Grain Items

Annual Bid

Source	Sv Size	Grain	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
PA	1 ea	2 WG	LI439086	37884	36	Biscuit 3/4 Sliced WG, Bulk	Bake Crafters	Bake Crafters	2617
PA	1 ea	1 WG	LI438585	36361	43	Cereal, Rice Cinnamon Reduced Sugar (Cinnamon Toast Crunch 25% Less Sugar)	The Masters Distribution	General Mills/Cinnamon Toast Crunch	16000-29444
GC	1 oz	1 WG	LI438956	37247	157	Baked Tortilla Chips 1/4 Cut WG	Masters Distribution	Frito-:Lay Reduced Fat Whole Grain Crispy Rounds	18793
GC	1 ea	2 WG	FS Recipe			Bun, Hamburger		Production Facility	
GC	1 ea	1 WG	FS Recipe			Dinner Roll, WG		Production Facility	
GC	1 ea	2.5 WG	FS Recipe			Kolache, Beef		Production Facility	
GC	1 ea	1 WG	FS Recipe			Muffin, Blueberry		Production Facility	

Bread Bid

Source	Sv Size	Grain	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
GC	1 ea	1 WG	LI438695	35087	3	Bread Loaf Pullman	Kurz & Co.	HEB Bakery	22101
GC	1 ea	1 WG	LI438708	37822	9	Buns Mini Slider Sliced	Kurz & Co.	Ashcraft Bakery	22309
GC	1 ea	2 WG	LI439014	37278	14alt	Tortilla White Wheat 9"	Kurz & Co.	Kurz	22532

* Source Legend

CN - CN Label
GC - Grain Chart
MS - Manufacturer Statement
PA - Product Analysis

**Updated 4/21/15*

Post Office Box 489 • Collegedale, TN 37315 | Bake Crafters | Phone (423) 396-3392 • Fax (423) 396-9604

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: **Biscuits, Whole Grain, Honey Wheat, Trans Fat Free, Reduced Sodium, Pillow Pack, Sliced** Code No.: **2617**

Manufacturer: Bake Crafters Food Company

Case Weight and Pack/Count: **19.25 lbs, 144 ct**

Weight of one serving of product: **2.00 oz**

Grain ingredient(s) in product: **Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid)**
(Note: primary grain ingredient must be enriched or whole grain flour or meal.)

Weight of grain (gram weight) in one serving of product: **32.2464 g**

(Note: It takes 16.0 grams of whole grain or enriched flour or meal, bran or germ, or an equivalent amount of cereal as provided in FNS Instruction 783-1, Rev. 2, to equal 1 serving Grain. Grains may be credited in 1/4 serving increments.)

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 2 serving(s) of Grains.

[signature] 2/12/14

Signature Date

Michael Byrd-President 2/12/14

Printed Name Date

43

Printed: 03/21/2013

GENERAL MILLS
BAKERIES & FOODSERVICE

16000-29444
25% Less Sugar Cinnamon Toast Crunch
Crispy Whole Wheat and Rice Cereal
Self-Serve Bowl
NET WT 1.0 OZ (28g)

(U)D

Ingredients:
Whole Grain Wheat, Sugar, Rice Flour, Canola and/or Rice Bran Oil, Polydextrose, Maltodextrin, Fructose, Dextrose, Salt, Cinnamon, Soy Lecithin, Trisodium Phosphate, Color Added. BHT Added to Preserve Freshness.

Vitamins and Minerals: Tricalcium Phosphate, Calcium Carbonate, Zinc and Iron (mineral nutrients), **Vitamin C** (sodium ascorbate), **A B Vitamin** (niacinamide), **Vitamin B6** (pyridoxine hydrochloride), **Vitamin B2** (riboflavin), **Vitamin B1** (thiamin mononitrate), **Vitamin A** (palmitate), **A B Vitamin** (folic acid), **Vitamin B12, Vitamin D3.**

CONTAINS WHEAT AND SOY INGREDIENTS.

Nutrition Facts

Serving Size 1 Bowl (28g) (3/4 cup)

Amount Per Serving	
Calories	110
Calories from Fat	25
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Potassium 45mg	1%
Total Carbohydrate 22g	7%
Dietary Fiber 3g	13%
Sugars 6g	
Protein 1g	

Vitamin A	8%	Vitamin C	8%
Calcium	20%	Iron	20%
Vitamin D	8%	Thiamin	20%
Riboflavin	20%	Niacin	20%
Vitamin B6	20%	Folic Acid	20%
Vitamin B12	20%	Zinc	20%

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

Nutrition Information

100g

Amount Per Serving	
Calories	386.2
Calories from Fat	88.8
Total Fat	9.9 g
Saturated Fat	1.0 g
Trans Fat	0.2 g
Cholesterol	0.0 mg
Sodium	564.6 mg
Potassium	166.6 mg
Total Carbohydrate	78.2 g
Dietary Fiber	11.2 g
Sugars	21.4 g
Protein	5.1 g

Vitamin A	1428.6 IU	Vitamin C	17.1 mg
Calcium	714.3 mg	Iron	12.9 mg
Vitamin D	114.3 IU	Thiamin	1.1 mg
Riboflavin	1.2 mg	Niacin	14.3 mg
Vitamin B6	1428.6 mcg	Folic Acid	285.7 mcg
Vitamin B12	4.3 mcg	Zinc	10.7 mg

CHILD NUTRITION PROGRAM: 1 BOWL = 1 OZ EQ GRAIN

The most accurate label information for package contents will always be on the product label. This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change.

QUESTIONS? Call 1-800-767-5404
GENERAL MILLS * P.O. Box 200 - FS * MINNEAPOLIS, MINNESOTA 55440

I certify that the information contained in this document is true and correct as of the date above. Seema Chopra - General Mills Product Labeling

GENERAL MILLS

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(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 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% Less Sugar Cinnamon Toast Crunch ® Bowlpak Code No.: 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 ÷ B
Ready to Eat Cereal	28g	28g	28g ÷ 28g = 1.0
[redacted]			
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 OZ (28g)
Total contribution of product (per portion) 1.00 oz equivalent

I further certify that the above information is true and correct and that a 28g/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.

Rose Tobelmann (signature)
Signature

Director
Title

Rose Tobelmann, MS, RD
Printed Name

8/6/2013
Date

1-800-767-5404
Phone Number

157

RF Tostitos® Tortilla Chips – 16 oz.

Nutrition Facts

Serving Size 1 oz (28g/About 13 chips)	
Servings Per Container 16	
Amount Per Serving	
Calories	140
Calories from Fat	45
	%Daily Value*
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	9%
Sugars 0g	
Protein 2g	
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	2%
Vitamin E	4%
Thiamin	2%
Riboflavin	0%
Niacin	0%
Vitamin B6	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	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Ingredients:

Whole Corn, Corn, Vegetable Oil (Corn, Sunflower and/or Canola Oil), and Salt.

Case UPC	000-28400-18793-0
Bag UPC	0-28400-16563-1
Case Pack	8/16 oz. bags
Kosher Status	Yes – Triangle K
AHG Compliant	Yes- E, M, H
USDA Competitive Foods Compliant	Yes – 50% or more whole grains by weight
Meets USDA definition of Whole Grain Rich	Yes
Contains the FDA Whole Grain Claim	Yes
Grain- oz. eq.	1.5 oz. eq.
Weight of Grain	24 g
Document Updated	1/14

I verify the above information is accurate as of 1/2/14.

Jan Ruegg

Jan Ruegg
PepsiCo Foodservice/Vend
Nutrition Science

972-334-2165

Frito-Lay Inc.
Plano, TX 75024-4099

* 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.

GLUTEN FREE

WHOLE GRAIN 8g or more per serving WholeGrainsCouncil.org

MC → Grain Chart → 1 G/svg

Prod, Hamburger Bun, Silo WG 14-15 (LR32942)

Houston ISD

HACCP Process· Complex food
Allergens. Contains Corn/Corn Products, Milk, Soy, Wheat, Yeast; Processed in a facility that also processes Egg;

Number of Servings	3936	Serving Size:	1 Each
Moisture gain/loss%	0 0000	Yield	538 Pound, 12 3/4 Ounce
Waste gain/loss%	0 0000	Fat gain/loss%	0 0000
Total Recipe Cost·	$1,316 2415	Cost Per Serving	$0.3344

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
31715	FLOUR, ALL PURPOSE, ENRCH 25LB , As Purchased	3 Bag	38 2500	Flour, AP 25lb 14-15 LI438602	3 Bag
34155	FLOUR, WG HARD (TANKER) , As Purchased	225 Pound	1,170 0000	Flour, Ultra Grain Hard Tanker 14-15 LI438600	225 Pound
32480	"YEAST, DRY 20 LB" , As Purchased	4 Pound	9 6960	Yeast Dry 20#, 14-15 LI438550	4 Pound
32951	SUGAR, GRANULATED 50 LB/BAG , As Purchased	24 Pound	12 7680	Sugar, Granulated 50# 14-15 LI438946	24 Pound
35748	MARGARINE, 30/1 LB PER CASE , As Purchased	1 Case	32 2200	Margarine 30/1lb 14-15 LI438611	1 Case
W0001	Water , As Purchased	156 Pound	0 0000	Water, Cold 900724	156 Pound
32478	SPICE, SALT 50 LB , As Purchased	4 Pound	0 4968	Salt (PI) 12-13 902619	4 Pound
37162	ADVANTAGE, BAKING, 25# BAG , As Purchased	6 Pound	13 0200	Baking, Advantage 500 14-15 LI438543	6 Pound

Prod, Hamburger Bun, Silo WG 14-15 (LR32942)

Houston ISD

HACCP Process: Complex food
Allergens. Contains Corn/Corn Products, Milk, Soy, Wheat, Yeast, Processed in a facility that also processes Egg;

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
34374	BAKING, EXTENDER 50 LB/BOX , As Purchased	9 Pound	27 7691	Extender Bakery Shelf ESL3 50# 14-15 LI438549	9 Pound
36401	OIL, CANOLA, 35 LB , As Purchased	1 CUP	0 5432	Oil Canola 35# 14-15 LI438629	1 CUP
37882	EMULSIFIER, DOUGH, EMPLEX, 50# , As Purchased	2 Pound	5 8684	Emulsifier 50lb 14-15 LI439082	2 Pound
37881	CONDITIONER, DOUGH, PZ-44, 50# , As Purchased	3 Pound, 4 7/8 Ounce	5 6100	Dough Conditioner 50lb 14-15 LI439081	3 Pound, 4 7/8 Ounce

