# Meat Items SY 2015-16

Mea	al Contrib	outions					Product Information		
Sv Size	M/MA	Grain	Source	Food ID	SAP#	Item #	ltem	Packer	Product Code
Annual Bid			ı		1	ı		1	
1 ea	1		CN	LI439077	37871	1	Beef Sausage Breakfast Patty LS Allergen Free	DON LEE FARMS	CN771203LK
1 ea	2		CN	LI439078	37872	3	Beef Burger Patties Allergen Free	MTL	5670CE
5 ea	2		CN		35149	6	Beef Meatballs LS IQF Allergen Free	MTL	5049CE
5 ea	2		CN	LI439079	37873	7	Turkey Meatballs LS IQF Allergen Free	JTM	5052CE
2 oz	1		PA	LI439127	37900	68	Sauce, Cheddar Cheese LS RF	ES Foods	05812
2 oz	1		PA	LI439125	37901	69	Sauce, Nacho Cheese LS RF	ES Foods	05811
1.83 oz	1		CN	LI439128	37902	70	Sauce, Alfredo, LS RF	MTL	5722CE
1.12 oz	1		PA	LI439212	37905	76	Peanut Butter Substitute, Bulk	Wow Butter	70770
1.12 oz	1		PA	LI439213	37906	77	Peanut Butter Substitute, Individual PC	Wow Butter	10920
1 oz	1		FBG	LI438592	32962	85	Cheese Shredded Cheddar LF	Schrebier/Schrieber	29394
1 oz	1		FBG	LI439076	33683	86	Cheese Shredded Mozzarella LMPS	Bongards	75507
1 sl (0.5oz)	0.5		FBG	LI439085	32961	88	Cheese Sliced American Light LF	School Choice/ Schreiber	O2416
1 sl (0.5oz)	0.5		FBG	LI439088	37915	91	Cheese Sliced Swiss	Schreibere/ Schreiber	10734
1 oz	1		PA	Li438657	32701	92	Egg Liquid with Citric Acid	Sunny Fresh/10080	10080
1 oz	1		PA	LI439131	37916	94	Egg Scrambled Pre Cooked IQF	Sunny Fresh/40827	40827
2oz	1		PA	LI438621	31692	103	Meat Turkey Ham Sliced LS	Buterball	63902
1 ea	2		CN	LI439093	37948	163	Beef Charbroiled Steak Burger	JTM	5659CE
1 ea	2		CN	LI439094	37949/ 35813	164	Beef Charbroiled Steak Burger 100% Beef	MTL	5670CE
1 ea	2		CN	LI439095	37947	165	Turkey Burger	MTL	5623CE
1.34oz	1		FBG	LI438944	31579	168	Beef Ground Raw	Caviness/ Palo Duro	19118
5 ea	2		CN	LI439096	37950	170	Beef Meatballs LS IQF	JTM	5030CE
5 ea	2		CN	LI439097	37961	171	Turkey Meatballs LS IQF	JTM	5051CE
1 ea	0.75		PA	LI439308	38174	172	Beef Sausage Link IQF	LeChi	2195
1 oz	1		FBG	LI439110	37964	176	Meat, Tuna, packed in water	Empress/Mitsui	110573600X
1 ea	2		PA	LI439150	37974	198	Chicken Breast Grilled F/C	Proview	62005 LS
2.5 oz	2		PA	LI439154	37195	202	Chicken Fajita F/C IQF, LS	Tools for Schools	63979
2.86 oz	2		PA	LI439201	37976	203	Chicken, Diced F/C IQF, LS	Koch	5178
6.3 oz	2		PA	LI439205	37978	207	Chicken Wings Steamed	Brakebush Bros., Inc.	4600
1 ea	2		CN	LI438632	33482	210	Turkey Frank IQF	Foster Farms	96880
4 oz	2		PA	LI439392	37252	213	Turkey Roast White & Dark Raw Netted	Butterball	70090
2 oz	0.1174		PA	LI438625	37206	218	Mix Cheese Powder	Lasco/ Lasco	35542

# Meat Items SY 2015-16

Mea	al Contrib	outions					Product Information			
Sv Size	M/MA	Grain	Source	Food ID	Food ID SAP # Item # Item		Packer	Product Code		
Commodity										
1.34 oz	1		USDA	LI438540	31578	1	Beef Fine Ground Frz 40LB		100158	
1.8 oz	1		USDA	LI438544	31591	2	Chicken Fajita Strips CTN-30 LB		100117	
1.25oz	1		USDA	LI439315	38034	3	Chicken Strips, Unseasoned		110462	
1 large egg	2		USDA	LI439195	32370	4	Eggs Whole Frz 6/5lb		100046	

CO	o	р

coop								
1sl (.5)	0.5	FBG	LI439032	36366	СООР	Cheese, Cheddar, Sliced	Great Lakes	100597
1sl (.5)	0.5	FBG	LI439033	38047	СООР	Cheese, Pepper Jack, Sliced	Great Lakes	101829
1.34oz	1	PA	LI439242	38162	СООР	Turkey Pepperoni, Sliced	Jennie-O	2130-08
1 oz	1	FBG	LI439247	35561	СООР	Ground Turkey	Jennie-O	2051
3oz	2	PA	LI439060	35242	СООР	Turkey Breast, Oven Roasted Sliced	Jennie-O	2099
1ea	1	PA	LI439246	36488	СООР	Turkey Sausage Patty	Jennie-O	6132
1ea	3.25	CN	LI439467	36370	СООР	Chicken, Thigh 96ct	Tyson	8808-928
16 oz	16	CN	LI439513	37196	СООР	PEPPERONI, CHICKEN SLICED, 20#	Tyson	22188-928
1ea	1	CN	LI439508	38798	СООР	Beef Sausage Patty, 448ct/1.25oz	Advance Pierre	9482

Λ	Λi	Ш	k

IVIIIK								
						Yogurt Plain Low Fat or Non-Fat Bulk 5#	The Masters Distribution	
4oz sv	1	FBG	LI439397	38492	7	Container	Systems	1933
							The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439398	38493	8	Yogurt Non Fat 4 oz Container, Vanilla	Systems	2733
						Yogurt Non Fat 4 oz Twin Pack,	The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439399	38494	9	Raspberry/cherry	Systems	1956
							The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439400	38495	10	Yogurt Non Fat 4 oz Danimal Strawberry	Systems	2731
						Yogurt Non Fat 4 oz Danimal	The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439401	38496	11	Strawberry/Banana	Systems	2732
							The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439402	38497	12	Yogurt Non Fat 4 oz, Vanilla Strawberry	Systems	1957
							The Masters Distribution	
1 ea (4 oz)	1	FBG	LI439403	38498	13	Yogurt Non Fat 4 oz , Raspberry, Danimal	Systems	1014
							The Masters Distribution	
4oz sv	1	FBG	LI439406	38641	Alt 10	Pro Vanilla Bulk	Systems	1931
						Yogurt, Stonyfield Tube Strawberry-Organic 2	The Masters Distribution	
1 ea (2 oz)	0.5	FBG	LI439405	38635	Alt 11	oz	Systems	na
							The Masters Distribution	
4oz sv	1	FBG	LI439407	38638	Alt 12	Yogurt, Bulk Strawberry	Systems	1932

c	n	-	•	ı.

Snack								
1 ea	1	NFL	LI439417	38074	24	Dry Roasted Edamame Spicy Wasabi, 200/1 oz	Seapoint Farms	7881
1 ea	1	NFL	LI439418	38075	25	Dry Roasted Edamame Lightly Salted, 200/1 oz	Seapoint Farms	7867
						SunGold Lightly Salted Sunflower Kernals,		
1 ea	1	NFL	LI439425	38556	33	250/1 oz	SunGold	D25012
1ea	1	NFL	LI439439	38576	51	Gobonzo Nacho, 250/.75 oz	TFS	03-00143
1ea	1	NFL	LI439440	38577	51	Gobonzo Salted, 250/.75 oz	TFS	141
1ea	2	NFL	LI439441	38578	51	Gobonzo Cool Ranch, 125/1.5 oz	TFS	146

# Meat Items SY 2015-16

Me	al Contril	outions							
Sv Size	M/MA	Grain	Source	Food ID	SAP#	Item#	ltem	Packer	Product Code
							M&B Buffy's Cool Cow Yogurt - Strawberry,		
1ea	1		NFL	LI439456	38732	57	96/4 oz	M&B Buffy's	6600
1ea	1		NFL	LI439457	38733	57	M&B Buffy's Cool Cow Yogurt - Vanilla, 96/4 oz	M&B Buffy's	6602
1ea	1		NFL	LI439458	38734	57	M&B Buffy's Cool Cow Yogurt - Peach, 96/4 oz	M&B Buffy's	6604

# Production Items

Me	al Contril	outions		Product Information						
Sv Size	M/MA	Grain	Source	Food ID	SAP#		Item	Production Recipe #		
1 cup	1.5		PA	LI439260	38096		Prod, Southwest Vegetarian Chili 15-16	LR33083		
1/4 cup*	0.75		PA	LI439497	35972		Prod, Beef, Chili 15-16	LR33041		
1/4 cup*	1.5		PA	LI439485	35943		Prod, Beef, Taco Meat 15-16	LR33017		
1 oz (turkey ham)	0.5		PA	LI439309	38227		Prod, Breakfast Bake Mix, Ham, Pepper, Cheese 15-16	LR33325		
1/2 cup	2		PA	LI439489	38756		Prod, Cajun Beans 15-16	LR33196		
1/2 cup	2		PA	LI439479	38751		Prod, Sloppy Joe 15-16	LR33636		

<sup>\*</sup> For Production Meat Items - actual serving size may vary based on school recipes and the contribution on the spreadsheet only includes the production component

\* Source Legend

CN - CN Label

FBG - Food Buying Guide

MS - Manufacturer Statement

PA - Product Analysis



# **Data Submission Form**

Basis for data submitted are "As served"

Brand: DON LEE FARMS

Product name: FULLY COOKED BEEF SAUSAGE PATTY

Product code: CN771203LK

CN label number:

082311

Analysis based on 1 serving:

1 PATTY

1.2 oz ( 34.0 gm)

Package size (lb): 30.15

Dimension: 3±1/4"

Servings/package: 302

The state of the s		•
Nutrients	Nutrients per Serving	Unit
Total Calories	71	kcal
Calories from fat	42.3	kcal
Protein	6.3	grams
Total fat	4.7	grams
Saturated Fat (gm)	1.9	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.6	grams
Sugar (gm)	0.2	grams
Fiber (gm)	02	grams
Cholesterol (mg)	22.6	milligrams
Calcium (mg)	8	milligrams
Iron (mg)	0.8	milligrams
Sodium (mg)	82	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (L.U.)	25	10
Thiamin-B1 (mg)	0	milligrams
Riboflavín-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	1.1	milligrams
Vitamin-B6 (mg)	0.1	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.

SStore frozen up to 6 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.

SUZALINE BOUTROS, QC SUPERVISOR DATE



# Periment Product inioeneiton (PPL)

# i Przegriji odnowa z tereficialni krokete.



**Product Title:** 

# **FULLY COOKED BEEF PATTIES**

CARAMEL COLOR ADDED

CP5670 / 5670CE ITM Item Numbers:

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.45	3.53
Serving Size (g)	69.5	100
Servings Per Case	195	
Calories	172	247
Calories from Fat	112	161
Calories from Fat%	65 %	65 %
Protein (g)	12	18
Carbohydrates (g)	2	3
Fiber (g)	0	0
Total Fat (g)	12	18
Saturated Fat (g)	4.8	6.9
Trans Fat (g)*	0.8	1.1
* contains 0g trans fat	or ZERO adde	d trans fats

* contains Og trans fat or ZERO added trans fat		
Cholesterol (mg)	49	71
Sodium (mg)	275	395
Sugar (g)	1	2
Vitamin A (IU)	. 0	0
Vitamin C (mg)	0	0
Calcium (mg)	18	26
Iron (mg)	1	2

Draduct	Specifications:
PERIORIE-B	33161/1316/02HDH3.

UPC (GTIN)	CP5870 - 10049485056703
•	•
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.56 lbs
Case Length	23.53 in
Case Width	12.91 ln
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	365 days

Allergens:

Ingredients:

GROUND BEEF (not more than 20% fat), WATER, SEASONING (corn syrup solids, beef flavor), SEASONING (potassium chloride, natural flavor [contains maltodextrin]), SALT, FLAVORING (natural flavor, salt, beef fat), CARAMEL COLOR, SPICE.



# **CN Statement:**

CHID Number: 080753

Each 2.45 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-11.)

# Preparation:

FROM FROZEN (0-10 Degrees):

Convection Oven (Preheated to 350 Degrees):

Place frozen beef patty flat on a sheet pan lined with parchment paper. Do not overlap or stack patties.

Place sheet pan in a 350 degree preheated oven and set timer for 7-9 minutes.

When timers sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Place bag of Burgers in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees.

Cook time will depend on amount of product in steamer.

For more detailed heating instructions and other methods, please contact JTM.

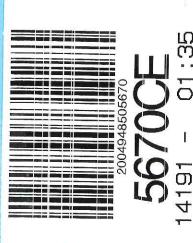
# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture, This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commodities. JTM items ending with "CE" denote the product as "commercial equivalent."

\*\*This Product is Gluten-Free





# Heating Instructions:

Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

# 5670CE

July 10, 2014

FULLY COOKED BEEF PATTIES

CARAMEL COLOR ADDED

maltodextrin]), SALT, FLAVORING (natural flavor, salt, beef fat), CARAMEL COLOR, SPICE. INGREDIENTS: GROUND BEEF (not more than 20% fat), WATER, SEASONING (corn syrup solids, beef flavor), SEASONING (potassium chloride, natural flavor [contains

CN meat for Child Nutrition Meal Pattern Requirements. (Use of this logo CN and statement authorized by the Food and Nutrition Service, USDA

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31872



**ITM Item Numbers:** 



**Product Title:** 

# COOKED BEEF MEATBALLS

(CARAMEL COLOR ADDED)

CP5049 / 5049CE

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.50	3.53
Serving Size (g)	71.0	100
Servings Per Case	191	
Calories	157	222
Calories from Fat	95 133	
Calories from Fat%	60 %	60 %
Protein (g)	12	17
Carbohydrates (g)	3	4
Fiber (g)	0	0
Total Fat (g)	11	15
Saturated Fat (g)	4.0	5.7
Trans Fat (g)*	0.7	0.9
* contains On trans fat	or TERO added	d trans fate

### contains Og trans fat or ZERO added trans fats Ciolesterol (mg) 48 68 Sodium (mg) 322 454 Sugar (g) 3 Vitamin A (IU) 1 1 Vitamin C (mg) 0 0 Calcium (mg) 23 33 2

# Product Specifications

Iron (mg)

rruugt specifications:	
UPC (GTIN)	CP5049 - 10049485050497
<u>,</u>	Ş
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	19.81 in
Case Width	11.31 in
Case Height	10.50 in
Case Cube	1.36 ft
TixHi	8x4
Shelf Life (frozen)	365 days

\*\*This Product is Gluten-Free

gens:

# **Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, CORN SYRUP SOLIDS, SEASONING (potassium chloride, natural flavor [contains maltodextrin]), SUGAR, SALT, BEEF FLAVOR, DEHYDRATED GARLIC, SPICE, CARAMEL COLOR, ONION POWDER.



