healthy/Healthy Request Low Fat
Sodium 141-480 mgs.
Zero Trans Fats

## Campbellfoodservice.com School Nutrition Information



## CAMPBELL'S® CLASSIC HEALTHY REQUEST® CREAM OF MUSHROOM 12/50 OZ.

case code 04144 Campbell's(R) Healthy Request(R) condensed Cream of Mushroom soup offers the rich traditional flavor of cream of mushroom soup with a more nutritious profile.

UPC: 0-51000-04144-9
SCC-14: 10-05100-00414-46
Shelf Life: 730
Storage Temp: $70^{\circ} \mathrm{F}$
Servings per case: 150
Special Dietary Needs:
100 calories or less per serving Good source of Calcium Good source of Protein Heart Healthy/Healthy Request Low Fat
Sodium 141-480 mgs. Zero Trans Fats

## Child Nutrition

For a list of products that can be used in Child Nutrition Programs and their Food Component Contributions, please visit www.campbellfoodservice.com/mealcontributions.
Allergens:Milk, Soybean, Wheat

## Nutrition Information

Serving size: $1 / 2$ CUP ( 120 ML ) CONDENSED

| Nutrients per Serving |  | \%DV |
| :--- | ---: | ---: |
| Calories | 70 |  |
| Calories From Fat | 20 | $3 \%$ |
| Total Fat | 2 g | $3 \%$ |
| Saturated Fat | 0.5 g |  |
| Trans Fat | 0 g | $2 \%$ |
| Cholesterol | 5 mg | $17 \%$ |
| Sodium | 410 mg | $14 \%$ |
| Potassium | 490 mg | $3 \%$ |
| Total Carbohydrate | 10 g | $4 \%$ |
| Dietary Fiber | 1 g |  |
| Sugars | 2 g |  |
| Protein | 2 g |  |
|  |  |  |
| Vitamin A | Vitamin C | $0 \%$ |
| Calcium | Iron |  |

## Ingredients

INGREDIENTS: WATER, MUSHROOMS, MODIFIED FOOD STARCH, WHEAT FLOUR, CONTAINS LESS THAN $2 \%$ OF: VEGETABLE OIL (CORN, CANOLA, AND/OR SOYBEAN), SUGAR, SOY PROTEIN CONCENTRATE, CREAM (MILK), SALT, POTASSIUM CHLORIDE, LOWER SODIUM NATURAL SEA SALT, FLAVORING, CALCIUM CARBONATE, DISODIUM INOSINATE, DISODIUM GUANYLATE, DEHYDRATED MUSHROOMS, GARLIC EXTRACT.

## 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:
 Code No.: 86824
Manufacturer: Diamat Crystal Br. Case/Pack/Count/Portion/Size: 200/1.1202

## I. Meat/Meat Alternate

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

*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> $\mathbf{1 8}^{* *}$ | Creditable <br> Amount <br> APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
|  |  | X |  | $\div$ by 18 |  |
| 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 .
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 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 $\qquad$
Total creditable amount of product (per portion) $\qquad$
(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 1.12 ounce serving of the above product (ready for serving) contains $\qquad$ 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.

$\frac{\text { Trey }}{\text { Printed Dame }}$


Case Pack Net Case WT(lbs) Gross Case WT(lbs)
Case Cube
Case Dimensions
Tier and High
Cases per Pallet
Sell Unit UPC
Master Case UPC

50/2.5 oz
7.81
8.40
0.44
$131 / 3 \times 91 / 3 \times 61 / 8$
$14 \times 6$
84

10071007410960


## Ingredients

SCRAMBLED EGGS (WHOLE EGGS, NONFAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC (FOR COLOR)), SPICE), CHEESE SAUCE (WATER, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR], MODIFIED CORN STARCH, CREAM CHEESE [PASTEURIZED CULTURED MILK AND CREAM, SALT, STABILIZERS (XANTHAN, LOCUST BEAN AND GUAR GUMS)], CANOLA OIL, CONTAINS LESS THAN 2\% OF NONFAT DRY MILK, WHEY, SODIUM PHOSPHATE, POTASSIUM PHOSPHATE, SALT, CORNSTARCH, LACTIC ACID, MILKFAT, NATURAL FLAVORS, PROPIONIC ACID, ENZYME MODIFIED BUTTER OIL,
MONOGLYCERIDES, POTASSIUM HYDROXIDE, SUGAR, YEAST EXTRACT, CARRAGEENAN, ANNATTO COLOR), WATER, WHOLE WHEAT FLOUR, WHEAT FLOUR (ENRICHED WITH REDUCED IRON, NIACIN, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), PASTEURIZED PROCESS LOW FAT CHEDDAR CHEESE (CULTURED MILK, WATER, SKIM MILK, SODIUM PHOSPHATE, CASEIN, VEGETABLE COLOR (ANNATTO AND PAPRIKA OLEORESIN), SALT, SORBIC ACID (PRESERVATIVE), ENZYMES), CONTAINS $2 \%$ OR LESS, ONION, VEGETABLE OIL (SOYBEAN, SUNFLOWER, CANOLA AND/OR CORN OIL), TOMATOES (WITH JUICE, CITRIC ACID, CALCIUM CHLORIDE), BROWN SUGAR, WHEAT GLUTEN, WHEAT STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), MODIFIED CORN STARCH, MODIFIED FOOD STARCH, SALT, YEAST, GUAR GUM, SPICE.CONTAINS: EGG, WHEAT, MILK


* Percent Daily Values based on a 2,000 Calorie Diet.