Tips/Comments

- Variations This uses the straight dough method

Preparation Instructions

- Use an additional 40# of ice
- STEP 1 TURN ON SAN CASSIANO MIXER POWER
- STEP 2 SET THE MIXER TO THE CORRECT TIME AND SETTING
- Add all the dry ingredients including the yeast in to San Cassiano mixing bowl Set to Low Mix for 1 minute Add margarine
- Mix for 2 min slow
- Add the 156# of water and 40# of ice, mix for 1 min slow, 12 min fast Add 1 cup oil 30 seconds before the end to prevent the dough from sticking to the bowl
- Check dough temperature, should be between 78°F and 85°F If temperature is out range please see Baking Supervisor to correct
- Set raw dough weight to 62 - 65 grams (2.2 - 2 3 oz)
- Set proofer at 100% Humidity and temperature at 100°F Once 6 racks are full, roll into proofer Proof for 60 minutes
- Roll proofed buns into oven, bake for 16 minutes at 400°F

Prod, Hamburger Bun, Silo WG 14-15 (LR32942)

Houston ISD

HACCP Process· Complex food
Allergens. Contains Corn/Corn Products, Milk, Soy, Wheat, Yeast; Processed in a facility that also processes Egg;

CCP Name	CCP Description	Critical Temperature	Corrective Action
2hr Cool	Cooling - Step 1	70 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ?F and 2 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 70 ?F and more than 2 hours into the cooling process
4hr Cool	Cooling - Step 2	41 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 ?F and 6 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 41 ?F and more than 6 hours into the cooling process
Cook	Cooking	165 00	Continue cooking food until the internal temperature reaches the required temperature

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	20 38	8 76	72 02	10 57	7 562

Nutrients per 100 g

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
271 848	6 157	2 644	0 116	0 132	354 444	48 948	6 099	5 139	7 184	2 612	21 344	0 221	204 109	7 207	0 031	0 047

Nutrients per serving (62.093 g)

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
168 798	3 823	1 642	0 072(M)	0 082	220 084	30 393	3.787	3 191	4 461	1 622	13 253	0 137(M)	126 737	4 475	0 019(M)	0 029(M)

(M) Indicates missing values

1 Trans Fat is provided for informational purposes, not for monitoring purposes

Prod, Roll, Dinner WG (2) 14-15 (LR32936)

Houston ISD

HACCP Process· Complex food
Allergens. Contains Corn/Corn Products, Milk, Soy, Wheat, Yeast; Processed in a facility that also processes Egg,

Number of Servings	7200	Serving Size	1 Each
Moisture gain/loss%	0.0000	Yield	584 Pound, 8 Ounce
Waste gain/loss%	0 0000	Fat gain/loss%	0 0000
Total Recipe Cost	$249 9415	Cost Per Serving	$0.0347

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
31715	FLOUR, ALL PURPOSE, ENRCH 25LB , As Purchased	3 Bag	38 2500	Flour, AP 25lb 14-15 LI438602	3 Bag
34154	FLOUR, WG HARD 50 LB , As Purchased	4 Case, 25 Pound	114 9300	Flour, Ultra Grain Hard 50 LB 14-15 LI438601	4 Case, 25 Pound
32480	"YEAST, DRY 20 LB" , As Purchased	4 Pound	9 6960	Yeast Dry 20#, 14-15 LI438550	4 Pound
32951	SUGAR, GRANULATED 50 LB/BAG , As Purchased	24 Pound	12 7680	Sugar, Granulated 50# 14-15 LI438946	24 Pound
35748	MARGARINE, 30/1 LB PER CASE , As Purchased	1 Case	32 2200	Margarine 30/1lb 14-15 LI438611	1 Case
W0001	Water , As Purchased	205 Pound	0 0000	Water, Cold 900724	205 Pound
32478	SPICE, SALT 50 LB , As Purchased	6 Pound	0 7452	Salt (PI) 12-13 902619	6 Pound
37162	ADVANTAGE, BAKING, 25# BAG , As Purchased	6 Pound	13 0200	Baking, Advantage 500 14-15 LI438543	6 Pound

Prod, Roll, Dinner WG (2) 14-15 (LR32936)

Houston ISD

HACCP Process. Complex food
Allergens Contaıns Corn/Corn Products, Mılk, Soy, Wheat, Yeast; Processed ın a facılıty that also processes Egg;

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
34374	BAKING, EXTENDER 50 LB/BOX , As Purchased	9 Pound	27 7691	Extender Bakery Shelf ESL3 50# 14-15 LI438549	9 Pound
36401	OIL, CANOLA, 35 LB , As Purchased	1 CUP	0 5432	Oıl Canola 35# 14-15 LI438629	1 CUP

Tips/Comments

- *Varıatıons Thıs uses the straıght dough method*

Preparation Instructions

- Use on the dough to prevent dough from stıckıng
- The water value wıll change a lıttle bıt based on envıromental factors Water adjustments should be made on a bowl to bowl basıs Locate a Chef or Bakery *Supervısor / Manager for clarıty ıf needed*
- STEP 1 TURN ON SAN CASSIANO MIXER POWER
- STEP 2 SET THE MIXER TO THE CORRECT TIME AND SETTING
- Add all the dry ıngredıents ıncludıng the yeast ın to San Cassıano mıxıng bowl Set to Low Mıx for 1 mınute Add margarıne
- Mıx for 2 mın slow
- Add water mıx for 1 mın slow, 12 mıns fast Add 1 cup oıl 30 seconds before the end to prevent dough from stıckıng to the bowl
- Check dough temperature, should be between 78°F and 85°F If temperature ıs out range please see Bakıng Supervısor to correct
- Set proofer at 85% Humıdıty and temperature at 95°F Once 6 racks are full, roll ınto proofer Proof for 50 mınutes
- Roll proofed buns ınto oven, bake for 12 mınutes at 400°F

CCP Name	CCP Description	Critical Temperature	Corrective Action
2hr Cool	Cooling - Step 1	70 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the coolıng process agaın usıng a dıfferent coolıng method when the food ıs above 70 ?F and 2 hours or less ınto the coolıng process 2 Dıscard cooked hot food ımmedıately when the food ıs above 70 ?F and more than 2 hours ınto the coolıng process

Prod, Roll, Dinner WG (2) 14-15 (LR32936)

Houston ISD

HACCP Process. Complex food
Allergens· Contains Corn/Corn Products, Milk, Soy, Wheat, Yeast; Processed in a facility that also processes Egg;

CCP Name	CCP Description	Critical Temperature	Corrective Action
4hr Cool	Cooling - Step 2	41 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 ?F and 6 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 41 ?F and more than 6 hours into the cooling process
Cook	Cooking	165 00	Continue cooking food until the internal temperature reaches the required temperature

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	21 01	8 24	70 78	11 44	7 063

Nutrients per 100 g

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
245 308	5 727	2 246	0 106	0 011	440 487	43 405	5 046	4 332	7 017	2 034	16 889	0 896	187 79	6 637	0 03	0 033

Nutrients per serving (36.823 g)

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
90 33	2 109	0 827	0 039(M)	0 004	162 201	15 983	1 858	1 595	2 584	0 749	6 219	0 33(M)	69 15	2 444	0 011(M)	0 012(M)

(M) Indicates missing values

1 Trans Fat is provided for informational purposes, not for monitoring purposes

Prod, Kolache, Beef WG 14-15 (LR33036)

Houston ISD

HACCP Process· Complex food
Allergens. Contains Egg, Milk, Soy, Wheat, Yeast;

Number of Servings	2880	Serving Size	1 Each
Moisture gain/loss%	0.0000	Yield	602 Pound, 1 5/8 Ounce
Waste gain/loss%	-10.0000	Fat gain/loss% ·	0 0000
Total Recipe Cost·	$978 4610	Cost Per Serving	$0 3397

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
35283	MIX, KOLACHE WG, 50# , As Purchased	6 Bag	222 1200	Mix Kolache WG 50#13-14 LI438626	6 Bag
W0001	Water , As Purchased	90 Pound	0 0000	Water, Cold 900724	90 Pound
32480	"YEAST, DRY 20 LB" , As Purchased	4 Pound	9 6960	Yeast Dry 20#, 14-15 LI438550	4 Pound
32701	EGGS, LIQUID 30 LB CASE , As Purchased	45 Pound	43 1250	Eggs, Liquid Frozen 6/5#, 14-15 LI438657	45 Pound
38174	LINK, BEEF, 20#, 320/CASE , As Purchased	2880 Each	443 5200	Beef Sausage Link 320/cs 14-15 LI439308	2880 Each
34155	FLOUR, WG HARD (TANKER) , As Purchased	50 Pound	260 0000	Flour, Ultra Grain Hard Tanker 14-15 LI438600	50 Pound

Preparation Instructions

- 25 pounds ICE
- ****This bag of flour is used for the shifter on the tromp line***
- on the day that ingredients are recieved, make 1 bowl of the dough with no ferment or scrap dough Divided the dough into 5 white buckets 3/4 full, and store in cooler overnight

Prod, Kolache, Beef WG 14-15 (LR33036)

Houston ISD

HACCP Process: Complex food
Allergens: Contains Egg, Milk, Soy, Wheat, Yeast;

Preparation Instructions

- Turn on Tromp Specialty Line switch located behind control panel Attach dough hook attachment for the Tromp Mixer
- Portion water to correct amount into Tromp mixing bowl along with yeast Add Kolache mix and eggs
- on day kolache are to be made pull 1 bucket of ferment dought out at a time, and add 1/2 bucket of dough to new dough being made add the ferment after the 12 min mix then set mixer to mix for additional 4 min
- Turn on Tromp Mixer, mix on LOW for 3 minutes Then, set mixer to HIGH and mix for 12 minutes Add Ferment Dough and Scrap Dough (if available), and mix for 4 min
- Open lid to mixer, unlock bowl and roll to Tromp bowl lift Lock bowl into place Close gate push START button to lift bowl up and dump dough into Tromp dough hopper machine Follow Tromp Job Aid Procedures!!
- Set Kolache line Impression Unit and Dough Curlers to correct location and size Adjust kolache dough thinkness After the dough goes through the Impression Unit, place one (1) Sausage Link in each indention
- Place sheet pans with pan liners at end of the belt Place 24 kolaches per a sheet pan in a lengthwise direction When pan is full, place sheet pan on rack ready for proofing Check random kolaches every 10-15 minutes to verify accurate weight!
- Set proofer at 85% Humidity and temperature at 85°F When six (6) racks are full, roll into proofers Proof for 30 minutes
- Turn on ovens, set oven to KOLACHE PROGRAM
- Roll proofed kolaches into oven Bake for 10 minutes at 400°F with 15 seconds of steam CCP Check internal temperature minimum of 195°F and record
- Remove finished kolaches and let cool at ambient temperature before moving to cooler Prepare for Text Wrap