# **CN Statement:**

**CN ID Number:** 079208

Five 0.50 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-10.)

# Preparation:

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

# **Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commdities. JTM items ending with "CE" denote the product as "commercial equivalent."







Product Title:

# COOKED TURKEY MEATBALLS

CARAMEL COLOR ADDED

ITM Item Numbers:	CP5052 / 5052CE
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Hutritional Information:	CH Serving Size	100g Serving
Serving Size (oz.)	2.75	3.53
Serving Size (g)	78.0	100
Servings Per Case	174	
Calories	150	193
Calories from Fat	71	90
Calories from Fat%	47 %	47 %
Protein (g)	16	21
Carbohydrates (g)	3	4
Fiber (g)	0	0
Total Fat (g)	8	10
Saturated Fat (g)	2.3	2.9
Trans Fat (g)*	0	0
* contains On trans fat	or ZERO adde	d trans fats

# \* contaîns 0g trans fat or ZERO added trans fats

" Contains by wans ruc.	o,	
Cholesterol (mg)	54	69
Sodium (mg)	357	458
Sugar (g)	1	1
Vitamin A (IU)	5	6
Vitamin C (mg)	0	0
Calcium (mg)	21	28
Iron (mg)	1	1

# Product Specifications:

UPC (GTIN)	CP5052 - 10049485050527
, , , , , , , , , , , , , , , , , , ,	=
Case Pack	30# 6 bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	23.81 in
Case Width	13.31 in
Case Height	7.38 in
Case Cube	1.35 ft
TìxHi	6x6
Shelf Life (frozen)	365 days

# \*\*This Product is Gluten-Free

Allergens:

# Ingredients:

GROUND TURKEY, WATER, SEASONING (corn syrup solids, turkey flavor), CONTAINS LESS THAN 2% OF SUGAR, SALT, SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED GARLIC, SPICE, CARAMEL COLOR.



# CN ID Number: 082367 CN Statement:

Five 0.55 oz Cooked Turkey Meatballs provide 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-11.)

# Preparation:

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

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Code: 05812

Serving Size: 2.00 oz Product Name: Reduced Fat, Reduced Sodium Cheese Sauce

UPC:

Each 5 lb. pouch contains forty 2.0 oz. servings. Each 2.0 oz. serving (by weight) of Reduced Fat Cheese Sauce, Reduced Sodium provides 1.00 oz. equivalent meat alternate based on USDA Food Buying Guide Requirements.

Nutri Serving Size			cts
Amount Per Ser	ving		
Calories 100	) Calc	ries from	Fat 60
	- minerio (	% Da	ily Value*
Total Fat 7g			11%
Saturated	Fat 4.5g		23%
Trans Fat	0g	1 - 200	V V V V V V V V V V V V V V V V V V V
Cholesterol			7%
Sodium 230	mg	1	10%
Total Carbo	hydrate 3	3g	1%
Dietary Fil	ber 0g		0%
Sugars 2g	1		
Protein 7g		C. August	2-1-1
Vitamin A 4%	6 • 1	Vitamin C	0%
Calcium 20%	6 • 1	Iron 0%	
*Percent Daily Vidiet. Your daily videpending on your	alues may be	e higher or l	000 calorie ower 2,500
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg

Shelf life:	12 months frozen (0° - 15°F)
Ti-Hi:	12 x 5
Cases/pallet:	60
Cases Dims:	15.25" x 9.25" x 8.625"
Case cube:	$0.70  \mathrm{ft^3}$
Gross case wt:	31.00 lbs
Pallets/truck:	22

Ingredients: Water, Cheddar Cheese (Pasteurized Milk, Salt, Cheese Cultures, Enzymes), Nonfat Milk, Modified Food Starch, Potassium Polyphosphate, Sodium Polyphosphate, Cheddar Cheese Blend (Cheddar, Granular, Semi-Soft and Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Water, Sodium Phosphate, Vinegar, Salt), Blend Of Natural Cheeses (Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Calcium Chloridel, Whey, Water, Salt, Lactic Acid, Citric Acid, Sodium Citrate), Sea Salt, Yeast Extract, Annatto Color.

106 93392 00020 7

Allergens: Milk

### COOKING INSTRUCTIONS:

FROM THAWED: STEAM KETTLE: Place unopened pouch in boiling water. Power Pouch Cuisine will be ready to serve in 20-25 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 35 minutes. FROM FROZEN: STEAM KETTLE: Place unopened pouch in boiling water. Power Pouch Cuisine will be ready to serve in 40-45 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 55 to 60 minutes.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. IMPORTANT: AS IN ANY BOIL-IN-BAG PRODUCT, DO NOT OVERLOAD POTS. BAGS MUST FLOAT FREELY AND NOT TOUCH BOTTOM OR SIDES OF KETTLE.

I certify that the above information is correct

Technical Services & OA Manager





# **Product Formulation Statement (Product Analysis)**

<b>Product Name:</b>	ES Foods RF	Cheese Sauce, Reduced Sodium	Code No:	05812
Case/Pack/Count/Po	rtion/Size:	240/2 oz servings per case		
Meat/Meat Alternat	A			

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheddar cheese	0.735	х	1.000	0.735
Total Creditable Amount (A)			A	0.735

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Nonfat dry milk	0.162	Х	34.00	÷ by 18	0.306
Total Creditable Amount (B)			Western Committee of the Committee of th	В	0.306
TOTAL M/MA CREDITABLE AM	1.04 oz.				

# Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide	FBG Exhibit A Yield g	Bread Servings
				16		0.00
				16		0.00
The second secon	- HILL 20					
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4)						0.00

		*	200 3		
IL BARB	it/\	Vege	rta	hla	
n i u	RE/	1 2 2 1			

F/V Description	Net Wt	Net Vol. fl. oz.	Fruit / Vegetable Servings
			cup
TOTAL CREDITABLE FRUIT SERVINGS (rounded down to nearest 1/8 c	cup)		<b>0.0</b> cup
TOTAL CREDITABLE VEGETABLE SERVINGS by type (rounded down		cup)	<b>0.0</b> cup

Total number of servings purchased	240/2 oz	Total oz eq grain servings	0.0
Total oz of meat/meat alternate	1.0 oz	Total fruit servings	0.0 cup(s)
Total oz or mean mean and	<del></del>	Total vegetable servings (type)	0.0 cup(s)

I certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

Technical Services / QA Manager Title 516-682-5494 07/01/12 Dean Angel Phone Number Printed Name Date





Code: 05811

Serving Size: 2.00 oz

Product Name: Reduced Fat, Reduced Sodium Nacho Cheese Sauce

Each 5 lb. pouch contains forty 2.0 oz. servings. Each 2.0 oz. serving (by weight) of Reduced Fat Nacho Cheese Sauce, Reduced Sodium provides 1.00 oz. equivalent meat alternate based on the USDA Food Buying Guide Requirements.

# **Nutrition Facts**

Serving Size 2 oz. (57g)

Amount Per Servin	9	
Calories 100	Calorie	s from Fat 60
		% Daily Value*
Total Fat 7g		11%
Saturated Fa	t 4.5g	23%
Trans Fat 0g		
Cholesterol 20	mg	7%
Sodium 230mg	)	10%
Total Carbohy	drate 3g	1%
Dietary Fiber	· 0g	0%
Sugars 2g		
Buckein 7a		

Protein	79	
STORE OF		

Vitairiin A 470		VILAITIII O 070
Calcium 20%	٠	Iron 0%

\*Percent Daily Values are based on a 2,000 catorie 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 Carbohydra	300g	375g	
Dietary Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4 Shelf life: 12 months frozen (0° - 15°F)

Ti-Hi: 12 x 5

Cases/pallet: 60

Cases Dims: 15.25" x 9.25" x 8.625"

Case cube: 0.70 ft<sup>3</sup>
Gross case wt: 31.00 lbs

Pallets/truck: 22

UPC:

106 93392 00023 8

Ingredients: Water, Cheddar Cheese (Pasteurized Milk, Salt, Cheese Cultures, Enzymes), Nonfat Milk, Modified Food Starch, Sodium Polyphosphate, Cheddar Cheese Blend (Cheddar, Granular, Semi-Soft and Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Water, Sodium Phosphate, Vinegar, Salt), Blend Of Natural Cheeses (Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Calcium Chloride], Whey, Water, Salt, Lactic Acid, Citric Acid, Sodium Citrate), Salt, Vinegar, Yeast Extract, Annatto Color, Artificial Jalapeno Pepper Flavoring (Propylene Glycol, Artificial Flavor), Natural Flavor.

Allergens: Milk

# **COOKING INSTRUCTIONS:**

FROM THAWED: STEAM KETTLE: Place unopened pouch in boiling water. Power Pouch Cuisine will be ready to serve in 20-25 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 35 minutes. FROM FROZEN: STEAM KETTLE: Place unopened pouch in boiling water. Power Pouch Cuisine will be ready to serve in 40-45 min. CONVECTION OVEN: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 55 to 60 minutes.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. IMPORTANT: AS IN ANY BOIL-IN-BAG PRODUCT, DO NOT OVERLOAD POTS. BAGS MUST FLOAT FREELY AND NOT TOUCH BOTTOM OR SIDES OF KETTLE.

I certify that the above information is correct

Deun Angei

Technical Services & QA Manager





# Product Formulation Statement (Product Analysis)

			00 == V Basis			0.8011	
Product Name: ES Foods RF N					Code No:	05811	-
Case/Pack/Count/Portion/Size:	240/2 oz	servings per o	case			6	
Meat/Meat Alternate							
Description of Creditable Ingredients per Food Buying Guide		r Portion of Ingredient	Multiply	Food Buy Yield	ring Guide	Creditable	Amount
Cheddar cheese	0.735		х	1.000		0.735	
Total Creditable Amount (A)					A	0.735	
Alternate Protein Product (APP)							
Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Pro	tein As-Is	Divide by 18	Creditable	Amount
Nonfat dry milk	0.162	x	34.00		÷ by 18	0.306	
Total Creditable Amount (B)					В	0.306	
TOTAL M/MA CREDITABLE AM	OUNT (A +	B rounded d	own to nea	rest ¼ oz)		1.0	4 oz.
	1,000,000	STATE OF THE STATE OF					
Grains/Breads  Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide	FBG Exhibit A Yield g	Bread Ser	vings
				16		0	.00
				16		0	.00
22,000							
TOTAL OZ EQ GRAIN SERVING	S (rounded	down to near	'est 1/4)			0	.00
Fruit/Vegetable F/V Description				Net Wt	Net Vol.	Fruit / Ve Servings	getable
177 Description							cup
TOTAL CREDITABLE FRUIT SERVINGS (rounded down to nearest 1/8 cup)					0.0	cup	
TOTAL CREDITABLE VEGETABLE					cup)	0.0	cup
A CONTRACTOR OF THE CONTRACTOR		v v: \					.0
Total number of servings purchased	240/2 oz	^	Total oz eq grain servings Total fruit servings			.0 cup(s)	
Total oz of meat/meat alternate	1.0	0 oz		it servings retable serv	inge (tuna)	-	.0 cup(s)
			LOTAL VES	relable serv	HIES LLVDG1	U	.0 000

l certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

0-10	Technical Services / Q	A Manager
Den and	Title	
Dean Angel	07/01/12	516-682-5494
Printed Name	Date	Phone Number



**Product Title:** 

ALFREDO SAUCE



**JTM Item Numbers:** 

5722 / 5722CE

<b>Hutritional Information:</b>	CN Serving Size	100g Serving
Serving Size (oz.)	1.83	3.53
Serving Size (g)	51.9	100
Servings Per Case	262	
Calories	90	173
Calories from Fat	49	94
Calories from Fat%	55 %	55 %
Protein (g)	6	11
Carbohydrates (g)	5	9
Fiber (g)	0	0
Total Fat (g)	5	10
Saturated Fat (g)	3.1	5.9
Trans Fat (g)*	0	0
		200 12 15

# \* contains Og trans fat or ZERO added trans fats

Cholesterol (mg)	19	37
Sodium (mg)	374	720
Sugar (g)	3	7
Vitamin A (IU)	225	433
Vitamin C (mg)	0	1
Calcium (mg)	190	365
Iron (mg)	0	0

# **Product Specifications:**

UPC (GTIN)	5722 - 00049485057222
0, 0 (0.1.,)	5722 - 00049485057222
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.44 in
Case Width	11.81 in
Case Height	6.88 in
Case Cube	0.73 ft
TixHi	10x7
Shelf Life (frozen)	730 days

# Allergens: Milk

\*\*This Product is Gluten-Free

# Ingredients:

WATER, PASTEURIZED PROCESS CHEESE (Cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, dehydrated cream [cream, dipotassium phosphate], sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt), NONFAT DRY MILK, CHEESE FLAVOR (a dehydrated blend of whey, cheddar cheese [milk, cheese culture, salt, enzymes], butter, buttermilk solids, sodium phosphate, natural flavor), CONTAINS LESS THAN 2% OF ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes, calcium propionate), MODIFIED FOOD STARCH, FLAVORING (dried whey, maltodextrin, corn syrup solids, salt, guar gum, cream, powdered buttermilk, butter flavor, flavor, annatto, turmeric), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, DEHYDRATED GARLIC, SPICE, CITRIC ACID.



# **CN Statement:**

CN ID Number: 082372

This 30 lb. case provides 262 servings 1.83 oz each. Each 1.83 oz. serving (by weight) of this Alfredo Sauce provides 1.00 oz. equivalent meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-11.)

# Preparation:

KEEP FROZEN

Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature.

CAUTION: Open bag carefully to avoid being burned.

# **Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to ellgible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commodities. JTM items ending with "CE" denote the product as "commercial equivalent."