## Cooking Instructions

| Method | Temp | Frozen | Thawed | Comments |
| :---: | :---: | :---: | :---: | :---: |
| CONVECTION | $350^{\circ}$ | 22 MINUTES | 13 MINUTES | PREHEAT OVEN TO $350^{\circ} \mathrm{F}$. PLACE ROLLED TACOS EVENLY ON A BAKING TRAY DO NOT VENT FILM. LET PRODUCT REST FOR 1MINUTE. |
| OTHER |  |  |  | FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH $165^{\circ} \mathrm{F}$. SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING. *CAUTION: PRODUCT MAY BE HOT.* |

DA99

## 105 oz CRUSHED TOMATOES

## PRODUCT DESCRIPTION

Product is thick in consistency and has a coarser texture with visible tomato seeds and peel. It has been seasoned with salt and citric acid.

## NET WEIGHT AND PACKAGING

Label Net Contents: 105 oz (6 lb 9 oz) 2.97 kg
Packaging: 603x700 3-piece steel food can

## INGREDIENTS

Crushed Tomatoes (Water, Concentrated Crushed
Tomatoes), Less Than 2\% Of: Salt, Citric Acid

## ALLERGEN STATEMENT

None

## QUALITY ATTRIBUTES

Viscosity Target (Bostwick cm,30s,68F): 3.0

## MICROBIAL DATA

Commercially sterile for canned food storage conditions.

## ELIGIBLE CERTIFYING BODIES

Kosher - Orthodox Union


## SHELF LIFE AND STORAGE

30 months
Recommended Storage - Ambient, warehouse or household, dry storage.

## CLAIMS AND WELLNESS NOTES Product is eligible for the following

label claims or 'call outs'
Gluten free
No artificial preservatives
Non BPA can liner
Non GMO ingredients
USA origin claims

| Mukrimon Eacks |  |
| :---: | :---: |
| About 49 servings per container |  |
| Serving size 1/4 C | 1/4 Cup (61g) |
| Amount Per Serving Calories | 25 |
|  | \% Daily Value* |
| Total Fat 0 g | 0\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g |  |
| Cholesterol Omg | 0\% |
| Sodium 90 mg | 4\% |
| Total Carbohydrate 5g | 2\% |
| Dietary Fiber 1 g | 5\% |
| Total Sugars 3g |  |
| Includes 0g Added Sugars | Sugars 0\% |
| Protein 1g |  |
| Vit. D 0mcg 0\% • Calcium | Calcium 0mg 0\% |
| Iron 1mg 4\% - Potas. 2 | Potas. 230mg 4\% |
| * The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calo ries a day is used for general nutrition advice. |  |

## NUTRITION LABEL COMMENTS AND DISCLAIMERS

None

## NSLP COMMENTS

I certify that this information is true and correct.

$\overline{\text { Rick Jones, Director of QA }}$

1/24/2017
Date

## US Foods, Inc.

| Product Code: | 9328493 |
| :--- | :--- |
| Brand: | Harvest Value |
| Description: | Tomato, Diced 3/4" In Juice Peeled Canned Choice (173719) |



Ingredients
TOMATOES, TOMATO JUICE, SALT, CALCIUM CHLORIDE AND CITRIC ACID

## Preparations

USE DIRECTLY FROM THE CAN. SEASON AS NEEDED

## Serving Suggestions

USE IN SOUPS, MARINARAS OR AS A GARNISH

Handling
STORE IN A COOL, DRY PLACE. ONCE OPENED, REMOVE FROM CAN AND REFRIGERATE AS NEEDED.

[^35]Product Code: 9328493
Brand: Harvest Value
Description: Tomato, Diced 3/4" In Juice Peeled Canned Choice (173719)


9328493 A-1735200-2016-09-02
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

Ingredient Statement: TOMATOES, WATER, CHOPPED GREEN CHILI PEPPERS, LESS THAN 2\% OF: SALT, CALCIUM CHLORIDE, NATURAL FLAVOR, CITRIC ACID, CILANTRO.

Nutritional Information:

| Per serving | $1 / 2$ cup <br> $(125 \mathrm{~g})$ |
| :--- | :--- |
| Calories | 25 |
| Calories From Fat | 0 |
|  | \% Daily Value |
| Total Fat, 0 g | $0 \%$ |
| Saturated Fat, 0 g | $0 \%$ |
| Trans Fat, 0 g |  |
| Cholesterol, 0 mg | $0 \%$ |
| Sodium, 380 mg | $16 \%$ |
| Potassium, 220 mg | $6 \%$ |
| Carbohydrate, 5 g | $2 \%$ |
| Dietary Fiber, 1 g | $4 \%$ |
| Sugars, 3 g |  |
| Protein, less than 1 g |  |
| Vitamin A | $6 \%$ |
| Vitamin C | $10 \%$ |
| Calcium | $2 \%$ |
| Iron | $2 \%$ |
| Date $7 / 2016$ |  |


| ALLERGENS |  |
| :--- | :--- |
| Product Facts |  |
| Gross Weight (lbs) | 24.413 |
| Net Weight (lbs) | 21.000 |
| Case Cube (ft3) | 0.549 |
| Case Dimensions | $16.25 \times 12.125 \times$ |
| (LxWxH) | 4.813 |
| Pattern Tie $\times$ High $=$ | $8 \times 10=80$ |
| Total cases |  |
| Shelf Life | 630 Days |
| Storage | Dry, Ambient |
| Kosher | Kosher OK - Pareve |
| Country of Origin Information |  |
| Finished Product |  | USA $\quad$.

Date: 7/2016


Shawn Fear
Customer Facing Quality Manager, Food Service ConAgra Foods Inc.

## US Foods, Inc.

| Product Code: | 4368452 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Tomato, Sliced Stewed Peeled Canned California (173594) |



Ingredients
TOMATOES, TOMATO JUICE, SUGAR, DEHYDRATED VEGETABLES (ONIONS, GREEN BELL PEPPERS, CELERY) SALT, GARLIC POWDER, ONION POWDER, ONION POWDER, SPICES, CALCIUM CHLORIDE, CITRIC ACID.