  CCP Check internal temperature maximum of 41°F during and after all is producing and recorded
- Food ID / Sap # 34036

CCP Name	CCP Description	Critical Temperature	Corrective Action
2hr Cool	Cooling - Step 1	70 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ?F and 2 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 70 ?F and more than 2 hours into the cooling process
4hr Cool	Cooling - Step 2	41 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 ?F and 6 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 41 ?F and more than 6 hours into the cooling process
Cook	Cooking	165 00	Continue cooking food until the internal temperature reaches the required temperature

Nutritional Information

Prod, Kolache, Beef WG 14-15 (LR33036)

Houston ISD

HACCP Process. Complex food
Allergens· Contains Egg, Milk, Soy, Wheat, Yeast;

	Fat	SFat	Carb	Protein	Sugar
% of Calories	34 39	12 85	46 60	16 26	4 617

Nutrients per 100 g

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
274 609	10 493	3 921	0	60 341	578 819	31 991	4 679	3 17	11 162	2 003	51 208	0	135 937	1 495	0 024	0 027

Nutrients per serving (94.831 g)

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
260 414	9 951	3 718	0	57 222	548 898	30 337	4 437	3 006	10 585	1 899	48 561	0(M)	128 91	1 418	0 023(M)	0 026(M)

(M) Indicates missing values

1 Trans Fat is provided for informational purposes, not for monitoring purposes

Prod, Muffin, Blueberry 14-15 (LR33097)

Houston ISD

HACCP Process. Complex food
Allergens· Contains Corn/Corn Products, Egg, Milk, Wheat; Processed in a facility that also processes Soy, Tree nuts;

Number of Servings	3960	Serving Size	1 Each
Moisture gain/loss%	0 0000	Yield	616 Pound, 14 1/2 Ounce
Waste gain/loss%	0 0000	Fat gain/loss%	0 0000
Total Recipe Cost·	$822 8474	Cost Per Serving	$0 2078

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
34155	FLOUR, WG HARD (TANKER) , As Purchased	97 Pound	504 4000	Flour, Ultra Grain Hard Tanker 14-15 LI438600	97 Pound
31715	FLOUR, ALL PURPOSE, ENRCH 25LB , As Purchased	3 Bag, 12 Pound	44 3700	Flour, AP 25lb 14-15 LI438602	3 Bag, 12 Pound
35896	POWDER, BAKING 1/10 LB CONTAINER , As Purchased	6 Pound, 4 Ounce	7 5438	Baking Powder 14-15 LI438539	6 Pound, 4 Ounce
32478	SPICE, SALT 50 LB , As Purchased	1 Pound, 10 1/2 Ounce	0 2049	Salt (PI) 12-13 902619	1 Pound, 10 1/2 Ounce
32951	SUGAR, GRANULATED 50 LB/BAG , As Purchased	2 Bag	53 2000	Sugar, Granulated 50# 14-15 LI438946	2 Bag
36379	VANILLA, FLAVORING, 4/1GAL CASE , As Purchased	5 Pound	2 0875	Vanilla Extract Imitation 4/1 Gal 14-15 LI438654	5 Pound
32370	EGGS WHOLE 6/5 LB CTN © , As Purchased	34 Pound	20 8760	Eggs, Whole Frz 6/5 (C) 14-15 LI439195	34 Pound
36401	OIL, CANOLA, 35 LB , As Purchased	36 Pound	39 6000	Oil Canola 35# 14-15 LI438629	36 Pound

Prod, Muffin, Blueberry 14-15 (LR33097)

Houston ISD

HACCP Process: Complex food
Allergens. Contains Corn/Corn Products, Egg, Milk, Wheat; Processed in a facility that also processes Soy, Tree nuts;

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
31553	NONFAT DRY MILK, 50 LB BAG , As Purchased	37 Pound	93 8986	Milk Nonfat Dry 50# 14-15 LI438622	37 Pound
W0001	Water , As Purchased	145 Pound	0 0000	Water, Cold 900724	145 Pound
38031	BLUEBERRIES, FROZEN, 30# © , As Purchased	68 Pound	56 6667	Blueberries, Frz 30# (C) 14-15 LI439075	68 Pound

Preparation Instructions

- by Weight
- Set blueberries overnight to thaw Drain the excess liquid off

Prod, Muffin, Blueberry 14-15 (LR33097)

Houston ISD

HACCP Process. Complex food
Allergens. Contains Corn/Corn Products, Egg, Milk, Wheat; Processed in a facility that also processes Soy, Tree nuts;

Preparation Instructions

- Turn on MUFFIN MIXER switch located behind control panel Attach Paddle

  Add all dry ingredients and MIX on LOW for 1 MINUTE to incorporate the dry ingredients

  Add liquid ingredients Turn on MIXER and Mix on LOW for 2 MINUTES until batter comes together Make sure to scrap the bottom and the sides of the bowl to make sure there is no unmixed dry ingredients in the bowl MIX on LOW for an additional 30 SECONDS if needed

  After batter has been brought together, add the blueberries and mix for additional minute Verify thickness for pumping through the Hinds Bock DO NOT OVERWORK! Some small lumps are okay

  TRANSFER TO HINDS BOCK Disengage bowl from mixer and roll to the Hinds Bock pumping station Place pump hose into the muffin mix Set up dump pipe over Hopper

  Turn on Hinds Bock transfer pump and fill the Hopper Make sure Hopper sensor is set up and working

  Place paper muffin cups in the wells of the muffin pans Set (2) muffin pans side-by-side on each sheet pan

  Set portion drop to create a 2 5 oz muffin Prime depositor by placing sheet pan underneath them and testing the drop

  Run a test pan of muffin pans through the depositr to test accuracy of drop Make adjustments as needed

  SET TO BAKE Turn on ovens Set oven to Muffin Program Place filled muffin pans on baking racks

  Roll filled racks into ovens Lock in place Bake 30-34 minutes at 325°F or until golden brown DO NOT OVERBAKE!

  Once baked, remove racks to the cooling area Verify muffin weights before and after cooling Let cool at room temperature before transfering to Holding Cooler CCP CHECK INTERNAL TEMPERATURE OF 41°F DURING AND AFTER BAKING IN COMPLETED

  Store in Holding Cooler until ready to pack Prepare the machine for wrapping

  Service 1 muffin provides 1 5WG

CCP Name	CCP Description	Critical Temperature	Corrective Action
2hr Cool	Cooling - Step 1	70 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ?F and 2 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 70 ?F and more than 2 hours into the cooling process
4hr Cool	Cooling - Step 2	41 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 ?F and 6 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 41 ?F and more than 6 hours into the cooling process

Nutritional Information

Prod, Muffin, Blueberry 14-15 (LR33097)

Houston ISD

HACCP Process· Complex food
Allergens: Contains Corn/Corn Products, Egg, Milk, Wheat; Processed in a facility that also processes Soy, Tree nuts;

	Fat	SFat	Carb	Protein	Sugar
% of Calories	24 33	2 42	68 37	9 07	27 042

Nutrients per 100 g

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
256 974	6 946	0 691	0 003	25 309	250 729	43 924	2 611	17 373	5 823	1 567	93 971	0 402	284 669	0 641	(M)	(M)

Nutrients per serving (70.663 g)

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
181 586	4 908	0 488	0 002(M)	17 884	177 173	31 038	1 845(M)	12 276 (M)	4 115	1 107	66 403	0 284(M)	201 156 (M)	0 453	(M)	(M)

(M) Indicates missing values

1 Trans Fat is provided for informational purposes, not for monitoring purposes

3

H-E-B

Thin Sliced White Wheat Sandwich Bread
Product Code: 22101

Ingredients

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, WHEAT GLUTEN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, SOYBEAN OIL, DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: DATEM, AZODICARBONAMIDE, ASCORBIC ACID, MONO AND DIGLYCERIDES, MONOGLYCERIDES WITH ASCORBIC ACID AND CITRIC ACID), CALCIUM PROPIONATE (PRESERVATIVES), YEAST NUTRIENT (CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), WHEAT STARCH.

CONTAINS: WHEAT

MANUFACTURED IN A FACILITY THAT PROCESSES MILK (Houston Bakery)

Serving Information

Serving Size:	1 Slice (28g)
Servings per Package:	24 (include ends)
Grain/Bread Serving:	1
Grams of flour / serving:	17.3g
Whole Grain / Serving:	9.25g

Nutritional Facts

Nutrition Facts

Serving Size 1 Slice (28g)
Servings Per Container About 24
Calories 80
Calories from Fat 5

Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Total Fat 1g	**2%**	**Sodium** 140mg	**6%**
Saturated Fat 0g	**0%**	**Total Carbohydrate** 15g	**5%**
Trans Fat 0g		Dietary Fiber 1g	**4%**
Polyunsaturated Fat 0g		Sugars 2g	
Monounsaturated Fat 0g		**Protein** 3g	
Cholesterol 0mg	**0%**		
Vitamin A 0% • Vitamin C 0%		Calcium 4% • 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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

I hereby certify that the above information is correct

恩萁

Ean-Chee Ng
R&D Technologist
H-E-B Manufacturing

COMPU-FOOD ANALYSIS, INC.
468 WEST HORTON ROAD
BELLINGHAM, WA 98226
PH: 1-800-738-3294 FAX: 1-360-233-1212 or email dagmar@compufoodanalysis.com

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#22309

1oz White Wheat Mini Hamburger Bun 24 pk

Nutrition Facts

Serving Size 1 bun (28g)
Servings Per Container 24

Amount Per Serving	
Calories 90	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	4%
Total Carbohydrate 13g	4%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 2g	

Vitamin A 0% • Vitamin C 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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

INGREDIENTS: White Wheat Flour (bleached wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, potassium bromate), Water, Whole Wheat Flour, Shortening (soybean oil, vegetable mono & Diglycerides, TBHQ and Citric Acid), Yeast, Salt, Corn Syrup, Dough Conditioner (wheat flour, DATEM. sodium stearoyl lactylate, soybean oil, L-cysteine, potassium bromate, ascorbic acid, azodicarbonamide, enzymes), Wheat Gluten, Dough Conditioner (wheat flour, enzymes, soybean oil), Calcium Propionate, Emulsifier (water, monoglycerides, propionic acid, phosphoric acid).