# RFP #14-01-04 Food Service - Frozen Food and Staple Groceries - Annual NUTRITION KIT

# Product Information Sheet with Nutrition Facts Label

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

Product Name: <u>Now Butter</u>

Manufacture Name: <u>Wow Butter</u>

Product Code: <u>10770</u>

# Product Information Sheet with Nutritional Facts Label



Plant and Head Office Staffa, Ontario, Canada Website: wowbulter cont

**Nutrition Facts** 

Vitamin C / Vitamine C Calcium / Calcium Iron / Fer

# WOWBUTTER FOODS



Scott Mahon
President
Ph: 519-345-0113
Fax: 519-345-2547
email: scott@wowbutter.com

Product Name: WOWBUTTER
Manufacture Name: WOWBUTTER Foods
Product Code: 70770

### Valeur Nutritive Per 32 g / par 32 g % Daily Value Amount % valeur quotidienne Catories / Calories 200 23% Fat / Lipides 15 g Saturated / saturés 3.0 g 15% + Trans / trans Og Cholesteral / Chalestéral Ding 0% 4% Sodium / Sodium 100 mg Carbohydrate / Glucides 8g 3% Fibre / Fibres 20 8% Sugars / Sucres 4 g Protein / Protéines 7g 0% Vitamine A / Vitamine A

# Ingredient List

Non-GM Toasted Soy,
Non-GM Soy Oil,
Granulated Cane Sugar,
Monoglyceride (from sustainable
palm oil),
Sea Salt.

Ingredients are NON-GMO Verified

www.wowbutter.com

0%

# 76

# RFP #14-01-04 Food Service - Frozen Food and Staple Groceries - Annual NUTRITION KIT

Product Name: 1000BUTTER	2	Code	No.: TOT	10		
Manufacturer: [WOWBITTER]	cools cas	e/Pack/Count/F	ortion/Size:C	02 16 pc	اند	
I. Meat/Meat Alternate Please fill out the chart below to determine th	e creditable amoun	t of Meat/Meat	Alternate			
	Ounces per R	aw Portion	Multiply	FBG Yleld/	Creditable	
Description of Creditable	of Creditable		indiaply	Servings	Amount *	
Ingredients per	OI CIRCHADIC	III Bieniei ir		Per Unit		
Food Buying Gulde (FBG)					<del> </del>	
WOW Butter	1-15	07	X	3125	<del>                                     </del>	
			X			
M-4			X			
A. Total Creditable M/MA Amount					J	l
*Creditable Amount - Multiply ounces per raw	portion of creditab	le ingredient by	the FBG Yield I	nformation.		
	*					
II. Alternate Protein Product (APP)						
If the product contains APP, please fill out the	chart below to de	lermine the cre	ditable amount o	of APP. If APP is	used, you must pr	ovide
documentation as described in Attachment A	for each APP used	<b>1</b> .				
Description of APP,	Ounces Dry	Multiply	% of	Divide by	Creditable	
manufacture's name, and	APP Per		Protein	18**	Amount	
code number	Portion		As-is*		APP***	1
482B Harrison		Х		÷ by 18		
		X		+ by 18		
		Х		+ by 18	W-2 1 (3 (4) 1 (4)	
The state of the black of the b			1			1
B. Total Creditable APP Amount T C. TOTAL CREDITABLE AMOUNT (A + E	rounded down to	nearest ¼ oz	)			
'Percent of Protein As-Is is provided on the	llached APP docu	mentation.				•
and a to the amount of mentain when fully burde	ntod				. 8	
rescription amount of ADD anuals nunres	of Day APP multipli	ed by the perce	ent of protein as-	is divided by 18.	<sup>1</sup> Total Creditable	Amount must be
rounded down to the represt 0 2507 (1 49 v	rould round down to	1.25 oz meat	equivalent). Di	o not round up. II	ryou are crediung n	AIMA and APP.
you do not need to round down in box A (To	al Creditable M/W	IA Amount) unt	l after you have	added the Total (	Creditable APP Am	ount from box 13
to hov C			× · · · · · · · · · · · · · · · · · · ·			
Total weight (per portion) of product as pure	hased \.\	200				
	1	_			room on Habita and W	
Total creditable amount of product (per port	on)			(Rerr	inder: Total	
creditable amount cannot count for more that	ın Ihe total weight c	of product.)				
		117				4
I certify that the above information is true ar	d correct and that a	au 1.196	ounce	serving of the ab	ove product (ready	lot
serving) contains	ounces of	f equivalent me	alimeal allemal	e when prepared	according to direct	ions.
20 A 40 B 20 B					D D 040 000 (	אר ממפ
I further certify that any APP used in the pro	duct conforms to the	ne Food and Nu	Intion Service F	regulations (7 CF	R Pans 210, 220, 2	.Z3, ZZ0;
Appendix A) as demonstrated by the attach	ed supplier docume	entation.				
/ 20 2	//		01-1-	-		
1.100 2/4	ha_		Preside	14		
Signalure			IME	A		1-210
Scott Mahain			Felo 10	2014 5K	4.3920111	<b>у 210</b> ·
Printed Name		~	Date	Phon	e Number	
T TELEFORM THE WATER THE						

PRODUCT VERIFICATION FORM

Return with RFP "Nutrition Kit"

# RFP #14-01-04 Food Service - Frozen Food and Staple Grocerles - Annual **NUTRITION KIT**

# **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: Wow BUHTPY	_
Manufacture Name: Wow Butter	
Product Code: 10920	

# Product Information Sheet with Nutritional Facts Label



Prasident Ph: 619-345-0111 Fax: 519-345-2547 email: scott@wowbutter.com

Stoffa, Ontario, Canada Website wowbutter com

**Nutrition Facts** 

Calcium / Calcium

Iron / Fer

Product Name: WOWBUTTER Manufacture Name: WOWBUTTER Foods Product Code: 10920

Valeur Nutritive Per 32 g / par 32 g % Dally Value Amount % valeur quotidienne Teneur Calories / Calories 200 23% Fat / Lipides 15 g Saturated / saturés 3 0 g + Trans / trans 0 g 15% Cholesterol / Cholestérol O mg 0% Sodium / Sodium 100 mg 4% Carbohydrate / Glucides 8 g 3% 8% Fibre / Fibres 2 g Sugars / Sucres 4 g Protein / Proteines 70 Vitamin A / Vitamine A 0% Vitamin C / Vitamine C 0%

# Ingredient List

Non-GM Tonsted Soy, Non-GM Soy Oil, Granulated Cane Sugar, Monoglyceride (from sustainable palm oil), Sea Salt.

Ingredients are NON-GMO Verified

www.wowbutter.com

200

6%

# RFP #14-01-04 Food Service - Frozen Food and Staple Groceries - Annual NUTRITION KIT



Product Name: WOWSUTTER	-	Code	No.:1_O	720_		1	
Manufacturer: LVDWR LTTER Forc(S_Case/Pack/Count/Portion/Size: 1.1203							
I. Meat/Meat Alternate Please fill out the chart below to determine	the creditable amou	al of ManiMont	Altomolo				
				I frimm hat a se	T 0 111 11	1	
Description of Creditable		Raw Portion	Multiply	FBG Yield/	Creditable		
Ingredients per Food Buying Guide (FBG)	or Creditabl	e Ingredient	1	Servings Per Unit	Amount *		
- WOW butter -	1012	0:3	X	1			
- Table			X				
			Х				
A. Total Creditable M/MA Amount							
*Creditable Amount - Multiply ounces per ra	w portion of creditat	ole ingredient by	the FBG Yield	Information.		No.	
II. Alternate Protein Product (APP) If the product contains APP, please fill out to documentation as described in Attachment	A for each APP use	d <u>.</u>				ovide	
Description of APP,	Ounces Dry	Multiply	% of	Divide by	Creditable		
manufacture's name, and	APP Per		Protein	18**	Amount		
code number	Portion		As-is*		APP***		
		X		÷ by 18			
		Х		÷ by 18			
	1000	X		÷ by 18			
B. Total Creditable APP Amount			TOPO CONTRACTOR OF THE PARTY OF				
C. TOTAL CREDITABLE AMOUNT (A + I	B rounded down to	nearest ¼ oz)	P1		1		
		Market To Table 1 and 1		<u> </u>			
*Percent of Protein As-Is is provided on the		mentation.					
**18 is the percent of protein when fully hydr	aled.				1		
***Creditable amount of APP equals ounces	or Dry APP multipli	ed by the percer	nt of protein as-	is divided by 18.	'Total Creditable A	mount must be	
rounded down to the nearest 0.25oz (1.49 v	vonia tonua domu (c	1,25 oz meal	equivalent). Do	not round up. If	you are crediting M	JMA and APP,	
you do not need to round down in box A (To to box C.	iai Creditable Min	A Amount) until	aner you have	added the Total C	reditable APP Amo	unt from box B	
Total weight (per portion) of product as pure	hanned \ \ \	> ~-					
Total weight (per portion) or product as pure	1-1	a 07					
Total creditable amount of product (per porti	(Orn)	١		/Damir	nder: Total		
creditable amount cannot count for more that	in the lotal weight o	[ product )		(veni	iluer. Total		
	an are total weight o	producti					
I certify that the above information is true an	d correct and that a	n 1-12 A	or nunces	serving of the abo	ve product (ready t	lor	
serving) contains \					according to direction		
		oquita in the contract	onious Catolinato	witon propulco	according to directive	nış,	
I further certify that any APP used in the pro	duct conforms to the	e Food and Nutr	ition Service Re	anulations 17 CFR	Parts 210, 220, 22	)5 22G	
Appendix A) as demonstrated by the attache	ed supplier docume	ntalion.		-9		,U, ECU,	
1 /			_	j.			
Sent Me	her		Provide	1			
Signature			Title	21 🗸			
Scott Nahon			C 4. 10	_			
			tello 10	1014 SF	1-3450111	XZIU	
Printed Name			Dale	Phone			

PRODUCT VERIFICATION FORM

Return with RFP "Nutrition Kit"

# INGREDIENT AND NUTRITION RELEASE

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			X Color White
ALIDEDDED F	COURCE PAT (	UEDDAD CHEE	
Residence of the later of the l		HEDDAK CHEE	:SE
Standard/Feat	her		
Singles	Loaf	Natura	Code 5
		0.11	
X Shred	Analog		-May claim "Excellent Source of
		A Special Claims	Calcium".
nt claim requires a dis	relocure	Other	Ourotain .
ch must annear immed	liatev adiacent		
nutrition information fo	r saturated fat		
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
claim requirements in	clude:		
	erence food:		
	The second secon		
	- 3		
raction by which tat co	ntent was reduced		
	t not in rogular		
<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>			
	Standard/FeatSinglesSlices _X_Shred  ent claim requires a disch must appear immed nutrition information for claim requirements in a information comparing in the food and the refize Our Product 6g fraction by which fat coss fat than Cheddar C	Standard/Feather SinglesLoafSlicesBlock X_ShredAnalog  ent claim requires a disclosure ch must appear immediatey adjacent nutrition information for saturated fat  claim requirements include: e information comparing the amount in the food and the reference food: ize Our Product Cheddar Cheese 6g 9g fraction by which fat content was reduced ss fat than Cheddar Cheese) statement "*Ingredient not in regular	SinglesLoafNaturaSlicesBlockX_ShredAnalogOtherX_Special Claims  ent claim requires a disclosureOther ch must appear immediatey adjacent nutrition information for saturated fat  claim requirements include: a information comparing the amount in the food and the reference food: ize Our ProductCheddar Cheese

CULTURED PASTEURIZED MILK AND SKIM MILK, CONTAINS 2 PERCENT OR LESS OF ARTIFICIAL COLOR, CALCIUM CHLORIDE, ENZYMES, MODIFIED FOOD STARCH\*, SALT, SODIUM PHOSPHATE\*, SODIUM CITRATE\*, SODIUM HEXAMETAPHOSPHATE\*, VITAMIN A PALMITATE, CREAM, WATER, SORBIC ACID (PRESERVATIVE)\*, NATURAL FLAVOR\*, POTATO STARCH AND POWDERED CELLULOSE ADDED TO PREVENT CAKING, NATAMYCIN (A NATURAL MOLD INHIBITOR).

# NUTRITION FACTS SERVING SIZE: 100 GRAMS

AMOUNT PER SERVING CALORIES 278

CALORIES FROM FAT 181

	TOTAL FAT       20.1g         SATURATED FAT       12.4g         TRANS FAT       0.3g         POLYUNSATURATED FAT       0.8g         MONOUNSATURATED FAT       5.5g         CHOLESTEROL       65.0mg         SODIUM       611mg         TOTAL CARBOHYDRATE       3.3g         DIETARY FIBER       0.6g         SUGARS       0.7g         PROTEIN       24.4g	VITAMIN ACALCIUMIRON	
	NUTRITION INFORMATION BASED ON: X.CALCULATEDANALYTICAL	NUTRIENT DATA BASE	
)	William Elder		

William Elder

Label Compliance Manager

Date of Release: 01/10/11

NL7705

<sup>\*</sup> Ingredient not in regular Cheddar Cheese.

86

REVISED: 06.03.10



# 4/5# Feather Shred Mozzarella

Product Number: 75507

# Ingredients:

Pasteurized Milk
Cheese Culture
Salt
Enzymes
Powdored Collulose (to prevent caking)
Potassium Sorbate (a preservative)
Natamycin (a preservative)

# Allergens:

Milk

# Nutritional Information/Serving Size: 28g

Calories	80
Calories from Fat	50
Total Fat	бg
Saturated Fat	4g
Trans Fat	Og
Cholesterol	15 mg
Sodium	160 m
Total Carbohydrate	<lg< td=""></lg<>
Dietary Fiber	Og _
Sugars	0g
Protein	7g
Vitamin A	6%
Calcium	20%
Vitamin C	0%
Tron	0%

# Storage & Handling:

Product must be shipped and stored at; 33 - 40° F

Customer Representative:	$\sim$	Date:
Bongards' Creamories Representative:	P	Date: 7/11/12

Bongards' Creameries, 13200 Cty, Rd. S1, Bongards, MN 55368 952-466-5521,1-800-788-6417
The information provided and the recognized distribution made herein are based input our retearch and are believed to be according but no guarantee of facilities in a contract the product in the recognized distribution of the recognized distribution of the recognized distribution of the particular purposes under their own operating condition. The products discussed distribution are add without any surrantly as a failure, far a particular purpose or any other warrantly, as to fine to far a particular purpose or any other warrantly, as to. No representable to warrantly as to sufficient for a warrantly as to a fine of the appropriation, but our Quality Department may be available to analist purchaser is adapting our products to take in creds and to the electuassences provailing in purchaser's business.