## Preparations

USE DIRECTLY FROM THE CAN.

## Serving Suggestions

USE IN SOUPS, STEWS OR AS A GARNISH

## Handling

STORE UNDER NORMAL DRY GROCERY CONDITIONS. BEST IF STORED BETWEEN 55 AND 80 DEGREES FAHRENHEIT. KEEP FROM FREEZING.

[^36]US Foods, Inc.

| Product Code: | 4368452 |
| :--- | :--- |
| Brand: | Monarch-d |
| Description: | Tomato, Sliced Stewed Peeled Canned California (173594) |



## 4368452 A - 737690 - 2014-09-16

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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## Mission Hearty Grains® Ultra 6" Heat Pressed Flour Tortillas 24/12ct



Ingredients: Water, Whole Wheat Flour, Enriched Bleached Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Shortening (Interesterified and Hydrogenated Soybean Oils), Sugar, contains 2\% or less of: Vital Wheat Gluten, Salt, Baking Soda, Sodium Acid Pyrophosphate, Distilled Monoglycerides, Enzymes, Cellulose Gum, Guar Gum, Fumaric Acid, and Calcium Propionate and Sorbic Acid (to maintain freshness).

## Allergens: WHEAT

Information contained on this page is to be used only for the product and plant indicated. This information is provided for technical content only and is not intended to comply with type sizes, fonts, and graphics as required by FDA. Final label compliance is the designers and/or printers responsibility.

Approved:

## Whole Wheat Options

## 9" S.M.A.R.T. 100\% Whole Wheat Pressed Flour Tortilla

## Catallia's S.M.A.R.T. tortilla offers $100 \%$ whole wheat, whole grain and provides a 2 oz . equivalent

 serving to fit even more school menu applications!Catallia's tortilla is S.M.A.R.T. because...


| Safe Quality Food (SQF) Certified at Level 3 |  |  |
| :---: | :---: | :---: |
| M Menu friendly and versatile |  |  |
| All wheat and $100 \%$ whole grain |  |  |
| Reduced sodium content |  |  |
| Tastes great! |  |  |
| GTIN: 10729630000330 |  |  |
| Product formulations may change. For current nutrition facts and ingredient line information contact info@catallia.com. |  |  |
| MORE FLOUR TORTILLAS | MORE HEALTHY OPIONS |  |
| Product Information |  | Ingredients |
| Manufacturer UPC \# | 729630 | Whole Wheat Flour, Water, Vegetable <br> Shortening (Interesterified Soybean Oil, <br> Fully Hydrogenated Soybean Oil), Contains <br> $2 \%$ or less of the Following: Sugar, Salt, |
| Product Item Number | 40029 |  |
| Pack Out | 12/12 count |  |
| Master Case Dimensions | $\begin{aligned} & 21.63 \times 10.88 \times \\ & 5.50 \end{aligned}$ |  |
| Master Case Cube | . 81 | Baking Powder (Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Calcium |
| Master Case Net Wt | 17.70 lb . |  |
| Master Case Gross Wt | 18.70 lb . | Sulfate, Monocalcium Phosphate), Vital Wheat Gluten, Monglycerides, Preservative |
| Pallet Tix Hi | $6 \times 8$ |  |
| Cases/Pallet |  | (Potassium Sorbate, Calcium Propionate |
| Refrigerated Sheif Life | 60 days |  |
| Ambient Shelf Servings | 21 days | Dough Conditioner (Sodium Metabisulfite, |
| Equivalent Bread Servings | 2 servings | Corn Starch, Microcrystalline Cellulose, |
|  |  | Dicalcium Phosphate). Contains Wheat. |



> Kosher Approved Yes

Grams of Whole Grain $\quad 33 \mathrm{~g}$

## 317004 - BONELESS TURKEY BREAST \& THIGH ROAST COOK-IN-BAG FULLY COOKED SKIN ON

Commodity Code: A-534/100124

## Product Information

## Product Features

- Fully cooked whole muscle breast \&
thigh roast
- Natural skin-on
- Frozen
- CN Labeled
- Utilizes both white and dark meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein


## Product Attributes

- Premium product for traditional turkey meals


## Specifications

Ship Container UPC:
Frozen Shelf Life:

Pallet Pattern:
Full Pallet
Full Pallet Weight:
Catch Weight?

## Master Dimensions

| Case Dimensions: | $19.8^{\prime \prime} \mathrm{L} x 15.3^{\prime \prime} \mathrm{W} \times 6.1^{\prime \prime} \mathrm{H}$ |
| :--- | :--- |
| Cubic Feet: | 1.069 FT |
| Net Weight: | 42.3 LB |
| Gross Weight: | 43.3 LB |
| Pack: | $004 / 10+/-11 / 2 \mathrm{LB}$ |
| Servings Per Case: | 209 |



LIST OF INGREDIENTS:
Ingredients: Turkey Breast, Turkey Thigh, Turkey Broth, Contains 2\% or less Salt, Sugar, Sodium Phosphate, Flavoring.