Contains: Wheat, Soy.

H-E-B

14 alt.

20 ct 9" White Wheat Tortillas #22532

Ingredients

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, FULLY HYDROGENATED COTTONSEED OIL, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE, CORN STARCH), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, PALM OIL, HYDROGENATED SOYBEAN OIL, FUMARIC ACID, SORBIC ACID, SODIUM STEAROYL LACTYLATE, SODIUM SULFITE, CELLULOSE GUM, MALTODEXTRIN, CARRAGEENAN.

Serving Information

Serving Size:	1 Tortilla (62g)
Serving per package:	20
Grain/Bread Serving:	2
Grams of flour / Serving:	35.5
Whole Grain / Serving:	19.4

Allergen Information

Contains: Wheat

Nutritional Facts

Nutrition Facts

Serving Size 1 Burrito (62g)
Servings Per Container 20
Calories 180
Calories from Fat 35

Amount / Serving	% Daily Value*	Amount / Serving	% Daily Value*
Total Fat 3.5g	5%	Sodium 590mg	25%
Saturated Fat 1g	5%	Total Carbohydrate 32g	11%
Trans Fat 0g		Dietary Fiber 3g	12%
Polyunsaturated Fat 1.5g		Sugars 1g	
Monounsaturated Fat 0.5g		Protein 5g	
Cholesterol 0mg	0%		
Vitamin A 0% • Vitamin C 0%		Calcium 10% • 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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

I hereby certify that the above information is correct

Veronica Nickols
R&D Technician
H-E-B Manufacturing

Meat Items

Annual Bid

Source	Sv Size	M/MA	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
FBG	1 sl (0.5oz)	0.5	LI439085	32961	88	Cheese Sliced American Light LF	Churchfield Trading Co	School Choice/ Schreiber	02416
PA	2 oz	1	LI438621	31692	103	Meat Turkey Ham Sliced LS	Ditta	Buterball	63902

Coop

Source	Sv Size	M/MA	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
FBG	1sl (.5)	0.5	LI439032	38046	COOP	Cheese, Cheddar, Sliced		Great Lakes	100597
CN	1 ea	2.25	LI439053	37581	NOI/ COOP	PATTY, BEEF CHAR-BROILED, 240 CS ©	Don lee	Don Lee	CNQ162403

Commodity

Source	Sv Size	M/MA	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
USDA	1.8 oz	1	LI438544	31591		Chicken Fajita Strips CTN-30 LB	USDA		100117
USDA	1.36 oz	1	LI438540	31578		Beef Fine Ground Frz 40LB	USDA		100158

Carryover

Source	Sv Size	M/MA	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
PA	2 oz	0.75	LI438620	37205	106	Meat Turkey Breast Oven Roasted Sliced	Ditta	Butterall	81406

* Source Legend

CN - CN Label
FBG - Food Buying Guide
MS - Manufacturer Statement
PA - Product Analysis

**Updated 4/21/15*

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PC#02416

INGREDIENT AND NUTRITION RELEASE

I	II
10730 /	________

X Color ___ White

Commodity Statement: **REDUCED SODIUM LIGHT PASTEURIZED PROCESS AMERICAN CHEESE**

___New	___Singles	___Loaf	___Natural	___Code 5
X Modification	X Slices	___Block		
Replaces 06/04/10	___Shred	___Analog	___Other	

___Exclusive Name ________

X Special Claims - "Reduced Sodium" claim allowed.
- May claim "Good Source of Calcium"

X Other - Milk Based Labeling

X Labeling Alert - Disclosure statement "See nutrition information for saturated fat and sodium content" must be immediately adjacent to the largest claim on each panel.

- "Light" or "Lite" claim requirements include:

1. Quantitative data on information panel comparing food to reference food:

Per 100g Serving Size	Our Product	Pasteurized Process American Cheese
Fat	14.9g	30.3g
Calories	251	365

2. Percent or fraction by which the fat and calorie content was reduced (50% or 1/2 less fat and 30% fewer calories than Pasteurized Process American Cheese).

- "Reduced Sodium" claim requirements include:

1. Quantitative data on information panel comparing food to reference food:

Per 100g Serving Size	Our Product	Pasteurized Process American Cheese
Sodium	1251mg	1796mg

2. Percent or fraction by which the sodium content was reduced (25% or 1/4 less sodium than Pasteurized Process American Cheese).

-Statements "*Ingredient not in regular Pasteurized Process American Cheese" must immediately follow the ingredients statement in the same type size.

COLORED:

MILK, SKIM MILK, WATER, CHEESE CULTURE, WHEY*, SALT, POTASSIUM CITRATE, MODIFIED FOOD STARCH*, SODIUM CITRATE, SORBIC ACID (PRESERVATIVE), LACTIC ACID, COLOR ADDED, CREAM, SOY LECITHIN, ENZYMES.

*INGREDIENT NOT IN REGULAR PASTEURIZED PROCESS AMERICAN CHEESE.

NUTRITION FACTS

SERVING SIZE: 100 GRAMS

AMOUNT PER SERVING

CALORIES 251 CALORIES FROM FAT 134

TOTAL FAT	14.9g	VITAMIN A	1534 IU
SATURATED FAT	9.4g	VITAMIN C	0.56mg
TRANS FAT	0.5g	CALCIUM	637mg
POLYUNSATURATED FAT	0.5g	IRON	0.22mg
MONOUNSATURATED FAT	4.4g		
CHOLESTEROL	48.9mg		
SODIUM	1251mg		
TOTAL CARBOHYDRATE	9.8g		
DIETARY FIBER	0.0g		
SUGARS	6.3g		
PROTEIN	20.1g		

NUTRITION INFORMATION BASED ON: X CALCULATED ___ANALYTICAL ___NUTRIENT DATA BASE

William Elder

William Elder
Label Compliance Manager

Date of Release: 06/28/11
NL6460

SCHREIBER FOODS INC. -- 425 Pine Street -- P.O. Box 19010 -- Green Bay, WI 54307-9010 -- (920) 437-7601

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Oceguera, Amanda M

From: Lezlee Churchfield <lezlee@churchfieldtrading.com>
Sent: Thursday, May 22, 2014 1:49 PM
To: Oceguera, Amanda M
Subject: FW: HISD Project 14-01-04

Amanda
Below is from the manufacturer

From: Nick Perry [mailto:Nick.Perry@schreiberfoods.com]
Sent: Thursday, May 22, 2014 11:42 AM
To: 'Mikki Robinson'
Subject: RE: HISD Project 14-01-04

88	Cheese Sliced American Light LF	Churchfield Trading Co	School Choice/ Schreiber	02416	.5 Ounce per slice
89	Cheese Sliced Mild Cheddar	Churchfield Trading Co	Schreibere/ Schreiber	19539	1 ounce
90	Cheese Sliced Pepper Jack LF	Churchfield Trading Co	Schreibere/ Schreiber	20184	.75 ounce
91	Cheese Sliced Swiss	Churchfield Trading Co	Schreibere/ Schreiber	10734	.5 ounce

Nick Perry
National Account Manager
Schreiber Foods Inc.
Office: (920) 455 - 2859
Cell: (920) 246 – 1397
Fax: (920) 455 – 6079
Nick.Perry@Schreiberfoods.com
www.Schreiberfoods.com

Sliced Turkey

22655 63902 Sliced Turkey Ham - 0.50oz - Frozen

BUTTERBALL

Packaging Details			
SCC Code:	90022655639025	**Item UPC:**	2265563902
Kosher		**Servings Per Case:**	0
Unit Quantity:	12	**Unit Size:**	1.00 lb
Pallet Tie:	12	**Pallet High:**	12
Case Gross Weight (imperial):	12 lb	**Case Net Weight (imperial):**	12 lb
Case Width: (imperial)	10 in	**Case Length: (imperial)**	14 38 in
Case Height: (imperial)	4.5 in	**Case Cube (feet):**	0.374 ft
Shelf Life Comments:			

Nutritional Facts

Nutrition Facts

Serving Size: 4 Slices

Amount Per Serving

Calories 90 **Calories from Fat** 35

	Per Serving	% Daily Value*
Total Fat	4 g	6%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	40 mg	13%
Sodium	300 mg	13%
Total Carbohydrate	2 g	1%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	10 g	

	Per Serving		Per Serving
Vitamin A	0 %	**Vitamin C**	2 %
Calcium	0 %	**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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Total Carbohydrate 4 Protein 4

General Description

Sliced Turkey Ham

Ingredients

Turkey Thigh Meat, Water, Contains 2% or Less of Dextrose, Salt, Seasoned Salt (Salt, Sodium Diacetate, Flavorings), Smoke Flavor, Sodium Erythorbate, Sodium Lactate, Sodium Nitrite, Sodium Phosphate.

Suggested Uses

Primarily Sandwiches

Preparation & Cooking Instructions

Thaw and Serve

Other Information

For additional information, please contact

Butterball, LLC
One Butterball Lane
Garner, NC 27529
866-613-2251
foodservice@butterball com

BUTTERBALL

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Sliced Turkey Ham **Code No.:** 22655-63902

Manufacturer: Butterball, LLC **Pack Information:** 1 lb.units; 12 units/case

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Turkey Thigh Meat	1.49 oz.	X	70%	1.04 oz.
		X		
		X		
A. Total Creditable Amount[1]				1.04 oz.

*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.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A	N/A	X	N/A	÷ by 18	N/A
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.00 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 0.25oz (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 Based on a 2 oz. Serving Size

Total 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 2.00 ounce serving of the above product (ready for serving) contains 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..