# PC#02416



# INGREDIENT AND NUTRITION RELEASE

	<b> </b>					1		11
						10730	1	••
						X Color	/	White
							-	
Commodity Stat	ement:	REDUCED SOL	DIUM LIGH	<u>IT PAS</u>	TEURIZED PH	ROCESS AM	ERICAN	<u> </u>
PART SECTION (1976 - 1976 - 1977 - 1974)		CHEESE						
New		Singles	Loaf		Natura	alCode	5	
X Modification		X_Slices	Bloc		Others			
Replaces <u>06/04/10</u>		Shred	Anal	og	Other X Special Claims	- "Reduced Sodii	m" claim a	llowed
Exclusive Name_ X_Labeling Alert - Di	isclacure state	ment "See nutrition in	formation for		A opecial cialino	- May claim "Goo	d Source o	f
Labeling AlertDi	turated fat and	d sodium content" mus	st be			Calcium"		
im	mediately adja	acent to the largest cla	im on each		X Other	- Milk Based Lal	peling	************
	nel.							
<u>- "L</u>	ght" or "Lite"	claim requirements inc	olude:					
	di to reference	ta on information pan	ei companing					
	100g Serving		Pasteurized	Process A	American Cheese			
Fat		14.9g		30.3g				
Ca	bries	251		365				
<u>2. I</u>	Percent or frac	tion by which the fat a	nd calorie cor	ntent was	reduced (50% or 1/	2		
<u>les</u>	s fat and 30%	fewer calories than Pa	asteurized Pro	cess Ame	erican Cheese).			
<u>- "t</u>	reduced Sodic	ım" claim requirement ata on information pan	el comparing	food to re	ference food:	<del>.</del>		
Pe	r 100g Serving	Size Our Product	Pasteurized	Process /	American Cheese	7		
So	dium	1251ma		1796mg				
<u>2.</u>	Percent or frac	tion by which the sod	um content w	as reduce	d (25% or 1/4	20		
les	s sodium than	Pasteurized Process gredient not in regular	American Chi	Proces A	merican Cheese"	5/9		
<u>-51</u>	st immediately	follow the ingredient	s statement in	the same	type size.	=: -:		
<u>me</u>	Tot manifester				N S S S S S S S S S S S S S S S S S S S			
COLORED:								
MILK SKIM MI	K WATER	R, CHEESE CULT	URE. WHE	Y*. SAL	T. POTASSIUM	CITRATE, M	ODIFIED	)
FOOD STARC	H* SODIUM	CITRATE, SOR	BIC ACID (I	PRESER	RVATIVE), LAC	TIC ACID, CO	LOR AD	DED,
CREAM, SOY	ECITHIN	ENZYMES	(					
*INGREDIENT	NOT IN RE	GULAR PASTEU	RIZED PRO	OCESS.	AMERICAN CH	EESE.		
MONEDIEM	101 1111							
			NUTRITION					
		SER	VING SIZE:	100 GR/	AMS			
AMOUNT PER SERVI			404					
CALORIES 251	CAL	ORIES FROM FAT	134					
TOTAL FAT			14.9g	VITAM	IIN A			1534 IU
TOTAL FAT			1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m		IN C			
			0.5g		UM			
POLYUNSATUR	ATED FAT			IRON.				0.22mg
MONOUNSATUR	RATED FAT		4.4g					
		4						
SODIUM		12	251mg					
TOTAL CARBOH	YDRATE		9.8g					
DIETARY FIBER			0.0g					
SUGARS			6.3g					
PROTEIN			20.1g					
NUTRITION INFORMA	ATION BASED (	N: X CALCULATED	_ANALYTICA	L _NU	TRIENT DATA BASE			
Millian E	Elec							
William Elder				Date	of Release: 0	6/28/11		
Label Complia	nce Mana	ger		NL64	60			

# 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	Churchfield Trading Co	School Choice/ Schreiber	O2416	.5 Ounce per
1	£13	Light LF				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

- Purchased / From coop groduser (different Groduser)

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

PC#10734

A

# INGREDIENT AND NUTRITION RELEASE

nadd i reserv		,	I II
		-	10086/10087 / Color X White
		SE CMISS CHEESE	Color X_vvrile
Commodity Statement:	PASTEURIZED PROCE	39 SWISS CHEESE	
New	SinglesLo	af Natura	Code 5
X Modification		ock	
Replaces <u>11/12/07</u>	ShredAr	nalogOther	the state of the s
Exclusive Name			laim "Excellent Source of Calcium". aim "3-A-Day".
X Labeling Alert If claim is made, the	nen must include:		sed Labeling
	nent must appear on primary		
	ediately adjacent to claim;		
<u>"See nutrition info</u> and sodium conte	mation for saturated fat	<del></del>	
-Disclosure Stater	nent Type Size: Must be the sar	ne type size as Net Weight OR	if claim is less than
two times the size	of Net Weight, then the Disclosu	ire Statement can be no less tha	an one-half the size
of the claim (but n	ever less than 1/16-inch).		
		<b> </b>	
1 CULTURED MILK, S	SKIM MILK, WATER, SA	LT, SODIUM CITRATE	SODIUM PHOSPHATE,
2 CREAM, CITRIC AC	ID, SORBIC ACID (PRE	ESERVATIVE), ENZYMI	ES, LACTIC ACID, SOY
3 LECITHIN.			
4			
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10			
	W. (75)(T)	N 54 070	
	NUTRITIO SERVING SIZE		
AMOUNT PER SERVING	SERVING SIZE	100 GIVAING	
	ORIES FROM FAT 212		
	00.5-	\ // T A A FEN   A	807 IU
TOTAL FAT SATURATED FAT	23.5g		0.14mg
TRANS FAT	_ =		774mg
POLYUNSATURATED FAT			0.2mg
MONOUNSATURATED FAT	•		0.02mg
CHOLESTEROL		RIBOFLAVIN	0.28mg
SODIUM			0.06mg
POTASSIUM	51.3mg	PHOSPHORUS	422mg
TOTAL CARBOHYDRATE			
DIETARY FIBER			
SUGARS			
FROTEIN	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
NUTRITION INFORMATION BASED OF	I: X CALCULATEDANALYTIC	CALNUTRIENT DATA BASE	
un m			
William Eller			
William Elder	<del></del>	Date of Release: 10	/27/08
Label Compliance Manag	er	NL1360	

# 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	ounce

- Brown (2008 Brogney) (different Brogney)

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



# Product Code 10080



# Frozen Egg Product with Citric Acid (Golden Nature®)

Nutri		
Serving Size	3 Tbsp (50g)	
Servings Per Container	270.00	
Amount Per Servings	_	
Calories	. 10.00	
Calories from Fat	40.00	
		% Dally Value
¥	Amount Per Serving	(based on 2000 Calorie Diet)
Total Fat (g)	4.50	7.00
Saturated Fat (g)	1.50	8.00
Trans Fat (g)	0.00	
Cholesterol (mg)	210.00	71.00
Sodium (mg)	65.00	3.00
Total Carbohydrate (g)	1.00	0.00
Dietary Fiber	0.00	0.00
Sugars	0.00	7
Protein (g)	6.00	
Vitamin A		6.00
Vitamin C		0.00
Iron		4.00
Calcium		2.00
ž	j.	

Pack: 6.00 / 5.00 Lb.

Net Weight: 30.00 lbs

Gross Weight: 31.60 lbs

Case Dimensions: 13.010 x 8.880 x 10.450

Cube: 0.70

Shelf Life 365 days

# UPC Code 10038057100807

# **Storage Process Text:**

- 1. 15 cases per layer
- 2. 5 layer per pallet
- 3. 75 cases per pallet max
- 4. Tie Stack
- 5. For Pallet building instructions see SOP (document ID)

	Whole Eggs, Citric Acid.	
	E)	
		10
		I
	*	
13		



# RFP #14-01-04 Food Service - Frozen Food and Staple Groceries - Annual NUTRITION KIT

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

Product Name: Frozen Egg Product wit	h Citric Acid	Code	No.: 10080		
Cargili Kitchen Solutions	C	ase/Pack/Count/I	Portion/Size:6	/5# cartons / 1.0	00 oz serving
Mest/Meat Atternate					
lease fill out the chart below to determine	the creditable amou	unt of Meat/Meat	Alternate		
Description of Creditable Ingredients per Food Buying Guide (FBG)		Raw Portion le Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Whole Eggs	0.99	84	X.	1.12	1.12
	I I	Tempor in 12 Mary and	Χ	Fluid area (printer)	any Specifican and description
	w. t		X	The state of the s	
. Total Creditable M/MA Amount reditable Amount - Multiply ounces per ra	7045 H- 152 - 1.0 1 - 1.1 - 1		a and the strength of the strength of	-2 152 <u>-1121</u>	1.00
Description of APP, manufacture's name, and	Ounces Dry APP Per Portion	Multiply	% of Protein	Divide by 18**	Creditable Amount APP***
code number	Portion		As-is*		APP***
	L	<u> </u>		+ by 18 + by 18	
are an are an are a second and a second	n a man Addition of the state o	X		+ by 18	4 132
Total Creditable APP Amount	[]	<u> </u>		100	That we so I feat to
TOTAL CREDITABLE AMOUNT (A+	3 rounded down to	nearest % oz)			
is the percent of protein when fully hydic Creditable amount of APP equals ounces unded down to the nearest 0.25oz (1.49 v u do not need to round down in box A (To box C. tal weight (per portion) of product as pure tal creditable amount of product (per porti	of Dry APP multipli rould round down to tal Greditable M/M hased 1.00 o	o 1.25 oz meat e IA Amount) until s ez oz	quivalent). Do after you have a	not round up. If added the Total C	you are crediting I
editable amount cannot count for more that entify that the above information is true an enving) contains	d correct and that a	1.00	ounce que de la composição de la composi	erving of the abo when prepared	ve product (ready according to direct
urther certify that any APP used in the proppendix A) as demonstrated by the altache	duct conforms to the	e Food and Nutri ntation.	ion Service Re	gulations (7 CFF	R Parts 210, 220, 2
Cilan la	the		Regulatory Af	fairs Manager	
N			tle		3.0
Signature			no.		
Signature Alan Artner	LALSE E SES		)2/11/14	763-27	71-5956

94

# 40827

BREAKFAST BUILDERS"

# Pre-Cooked Scrambled Eggs



# FROZEN PRE-COOKED EGG PRODUCT PRODUCTO PRECOCIDO Y CONGELADO A BASE DE HUEVO

NGREDIENTS: Whole Eggs, Skim Milk, Soybean O3, Modified Food Starch, Salt, Xanthan Gum, cauld Pepper Ednact, Citic Acid, Antificial Butter Favor (Butter (Cream, Mait), Partially, Hader City, Soybean and Cottonseed Oil, Soybean Oil, Lipohzed Butter Oil, Favors and Aufrical Press, CONTAINS: EGGS, MILK.

38057

40827

9

U.S. PATENT NO. 6,759,076

KEEP FROZEN

4/5 lb Bags NET WT 20 lbs



Amile		
وز ی	Amount	%DV
Solition	1 02.	
S liber	45	
s la	670 070	
s la	600	2%
	50	5%
	bii 0	
	20	%0
_	0 8	%
Cholesterol 110	110 mg	37%
Calcium 17	17 mg	7%
Iron 0.38	0.38 mg	7%
Sodium 125	125 mg	2%
Vitamin A 165	165 TU	4%
Vitamin C 0.0	0.0 mg	%0
Moisture 71	71%	

# BID DESCRIPTION:

Pre-cooked Frozen Scrambled Eggs. CN labeled. Fully cooked scrambled eggs, quick frozen for freshness and packaged in convenient 5 lb. bags. Each 1.00 oz. serving Is assured by CN label to provide 1.00 oz. equivalent meat alternate. Packed in 20 lb. Case, 4/5 lb. bags. Product to be Carglil Kitchen Solutions/Sunny Fresh Foods label code 40827.

\*Also available made with USDA commodity whole egg or commercially purchased equivalent.

# CN CONTRIBUTION

Each 1.0 oz. serving by weight of Scrambled Eggs provides 1.0 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements.

CN 071405

alon G. astron

Alan Artner, Regulatory Affairs Manger DATE

-		2
-	Moisture	7.1

# 94

# RFP #14-01-04 Food Service - Frozen Food and Staple Groceries - Annual NUTRITION KIT

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

Child Nutrition Program operators should on letterhead signed by an official compa	iny representative.	ottoon (investor) valen toolaatis saatiinkatii <del>ja</del> s	00		
Product Name: Pre Cooked Scramble		Code	No. 40827	1200	
Carglii Kitchen Solution	19 C	ase/Pack/Count/	Portion/Size:_4	/5# bags/ 1.00 o	z serving
. Meat/Meat Alternate lease fill out the chart below to determin	e the creditable amou	unt of Meat/Meat	Alternate		
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per	Raw Portion le ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Whole Eggs	0.916	306	X	1.12	1.03
		-2	X		1
to the control of the state of the control of the c		t make the works to take 1996	X	2	
A. Total Creditable M/MA Amount <sup>1</sup> Creditable Amount - Muliply ounces per		·	, 1. 12 • 1. 2 • 1. 2 • 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.		1.00
Description of APP, manufacture's name, and code number	Ounces Dry APP Per Pertion	Multiply	Protein As-Is*	Divide by 18** + by 16	Amount App***
4.		X		+ by 18	<del></del>
	11.	<u> </u>	The Carry many	+ by 18	A Company of the Comp
B. Total Creditable APP Amount	navas de la composition della	and the state of the same			
C. TOTAL CREDITABLE AMOUNT (A	B rounded down to	nearest ¼ oz)	N - 4+ 6-3 1		
Percent of Protein As-is is provided on the 18 is the percent of protein when fully by "Creditable amount of APP equals ounce unded down to the nearest 0,25cz (1.49 as do not need to round down in box A (1 box C.	drated. es of Dry APP multipli ) would round down to otal Creditable M/M	ed by the percen 1.25 oz meal e A Amount) until (	quivalent). Do	not round up. If	you are crediting M/MA a
otal creditable amount of product (per po editable amount cannot count for more t	rtion) 1.00 c han the total weight of			(Remir	nder: Total
ertify that the above information is true a rving) contains1.00	and correct and that a	n <u>1.00</u> equivalent mea <i>l</i>	ounce s meat alternate	erving of the above when prepared a	ve product (ready for according to directions,
urther certify that any APP used in the popendix A) as demonstrated by the attac	hed supplier documer	e Food and Nutri Italion.	lion Service Re	guiations (7 CFR	Parts 210, 220, 225, 226
Signature Cilcum Cl	ther	and the same of th	Regulatory Afr	airs Manager	tt <del>V. W</del>
Alon Arinar		•	198 12/1 1/14	709 97	1-5956
			E-24M M 25 /5	104 441	I a TRACTORY

**Printed Name** 

Phone Number

# **Sliced Turkey**

22655-63902 Sliced Turkey Ham - 0.50oz - Frozen



	Packag	Ing Details	
SCC Code:	90022655639025	Item UPC:	2265563902
Kosher	in   1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	Servings Per Case:	0
Unit Quantity:	12	Unit Size:	1.00 lb
Pallet Tie:	12	Pallet High:	
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:			الترخوجية فقطات شذوات شيوسته تعادده والبديتين

# **Nutritional Facts**

# **Nutrition Facts**

Serving Size: 4 Silces

Amount Per Serving				
Calories <sup>90</sup>	Calories from Fat 35			
Total Fat	Per Serving 4 g	% Daily Value 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 Dally 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	659	80g
Saturated Fat	Less than	209	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		<b>25</b> g	30g

Calorles 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



# 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 <sup>1</sup>	*	Marca.	•	1.04 oz.

<sup>\*</sup>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 <sup>1</sup>			***		N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)				1.00 oz.	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

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 \_\_\_\_\_ 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..

robert agter		
	Labeling Special	ist <u>.</u>
Signature	Title	
Robert Taylor	02/14/2014	919-658-6743
Printed Name	Date	Phone Number

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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 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.