## Basic Preparation Instructions*

THAWING: We recommend thawing before cooking. Thaw at least 48-72 hours in refrigerator or at least 10-12 hours in cold running water. Do not thaw at room temperature. Always leave in sealed plastic bag during thawing. ESTIMATED REHEATING TIMES: CONVENTIONAL OVEN (PREFERRED METHOD) \& CONVECTION OVEN

1. Preheat oven according to chart.
2. Cut off all packaging layers and place product into a large food pan skin side up.
3. Add $11 / 2$ cups of water to the pan and tent with foil.
4.Cook according to chart, removing the foil at designated time on chart to brown product. Continue to cook AND until internal is $140^{\circ} \mathrm{F}$. as measured by a meat thermometer.
4. Remove from oven and allow product to rest for about 10-20 minutes. Serve. Cooking Times for Thawed Roast:
Conventional Oven: Temp. $375^{\circ} \mathrm{F} /$ Total Cook Time $2 \mathrm{hr} 45 \mathrm{~min} /$ Cook with Foil 1 hr . $30 \mathrm{mins} /$ After Foil 1 hr .15 mins
Convection Oven: Temp $325^{\circ}$ F/Total Cook Time 2 hr . 30mins/Cook with Foil 1 hr $15 \mathrm{mins} /$ After Foil 1 hr. 15 mins .
Cooking Times for Frozen Roast:
Conventional Oven: Temp. $375^{\circ} \mathrm{F} /$ Total Cook Time $4 \mathrm{hr} .30 \mathrm{mins} /$ Cook with Foil 3 hr $15 \mathrm{mins} /$ After Foil 1 hr 15 mins.
Convection Oven: Temp. $325^{\circ}$ F/Total Cook time $3 \mathrm{hr} 45 \mathrm{mins} /$ Cook with Foil 2 hr 30mins/After Foil 1hr 15mins

I certify that the above information is true and correct, and that a 2.47 OZ serving of the above product (ready for serving) contain 20 of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).


## Nutritional Information Per 2 0. MT./MT. Alternate Serving

| Svg Size (oz.) | Calories (Kcal) | Total Fat <br> (g) | Sat. Fat (g) | Trans Fat <br> (g) | Cholest. (mg) | Sodium (mg) | Carbs <br> (g) | Fiber (g) | Sugars <br> (g) | Protein (g) | Vit. A (\%) | $\begin{gathered} \text { Calcium } \\ (\%) \end{gathered}$ | $\begin{gathered} \text { Vit. C } \\ (\%) \end{gathered}$ | Iron (\%) |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 2.47 OZ | 80 | 3 | 1 | 0 | 35 | 370 | 0 | 0 | 0 | 13 | 0 \% | 0 \% | 0 \% | $2 \%$ |

## FOR FOOD SERVICE USE ONLY <br>  <br> KEEP FROZEN

 (2) - By independent farmers. - By producers trained on animal handling practices.

## US Foods, Inc.

| Product Code: | 8328239 |
| :--- | :--- |
| Brand: | Harvest Value |
| Description: | Vegetable Blend, 4 Way Frozen (670118) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 50 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 40mg |  |  | 2\% |
| Total Carbohydrate 10g |  |  | 3\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 4g |  |  |  |
| Protein 2g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

## Ingredients

Carrots,corn, peas,green beans

## Preparations

PRODUCT CAN BE STEAMED, SAUTEED, OR GRILLED.

## Serving Suggestions

CAN BE USED AS A SIDE DISH OR IN A RECIPE WHERE THIS VEGETABLE BLEND IS REQUIRED

Handling
KEEP FROZEN UNTIL READY TO USE. DO NOT REFREEZE OR OVERCOOK.

[^37]US Foods, Inc.
Product Code: 8328239
Brand: Harvest Value
Description: Vegetable Blend, 4 Way Frozen (670118)


8328239 A-1531163 - 2016-09-02
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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## US Foods, Inc.

| Product Code: | 4328399 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, California Normandy Frozen (671567) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 25 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 30mg |  |  | 1\% |
| Total Carbohydrate 4g |  |  | 1\% |
| Dietary Fiber 2 g |  |  | 8\% |
| Sugars 2g |  |  |  |
| Protein 2g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Ingredients
BROCCOLI, CAULIFLOWER, CARROTS.

## Preparations

PRODUCT CAN BE STEAMED, SAUTEED, OR GRILLED.

## Serving Suggestions

CAN BE USED AS A SIDE DISH OR IN A RECIPE WHERE THIS VEGETABLE BLEND IS REQUIRED

Handling
KEEP FROZEN UNTIL READY TO USE. DO NOT REFREEZE OR OVERCOOK.

[^38]US Foods, Inc.

| Product Code: | 4328399 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, California Normandy Frozen (671567) |



## 4328399 A - 714255-2016-03-14

US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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## US Foods, Inc.

| Product Code: | 3365699 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Chuckwagon Corn Domestic Frozen (675770) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| $\begin{array}{\|l} \hline \text { Amount Per Serving } \\ \text { Calories } 70 \\ \hline \end{array}$ |  | Calories from fat 0 |  |
|  |  |  | ily Value* |
| Total Fat 0.5 g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 10mg |  |  | 0\% |
| Total Carbohydrate 15g |  |  | 5\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 2g |  |  |  |
| Protein 2g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate |  | 300 g | 375 g |
| Dietary Fiber |  | 25G | 30 |

Ingredients
CORN, RED PEPPERS, ONIONS, GREEN PEPPERS.

## Preparations

PRODUCT CAN BE STEAMED, SAUTEED, OR GRILLED.

## Serving Suggestions

CAN BE USED AS A SIDE DISH OR IN A RECIPE WHERE THIS VEGETABLE BLEND IS REQUIRED

Handling
Keep Frozen at 0 degrees or below

[^39]US Foods, Inc.

| Product Code: | 3365699 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Chuckwagon Corn Domestic Frozen (675770) |



3365699 A - 533252-2016-09-02
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## US Foods, Inc.

| Product Code: | 3954369 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Onion \& Pepper Fire Roasted Bag Iqf Frozen (959038) |



Ingredients
ONIONS, GREEN PEPPERS, RED PEPPERS, YELLOW PEPPERS, SEASONING (MALTODEXTRIN, SALT, GARLIC, AUTOLYZED YEAST EXTRACT, PAPRIKA, SPICE).