Signature

Labeling Specialist

Title

Robert Taylor

Printed Name

02/14/2014

Date

919-658-6743

Phone Number

(C) coop

Great Lakes Cheese

Product Specification

Product Name	MILD CHED C SLC 8/20 OZ(STK) TWPK GLC		
Customer Material #:		**UPC number:**	3651413068
GLC item	100597	**GTIN:**	10036514130688
Reviewed by:	Quality Assurance	**Print Date:**	07/24/2013

Product Characteristics		
Product Information	**Case Information**	**Packaging Information**
Color: Yellow	Case Dimension (length x width x height): 16.5 X8.8 X4.1 in	Pack Code Date 180
Package Size 6.25 X 3 X 1.75 in Product Wt. 20oz Slice wt: .5 oz	Pallet Ti / Hi: 13X09	Age Declaration: N/A
Pkging Code Line 1: SEP 19 09 S1187 H	Case Gross Wt.: 10.710	Re-closable No
Pkging Code Line 2: 142 01 TT 1215	Case Net Wt.: 10.000	Interleave paper: No.

Quality Control Statement:

Great Lakes Cheese ensures the highest quality of its products by utilizing quality control measures within its product processes and by working with suppliers that provide quality materials.

Regulatory Statement

Products produced at Great Lakes Cheese meet all applicable regulatory standards.

Country of Origin

USA

Ingredient statement

Ched Mild 680's (Pasteurized milk, cheese culture, salt, enzymes and annatto (vegetable color)-if colored).

Allergen Information

Contains milk

Packaging Information

Meets the requirement for a food contact material under the Food Additive Regulations

Packaging Characteristics	
Flexible packaging may include one or more of the following: polypropylene, polyester, nylon, polyethylene films	Rigid/Cups packaging may include one of more of the following polyester, polystyrene, polyethylene rigid films

Data as it appears on packaging:

(C) coop

Item# 100597

Nutritional Facts		Ingredient:	Amount/Serving	% of D. V.
Serving Size	2 slices	Ingredient:	Amount/Serving	% of D. V.
Servings	20	Total Fat (g)	9 g	14 %
Calories:	110	Sat. Fat (g)	5 g	27 %
Fat Calories	80	Trans. Fat (g)	0 g	
		Cholesterol (mg)	30 mg	9 %
		Sodium (mg)	170 mg	8 %
		Total Carb.	1 g	0 %
		Fiber	0 g	0 %
		Sugars	0 g	
		Protein	7 g	
		Vitamin A		6 %
		Calcium		20 %
		Vitamin C		0 %
		Iron		0 %

Packaging Ingredient Statement:
Pasteurized milk, cheese culture, salt, enzymes, annatto (color)

Packaging Comments:
Keep Refrigerated

Distributed By:
Great Lakes Cheese Co., Inc., P.O. Box 1806, Hiram, OH 44234-1806

Chemical Standards (ranges)		
Ched Mild 680's	Min	Max
fdb	50 %	56 %
Moisture	36 %	39 %
pH	5	5.4
Salt	1.4 %	2 %

Microbiological Standards	
Total Coliforms	100 cfu/g
Generic E. coli	<10 cfu/g
Coagulase Positive Staphylococcus	Negative 10g
Listeria m.	Negative 25g
Salmonella sp.	Negative 25g
Yeast & Mold	100 cfu/g

For more information, please contact our corporate head quarters at:
17825 Great Lakes Cheese Parkway
Hiram, OH 44234, USA
Phone: 440-834-2500

(C) [illegible]

[illegible]

Data Submission Form

Basis for data submitted are "As served"

Package size (lb): 30.0

Brand: **DON LEE FARMS**

Servings/package: 200

Product name: **FULLY COOKED BEEF STEAK BURGER**

Dimension: 3½±¼"

Product code: **CNQ162403**

CN label number: 077377

Analysis based on 1 serving: 1 piece 2.4 oz (68.04gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	126	kcal
Calories from fat	68.4	kcal
Protein	13.5	grams
Total fat	7.6	grams
Saturated Fat (gm)	3.2	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.5	grams
Sugar (gm)	0.2	grams
Fiber (gm)	0.1	grams
Cholesterol (mg)	45	milligrams
Calcium (mg)	7	milligrams
Iron (mg)	1.4	milligrams
Sodium (mg)	384	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.3	milligrams
Vitamin-B6 (mg)	0.3	milligrams

Allergens None known. Gluten free.

Source of nutrient data used to calculate the nutrient analysis. ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

Suzanne Boutros 3/4/2013

SUZANNE BOUTROS, QC SUPERVISOR DATE

NO1/COOP

37581

CNQ162403

200/2.4 oz portions
NET WT 30.0 LB

FULLY COOKED CHARBROILED

BEEF STEAK BURGER

CHOPPED AND FORMED, SMOKE FLAVORING ADDED

INGREDIENTS: Ground beef (not more than 20% fat), seasoning (salt, dehydrated onion and garlic, spices, torula yeast with natural hickory smoke flavor, sugar, natural flavor).

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:
Conventional oven 350' F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350' F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN

084812

CN EACH 2.40 oz.FULLY COOKED CHAR-BROILED BEEF STEAK BURGER PROVIDES 2.25 oz.EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 08-12) CN

CN

USDA PROCESS CONTROL CERTIFICATION PROGRAM

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.5886

Don Lee Farms, 200 E.Beach Ave, Inglewood CA 90302
(310)674-3180 donleefarms.com sales@donleefarms.com

Produced on Jan 22, 2014

0 87427 42455 8

USDA FOODS

HEALTHY CHOICES AMERICAN GROWN

USDA United States Department of Agriculture
Food and Nutrition Service

MyPlate

USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 07-30-12)

Visit us at www.fns.usda.gov/fdd

100117 – CHICKEN, FAJITA STRIPS, FULLY COOKED, FROZEN, IQF, 30 LB

CATEGORY	• Meat/Meat Alternates
PRODUCT DESCRIPTION	• Frozen, fully cooked, dark chicken fajita strips, produced from ready-to-cook boneless, skinless drumsticks, thighs, and/or legs. The commodity will be packaged 5 or 10 pounds (2.27 or 4.54 kg) per plastic-film bag to a net weight of 30 pounds (13.61 kg) in each fiberboard shipping container
PACK/YIELD	• 6/5 lb or 3/10 lb bags per case. • One 30 lb case AP yields 30 lb cooked chicken fajita strips and provides about 266.4 1.8-oz servings chicken fajita strips. • One lb AP yields 1 lb cooked chicken fajita strips and provides about 8.88 1.8-oz servings chicken fajita strips. • CN Crediting: 1.8 oz chicken fajita strips provides 1 oz-equivalent meat/meat alternate.
STORAGE	• Store chicken fajita strips frozen at 0°F or below in original shipping case off the floor. Refrigerate leftover chicken fajita strips covered and labeled in a dated nonmetallic container and use within 2 days. • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	• Place frozen chicken fajita strips in a single layer on sheet pans. Heat to an internal temperature of 165 °F for at least 15 seconds as measured by a thermometer. Times and temperatures are critical to product quality. In a deck oven heat 25-30 minutes at 350°F and in a convection oven heat 15-20 minutes at 400 °F.

Nutrition Information

Chicken fajita strips, cooked

	1 oz (28 g)
Calories	39
Protein	5.6 g
Carbohydrate	0.3 g
Dietary Fiber	0 g
Sugars	0.1 g
Total Fat	1.7 g
Saturated Fat	0.5 g
Trans Fat	0 g
Cholesterol	23.2 mg
Iron	0.306 mg
Calcium	20 mg
Sodium	162 mg
Magnesium	6 mg
Potassium	80 mg
Vitamin A	200 IU
Vitamin A	0 RAE
Vitamin C	4.8 mg
Vitamin E	.06 mg

USDA FOODS
HEALTHY CHOICES AMERICAN GROWN

USDA United States Department of Agriculture
Food and Nutrition Service

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USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 07-30-12)

Visit us at *www.fns.usda.gov/fdd*

100117 – CHICKEN, FAJITA STRIPS, FULLY COOKED, FROZEN, IQF, 30 LB

USES AND TIPS	• Chicken fajita strips can be served in tortillas, taco shells, or pita bread. Top with refried beans, onions, or peppers. Fajita strips can be offered on a salad bar, served over Spanish rice, or in a tortilla with chopped tomatoes.
FOOD SAFETY INFORMATION	• Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. • Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry. • Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon of water.
BEST IF USED BY GUIDANCE	• For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 13 of *Choice Plus Food Safety Supplement* at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 09-03-13)

Visit us at www.fns.usda.gov/fdd

100158 – BEEF, FINE GROUND, RAW, FROZEN, 10 LB

110261 – BEEF, FINE GROUND, LFTB OPTIONAL , FROZEN, 10 LB

CATEGORY	• Meat/Meat Alternates
PRODUCT DESCRIPTION	• Fine ground beef, vacuum packaged or packaged in casings and sealed. The average fat content is 15%, but may not be higher than 18% fat. * Naturally-occurring trans fat is excluded from meal pattern requirements.
PACK/YIELD	• 4/10 lb pkgs per case. • One 10 lb pkg AP yields 7.40 lb cooked, drained lean meat and provides about 118.4 1-oz servings cooked, drained lean meat. • One lb AP yields 0.74 lb cooked, drained lean meat and provides about 11.8 1-oz servings cooked, drained lean meat. • CN Crediting: 1.36 oz raw meat when cooked provides 1 oz-equivalent meat/meat alternate.
STORAGE	• Store ground beef frozen, in the original shipping container off the floor at 0 °F or below. • Refrigerate leftover beef covered and labeled in a dated container and use within 3 days • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	• TO THAW: Thaw only the amount needed for one day's use. Remove ground beef from the container, keep in original wrapping, place on sheet pans and thaw in the refrigerator. Allow 1½ hours per lb for thawing. • Cook to an internal temperature of 155 °F for at least15 seconds as measured by a thermometer . Judge doneness by temperature.