# CP5659 / 5659CE Reduced Sodium Beef Pat



**Product Title:** 

**FULLY COOKED BEEF PATTIES** 

CARAMEL COLOR ADDED

**JTM Item Numbers:** 

CP5659 / 5659CE

<b>Nutritional Information</b> :	CN Serving Size	100g Serving
Serving Size (oz.)	2.50	3.53
Serving Size (g)	70.9	100
Servings Per Case	196	
Calories	148	209
Calories from Fat	86	121
Calories from Fat%	58 %	58 %
Protein (g)	14	20
Carbohydrates (g)	2	2
Fiber (g)	1	2
Total Fat (g)	10	13
Saturated Fat (g)	3.6	5.1
Trans Fat (g)*	0.6	0.8
* contains On trans fat	or ZERO adder	d trans fats

* contains Og trans fa	t or ZERO adde	d trans fat
Cholesterol (mg)	39	55
Sodium (mg)	242	342
Sugar (g)	0	0
Vitamin A (IU)	0	0
Vitamin C (mg)	0 .	0
Calcium (mg)	38	54
Iron (mg)	2	3

### Product Coorifications.

Linning Sheemronains	),
UPC (GTIN)	CP5659 - 10049485056598
17.10 (20 No. 2012)	8 <b>4</b>
Case Pack	6 Bags
Net Weight	30.63 lbs
Gross Weight	32.43 lbs
Case Length	23.53 in
Case Width	12.91 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	365 days

# Allergens:

Soy

\*\*This Product is Gluten-Free

# Ingredients:

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), SEASONING (potassium chloride, natural flavor [contains maltodextrin]), HYDROLYZED SOY PROTEIN, SALT, DRY BEEF STOCK, CARAMEL COLOR, SPICE.

# CN Statement:

CN ID Number: 080390

Each 2.50 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-11.)

# Preparation:

FROM FROZEN (0-10 Degrees):

Convection Oven (Preheated to 350 Degrees):

Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties.

Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes.

When timers sounds, check for internal temperature of 160 degrees F or higher. Remove from oven.

Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer.

For more detailed heating instructions and other methods, please contact JTM.

# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commdities. JTM items ending with "CE" denote the product as "commercial equivalent."



# CP5670 / 5670CE Premium Beef Steak Patt



Product Title:

# **FULLY COOKED BEEF PATTIES**

CARAMEL COLOR ADDED

JTM Item I	munibuots
------------	-----------

CP5670 / 5670CE

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.45	3,53
Serving Size (g)	69.5	100
Servings Per Case	195	
Calories	172	247
Calories from Fat	112	161
Calories from Fat%	65 %	65 %
Protein (g)	12	18
Carbohydrates (g)	2	3
Fiber (g)	0	0
Total Fat (g)	12	18
Saturated Fat (g)	4.8	6.9
Trans Fat (g)*	8.0	1.1

* contains ug trans la	COL TEKO gane	u uans iac
Cholesterol (mg)	49	71
Sodium (mg)	275	395
Sugar (g)	1	2
Vitamin A (IU)	0	0
Vitamin C (mg)	0	0
Calcium (mg)	18	26
Iron (mg)	1	2

# **Product Specifications:**

UPC (GTIN)	CP5670 - 10049485056703
V-0-0-0	<b>7</b>
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.56 lbs
Case Length	23.53 in
Case Width	12.91 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	365 days
Allergens:	

\*\*This Product is Gluten-Free

# Ingredients:

GROUND BEEF (not more than 20% fat), WATER, SEASONING (corn syrup solids, beef flavor), SEASONING (potassium chloride, natural flavor [contains mallodextrin]), SALT, FLAVORING (natural flavor, salt, beef fat), CARAMEL COLOR, SPICE.

# **CN Statement:**

CN ID Number: 080753

Each 2.45 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-11.)

# Preparation:

FROM FROZEN (0-10 Degrees):

Convection Oven (Preheated to 350 Degrees):

Place frozen beel patty flat on a sheet pan lined with parchment paper. Do not overlap or stack patties.

Place sheet pan in a 350 degree preheated oven and set timer for 7-9 minutes.

When timers sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Place bag of Burgers in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees.

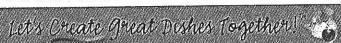
Cook time will depend on amount of product in steamer.

For more detailed heating instructions and other methods, please contact JTM.

# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commdities.
JTM items ending with "CE" denote the product as "commercial equivalent."



# OFFICIALS VISIONAL Reduced Sodium Turkey Bu



**Product Title:** 

**FULLY COOKED PREMIUM TURKEY PATTIES** 

CARAMEL COLOR ADDED

**ITM Item Numbers:** CP5623 / 5623CE

<b>Nutritional Information:</b>	CH Serving Size	100g Serving
Serving Size (oz.)	2.70	3.53
Serving Size (g)	76.5	100
Servings Per Case	178	
Calories	133	174
Calories from Fat	56	73
Calories from Fat%	42 %	42 %
Protein (g)	16	20
Carbohydrates (g)	3	4
Fiber (g)	0	0
Total Fat (g)	6	8
Saturated Fat (g)	1.9	2.5
Trans Fat (g)*	0	0
* contains On trans fat /	ar ZERO addor	l tranc fat

* contains 0g trans fa	t or ZERO adde	d trans fats
Cholesterol (mg)	51	66
Sodium (mg)	346	452
Sugar (g)	1	1
Vitamin A (IU)	37	48
Vitamin C (mg)	1	1
Calcium (mg)	20	26
Iron (mg)	1	1

# **Product Specifications:**

UPC (GTIN)	CP5623 - 100494850	56239
OFC (G1EN)	4 <b>-</b>	
Case Pack	30# 6 Bags	
Net Weight	30.00 lbs	
Gross Weight	31.50 lbs	
Case Length	23.81 in	
Case Width	13.31 in	
Case Height	7.38 in	
Case Cube	1.35 ft	
TixHi	6x6	
Shelf Life (frozen)	365 days	
Allerdenc.		

GROUND TURKEY, WATER, SEASONING (corn syrup solids, turkey flavor), CONTAINS LESS THAN 2% OF SALT, SUGAR, SEASONING (potassium chloride, natural flavor [contains maitodextrin]), DEHYDRATED GARLIC, CARAMEL COLOR, SPICE.

**CN Statement:** 

ENID Number: 081696

Each 2.70 oz Cooked Premium Turkey Patty provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-11.)

# Preparation:

KEEP FROZEN

Place beef patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8

# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commodities. JTM items ending with "CE" denote the product as "commercial equivalent."

\*\*This Product is Gluten-Free



Ingredients:



Product Name 8/4 Fine Grand Beet

Product Code / 9/18

Ingredients: Beaf-100%

**Nutrition Facts** Servings Size 4oz. (1129) Servings Per Container 20 Amount Per 100g

岩 岩 岩 岩 alodes 254 Servings Per Container varied 13% 35% % Daily Value" Saturated Fat 7.7g Total Fat 20.0g

Total Carbolnydrate Og Cholesterol 71.0mg Trans Fac 1 2g Sodium 67 Omg

Not a significant source of dietary fiber sugars, vitamin A, vitamin C

"Percent Daily Values are based on a 2,000 calone diet."

Caldum 18.0mg

Iron 1,8%

13%

Signature

Date 2-10-14





**Product Title:** 

COOKED BEEF MEATBALLS

170

(CARAMEL COLOR ADDED)

ITM	Item	Nom	hors:
-----	------	-----	-------

CP5030 / 5030CE

Nutritional information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.80	3.53
Serving Size (g)	79.4	100
Servings Per Case	171	
Calories	162	204
Calories from Fat	90	113
Calories from Fat%	<b>55</b> %	<b>55</b> %
Protein (g)	13	16
Carbohydrates (g)	5	7
Fiber (g)	1	1
Total Fat (g)	10	13
Saturated Fat (g)	3.8	4.8
Trans Fat (g)*	0.6	0.8

\* contains Og trans fat or ZERO added trans fats

2011001112 23 010112 10		
Cholesterol (mg)	38	48
Sodium (mg)	234	295
Sugar (g)	1	1
Vitamin A (IU)	7	8
Vitamin C (mg)	1	1
Calcium (mg)	38	48
Iron (mg)	2	2

**Product Specifications:** 

Linking obecuirgness	74
UPC (GTIN)	CP5030 - 10049485050305
The state of the s	•
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	19.81 in
Case Width	11.31 in
Case Height	10.50 in
Case Cube	1.36 ft
TixHi	8x4
Shelf Life (frozen)	365 days
Allergens:	VMV

Milk, Soy, Wheat

# ingredients:

GROUND BEEF (no more than 20% fat), WATER, BREAD CRUMBS [wheat flour, enriched, malted, bromated [wheat flour, malted barley flour, niacin, reduced fron, potassium bromate, thiamine mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast (natural yeast, sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramet color), SEASONING (potassium chloride, natural flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, GRATED ROMANO CHEESE (sheep's milk, cheese culture, salt, rennet, powdered cellulose, calcium propionate), SPICES, CARAMEL COLOR, DEHYDRATED GARLIC.

EA

# CH Statement:

CM ID Number: 076055

Five 0.56 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-09.)

# Preparation:

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbes to sauce. Summer in covered pan for approximately 40 m inutes at 180-200 degrees F.

# Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commodities. JTM items ending with "CE" denote the product as "commercial equivalent."

# OP5051/50510E Reduced Sodium Turkey Meatball



**Product Title:** 

COOKED TURKEY MEATBALLS

# CARAMEL COLOR ADDED

ITM Item Numbers:	CP5051/	5051CE
A II IAN BYRKIN BRSTSBBBBBBBBB	VI/	

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.85	3.53
Serving Size (g)	80.8	100
Servings Per Case	168	
Calories	131	162
Calories from Fat	46	56
Calories from Fat%	35 %	35 %
Protein (g)	16	20
Carbohydrates (g)	6	7
Fiber (g)	1	1
Total Fat (g)	5	6
Saturated Fat (g)	1.6	2.0
Trans Fat (g)*	0	0
* contains Og trans fat	or ZERO adde	d trans fats
CONTRACTOR OF THE PARTY OF THE	0.000	m a

Contains og trans ru	to the work of the present	
Cholesterol (mg)	41	51
Sodium (mg)	237	293
Sugar (g)	1	1
Vitamin A (IU)	7	9
Vitamin C (mg)	1	1
Calcium (mg)	44	54
Iron (mg)	2	2

# **Product Specifications:**

UPC (GTIN)	CP5051 - 10049485050510
-1-1-1	=
Case Pack	6/5# (30#)
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	23,81 in
Case Width	13.31 in
Case Height	7.38 in
Case Cube	1.35 ft
TixHi	6x6
Shelf Life (frozen)	365 days
Allergens:	

Milk, Soy, Wheat

# Ingredients:

GROUND TURKEY, WATER, BREAD CRUMBS (wheat flour, enriched, matted, bromated [wheat flour, malted barley flour, nlacin, reduced iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast [natural yeast, sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, ROMANO CHEESE (sheep's milk, cheese culture, salt, rennet, powdered cellulose, calcium propionate), SPICES, CARAMEL COLOR, DEHYDRATED GARLIC.

**CN Statement:** 

CN ID/Number: 082371

Five 0.57 oz Cooked Turkey Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-11.)

### Preparation:

Convection Oven: Add frozen meatballs to sauce, cover pan and heat in oven approximately 30 minutes at 357

Stove top: Add frozen meatballs to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

# **Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

JTM item codes that begin with "CP" for "commodity product," denote the item is made using non-substitutable USDA commdities.
JTM items ending with "CE" denote the product as "commercial equivalent."





# **NUTRITION & ANALYSIS SHEET**

# Lechi Smoked Knockwurst Chicken & Beef & Cheese Smoked Knockwurst

PRODUCT CODE:

2195

PORTION SIZE:

1.0Z

PACKED:

320 (plus & minus 5)/case

CASE NET WEIGHT:

20 lbs (9.07 kgs)

CASE DIMENSIONS:

14" x 7.125" x 8.75"

**PALLETIZING:** 

5 x 15

# PRODUCT SPECIFICATIONS:

LeChi's Knockwurst are fully cooked and ready for heating (by oven or microwave) and serving. Each Knockwurst provides 1 oz. equivalent Meat/Meat Alternate...

INGREDIENTS: Mechanically Separated Chicken, Beef, Water, Pasteurized Processed Cheddar Cheese (Cheddar Cheese (Milk, Cheese Cultureds, Salt, Enzymes), Water, Sodium Phosphate, Cream, Salt, Sorbic Acid, (Preservative), APO-Carotenal (Color)), Seasonings (Salt, Corn Syrup Solids, Mustard, Sodium Tripolyphosphate, Spices, Sodium Erythorbate, Natural Flavor), Maltodextrin, Natural Hickory Smoke Flavor, Salt, Sodium Nitrite.

# **PRODUCT ANALYSIS:**

**Descriptions:** Smoked Knockwurst

Product code: 2195
Pack/Portions: 320/1oz.
Raw Product Weight: 1 oz.
Cooked Product Weight: 1 oz.

Protein Sources: Beef, Chicken, Cheese. Meat/Meat Alternate per Serving: 1 oz.

Shelf Life: 6 months frozen.

CONTAINS: Milk, Cheese.

I certify that the above information is accurate as present on this date.