## Preparations

BAKE IN CONVECTION OR STANDARD OVEN. FRY IN A PAN OR GRIDDLE.

## Serving Suggestions

SERVE AS A SIDE DISH, A BUFFET ITEM, OR AS AN INGREDIENT IN A DISH REQUIRING ROASTED VEGETABLES.

## Handling

FOR FOOD SAFETY AND QUALITY COOK TO AN INTERNAL TEMPERATURE OF 165 F. KEEP FROZEN UNTIL READY TO COOK. DO NOT REFREEZE.

[^40]US Foods, Inc.

| Product Code: | 3954369 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Onion \& Pepper Fire Roasted Bag Iqf Frozen (959038) |



3954369 A - 8811141 - 2016-05-13
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## US Foods, Inc.

| Product Code: | 5327564 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Prince Edward Mix Whole Grade A Frozen (672420) |


| Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 25 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 15mg |  |  | 1\% |
| Total Carbohydrate 5g |  |  | 2\% |
| Dietary Fiber 2g |  |  | 8\% |
| Sugars 1g |  |  |  |
| Protein 1g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | $2,400 \mathrm{mg}$ |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | $375 \mathrm{~g}$ |

Other Essential Vitamins and Minerals
\%Daily Value*
Polyunsaturated Fat 0g
Monounsat Fat 0 g
Potassium 110mg 3\%

Ingredients
WHOLE GREEN BEANS, WHOLE WAX BEANS, WHOLE BABY CARROTS.

## Preparations

PRODUCT CAN BE STEAMED, SAUTEED, OR GRILLED.

## Serving Suggestions

CAN BE USED AS A SIDE DISH OR IN A RECIPE WHERE THIS VEGETABLE BLEND IS REQUIRED

Handling
KEEP FROZEN AT 0 DEGREES OR BELOW.

[^41]US Foods, Inc.

| Product Code: | 5327564 |
| :--- | :--- |
| Brand: | Monarch |
| Description: | Vegetable Blend, Prince Edward Mix Whole Grade A Frozen (672420) |



[^42]US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

US Foods, Inc.

| Product Code: | 0742874 |
| :--- | :--- |
| Brand: | Pacific Jade |
| Description: | Vegetable Mix, Japanese Stir Fry Frozen (676266) |


| ( 85 g ) Nutritional Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Amount Per Serving Calories 30 |  | Calories from fat 0 |  |
| \% Daily Value* |  |  |  |
| Total Fat 0g |  |  |  |
| Saturated Fat 0g |  |  | 0\% |
| Cholesterol Omg |  |  | 0\% |
| Sodium 40mg |  |  | 2\% |
| Total Carbohydrate 5g |  |  | 2\% |
| Dietary Fiber 2 g |  |  | 8\% |
| Sugars 3g |  |  |  |
| Protein 1g |  |  |  |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: |  |  |  |
|  | Calories | 2,000 | 2,500 |
| Total Fat | Less than | 65 g | 80 g |
| Sat Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300 mg | 300 mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate Dietary Fiber |  | 300 g 25 G | 375 g 30 |

Other Essential Vitamins and Minerals
\%Daily Value*

Ingredients
Broccoli, carrots, celery, pea pods, onions, mushrooms

## Preparations

Product can be prepared in a Wok, stovetop or steamer

## Serving Suggestions

Can be used as a side dish or in a recipe where this vegetable blend is required Many different Oriental recipes call for this vegetable blend

Handling
KEEP FROZEN UNTIL READY TO USE. DO NOT REFREEZE OR OVERCOOK.

[^43]US Foods, Inc.

| Product Code: | 0742874 |
| :--- | :--- |
| Brand: | Pacific Jade |
| Description: | Vegetable Mix, Japanese Stir Fry Frozen (676266) |



0742874 A - 14289 - 2016-05-13
US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 <br> (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. 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 302012) 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.

Product Name: _ Pillsbury® Mini Waffles Maple Madness Code No.:_18000-32265
Manufacturer: General Mills, Inc. Serving Size_ 2.47 OZ (7g)
(raw dough weight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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: $<3.99 \mathrm{~g}$
(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 credit towards the grain requirements for school meals.)

## 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. (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 $28 g r a m s$ creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate to which Exhibit A Group (A-I) the Product Belongs: C

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
${ }^{1}$ (Serving size) X (\% of creditable grain in formula). Please be aware serving size 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 $2.47 \mathrm{OZ}(70 \mathrm{~g})$
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a $70 \mathrm{~g} / 2.47$ ounce portion of this product (ready for serving) provides 2.00 oz 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 credit towards the grain requirements for school meals.
Ruse Vobulsurn-

## Signature

Rose Tobelmann, MS, RD
Printed Name

## Director

Title

## Cherry Limeade



| Nutrition Facts |  |
| :--- | ---: |
| Serving Size: 8 fl. oz. $(240 \mathrm{ml})$ |  |
| Serving Per Container: About 2 |  |
| Calories Per Serving | \% Daily Value * |
|  | $10 \%$ |
| Vitamin D | $10 \%$ |
| Vitamin B3 | $10 \%$ |
| Vitamin B6 | $10 \%$ |
| Vitamin B12 | $10 \%$ |
| Biotin | $10 \%$ |
| Vitamin B5 |  |

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol,
dietany fiber augars, vitamin - vitamin C calcium, and iron
$\%$ Dally Values are based on a 2,000 calorie diet.

Also contains (per bottle)
Green Tea Extract $50 \mathrm{mg}^{+}$
${ }^{\dagger}$ Daily Value not established.