Nutrition Information

Beef, fine ground, cooked, pan-browned

	1 oz (28 g)
Calories	72
Protein	7.76 g
Carbohydrate	0 g
Dietary Fiber	0 g
Sugars	0 g
Total Fat	4.28 g
Saturated Fat	1.63 g
**Trans* Fat	0 g
Cholesterol	25 mg
Iron	0.82 mg
Calcium	6 mg
Sodium	25 mg
Magnesium	8 mg
Potassium	114 mg
Vitamin A	0 IU
Vitamin A	0 RAE
Vitamin C	0 mg
Vitamin E	0.13 mg

USDA Food Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 09-03-13)

Visit us at *www.fns.usda.gov/fdd*

100158 – BEEF, FINE GROUND, RAW, FROZEN, 10 LB

110261– BEEF, FINE GROUND, RAW, LFTB OPTIONAL, FROZEN, 10 LB

USES AND TIPS	• Serve ground beef as patties or use in mixed dishes such as tacos, chili, meatloaf, lasagna, vegetable & beef casseroles, and spaghetti sauce. Use as a topping on pizza.
FOOD SAFETY INFORMATION	• Keep raw meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. • Sanitize cutting boards, utensils, and countertops by using a solution of 1 Tbsp unscented, liquid chlorine bleach in 1 gallon water.
BEST IF USED BY GUIDANCE	• For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: :http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

Prod, Beef, Taco Meat 13-14 (LR-32240)

Houston ISD

HACCP Process. Complex food
Allergens: Contains Corn/Corn Products, Garlic; May contain Crustacean Shellfish, Egg, Fish, Gluten, Milk, Peanuts, Soy, Tree nuts. Wheat:

Number of Servings	333	Serving Size	1 Bag
Moisture gain/loss%.	0 0000	Yield	2805 Pound, 15 7/8 Ounce
Waste gain/loss%	0 0000	Fat gain/loss%	0 0000
Total Recipe Cost	$6,479 3794	Cost Per Serving	$19.4576

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
31578	BEEF, GROUND 40 LB /CASE © , As Purchased	65 Case, 35 1/4 Pound	5,934 9831	Beef, Ground, FRZ 40# CTN (C) 14-15 LI438540	48 Case, 30 Pound
36568	ONION, YELLOW DICED 1/2" # 5LB BAG , As Purchased	75 Pound	158 2500	Onion Yellow Diced 1/2" 5lb (stock) 14-15 LI438471	75 Pound
34673	TOMATO, PASTE 6/#10 © , As Purchased	5 no 10 can, 5 1/3 Pound	22 1694	Tomato Paste, Canned 6/#10 (C) 13-14 LI438606	5 no 10 can, 5 1/3 Pound
37322	SALT, KOSHER COARSE, 12/3# , As Purchased	4 Pound	3 0144	Seasoning, Salt, Kosher, 14-15 LI439005	4 Pound
37235	SPICE, CHILI POWDER, 6/5# , As Purchased	1 Case	114 9200	Seasoning, Chili Powder 6/5# 13-14 LI438949	1 Case
37237	SPICE, GROUND CUMIN, 6/5# , As Purchased	4 Container	78 5333	Seasoning, Cumin GRD 6/5# 14 -15 LI438955	4 Container
37241	SPICE, HUNGARIAN PAPRIKA, 6/5# , As Purchased	9 Pound	35 9520	Seasoning, Paprika, GND 6/5# 14-15 LI438989	9 Pound
37236	SPICE, GROUND CORIANDER, 6/5# , As Purchased	9 Pound	24 7620	Seasoning, Coriander GRD 6/5# 14-15 LI438953	9 Pound

Prod, Beef, Taco Meat 13-14 (LR-32240)

Houston ISD

HACCP Process Complex food
Allergens· Contains Corn/Corn Products, Garlic; May contain Crustacean Shellfish, Egg, Fish, Gluten, Milk, Peanuts, Soy, Tree nuts, Wheat;

Stock Item#	Stock Item	Stock Quantity	Cost ($)	Ingredient Name	Quantity
37238	SPICE, GARLIC POWDER, 6/6# , As Purchased	10 Pound	62 5367	Seasoning, Garlic Powder 6/6# 14-15 LI438958	10 Pound
37240	SPICE, ONION POWDER, 6/6# , As Purchased	1 Container	22 5700	Seasoning, Onion Powder 6/6# 14-15 LI438987	1 Container
36416	SPICE, BLACK PEPPER, TABLE GRIND 4/3 5# , As Purchased	2 Pound	8 8944	Seasoning, Pepper Black GND 4/4 5# 13-14 LI438994	2 Pound
36347	SPICE, CAYENNE PEPPER GRND, 4/5# CASE , As Purchased	1 Pound	2 4000	Cayenne Pepper GRD 4/5lb 12-13 904295	1 Pound
33022	STARCH, MODIFIED 50 LB/CS , As Purchased	10 Pound	10 3940	Starch, Modified 50# 14-15 LI438943	10 Pound
W0001	Water , As Purchased	80 Gallon	0 0000	Water, Cold 900724	80 Gallon

Preparation Instructions

- FID# SAP#

CCP Name	CCP Description	Critical Temperature	Corrective Action
2hr Cool	Cooling - Step 1	70 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 70 ?F and 2 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 70 ?F and more than 2 hours into the cooling process
4hr Cool	Cooling - Step 2	41 00	1 Reheat cooked hot food to 165 ?F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 ?F and 6 hours or less into the cooling process 2 Discard cooked hot food immediately when the food is above 41 ?F and more than 6 hours into the cooling process

Prod, Beef, Taco Meat 13-14 (LR-32240)

Houston ISD

HACCP Process Complex food
Allergens. Contains Corn/Corn Products, Garlic; May contain Crustacean Shellfish, Egg, Fish, Gluten, Milk, Peanuts, Soy, Tree nuts, Wheat;

CCP Name	CCP Description	Critical Temperature	Corrective Action
Cook	Cooking	165 00	Continue cooking food until the internal temperature reaches the required temperature

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	60 92	23 59	5 35	32 64	0 702

Nutrients per 100 g

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
187 142	12 668	4 906	0	53 928	115 46	2 504	0 708	0 328	15 269	2 545	14 529	21 746	122 984	0 709	(M)	(M)

Nutrients per serving (3822.212 g)

FE (Kcal)	Fat (g)	Sfat (g)	TFat (g) (1)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugar (g)	Pro (g)	Fe (mg)	Ca (mg)	A,RE	A,IU	VitC (mg)	Mois (g)	Ash (g)
7152 98	484 19	187 522	0 001	2061 26 (M)	4413 11	95 712	27 048	12 55	583 614	97 281	555 328	831 17	4700 72	27 109	(M)	(M)

(M) Indicates missing values

1 Trans Fat is provided for informational purposes, not for monitoring purposes

Beef Taco Meat LR-32240

M/MA Calculator	
EP Beef	1950
EP Turkey	
Bags per Batch	333
Cups per Bag	14
1 cup M/MA	6.692406692
1/2 cup M/MA	3.346203346
1/4 cup M/MA	1.673101673

PRODUCT SPEC SHEET

22655-81406 Selects Golden Delight Deli Oven Roasted White/Turkey Breast

CAROLINA TURKEY FOODSERVICE

PACKAGING

GTIN:	90022655814064	Item UPC:	022655814061
Unit Quantity:	2	Servings Per Case:	0
Pallet Tie:	10	Unit Size:	10.00 LB
Pallet High:	10	Case Net Weight (Imperial):	20.00 LB
Case Gross Weight (Imperial):	0.00	Case Length (Imperial):	15.31 IN
Case Width (Imperial):	10.31 IN	Case Cube (feet):	0.54 FT
Case Height (Imperial):	5.88 IN	Refrigerated Shelf Life:	90 Days

NUTRITION

Nutrition Facts

Serving Size: 2 OZ (56g)

Amount Per Serving

Calories 60 Calories from Fat 25

Energy 0

	Per Serving	% Daily Value*
Total Fat	2.5 g	4%
Saturated Fat	0.5 g	3%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	460 mg	19%
Carbohydrate	2 g	1%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	7 g	

	Per Serving		Per Serving
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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

GENERAL DESCRIPTION

Deli sliced turkey breast, fresh, oven prepared, multi piece turkey breast, skinless, natural shape

This turkey breast item is a skinless, multi-piece product with a traditional shape from formed breast meat; perfect for shaving. This item contains carrageenan and modified food starch to ensure a consistently moist product and maximum yield.

LIST OF INGREDIENTS

Turkey Breast, Turkey Broth, White Turkey, Salt, Dextrose, Tapioca Starch, Modified Food Starch, Carrageenan, Sodium Phosphate

#106

BUTTERBALL

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Carolina Selects Golden Delight Oven Roasted Turkey Breast & White Turkey
Code No.: 22655-81406

Manufacturer: Butterball, LLC

Pack Information: Avg. 10 lbs. unit, 2 units/case

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Turkey Breast	1.04 oz.	X	70%	0.73 oz.
White Turkey	0.18 oz.	X	70%	0.13 oz.
		X		
A. Total Creditable Amount[1]				0.86 oz.

*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.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A	N/A	X	N/A	÷ by 18	N/A
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.75 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 0.25oz (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 Based on a 2 oz. Serving Size

Total creditable amount of product (per portion) 0.75 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 ounce serving of the above product (ready for serving) contains 0.75 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation..

Robert Taylor (signature)
Signature

Labeling Specialist
Title

Robert Taylor
Printed Name

04/16/2013
Date

919-658-6743
Phone Number

Mixed Meat & Grain Items

Annual Bid

Source	Sv Size	M/MA	Grain	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
CN	1 slice	2	2 WG	LI438462	36661	62	Pizza Cheese 16 inches WG 10-cut	Schwan's Food Service, Inc.	Big Daddy's / Schwans	78926
PA	1 ea	2	2 WG	LI439123	37897	65	Sandwich Hoagie Turkey and Cheese WG IW	Best Experss Foods	Best Express Foods	18005WWH
PA	1 ea	2	2 WG	LI438984	37217	66	Sandwich Hoagie Turkey Ham and Cheese WG IW	Café Favorites	Café Favorites	02184

Coop

Source	Sv Size	M/MA	Grain	Food ID	SAP #	Item #	Item	Bidder	Packer	Product Code
CN	5 ea	2	1 WG	LI439056	37585	COOP /NOI	CHICKEN FRITTER, CHUNK, 750CT ©	Tyson	Tyson	70364-928
CN	1 ea	2	0.75 WG	LI439057	37586	COOP /NOI	PATTY, BREADED CHICKEN WG, 150CT ©	Tyson	Tyson	2154-328
CN	1 ea	1	0.25 WG	LI439333	32080		PATTY, BREAKFAST CHICKEN, 200CT	Tyson	Tyson	5778-928

* Source Legend

CN - CN Label
MS - Manufacturer Statement
PA - Product Analysis

**Updated 4/21/15*

PRODUCT DESCRIPTION

Whole grain pizza topped with lots of creamy 100% mozzarella cheese & zesty tomato sauce