Name: Warren Rutherford Title: Plant Manager

Signature: Waren Puthefor Date: 8/27/14

# **Nutritional Analysis**

Serving Size 1 piece (28.35g) Serving Per Container: 320

Amount per S	erving		
Calories 80 Calories from Fat 50			
	% Dailey Value *		
Total Fat 6g		8%	
Saturated Fat 2	g	9%	
Trans Fat C	) g		
Cholesterol	22 mg	8%	
Sodium	260 mg	11%	
Total Carbohyd	Irates 1g	0%	
Dietary Fiber 0g	)	0%	
Sugar Og			
Protein 4g	-		
Vitamin A 2%	Vitam	In C 0%	
Calcium 2%	lron	2%	

Percent dailey values are based on a 2,000 calories diet. Your dailey values may be higher or lower depending on your calories needs.

Holmes Smokehouse 800 Ellen Trout Dr. Lufkin, Texas 75904 936-634-4400



### Product Analysis Sheet for Meat/Meat Alternate (M/MA) Products

Product Name: Lechi Smoked Link\_Code No: 2195

Meat/Meat Alternate

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

Description of Creditable Ingredients per FBG	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
MSC Chicken	.8	X	.7	.56
Beef	.2	X	.7	.14
Cheese	.05	X	_1.	.05
A. Total Creditable Amount	1			.75

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

### 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,	Ounces Dry APP Per	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amou	nt1				
C. TOTAL CREDITABLI	E AMOUNT (A +	B rounded	down to neares	t	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

1Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). 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 1.05oz.

Total creditable amount of product (per portion) .75

I certify that the above information is true and correct and that a 1.05 ounce serving of the above product (ready for serving) contains .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.

Signature of Company Official:

Printed Name: Paul Tran Date: 09.09.2014

10625 W. Fairmont Pkwy, La Porte, Texas 77571; (281) 470-6200; (281) 842-8413 fax

Title: Plant manager Phone Number 281-470-6200

www.lechifoods.com

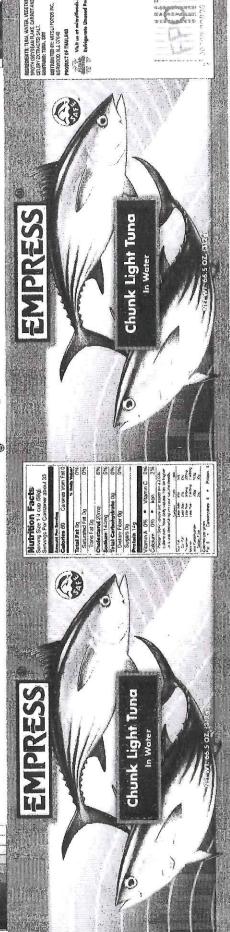
E-mail: lechi@lechifoods.com

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

M

PC# 11057 3600X



110573600X



198

Product Code: 62005

Product Description: 3.0 oz. Chicken Breast Filet with Rib Meat without Inserts

### **Nutrition Facts:**

Serving Size	85 g (3	.0 oz.)	Monounsaturated Fat	0	g
Calories	120		Polyunsaturated Fat	0	g
Calories From Fat	45		Trans Fat	0	g
Protein	18	g	Cholesterol	95	mg
Carbohydrates	1	g	Vitamin A	258	IU
Dietary Fiber	0	g	Vitamin C	1	mg
Sugar	0	g	Calcium	12	mg
Fat	5	g	Iron	2	mg
Saturated Fat	1.5	g	Sodium	240	mg

### **Label Declarations:**

Allergens:

Soy

**Ingredient Statement:** 

Available On Request.

### **General Microbiological Information**

Note: COA upon customer request

### **Quality Control Variables:**

Size

3.0 oz. (85 g)

Range

78 - 92 g

Piece Count

49 - 59

### Packaging and Handling Information:

Packaging Description:

10 lb. master case with 2/5 lb. sealed clear poly bags.

Code Date:

Julian Date

Handling:

Keep Frozen

Shelf Life:

12 Months

Net Weight:

10 lbs.

Tare Weight:

0.72 lbs.

Gross Weight:

10.72 lbs.

Case Dimensions:

15 7/8" x 9 7/8" x 6 3/4"

Cube:

0.58

### **Palletizing Information:**

Shipper/Layer:

12

Column Stack 1st 3 layers/Interlock remaining layers.

Layers/Pallet: Pallet Quantity: 10 120

Signature:

J. Blird Harbyath

Date:

6/27/2013

### RFP #14-01-04 Food Service ·Frozen Food and Staple Groceries -Annual NUTRITION KIT



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

on letterhead signed by an official company		ibel from the pu	rchased produ	ct carton in addition	on to the following inf	ormation
Product Name: 3 ounce Grilled Chicken Pa	tty Code No.:62005	Manu	ıfacturer: Pro	View Foods,		
LLC.						
Case/Pack/Count/Portion/Size: 10 pound/2	/5 pound bags/ 49	9-59 count		<del>,</del>		
-						
I. Meat/Meat Alternate						
Please fill out the chart below to determine t	4		Alternate	· <b>-</b>		
Description of Creditable	Ounces per l		Multiply	FBG Yield/	Creditable	
Ingredients per Food Buying Guide (FBG)	of Creditable	Ingredient		Serv ings Per Unit	Amount *	
Chicken Breast Meat	2.88 oz.		X	73	2.10	
10 11 10 14 10 10 10 10 10 10 10 10 10 10 10 10 10			X			
			X			
*OrTatabaradiable-MMAAAWAW&perra	aw portion of cr <del>edital</del>	<del>ble i</del> ngredient by	the FBG Yield	hformation.	2.10	
III _ Alternate Protein Product (APP)				CARR ICARRI		. ·
If the product contains APP, please fill out to			litable amount	of APP. If APP is	usea, you must provi	ae
documentation as described in Attachment  Description of APP,	Ounces Dry		% of	Diulda bu	Creditable	•
manufacture's name, and	APP Per	Multiply	Protein	Divide by 18**	Amount	
code number	Portion		As-Is*	18	APP***	
0000 110111001	T OILLOIT	Х	1	+ by 18		
THE THE PARTY OF T		X	-	+ by 18		
		X	<b> </b>	+ by 18		
B. Total Creditable APP Amount 1		· · · · · · · · · · · · · · · · · · ·		<del>                                     </del>	<del>- </del>	
C. TOTAL CREDITABLE AMOUNT (A+	B rounded down to	nearest % oz)				
*Percent of Protein As-Is is provided on the	attached APP docum	nentation.				
**18 is the percent of protein when fully hydr	rated.			t- 35 5 4 - 4 5 - 4 6	1-1-1-0	
***Creditable amount of APP equals ouncerounded down to the nearest 0.25oz (1.49	s of Dry APP multipli	ed by the perce	nt or protein as	is divided by 18.	Total Creditable Am	MAA and A
you do not need to round down in box A (To						
to box C.	Mai Cieditable Willia	A Allounty until	alter you have	added the Total v	Oleanable 18 1 7 miles	an nom or
Total weight (perportion) of product a	spurchased —			nces		
Total creditable amount of product (per	portion) ——2	.0	(Rem	inder:	Total	
creditable amount cannot count for more th	an the total weight of	fproduct.)				
	20 20 195941 41	121		70		275
Icertify that the above information istrue a	nd correct and that	an 3 ounce			ove product (ready fo	)r
serving) contains 2 ounces of equivalent r	neat/meat alternate	wnen prepared	according to c	mecuons,		
Ifurther certify that any APP used in the pro Appendix A) as demonstrated by the attach			rition Service R	egulations (7 CFF	R Parts 210, 220,225	, 226,
D = A A	1 -41					
Je fleil Beach	Let Wo			ch Services/Food	Safety	
Je Plil Back			Title	2000,000,000,000,000		
J. Phil Hudspeth, Ph. D			2/5/2014	7	70-534-2344	
Printed Name	form property in	***************************************	Date		Number	

### Cooked Fajita Flavored Char-Marked White Chicken Meat, 1/2" Julienne Strips Item Code 63979 - GOODSOURCE

Microbiological:

**Total Plate Count** 50,000 cfu/g maximum Coliforms 100 cfu/g maximum E. coli 10 cfu/g maximum Negative in 25 grams Salmonella Staph Coagulase Positive 10 cfu/g maximum

All required pathogen testing will only be performed by Tip Top Poultry or a third-party laboratory on Tip Top Poultry's behalf prior to shipment to verify that Product meets the requirements as specified. If further testing is needed, samples will be sent to a mutually agreed upon 3rd party lab for testing prior to shipment to the Purchaser. Purchaser will not test for pathogens after Product is

### NUTRITIONAL INFORMAITON (per 100 grams):

Calories	112
Calories from Fat	20
Protein	22.9 g
Fat, total	2.3 g
Fat, Saturated	0.65 g
Fat, Trans	0.01 g
Carbohydrates	0.25 g
Moisture	72.25 g
Ash	2.3 g
Cholesterol	59.1 mg
Sodium	509 mg
Calcium	6 mg
Iron	0.61 mg
Vitamin A	0 IU
Vitamin C	0 mg

### **PRODUCT LABELING:**

Each container shall be properly and clearly labeled indicating the manufacturer's name and location, net weight, customer item code number, USDA inspection legend, nutritional label and the date of manufacture. The lot number shall appear on the label, COA and bill of lading

Lot Code Explanation: mm/dd/yy - lot number (1, 2, 3, or 4)

Label Declaration:

COOKED FAJITA FLAVORED CHAR-MARKED WHITE CHICKEN MEAT

1/2" JULIENNE STRIPS -

Ingredient Statement:

Chicken White Meat, Water, Isolated Soy Protein Fajita Seasoning (Salt, Black Pepper, Onion Powder, Garlic Powder Maltodextrin, Sugar, Dextrose, Tapioca, Starch, Chili Powder (Red Pepper, Ground Oregano, Ground Cumin), Natural Grill Flavor (Maltodextrin, Natural Flavors, Modified Food Starch, Corn Syrup Solids, Tricalcium Phosphate), Lemon Juice Powder (Corn Syrup Solids, Lemon Juice Solids, and Natural Flavor (Containing Sulfites)), Dextrose, Red Pepper, Vinegar Powder (Citric Acid, Sodium Diacetate, Potassium Citrate, Glucono-Delta-Lacone), Citric Acid, Refined Soybean Oil, Natural Smoke Flavor and Less than 2% Silicon Dioxide added to prevent caking), Salt, Modified Food Starch,

Sodium Phosphate, Black Pepper Natural Smoke Flavoring

### **PACKAGING:**

Form: Corrugated white clam shell box with 2 mil blue or green polyethylene bag

No staples, wire ties, or reinforced tape are allowed to secure the bags. Open end of bag is folded under.

Net Weight: 30 lbs. per case

Case Dimensions: 19.13" x 12.63" x 7.55"

Case Cube: 1.06

Pallet Configuration: 7 cases per layer, 8 layers high, 56 cases per pallet

### **MEAL CONTRIBUTION COMPONENT:**

Formulation: 84.10% Chicken White Meat



Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information.

Product Name:	Cooked Fajita Flavored Cha	r Marked Chicken White Meat Strips	Code Number: <u>63979</u>
Manufacturer:_	Tip Top Poultry, Inc.	Case/Pack/Count/Portion Si	ze: 30 lbs / bulk packed

### Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

### Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Chicken White Meat	2.483	X	0.73	1.81
		×		
		х		
A. Total Creditable M/MA - 16 oz. / 1 ll	o. of Cooked White Chicken Fajita S	trips provides	12.75 oz. meat/meat alternate	1.81

<sup>\*</sup>Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. 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 by *Attachment A* for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
Isolated Soy Protein	0.038	Х	88	÷ 18	0.19
Profam 981, Archer		X		÷ 18	
Daniel Midland (ADM)		Х		÷ 18	
B. Total Creditable APP Amount <sup>1</sup>	0.19				
C. Total Creditable Amount ( A + B rounded down to the nearest ¼ oz)					2

<sup>\*</sup>Percent of Protein-As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased:	2.5 oz.
Total creditable amount of product (per portion):	2M/MA
(Reminder: Total creditable amount cannot count for	more than the total weight of the product.)

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. <sup>1</sup>Total Creditable Amount must be rounded down to the nearest .25 oz (1.49 would round down to 1.25 oz meat equivalent.) Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

### Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Not Applicable		÷ 16	
		÷ 16	
		÷16	
A SECOND		÷16	
		÷16	
D. Total Creditable Grain per Portion**			

<sup>\*</sup>All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

### Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
Not Applicable							
	, <u>, , , , , , , , , , , , , , , , , , </u>						
E. Total Cups of Creditable Fruits p	er Portion						
F. Total Cups of Creditable Vegeta	bles per Portio						

<sup>\*</sup>Production unit is the basis for calculating servings - recipe, pizza pie, individual sandwich, gallon etc.

**Printed Name** 

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<sup>\*\*</sup>Round down to the nearest 1/2 grain serving.

<sup>\*\*\*</sup>Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

<sup>\*\*\*\*</sup> Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

<sup>\*\*</sup>Cups listed per EP purchase unit in Food Buying Guide

<sup>\*\*\*</sup> Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by 5; Dried fruit: multiply by 2; All others: multiply by 1

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### PRODUCT SPECIFICATION

Item:

5178

UPC Code: 00781439517801

**Product Name:** 

Fully Cooked 1/2" Diced Chicken Meat, Natural Proportion

Brand: Revision Date: Koch

2014-02-10

Revised By: AJB

### I. LABEL INFORMATION

Allergens:

none



5178

FULLY COOKED 1/2" DICED CHICKEN MEAT



KEEP FROZEN (FOR INSTITUTIONAL USE)

DISTRIBUTED BY: KOCH FOODS INC. CHICAGO, IL 60641



NET WT. 10 LBS.

Areaset Per Serving			
Calories 120	C	dorles from	n Fat 2
		40	any Value
Total Fat 2.5g			49
Saturated Fat	19		69
Trens Fat Og			
Polyunsatura	led F	M Og	111111111111111
Monounsatur	eted	Fal 0.5g	
Cholesterol 70	ng	.78	239
Sodium 75mg			39
Total Carbohyo	rate	Og	01
Dietary Fiber	Og		69
Sugara 0g	-		
Protein 25g	-21900	10000	
Vitemio A 4%	•	Vitamin	C 24.
Calcium 0%		tron 6%	4 2 70
		11611 1379	

### Ingredients:

Fully Cooked 1/2" Diced Chicken Meat

Koch Foods Specification Allergens: none Revision Date: 2014-02-10

Page: 1

### **KOCH FOODS** SCHOOL FOODSERVICE PRODUCT FORMULATION STATEMENT

Product Code:

5178

Product Name:

Fully Cooked 1/2" Diced Chicken Meat

Product UPC code: 00781439517801

Manufacturer: Serving Size

P-21196

2.86 oz.

for meat/meat alt credit

Product Pack:

10 lbs. bulk

### Product is not CN Labeled

Analysis is per piece

Total weight of Ur	cooked Product	2.86 oz.
Weight of Cr	reditable Ingredients	
Meat	(Chicken, cooked, frozen, diced or pulled)	2.86 oz.
Egg		NA
Cheese		NA
Total		2.86 oz.
Weight	of Creditable Dry APP*	NA
Weight	of Rehydrated APP*	NA
Total weight of fin	Ished product	2.86 oz
Weight of Unroun	ded Cooked Meat/Meat Alternate	2.002 oz.
Meat/Meat Altern	ate per serving	2.0 oz
Weight of Br	eading	NA
Weight of Cr	reditable Grain	NA
Creditable Bread	i per serving:	NA

I certify that the above information is accurate as presented on this date.