Ingredients

Contains 3\% juice

Carbonated Water, Apple Juice Concentrate, Citric Acid, Natural Flavors, Cherry Juice Concentrate, Potassium Benzoate (To Ensure Freshness), Sucralose, Green Tea, Extract, Gum Arabic, Calcium Disodium EDTA (To Protect Flavor), Red \#40, Ester Gum, Biotin 1\% TRIT, (Maltodextrin, Niacinamide (B3), D-Calcium Pantothenate (B5), Vitamin B12 0.1\% (Mannitol), Vitamin D3, Pryidoxine HCl (B6).

## Sparkling ICE。 Nutritional Information

## Product Details

- Case Dimensions
- L $9.75 \times$ W $7.25 \times$ H 9.25
- Case Cube 48
- Cases/Pallet
- 125-12 Pack Cases
- Case TiHi
- $25 \times 5$
- Ingredients
- Carbonated Mountain Spring Water, Orange Juice Concentrate, Citric Acid, Natural Flavors,
Potassium Benzoate (To Ensure Freshness), Gum Arabic, Sucralose, Green Tea Extract, Ester Gum, Calcium Disodium (To Protect Flavor), Yellow \#6, Biotin 1\% Trit. (Maltodextrin), Niacinamide (B3), Yellow \#5, D-Calcium Pantothenate (B5), Vitamin B12 0.1\% (Mannitol), Vitamin D3, Pyridoxine HCl (B6).
- Shelf Life: 270 days
- Master Case UPC: 0-16571-24574-0



## Sparkling ICE。 Nutritional Information

## Product Details

- Case Dimensions
- L $9.75 \times$ W $7.25 \times$ H 9.25
- Case Cube 48
- Cases/Pallet
- 125-12 Pack Cases
- Case TiHi
- $25 \times 5$
- Ingredients
- Carbonated Mountain Spring Water, Natural Flavors, Golden Kiwi Juice Concentrate, Citric Acid, Potassium Benzoate (To Ensure Freshness), Green Tea Extract, Sucralose, Biotin 1\% Trit. (Maltodextrin), Niacinamide (B3), D-Calcium Pantothenate (B5), Vitamin B12 0.1\% (Mannitol), Vitamin D3, Pyridoxine HCI (B6), Yellow \#5, Ester Gum, Blue \#1.
- Shelf Life: 270 days
- Master Case UPC: 0-16571-24575-7



## Sparkling ICE。 Nutritional Information

## Product Details

- Case Dimensions
- L $9.75 \times$ W $7.25 \times$ H 9.25
- Case Cube 48
- Cases/Pallet
- 125-12 Pack Cases
- Case TiHi
- $25 \times 5$
- Ingredients
- Carbonated Mountain Spring Water, Apple Juice Concentrate, Citric Acid, Natural Flavors, Cherry Juice Concentrate, Potassium Benzoate (To Ensure Freshness), Sucralose, Green Tea, Extract, Gum Arabic, Calcium Disodium EDTA (To Protect Flavor), Red \#40, Ester Gum, Biotin 1\% TRIT, (Maltodextrin, Niacinamide (B3), D-Calcium Pantothenate (B5), Vitamin B12 0.1\% (Mannitol), Vitamin D3, Pryidoxine $\mathrm{HCl}(\mathrm{B6})$.
- Shelf Life: 270 days

- Master Case UPC: 0-16571-95086-6

GENERAL MILLS

## 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: Trix® Triple Cherry Code No.: 70470-31077
Manufacturer: General Mills, Inc Case/Pack/Count/Portion/Size: 4.0 OZ (113 g)
I. Meat/Meat Alternate

| Description of Creditable Ingredients per <br> Food Buying Guide (FBG) | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Servings Per Unit | Creditable Amount* |
| :---: | :---: | :---: | :---: | :---: |
| Yogurt | 4 | X | 4 | 1.00 |
|  |  | X |  |  |
|  |  | X |  |  |
| A. Total Creditable M/MA Amount ${ }^{1}$ |  |  |  | 1.00 |

*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 Protein <br> As-Is* | Divide by <br> $\mathbf{1 8} * *$ | Creditable <br> Amount APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  |  |  |
|  |  | X |  |  |  |
|  | X |  |  |  |  |
| B. Total Creditable 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 .
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 1.49 would round down the 1.25 oz meat equivalent). Do not round up. If you are crediting both 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 creditable APP amount from box B to box C.

Total weight (per portion) of product as purchased $4.0 \mathrm{OZ}(113 \mathrm{~g})$
Total creditable amount of product (per portion) 1.0
(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 $113 \mathrm{~g} / 4.0$ ounce serving of the above product (ready for serving) contains $\underline{1.00}$ ounce 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.

Anh-tram Pham
Anh-Tram Pham, MPH, RD
March 08, 2017

GENERALMILLS

## 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: Trix® Raspberry Yogurt Code No.: $18000-17725$
Manufacturer: General Mills, Inc Case/Pack/Count/Portion/Size: 4.0 OZ (113g)
I. 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* |
| :---: | :---: | :---: | :---: | :---: |
| Yogurt | 4 | X | 4 | 1.00 |
|  |  | X |  |  |
| A. Total Creditable M/MA Amount ${ }^{\mathbf{1}}$ |  |  |  |  |

*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 Protein <br> As-Is* | Divide by <br> $\mathbf{1 8 * *}$ | Creditable <br> Amount APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  |  |  |
|  |  | X |  |  |  |
|  | X |  |  |  |  |
| B. Total Creditable Amount ${ }^{\mathbf{1}}$ |  |  |  |  |  |
| C. TOTAL CREDITABLE AMOUNT (A+B rounded down to <br> nearest $1 / 4$ 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.
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 1.49 would round down the 1.25 oz meat equivalent). Do not round up. If you are crediting both 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 creditable APP amount from box B to box C.

Total weight (per portion) of product as purchased $4.0 \mathrm{OZ}(113 \mathrm{~g})$
Total creditable amount of product (per portion) 1.0
(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 $113 \mathrm{~g} / 4.0$ ounce serving of the above product (ready for serving) contains $\underline{1.00}$ ounce 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.