- Designed to fit "Smart Snacks in School" nutrition requirements - perfect for a la carte!
- 51% whole grain
- Rolled-edge crust brushed with garlic butter
- 100% mozzarella cheese with a zesty tomato sauce - Same real cheese experience as all BIG DADDY'S® products

MENU APPLICATIONS

- Perfect for mainline or a la carte menus
- Serve on BIG DADDY'S™ tissue paper for a true pizzeria experience
- Bake straight from the freezer and simply slice and serve

CHILD NUTRITION INFORMATION·

090372 -Cut each 43 81 oz Cheese Pizza into 10 equal 4 38 oz portions Each 4 38 oz portion (by weight) (when cooked), provides 2 00 oz equivalent 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

BIG DADDY'S® LS 16" 51% WG Rolled Edge Cheese 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 250 calories with no more than 10 fat grams Must contain a minimum of 2 grams of fiber and less than 560 of sodium Case pack of 90 per case
CN Label required. Acceptable Brand: BIG DADDY'S® 78926

PREP INSTRUCTIONS

COOKING INSTRUCTIONS COOK BEFORE EATING For best results, cook from frozen state Allow to cool for 30 seconds before cutting For optimal quality, bake until internal temperature of crust reaches 185-190°F IMPINGEMENT OVEN 420°F, 7-9 min CONVECTION OVEN 350°F, low fan, 16 - 19 min Place pizza on parchment lined baking tray For even cooking, rotate pans part way through baking time 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 °F	16 - 19 MINUTES	Cook before serving
Conveyor Oven	420 °F	7-9 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE

SHIPPING INFO:	
GTIN (Case):	10072180789263
Gross Weight:	27 39
Net Weight:	24 643
Each Weight:	4 38
Cube:	1 69
Dimensions (LxWxH):	16 88 x 16 88 x 10 25
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 FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHOLE GRAIN OAT FLOUR), WATER, ISOLATED SOY PROTEIN, YEAST, CORNMEAL, BUTTER FLAVORED OIL WITH GARLIC (LIQUID AND HYDROGENATED SOYBEAN OIL, NATURAL GARLIC FLAVOR, SALT, ARTIFICIAL FLAVOR, SOY LECITHIN, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), CONTAINS 2% OR LESS OF VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, WHEAT GLUTEN, SALT, DATEM, DEXTROSE, GUAR GUM, SOY LECITHIN, ASCORBIC ACID, ENZYMES (SODIUM CHLORIDE, WHEAT STARCH, ENZYMES, MALTODEXTRIN) TOPPINGS LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE SAUCE TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), CONTAINS 2% OR LESS OF SEA SALT, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), MALTODEXTRIN, SPICE, MODIFIED FOOD STARCH, PAPRIKA, GARLIC, CITRIC ACID, ONION POWDER, GARLIC POWDER

The SCHWAN FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

115 West College Drive | Marshall, MN 56258 | 1-877-302-7426
info@schwansfs.com
Last Update Date 7/7/2014 Printed on 7/8/2014

Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

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NUTRITION INFORMATION:

Serving Size:	1/10 PIZZA	-
Serving Size (grams):	124	-
Serving Size (weight oz):	4 38	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	90	-
Calories:	280	-
Calories From Fat:	70	-
Calories From Saturated Fat:	27	-
Total Fat:	8	12%
Saturated Fat:	3	15%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	460	19%
Potassium:	300	9%
Total Carbohydrate:	33	11%
Total Dietary Fiber:	3	12%
Sugars:	4	-
Protein:	19	-
Vitamin A:	-	8%
Vitamin C:	-	0%
Calcium:	-	35%
Iron:	-	15%
Whole Grain:	19	51%

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

WHOLE GRAIN
8g or more per serving
WholeGrainsCouncil.org
EAT 48g OR MORE OF WHOLE GRAINS DAILY

NUTRITION INFORMATION

Serving Size:	1/8 PIZZA	-
Serving Size (grams):	155	-
Serving Size (weight oz):	5 47	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	72	-
Calories:	350	-
Calories From Fat:	90	-
Calories From Saturated Fat:	36	-
Total Fat:	10	15%
Saturated Fat:	4	20%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	580	24%
Potassium:	380	11%
Total Carbohydrate:	41	14%
Total Dietary Fiber:	4	16%
Sugars:	5	-
Protein:	24	-
Vitamin A:	-	10%
Vitamin C:	-	0%
Calcium:	-	45%
Iron:	-	20%
Whole Grain:	23	51%

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

The SCHWAN FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

115 West College Drive | Marshall, MN 56258 | 1-877-302-7426
info@schwansfs com

Last Update Date 7/7/2014 Printed on 7/8/2014

Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

65

Product Information Sheet with Nutrition Facts Label

THIS FORM MUST BE COMPLETED AND RETURNED IN THE NUTRITION KIT WITH RFP SUBMITTAL EVEN IF THERE IS NO SAMPLE REQUIRED

Product Name: __Turkey & Cheese Hoagie___________

Manufacture Name: ___Best Express Foods_____________

Product Code: __18005WWH_________________

Product Information Sheet with Nutrition Facts Label

Nutrition Facts Label MUST Contain the Following:

Nutrition Facts
Serving Size 1 Sandwich (148g)
Servings Per Container 64

Amount Per Serving	
Calories 280 Calories from Fat 90	
	% Daily Value*
Total Fat 10 g	15%
Saturated Fat 4 g	20%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 680 mg	28%
Total Carbohydrate 27 g	9%
Dietary Fiber 2 g	8%
Sugars 5 g	
Protein 18	

Vitamin A 4%	Vitamin C 0%
Calcium 10%	Iron 10%

*Percent Daily Values are based on a 2000 calorie diet Your daily value may be higher or lower depending on you calorie needs

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	[illegible]
Protein		50g	65g

best express foods inc

Texas Department of Agriculture
Sample Statement| Product Analysis/Formulation | Grains
July 27, 2012

Sample Statement
Product Analysis Sheet/Product Formulation Statement to
Provide for a Grains Product

Product Name: ____Turkey & Cheese Hoagie______________
Code No.:___________18005WWH_____________________________
Manufacturer: __________________Best Express Foods_____________________________
Case Weight and Pack/Count:
__________20.8 lbs and 64/5.2oz_____________________
Volume and weight of one serving of product:
________________5.2 oz__________________________________
Grain ingredient(s) in product:
_______Whole Grain- 18g Enriched Grains- 16g______________________
(Note: primary grain ingredient must be enriched or whole grain flour or meal.)
Weight of grain (gram weight) in one serving of product:

____

(Note: It takes 16.0 grams of whole grain or enriched flour or meal, bran or germ, or an equivalent amount of cereal as provided in FNS Instruction 783-1, Rev. 2, to equal 1 serving Grain. Grains may be credited in 1/4 serving increments.)

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains ___2_ serving(s) of Grains.

SIGNATURE________________________ DATE 2/10/14________________

PRINTED NAME ______Allan Berliant____________________

65

Best Express Foods
2105 Grandin Road
Cincinnati, OH 45208
Phone: 513-531-2378

Product Formulation Statement: Meat/Meat Alternate (M/MA)

Product Name: Turkey & Cheese Hoagie **Item #: 18005WWH**

Manufacturer: Best Express Foods **Case/Pack/Count/Portion Size: 64 ct./5.2 oz.**

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
American Cheese	1	X	16/16	1
Turkey Roll	2.2	X	0.47	1
A. Total Creditable Amount				2

*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.

Description of APP, Manufacturer's Name and Item #	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP**
B. Total Creditable Amount					
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest 1/4 oz.)					2

*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.

Total Creditable amount must be rounded down to the nearest .25oz. (1.49 would round down to 1.25oz 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 purchased: 5.2 oz.

Total creditable amount of product (per portion): 2.0 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 5.2 ounce serving of the above product (ready for serving) contains 2.0 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.

Jeff Mackson
Printed Name

[signature]
Signature

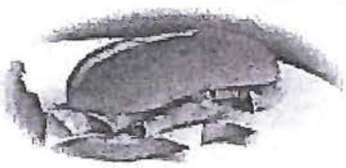
Quality Manager
Title

1/7/2014
Date

517-655-2288 Ext.26
Phone Number

66

5" Whole Grain Turkey Ham Sub



Individually Wrapped Product Code #02184

~Turkey Ham & Reduced Fat Reduced Sodium American Cheese on a Whole Grain Hoagie~

Each 4.9 ounce* portion contributes 2 bread oz equivalent and 2 ounces meat/meat alternate to the meal pattern requirements. *Weight prior to freezing.

Freezer shelf life: 6-months **Refrigeration shelf life:** 3-4 days

Nutritional Information:

Calories	312
Calories from Fat	72
Total Fat	8 g
Saturated Fat	4 g
Trans Fat	0
Cholesterol	40 mg
Sodium	790 mg
Total Carbohydrates	38 g
Fiber	3 g
Sugar	9 g
Protein	22 g
Vitamin A	6%
Vitamin C	0%
Calcium	24%
Iron	10%

Packaging Information:

Case Count– 84

Net Case Weight– 25.72 lbs

Gross Case Weight– 27.12 lbs

Case Dimensions– 23.6 x 12.7 x 7.5

Cases per Pallet– 40

Serving Instructions-To Thaw Product-

Place product on a single layer tray and

Put in cooler 24 hours before serving.

This is a thaw and serve item.

Whole Grain Hoagie: White Whole Grain Flour, Enriched Bleached Flour (Wheat, Malted Barley, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), High Fructose Corn Syrup, Wheat Protein Isolate, Wheat Gluten, Yeast, Soybean Oil, Salt, Contains less than 2% of each of the following: Guar Gum, Sodium Stearoyl Lactylate, Monoglycerides, Enzymes and Calcium Propionate (preservative). CONTAINS: WHEAT

Reduced Sodium & Reduced Fat American Cheese: Cultured Pasteurized Milk, and Skim Milk, *Whey Protein Concentrate, Potassium Citrate, Contains less than 2% of Salt, Sodium Citrate, Lactic Acid, Sorbic Acid (Preservative), Natural Flavor, *Xanthan Gum, *Locust Bean Gum, *Guar Gum, Apo-Carotenal and Beta Carotene (Color), *Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. CONTAINS: MILK & SOY. *Not found in regular pasteurized process American cheese

Turkey Ham: Turkey Thigh Meat, Contains 2% or less: Salt, Corn Syrup Solids, Brown Sugar, Lite Salt (Sodium & Potassium Chloride), Water, Sodium Phosphate, Modified Food Starch, Sodium Erythorbate, Natural Smoke Flavor, Sodium Nitrite.