\*I further certify that any alternate protein product (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 documenation.

Variations in piece weights are possible due to natural and process variation; however, average piece weights per case will meet or exceed the stated weight.

Serving sizes are set to meet appropriate meat/meat alternate credit and are not the Recommended Amounts Customarily Consumed (RACC) as set by the Nutrition Labeling and Education Act (NLEA).

Andrew Butter Technical Services Mgr. Andrew Butler Title 10/23/2013 9:43 Koch Foods, Inc.

KOCH FOODS, INC.

1300 W. HIGGINS ROAD

PARK RIDGE, IL 60068

### **PROFILE®**

### The Food Industry's Single Source for Product Information

HTML Version

### **Brakebush Brothers**

Brakebush®

Chicken, FC Extreme Wings® Naked Wings

GTIN:

10038034460009

**MFR Product** 

4600

Number:

4 pieces

Serving Size: Servings Per Case:

34

Storage Temperature: OF

· OF

Shelf Life:

15 months

Child Nutrition Label (Y/N):

No

**Child Nutrition Label** 

Number:



### **General Description**

4600-Extreme Wings fully cooked unbreaded chicken wings, 1st and 2nd wing portions. Approx. 8-12 per pound

### Benefits Of Using This Product

These lip-smacking, meaty wings are marinated for tender flavor, and fully cooked for your convenience. As the perfect finger food, they'll make great appetizers, snacks, entrees and buffet Items. Just add your favorite dipping sauce.

### Serving Suggestions

For recipe and menu ideas, visit our website at www.brakebush.com.

### Preparation and Cooking Instructions

PREPARATION: COOK TO A MINIMUM OF 165' F, DEEP FRY FROZEN PARTS AT 350' F FOR 4-6 MIN, BROIL IN PREHEATED BROILER FOR 8-12 MIN, BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350'F FOR 10-15 MIN, BAKE IN SINGLE LAYER IN PREHEATED CONVENTIONAL OVEN AT 400'F FOR 15-20 MIN, MICROWAVE ON HIGH 2-4 MIN, PER SERVING, ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED, DO NOT OVERCOOK.

### List Of Ingredients

INGREDIENTS: CHICKEN 1ST AND 2ND WING PORTIONS, WATER, MODIFIED FOOD STARCH, SALT, SODIUM PHOSPHATES, CARAMELIZED SUGAR SYRUP, CARRAGEENAN.

### Other information

For more information about Brakebush products, please call 1-800-933-2121 🛟

### Additional Information

For more product information, please call 1-800-933-2121 😲.

### **Nutritional Information**

Nutritio	
Serving Size: 4 pieces (6	
Servings Per Container:	34
Amount per Serving	
Calories: 160	Calories from Fat: 100
	% Daily Value*
Total Fat: 11 g	17 %
Saturated Fat: 3 g	15 %
Trans Fat: 0 g	
Cholesterol: 90 mg	31 %
Sodium: 460 mg	19 %
Total Carbohydrate:2 g	1 %
Dielary Fiber: 0 g	0 %
Sugars: 0 g	
Protein: 14 g	
Vitamin A; 0 %	Vitamin C: 0 %
Calcium: 2 %	Iron: 2 %
*Percent Daily Values a calorie diet. Your daily v lower depending on you	alues may be higher or

Kosher: NO
Serving Size for Nutrients: 82g
Household Serving Size: 4
Measure: PIECE

\* This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

### Packaging & Storage Information

Packed in 2/6# bags per case

Master Pack

Pailet Tie: 16

Pallet High: 8

Pallet Extra:

Total Pallet: 128

Description: 1 CASE case

Size: 12 LB

Net Weight: 12 LB

Volume: 0.58 FT

Gross Weight: 12.68 LB Length: 13.5 IN

Width: 8.63 IN

Height: 8.75 IN

inner Pack



Brakebush Brothers, Inc. N4993 6th Drive, Westfield, WI 53964-9511 Corporate Office 800-933-2121 www.brakebush.com

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

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Code 4600

Product Name Fully Cooked Unbreaded Chicken Wingettes

Portion Size 5 pieces approximately

Portion Weight 6.300 oz

### I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw Portion of	Multiply	FBG Yield/ Servings Per	Creditable
Ingredients per Food Buying	Creditable Ingredient		Unit	Amount *
Wing Portions	6.4600	Χ	0.31	2.003
		Χ		0.000
A. Total Creditable M/MA Amou	unt <sup>1</sup>			2.003

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

### II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		Χ		÷ by 18	0.000
		Χ		÷ by 18	0.000
<b>B. Total Creditable APP Amount</b>	1				0.000
C. TOTAL CREDITABLE AMOUNT	(A + B rounded down to neare	st ¼ oz)			2.000

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>1</sup>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 M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased	6.300 oz <	Serving
Total creditable amount of product (per portion)	2.000 oz <	M/MA
(Reminder: Total creditable amount cannot count for more than the	total weight of product.)	

I certify that the above information is true and correct and that a serving of the above product (ready for serving) contains the above-listed equivalent meat/meat alternate when prepared according to directions.

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

Jon Brakebush, Vice President - Research & Development
800-296-2121

Signature

Jon Brakebush, Vice President - Research & Development
2/4/2014

Date

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.





### 8/1 Turkey Franks, 6"

Great Alternative to Meat Franks CN Labeled for Schools

**Product Code:** 

96880

Case GTIN Code:

00075278968802

**Nutrition Facts** 

Serving Size 1 frank (56g/202.) Servings Per Container About 80

Amount per Serving	
Calories 140 Calories from	Fat 100
% Dally	Value®
Total Fat 12g	18%
Saturated Fat 3.5g	18%
Trans Fat Og	
Cholesterol 25mg	8%
Sodium 560mg	23%
Total Carbohydrate 19	0%
Dietary Fibers 0g	0%
Sugars less than 1g	

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

Calcium 8% Iron 4%
Not a significant source of vitamin A, and

Protein 7g

Avg. Unit Weight:

Approx. Case Pack: Net Case Weight:

**Case Dimensions:** 

Case Cube:

**Pallet Configuration:** Cases/Pallet:

Case Tare: Manufacturer's

Shelf Life:

2 oz.

2/5 lb. packages

10 lbs.

13.3125 x 9.3125 x 3.8750

15 cases per layer x 14 layers high

210 .8 lbs.

365 days frozen from date of pack

Turkey Frankfurter Ingredients: Mechanically separated turkey, water, salt, contains 2% or less of the following: corn syrup solids, potassium lactate, sodium lactate, spices, sodium phosphate, sodium diacetate, flavorings, sodium erythorbate, sodium nitrite.

CN Statement: Each 2 oz. Turkey Frank provides 2 oz. equivalent meat.

### 33482



KEEP FROZEN FOR INSTITUTIONAL USE ONLY

TURKEY FRANKS 6", 8 LB.

Turkey Frank Ingredients' Mechanically Separated Turkey. Water. Satt.

Contains 2% Or Less Of The Following Corn Syrup Solids Fotassium Lactate
Sodium Lactate Spices. Sodium Phosphate Sodium Discotate. Flavorings.

Sodium Erythoreate Sodium Nitrite.

BETHEFING INSTRUCTIONS.

BOILER GRILL Fresh 15 fm. Frozen 20 fm.

BOILING Fresh 5 fm. Frozen 5 fm.

MICROWAYE (ON HIGH) Fresh 45 sec Frozen 75 sec

STEAM. Fresh 26 fm. Frozen 36 fm.

Heat thoroghty Heat to 160 degrees Fahrenheit

- CN-

EACH 2 02 VALCHRIS FARMS TURKEY FRANK

N PROVIDES 2 02 EQUIVALENT MEAT FOR CHILD

NOT THIS LOGG AND STATEMENT AUTHORIZED BY

THE FOOD AND NUTRITION SERVICE, USDA 12-08)

- CN -

NET WT. 10.00 LBS.

DIST. BY VALCHRIS FARMS TURLOCK, CA 95380

SPECY BY U.S. DEPARTMENT AGRICULTUR P-6137B



22655-70090

### RTC 15% Netted Turkey Breast/Thigh Roast





GTIN:	90022655700909	Item UPC:	022655700906
Init Quantity:	2	Servings Per Case:	0
Pallet Tie:	8	Unit Size:	12,00 LB
Pallet High:	9	Gase Net Weight (imperial):	24.00 LB
Case Gross Weight (imperial):	25,35 LB	Case Length (imperial):	14.88 IN
Case Width (Imperial):	12.19 IN	Case Cube (feet):	0.74 FT
Case Height (imperial):	7,06 IN		

destablished Taraba				WHITE THE PARTY OF
Nutrition Facts Serving Size: 4 0Z (:	117a\			
та н Тур — годин	i izgj	100		
lmount Per Serving				
Calories 130			C	alories from Fat 40
Energy 0				
The state of the s	Dor S	iervina		% Daily Value*
Total Fat		1.5 g		7%
Saturated Fat	1.55	i,5 g		8%
Trans Fat		0 g		
Cholesterol		65 mg		22%
Sodium		20 mg		30%
Carbohydrate		10		0%
Dietary Fiber	•• • • • • • •	0 0		0%
Sugars		0 g		
Protein	and of the section of A. C. C.	22 g		the state of the s
r a china assista				e to organisms of the
Per S	Serving		Per	Serving
Vitamin A	0 %	Vitami	n C	0%
Calcium	0 %	Iron		8 %
*Percent Daily Value may be higher or lov	s are based or ver depending	i a 2,000 cali on your calo	orie diet. Yo rie needs.	ır daily values
	Calor	les:	2,000	2,500
Total Fat	Less		65g	80g
Saturated Fat	Less		20g	25g
Cholesterol	Less !		300mg	300mg 2,400mg
Sodium Carbohydrate	Less	uidil	2,400mg 300a	2,400mg 37Sq
				~/-9

### GENERAL DESCRIPTION

The mouth-watering aroma of whole bird taste is prevalent in this Raw Roast. Each boneless breast and thigh combination is lightly seasoned, skin-on, netted and ready to cook. These turkey roasts are the choice of chefs for carving stations and picture-perfect presentations.

### LIST OF INGREDIENTS

Turkey Breast, Turkey Thigh Enhanced with a 15% Solution of Water, Salt, Sugar, Sodium Phosphate

### PREPARATION AND COOKING INSTRUCTIONS

Butterball recommends thawing individual roasts in their original packaging, in a refrigerated environment, for 48 hours.

Remove thawed roast from the plastic overwrap bag, do not remove the net. In a shallow pan, place the roast in a convection oven preheated to 325 degrees F. Cook the roast for approximately 2.5 hours or 15 minutes per pound. For a conventional oven, preheat the oven to 350 degrees F for and cook the roast for approximately 3.0 hours. Remove the roast from the oven when it reaches 160 degrees F and let it "rest" for 30 minutes before alleigness are the minutes before slicing or carving.

### SUGGESTED USES

Carving Stations and center-of-the-plate entree's.



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

Product Name: Ready To Cook Turkey Combo Roast Code No.: 22655-70090

Manufacturer: Butterball, LLC

Pack Information: 8-12 lbs. units; 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 * (oz.)
Turkey Breast & Thigh Meat	1.435	X	70%	1.004
		X		
		Х		
A. Total Creditable Amount <sup>1</sup>				1.004

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

### II. Alternate Protein Product (APP)

**Printed Name** 

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		÷ by 18	N/A
		Х		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amount <sup>1</sup>				<del>-                                    </del>	
C. TOTAL CREDITABLE AMOUNT (A	+ B rounded down to no	earest ¼ oz)			1.00

B. Total Creditable Amount

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.

¹Total 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

Total weight (per portion) of product as purchased: Based on a 1.65 ounce Serving Size

Total creditable amount of product (per portion): 1.00 (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 ounce serving of the above product ounce(s) of equivalent meat/meat alternate when (ready for serving) contains 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. pholodiagen Labeling Specialist Title Signature 5/20/2014 Robert Taylor

Date

Phone No.

packed 8/32oz packed 251b packed 50lb

### LASCO FOODS

## Lasco 3 in 1 Cheese Mix

185		Net Weight	Product	Shipping	
ITEM NO.	EM NO. Pack Size	Per Piece	Weight	Weight	Shelf Life
35542	-	50 lb.	50 lb.	51 lb.	12 mos.

INGREDIENTS: CHEDDAR CHEESE BLEND (CHEDDAR CHEESE SOLIDS [ MILK, CHEESE CULTURES, SALT, ENZYMES, CALCIUM CHLORIDE] , WHEY, BUTTER [CREAM, SALT], BUTTERMILK, SALT, SODIUM PHOSPHATES, NATURAL FLAVOR), MALTODEXTRIN, CORN STARCH-MODIFIED, PARTIALLY HYDROGENATED SOYBEAN OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE, MONO AND DIGLYCERIDES, AUTOLYZED YEAST, CARRAGEENAN, CITRIC ACID, SODIUM CITRATE, DIPOTASSIUM PHOSPHATE, SPICE AND YELLOW #S AND #6.