Anh-tram Pham
Anh-Tram Pham, MPH, RD
March 08, 2017

GENERAL MILLS

## 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: Trix® Strawberry Banana Bash Code No.: 70470-17726
Manufacturer: General Mills, Inc Case/Pack/Count/Portion/Size: 4.0 OZ(113 g)
I. Meat/Meat Alternate

| Description of Creditable Ingredients per <br> Food Buying Guide (FBG) | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Servings Per Unit | Creditable Amount* |
| :---: | :---: | :---: | :---: | :---: |
| Yogurt | 4 | X | 4 | 1.00 |
|  |  | X |  |  |
|  |  | X |  |  |
| A. Total Creditable M/MA Amount ${ }^{1}$ |  |  |  | 1.00 |

*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 Protein <br> As-Is* | Divide by <br> $\mathbf{1 8} * *$ | Creditable <br> Amount APP*** |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  |  | X |  |  |  |
|  |  | X |  |  |  |
|  | X |  |  |  |  |
| B. Total Creditable 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 .
${ }^{1}$ Total Creditable Amount must be rounded down to the nearest 0.25 oz ( 1.49 would round down the 1.25 oz meat equivalent). Do not round up. If you are crediting both 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 creditable APP amount from box B to box C.

Total weight (per portion) of product as purchased $4.0 \mathrm{OZ}(113 \mathrm{~g})$
Total creditable amount of product (per portion) 1.0
(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 $113 \mathrm{~g} / 4.0$ ounce serving of the above product (ready for serving) contains $\underline{1.00}$ ounce 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.

Anh-tam Pham
Anh-Tram Pham, MPH, RD
March 08, 2017


[^0]:    5328513 A - 918143 - 2016-03-11
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^1]:    6060533 A - 11761338-2016-04-25
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^2]:    4328225 A-714112 - 2016-03-10
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^3]:    *This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.
    **This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.

[^4]:    7330129 A-1329133 - 2016-09-13
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^5]:    Ingredient Declaration
    IINGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTERMILK, SOYBEAN OIL, PALM OIL, SUGAR, APPLE

    Contains less than 2\%:
    SODIUM BICARBONATE, DEXTROSE, SEA SALT, SODIUM
    ALUMINUM PHOSPHATE, CALCIUM ACID PYROPHOSPHATE,
    MONOCALCIUM PHOSPHATE, VITAMIN A PALMITATE, NATURAL AND ARTIFICIAL
    FLAVOR, SOY LECITHIN

    CONTAINS ALLERGENS: WHEAT, MILK, SOY
    MAY CONTAIN: EGG

[^6]:    4328423 A-714273 - 2016-02-11
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^7]:    1) Product Ingredient Statement:

    Ingredients: Filling: Water, Ground Beef (Not more than 20\% Fat), Pinto Beans, Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Flavorings, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), and Salt.

    Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

[^8]:    3328358 A - 511205 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^9]:    Distributed By: Pilgrin's Pride Corporation
    1770 Promontory Circle, Greeley, CO $80634 \quad 800-321-1470$ www.poultry.com Gold Kist Farms and Ring-Things are registered trademarks of Pilgrim's Pride Corpo Product of USA pilgrim's
    HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to $350^{\circ} \mathrm{F}$. Place frozen chicken pieces in a single layer on ungreased baking pan, Bake uncovered for 10 to 14 minutes. Convection Oven:: Preheat oven to $350^{\circ} \mathrm{F}$. Place frozen chicken pieces in a single layer on ungreased baking pan Bake uncovered for 6 to 8 minutes. Fully heat product to a minimum internal temperature of $165^{\circ} \mathrm{F}$. Appliances vary, adjust heat times accordingly.

[^10]:    More Information :
    TELEPHONE: CN label number-087139
    31.10 oz strips equals 2 oz . meat/meat alternate and 0.75 oz equivalent grains

    For more information call 800-933-2121

[^11]:    More Information :
    4 pieces equals a serving.
    For more information call 800-933-2121

[^12]:    More Information :
    TELEPHONE: One 2.62 oz . pattie provides 2.0 oz . meat/meat alternate
    CN label ID- 090985
    For more information call 800-933-2121

[^13]:    All products are accurately labeled with the most current information however, since the ingredients are subject to change at any time, we recommend you check the label on the specific product for the most current and accurate information.

[^14]:    Jan Rueg8
    Jan Ruegg
    PepsiCo Foodservice/Vend Nutrition Science
    972-334-2165

[^15]:    **This oil ingredient is a fully hydrogenated oil (FHO) based on a definition approved by the Institute of Shortenings and Edible Oils Board (ISEO).

[^16]:    *For crediting as a Grain/Bread Component, FNS Child Nutrition Programs require 1) all grains/breads items must be enriched or whole grain, made from enriched or whole grain and/or flour. If using a cereal it must be whole grain, enriched or fortified. Bran and germ are credited the same as enriched or whole grain meal or flour; 2) the exact or minimum amount of creditable grains must be documented to assure that 16 grams of creditable grains equals one grains/breads serving. Grains/Breads may be credited in $1 / 4$ serving increments.

[^17]:    **This oil ingredient is a fully hydrogenated oil (FHO) based on a definition approved by the Institute of Shortenings and Edible Oils Board (ISEO).

[^18]:    grain oats, stabilizers (corn starch, modified food starch, cellulose gum, xanthan gum, guar gum).
    WHOLE GRAIN TORTILLA: Whole wheat flour, bleached enriched wheat flour (flour, malted barley flour,
    niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, vegetable oil (contains one of more of the following: soybean oil, corn oil) with TBHQ and citric acid, contains $2 \%$ or less of: salt, dough conditioners (sodium stearoyl lactylate, calcium sulfate), potassium sorbate (as a preservative), fumaric acid. PASTE INGREDIENTS: Water, xanthan gum. Blanched in vegetable oil.