MADE ON COMMON EQUIPMENT WITH: EGG

I certify that the above information is true and correct December 7, 2012

Printed Name: Lindsey Wherry Signature: Lindsey Wherry
Title: Labeling Coordinator

Café Favorites | 3025 Whitten Road Lakeland, FL 33811 | 863-937-8829 | www.cafefavorites.com

Vice President

CAFÉ FAVORITES
3025 Whitten Road
Lakeland, FL 33811
Tel: (863) 937-8829
Fax: (863) 937-8831

66

Product Name: 5" Whole Grain Turkey Ham Sub

Product Code: 02184

Manufacturer: Café Favorites

Case Weight and Pack Count: Case Weight- 25.73 pounds, 84 per case

Volume and Weight of One Serving of Product: 4.9 oz

Grain Ingredients in Product: White Whole Grain Flour, Enriched Bleached Flour

Weight of Grain in One Serving of Product: 35.84 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 2 servings of grains.

Signature: [signature]

Date: 2.13.14

Printed Name: Lindsey Whery

Title: Vice President

66

CAFÉ FAVORITES
3025 Whitten Road
Lakeland, FL 33811
Tel: (863) 937-8829
Fax: (863) 937-8831

Product Analysis Sheet/Product Formulation Statement 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: 5" Turkey Ham Sub Code No.: 02184

Manufacturer: Cafe Favorites Case/Pack/Count/Portion/Size: 84 / 4.9 OZ

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
RF BS American Cheese	1	X	1	1
Turkey Ham	1.41	X	.71	1
		X		
A. Total Creditable Amount[1]				2

*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 the Example of Documentation on the next page 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 Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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 0.25oz (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 4.9 OZ

Total creditable amount of product (per portion) 4.9 OZ = 2 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 4.9 ounce serving of the above product (ready for serving) contains 2 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] Director of R&D
Signature of Company Official Title

Lindsey Wherry 10.10.12 863-937-8829
Printed Name Date Phone Number

[signature] 2.13.14 Vice President

Nutrition Facts for Product/Brand 70364 -928

Nutrition Facts

Amount per Serving
Serving Size: 4 PIECES(78g)
Servings Per Container: About 188

Calories 210	Calories from Fat 110
	% Daily Value*
Total Fat 12g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 3.5g	
Cholesterol 20mg	7%
Sodium 320mg	13%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 13g	26%
Vitamin A 2%	Vitamin 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.

Tyson

0464NHL15B **70364** 9 2 8

WHOLE GRAIN 11 grams per serving WholeGrainsCouncil.org

FULLY COOKED, WHOLE GRAIN
GOLDEN CRISPY CHICKEN CHUNK FRITTERS-CN
CHUNK-SHAPED CHICKEN PATTIE FRITTERS

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

CN

CN Five 0.69 oz. fully cooked [illegible] chunk-shaped chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/12). CN 084299

CN

USDA 02–2014 VERIFIED P-1325

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-1325

Nutrition Facts
Serving Size 4 Pieces (78g)
Servings Per Container About 188

Amount Per Serving	
Calories 210	Calories from Fat 110
	% Daily Value*
Total Fat 12g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 320mg	13%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 13g	26%
Vitamin A 2% • Vitamin C 0%	
Calcium 2% • Iron 10%	

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

33:26

37585

KEEP FROZEN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: 6-8 minutes at 375°F from frozen.
CONVENTIONAL OVEN: 8-10 minutes at 400°F from frozen.

NET WT. 32.81 LBS.

LL#11082764

(c) coop

(c) coop

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Tyson FoodService

Tyson

Whole Grain Patties, w/SPC & ISP, 3.26 oz.

Product Code: 2154-328   UPC Code: 00023700675149

- Whole grain breading provides a r ch ba ance of nutrients and is an important source of fiber, helping to meet the recommendations of the 2005 Dietary Guidelines for Americans
- *Kid Tested, Kid Approved*™ in K-12 public schools.
- Guaranteed piece count range and consistent sizing allow for better portion and cost control.

PREPARATION

Appl ances vary, adjust accordingly Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 8-10 minutes at 400°F from frozen.

PIECE COUNT

Minimum of 150 3.26OZ PATTIE(s) per Case
approximately

MASTER CASE

Gross Weight	33.0983 LB	Width:	15.625 IN
Net Weight	30.56 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

INGREDIENTS

Chicken, water, textured soy protein concentrate, isolated soy protein with less than 2% soy lecithin, seasoning [corn syrup solids, brown sugar, dextrose, salt, vinegar powder (maltodextrin, modified corn starch, dried vinegar), garlic powder, onion powder, chicken type flavor (hydrolyzed corn gluten, autolyzed yeast extract, sunflower oil, disodium inosinate, disodium guanylate)], sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched bleached wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, salt, soybean oil, sp ce, paprika, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalc um phosphate), garlic powder, natural flavor, extractives of turmeric, fumaric acid Breading set in vegetable oil.

CONTAINS soy, wheat

STORAGE

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

Nutrition Facts

Serving Size: 1 PIECE (91g)
Servings Per Container: About 150

Amount Per Serving
Calories 230 Calories from Fat 120

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 4g	
Cholesterol 20mg	7%
Sodium 490mg	20%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 13g	26%

Vitamin A 0% Vitamin C 0%
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.

CN Label: Yes
CN Label Numbers: 084222, 084223
CN Statement: Each 3.26 oz. fully cooked, ch cke n pattie fritter provides 2.00 oz equivalent meat/meat alternate and 0.75 oz. equivalent grains for the Chil d Nutr tion 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.

tysonfoodservice.com
1-800-24-TYSON

Product information valid as of 11/15/2013.

Tyson

00023700675149

0224WFS0111

2154 328

WHOLE GRAIN 10 grams per serving WholeGrainsCouncil.org

U.S.D.A.
038117
VERIFIED
P-1AA

INSPECTED AND PASSED BY U.S. DEPARTMENT OF AGRICULTURE P-1AA

Nutrition Facts
Serving Size 1 Piece (91g)
Servings Per Container About 150

Amount Per Serving	
Calories 230	Calories from Fat 120
	% Daily Value*
Total Fat 13g	20%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 490mg	20%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 13g	26%
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 10%

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

FULLY COOKED, WHOLE GRAIN
CHICKEN PATTIE FRITTERS-CN

INGREDIENTS: Chicken, water, textured soy protein concentrate, isolated soy protein with less than 2% soy lecithin, seasoning [corn syrup solids, brown sugar, dextrose, salt, vinegar powder (maltodextrin, modified corn starch, dried vinegar), garlic powder, onion powder, chicken type flavor (hydrolyzed corn gluten, autolyzed yeast extract, sunflower oil, disodium inosinate, disodium guanylate)], sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched bleached wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, salt, soybean oil, spice, paprika, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), garlic powder, natural flavor, extractives of turmeric, fumaric acid. Breading set in vegetable oil.
CONTAINS: SOY, WHEAT.

CN
084223
Each 3.26 oz. fully cooked, chicken pattie fritter provides 2.00 oz. equivalent meat/meat alternate and 0.75 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/12).
CN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

KEEP FROZEN

LL#11082235

NET WT. 30.56 LBS

37586

(U) comp

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Breakfast Chicken Patties, Whole Grain, w/SPC, 1.6 oz.

Product Code: 5778-928 UPC Code: 00023700040091

- Chicken is a popular product with kids - kids under the age of 18 prefer chicken items over other protein offerings.
- Ideal for line service and a la carte programs
- Fully cooked heat- and- serve products minimize prep time and food safety concerns

PREPARATION

Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 10-12 minutes at 400°F from frozen.

PIECE COUNT

Minimum of 200 PATTIE(s) per Case
50 pieces per bag

MASTER CASE

Gross Weight	21.608 LB	Width:	13 IN
Net Weight	20 LB	Length:	17 IN
Cube:	1.199 FT	Height:	9.375 IN

PALLET CONFIGURATION

Ti:	8	Hi:	7

STORAGE

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

Nutrition Facts

Serving Size: 2 PIECES (90g)
Servings Per Container: About 100

Amount Per Serving	
Calories 190	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 3g	
Cholesterol 25mg	8%
Sodium 430mg	18%
Total Carbohydrate 12g	4%
Dietary Fiber 3g	12%
Sugars 0g	
Protein 14g	28%
Vitamin A 0%	Vitamin C 0%
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.

CN Label: Yes

CN Label Numbers: 091750

CN Statement: One 1.60 oz. fully cooked, breaded chicken pattie provides 1.00 oz. equivalent meat/meat alternate and 0.25 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

Chicken, water, textured soy protein concentrate, soy protein concentrate, seasoning (salt, hydrolyzed corn protein, autolyzed yeast extract, onion, spices, spice extractives, garlic), sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched wheat flour (enriched with niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), salt, modified corn starch, spices, dextrose, garlic powder, extractives of paprika and annatto, spice extractives. Breading set in vegetable oil.

CONTAINS soy, wheat

Tyson

0495NHF09 16

5778 928

32080

FULLY COOKED

BREADED CHICKEN PATTIES-CN

INGREDIENTS: Chicken, water, textured soy protein concentrate, soy protein concentrate, seasoning (salt, hydrolyzed corn protein, autolyzed yeast extract, onion, spices, spice extractives, garlic), sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched wheat flour (enriched with niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), salt, modified corn starch, spices, dextrose, garlic powder, extractives of paprika and annatto, spice extractives. Breading set in vegetable oil.
CONTAINS: SOY, WHEAT.

CN 091750

CN One 1.60 oz. fully cooked breaded chicken pattie provides 1.00 oz. equivalent meat/meat alternate and 0.25 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11/14). CN

CN

U.S.D.A. 02–2015 VERIFIED P-1325

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-1325

Nutrition Facts

Serving Size 2 Pieces (90g)
Servings Per Container About 100

Amount Per Serving	
Calories 190	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 430mg	18%
Total Carbohydrate 12g	4%
Dietary Fiber 3g	12%
Sugars 0g	
Protein 14g	28%
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 10%

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

KEEP FROZEN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: 6-8 minutes at 375°F from frozen.
CONVENTIONAL OVEN: 10-12 minutes at 400°F from frozen.

NET WT. 20 LBS.

LL#1110903