[^19]:    7328123 A-1327560 - 2014-09-12
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^20]:    7333628 A - 1331651 - 2016-04-26
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^21]:    Ingredient Declaration
    INGREDIENTS: FOOD STARCH-MODIFIED, MALTODEXTRIN, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEY, AUTOLYZED YEAST EXTRACT, HYDROLYZED VEGETABLE PROTEIN (CORN, SOY), SALT, NATURAL FLAVORS

    Contains less than $2 \%$ :
    DEHYDRATED BEEF STOCK, BEEF FAT, ONION, CHICKEN FAT, DEHYDRATED CHICKEN STOCK, CORN SYRUP SOLIDS, POTASSIUM CHLORIDE, DEXTROSE, SUNFLOWER OIL, DISODIUM GUANYLATE, COLOR ADDED, DISODIUM INOSINATE, GELATIN, TBHQ (ANTIOXIDANT)

    CONTAINS ALLERGENS: MILK, SOY AND WHEAT

[^22]:    ## Ingredient Declaration

    INGREDIENTS: PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), FOOD STARCH-MODIFIED, CORN SYRUP SOLIDS, SALT, MALTODEXTRIN

    Contains less than 2\%:
    SODIUM CASEINATE, BLACK PEPPER, MONOSODIUM GLUTAMATE, MONO
    \& DIGLYCERIDES, CHICKEN FAT, NONFAT MILK, HYDROLYZED
    VEGETABLE PROTEIN (CORN, SOY, AND/OR WHEAT), SODIUM
    CITRATE, SUGAR, AUTOLYZED YEAST EXTRACT, CARRAGEENAN, WHEY, CHICKEN, NATURAL FLAVORS, ARTIFICIAL FLAVORS, TORULA YEAST, BACON FAT, SOY FLOUR, PARTIALLY HYDROGENATED SOYBEAN OIL, TURMERIC, COLOR ADDED, DISODIUM GUANYLATE, CITRIC ACID, DEXTROSE, DISODIUM INOSINATE, PROPYL GALLATE, BHA (A PRESERVATIVE), DISODIUM PHOSPHATE.
    CONTAINS ALLERGENS:WHEAT, MILK, SOY
    MAY CONTAIN:EGG

[^23]:    Ingredient Declaration
    INGREDIENTS: FOOD STARCH-MODIFIED, PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, CORN SYRUP SOLIDS, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEY, CHICKEN MEAT (PRESERVED WITH BHA, PROPYL GALLATE, AND CITRIC ACID), SALT, BUTTERMILK, CHICKEN FAT (PRESERVED WITH BHA, PROPYL GALLATE, AND CITRIC ACID), YEAST EXTRACT

    Contains less than 2\%:
    DEHYDRATED CHICKEN STOCK, CHICKEN, CHICKEN BROTH, ONION, NATURAL AND ARTIFICIAL FLAVORS, NONFAT MILK, SUNFLOWER OIL, DEXTROSE, HYDROLYZED VEGETABLE PROTEIN (CORN), SODIUM CASEINATE (A MILK DERIVATIVE), SPICE, MONO \& DIGLYCERIDES, DEHYDRATED BEEF STOCK, POTASSIUM CHLORIDE, SUGAR, MALTODEXTRIN, DISODIUM GUANYLATE, DISODIUM INOSINATE, SODIUM CITRATE, CARRAGEENAN, GUM ARABIC, DIPOTASSIUM PHOSPHATE, SPICE AND HERB, SUCCINIC ACID, COLOR ADDED.

    CONTAINS ALLERGENS: MILK AND WHEAT

[^24]:    5333711 A - 921925 - 2016-03-17
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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[^25]:    3756236 A-8585585-2016-09-28
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^26]:    3872017 A - 47472 - 2015-03-27
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^27]:    9328071 A-1734830 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^28]:    8791345 A-10708916 - 2016-03-11
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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[^29]:    8808123 A-10725694 - 2016-03-11
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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[^30]:    Storage: $\quad$ Product to be stored in a manner to meet or exceed government sanitation requirements.

    Shelf Life: 12 Months

[^31]:    Keven Wider
    Karen Wilder, RD, MPH, LD Sr Director, Scientific \& Regulatory Affairs

[^32]:    Keven Wider
    Karen Wilder, RD, MPH, LD Sr Director, Scientific \& Regulatory Affairs

[^33]:    1352368 A-116709 - 2016-05-07
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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[^34]:    8629644 A - 10556696 - 2016-03-16
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^35]:    9328493 A-1735200 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^36]:    4368452 A - 737690-2014-09-16
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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[^37]:    8328239 A-1531163 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

    In addition, the product images displayed are for reference only and may not reflect the most current packaging. When precise nutritional information is important, our data is not a substitute for reading the label on the products you purchase or for contacting the manufacturer directly for additional details.

[^38]:    4328399 A - 714255-2016-03-14
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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[^39]:    3365699 A - 533252 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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[^40]:    3954369 A-8811141-2016-05-13
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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[^41]:    5327564 A - 917409 - 2016-09-02
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here

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[^42]:    5327564 A - 917409 - 2016-09-02

[^43]:    0742874 A - 14289 - 2016-05-13
    US Foods, Inc. obtains nutritional information from claims made by the product manufacturer(s). Although we have made every effort to be as accurate as possible, manufacturers frequently change formulations and it may take some time to get our records updated to reflect these changes. We suggest you continue to read product labels as we cannot guarantee the information posted here is $100 \%$ accurate and current and as such cannot be responsible for individual reactions to any products listed here.

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