## **Nutrition Facts**

Serving Size 1 tbsp (13g) Servings Per Container 225

40/		
4%	at 0.5g	Saturated Fat 0.5g
3%		Total Fat 2g
% Daily Value*		
Calories from Fat 20	Calorie	Calories 50
C	ing	Amount Per Serving

	% Dail	% Daily Value*
Total Fat 2g		3%
Saturated Fat 0.5g	5g	4%
Cholesterol 5mg		1%
Sodium 290mg		12%
Total Carbohydrate 8g	ate 8g	3%
Dietary Fiber 0g		%0
Sugars 2g		
Protein 1g		
Vitamin A 0%	• Vitami	Vitamin C 0%
		-

Vitamin A 0%	0	Vitamin C 0
Calcium 4%		Iron 0%
*Percent Daily Values are based on a 2,000	are	ased on a 2,000

25g 300mg 2,400mg 375g 2,500 or lower depending on your catorie needs. Less than 65g 8
t tess than 20g 2
Less than 300mg 3
Less than 2,400mg 2
drate 300g 3 Calories: 2,000 Sodium Less Total Carbohydrate Cholesterol Total Fat

Dietary Fiber

## SCHOOLS: One 1/4 cup serving = 0.1174 MEAT ALTERNATE

- 1. Add the following to 2 gallons of warm whole milk: 1/3 cup Lasco Chicken Flavored Soup Base, 8 oz chopped fresh celery, 8 oz chopped fresh green peppers, 2 oz bacon bits, 2 tsp parsley flakes, 2lbs 3 in 1 Cheese Mix.
- 2. Blend all of the above ingredients with a wire whip.
- 3. Heat until soup thickens and boiling occurs, stirring constantly.
- 4. Place over a steam table and serve after 10 minutes.

### Cheese Sauce:

- 1. Place I gallon of water in a stock pot and heat to boil.
- 2. Remove pan from heat and add 32 oz. of 3 in 1 Cheese Mix and stir briskly with a wire whip until dissolved.
- 3. Place sasucepan back on medium-high heat and stir until sauce is thick and smooth.

### Instant Cheese Sauce:

- 1. Place 1 gallon of hot tap waterin a stock pot.
- 2. Add 32 oz. of 3 in 1 Cheese Mix and stir briskly with a wire whip until dissolved (approx. 2-3 min.).
- Hold prepared cheese sauce in a warmer prior to serving.

	Distributor Use:	Code #	Case Cost	Serving Cost	
	Height/Cube		00.00		Peed
ensions:	Width		Cube	rmation:	High
Case Dimensions:	Length			Pallet Information:	<del>Joke </del>

4553 Gustine Ave. Lasco Foods

St. Louis, MO 63116

Associate Business Manager



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

(MIMMA) I locates						
Child Nutrition Program operators should in on letterhead signed by an official company		abel from the pu	rchased produc	ct carton in addition	on to the following i	nformation
Product Name: Cheese Sauce		Code	No.: 35542	2		
Manufacturer: Lasco	Cat	se/Pack/Count/l	Portion/Size:	1/501b case	13grams=1sv 225svg/cs	rg .
I. Meat/Meat Alternate Please fill out the chart below to determine	the creditable amour	nt of Meat/Meat	Alternate			
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per F of Creditable	Raw Portion	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *	
cheese	1/4	cup (20z)	X	1	.1174 meat	alternativ
			<del>                                     </del>	<del>                                     </del>	<del>                                     </del>	
			X			1
A. Total Creditable M/MA Amount	one 1/4 cup s	vg=.1174 me	Alexander Maria	ntive		1
*Creditable Amount - Multiply ounces per ra	w portion of creditab	le ingredient by	the FBG Yield	Information.		1
II. Alternate Protein Product (APP) If the product contains APP, please fill out documentation as described in Attachment  Description of APP, manufacture's name, and			ditable amount	of APP. If APP is  Divide by  18**	used, you must pr	rovide
code number	Portion		As-Is*	10	APP***	
		Х		+ by 18		
		Х		+ by 18		
		X		+ by 18		]
B. Total Creditable APP Amount						
C. TOTAL CREDITABLE AMOUNT (A+	B rounded down to	nearest ¼ oz	)		4	
*Percent of Protein As-Is is provided on the **18 is the percent of protein when fully hye ***Creditable amount of APP equals ounce rounded down to the nearest 0.25oz (1.49 you do not need to round down in box A (T to box C.  Total weight (per portion) of product as pur	drated. s of Dry APP multipli would round down to otal Creditable M/M	ed by the perce of 1.25 oz meat IA Amount) unti	equivalent). Do l after you have	o not round up. If added the Total C	you are crediting N Creditable APP Am	MMA and APP,
Total creditable amount of product (per por creditable amount cannot count for more the		f product.)		(Reitil	inder: Total	
I certify that the above information is true a serving) contains . 1174	ounces of	equivalent mea	nt/meat alternate	e when prepared	ove product (ready according to direct	ions.
I further certify that any APP used in the properties of the prope	hed supplier docume		trition Service R	Regulations (7 CFI	R Parts 210, 220, 2	25, 226,
to buchunch	tula		Owner		The state of the s	
Signature		Water Control of the	Title			
Leglee Churchfield			2/4/2014	805-	-693-5007	

Date

Printed Name

Phone Number

UNITED STATES DEPARTMENT OF AGRICULTURE

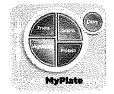
### **USDA Foods Product Information Sheet**

For Child Nutrition Programs



110261—Beef, Fine Ground, 85/15, LFTB Optional, Frozen

Category: Meat/Meat Alternate



### PRODUCT DESCRIPTION

This item is 85/15 fine ground beef that may contain lean finely textured beef. This product is in 40 pound cases containing four 10-pound vacuum-sealed packages.

### **CREDITING/YIELD**

- One case of ground beef provides approximately 478 1.34-ounce portions.
- CN Crediting: One 1.34-ounce portion of 85/15 raw ground beef credits as 1 ounce equivalent meat/meat alternate.

### **CULINARY TIPS AND RECIPES**

- Ground beef can be cooked and used in a variety of dishes such as spaghetti sauce, tacos, chili, casseroles, and pasta dishes.
- For more culinary techniques and recipe ideas visit NFSMI or Team Nutrition.

### FOOD SAFETY INFORMATION

 For more information on safe storage and cooking temperatures, and safe handling practices please refer to: <u>Developing a School</u> <u>Food Safety Program Based on the Process</u> <u>Approach to HACCP Principles.</u>

### NUTRITION FACTS

Serving size: 1.34 ounces (38g)/1 MMA 85/15 raw ground beef

**Amount Per Serving** 

Calories 82

Total Fat 6g

Saturated Fat 2g

Trans Fat 1g

Cholesterol 26mg

Sodium 25mg

Total Carbohydrate 0g

Dietary Fiber 0g

Sugars 0g

Protein 7g

Source: USDA National Nutrient Database

**Allergen Information:** Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

UNITED STATES DEPARTMENT OF AGRICULTURE

### **USDA Foods Product Information Sheet**

For Child Nutrition Programs



100117—Chicken, Fajita Strips, Cooked, Frozen

Category: Meat/Meat Alternate



### PRODUCT DESCRIPTION

This item is fully cooked dark meat chicken fajita strips made from boneless, skinless drumsticks, thighs, and/or legs. This product is marinated in fajita seasoning and contains grill markings. The item is shipped frozen in 30 pound cases containing six 5-pound or three 10-pound packages.

### **CREDITING/YIELD**

- One case of fajita strips provides approximately 282 1.7-ounce portions.
- CN Crediting: Approximately 1.7 ounces of fajita chicken strips credit as 1 ounce equivalent meat/meat alternate. Confirm individual item crediting by using the CN Label or the product formulation statement.

### **CULINARY TIPS AND RECIPES**

- Fajita chicken strips can be heated and served in burritos, fajitas, wraps, or used as a topping on a leafy green salad or rice bowl.
- Fajita chicken strips can also be cut up and used as a protein option in dishes such as soups and casseroles.
- For more culinary techniques and recipe ideas visit <u>NFSMI</u> or <u>Team Nutrition</u>.

### FOOD SAFETY INFORMATION

 For more information on safe storage and cooking temperatures, and safe handling practices please refer to: <u>Developing a School</u> <u>Food Safety Program Based on the Process</u> <u>Approach to HACCP Principles.</u>

NUTRITION FACTS
Serving size: 1.7 ounces (48 g)/1 MMA chicken fajita strips
Amount Per Serving
Calories 61
Total Fat 2g
Saturated Fat 1g
Trans Fat 0g
Cholesterol 37mg
Sodium 303mg
Total Carbohydrate 1g
Dietary Fiber 0g
Sugars 1g
Protein 9g
Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

UNITED STATES DEPARTMENT OF AGRICULTURE

### **USDA Foods Product Information Sheet**

For Child Nutrition Programs



110462—Unseasoned Chicken Strips, Cooked, Frozen

Category: Meat/Meat Alternate



### PRODUCT DESCRIPTION

This item is fully cooked strips of chicken meat with grill marks and a light marinade to retain moisture. The item is natural proportion and contains at least 50% white meat content. Each strip is at least 3/8 inch wide and 1 inch long. This item is shipped frozen in 30 pound cases containing six 5-pound or three 10-pound packages.

### **CREDITING/YIELD**

- One case of unseasoned chicken strips provides approximately 384 1.25-ounce portions.
- CN Crediting: Approximately 1.25 ounces of unseasoned chicken strips credit as 1 ounce equivalent meat/meat alternate. Confirm individual item crediting by using the CN Label or the product formulation statement.

### CULINARY TIPS AND RECIPES

- Unseasoned chicken strips are a versatile ingredient that can be used in a variety of different dishes such as burritos, stir fries, salads, or wraps.
- For more culinary techniques and recipe ideas visit NFSMI or Team Nutrition.

### FOOD SAFETY INFORMATION

 For more information on safe storage and cooking temperatures, and safe handling practices please refer to: <u>Developing a School</u> <u>Food Safety Program Based on the Process</u> Approach to HACCP Principles.

NUTRITION FACTS
Serving size: 1,25 ounces (35 g)/1 MMA chicken strips
Amount Per Serving
Calories 42
Total Fat 2g
Saturated Fat 1g
Trans Fat Og
Cholesterol 23mg
Sodium 88mg
Total Carbohydrate 0g
Dietary Fiber 0g
Sugars 0g
Protein 6g
Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.





## Food and Nutrition Service

# USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

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



## (last updated 12-17-13)

# 100046 - EGGS, PASTEURIZED, WHOLE, FROZEN, 5 LB

## **Nutrition Information**

			Eag whole frozen raw	אובא עם	
CATEGORY	•	Meat/Meat Alternates	rgg, wicic, i.c.		
				1 large	1 large egg,
PRODUCT	•	Frozen, homogenized whole eggs with a color stabilizer.		egg, raw,	scrambled,
DESCRIPTION				3.3 l bsp (50 g)	cooked % cup (70 g)
PACK/YIELD	•	6/5 lb per case.	Calories	74	82
		1 A.D. worlds about 03/ arms (1/5 laws whole arms) and armyides	Protein	5.97 g	6.20 g
	0	One 5 lb case AF yleids about 978 cups (4.3 faige wildle eggs) and provides	Carbohydrate	0.53 g	1.48 g
		70.0 /2-141gc cgg sc1 / 111gs.	Dietary Fiber	0 g	0 0
	•	One lb AP yields about 1% cups (9 large whole eggs) and provides 18.0	Sugars	0.39 g	0.86 g
		½-large egg servings.	Total Fat	5.06 g	5.18 g
	0	1 large whole egg is equivalent to $1\%$ oz $(3\%)$ Tbsp or 50 g) frozen eggs.	Saturated Fat	1.57 g	1.61 g
			Cholesterol	216 mg	218 mg
	•	10 large whole eggs is equivalent to 1 lb 13/4 oz (2 cups 1/3 1 bsp) frozen	Iron	0.92 mg	0.94 mg
		eggs.	Calcium	30 mg	54 mg
	•	25 large whole eggs is equivalent to 2 lb 13 oz (1 qt 1¼ cups) frozen eggs.	Sodium	66 mg	147 mg
	ý	ON On 11:1 1 1 12 2 2 2 2 2 2 2 2 2 2 2 2 2	Magnesium	6 mg	8 mg
	•	U. Longo and angle egg provides 2 oz-equivalent meatimeat anchiat on	Potassium	65 mg	98 mg
		72 large egg provides 1 02-equivalent incavincat arternate.	Vitamin A	262 IU	305 IU
STORAGE	•	Store frozen eggs in the freezer off the floor at 0 °F or below. Do not pour	Vitamin A	79 RAE	92 RAE
		unused nortion back into the case. Refrigerate unused portion immediately in	Vitamin C	0 mg	0.2 mg
		a clear, tightly covered and labeled container. Use thawed eggs within 24	Vitamin E	0.48 mg	0.55 mg
		hours.			
	•	Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.			
	_				







USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

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



(last updated 12-17-13)

## 100046 - EGGS, PASTEURIZED, WHOLE, FROZEN, 5 LB

PREPARATION/	•	TO THAW: Thaw only the amount needed for one day's use. Thaw eggs in the refrigerator in a closed container.
INSTRUCTIONS	•	SCRAMBLED EGG RECIPE: 50 servings (equivalent to 1 egg per serving). Beat 5 lb 10oz (2 qt 2½ cups) frozen whole eggs, thawed. Add 1 qt nonfat dry milk, reconstituted and 1 ½ tsp salt. Mix until well blended. Pour 3 lb 12 oz (1 qt 3¼ cups) egg mixture into two steamtable pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. Bake in a conventional oven at 350 °F for 20 minutes. Stir once after 15 minutes. Portion with No. 16 scoop (¼ cup).
USES AND TIPS	•	Pasteurized frozen eggs can be used in place of shell eggs. Pasteurized eggs should be used instead of shell eggs in uncooked or slightly heated foods such as milk drinks, ice cream, salad dressings, cream puddings, or soft custards.
FOOD SAFETY INFORMATION	•	Handle raw frozen and thawed eggs properly to avoid spoilage or food poisoning. Wash hands and sanitize all preparation surfaces and tools used to prepare foods containing raw eggs.
	•	Cook eggs that will be held on a steamtable to 155 °F for 15 seconds. In casserole-type mixed dishes, cook or bake until the internal temperature reaches 165 °F for 15 seconds.
BEST IF USED BY GUIDANCE	•	For guidance on how to effectively manage, store, and maintain USDA Foods, please see our policy memo at: http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf

Nutrient values in this 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 Nondiscrimination Statement:** "The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and

### **Great Lakes Cheese**

**Product Specification** 

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

LISA

### 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:

1tm# 100597

utritional Facts	122			N - E D 14
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	Og	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 %	
Н	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

### **Great Lakes Cheese**

**Product Specification** 

Product Name	PEPPER JACK SLC 8/20 OZ(STK) GLC							
Customer Material #:	14495	UPC number:	3651414495					
GLC item	101829	GTIN:	10036514144951					
Corporate QA Lead	John Hart	Print Date:	03/12/2013					

Product Characteristics Product Information	Case Information	Packaging Information	
Color: Mixed	Case Dimension (length x width x height): 16.5 X8.8 X4.1	Pack Code Date 180	
Product Size (length x width x height): 7.5 X 3.75 X 1.5 SLICE ,50Z  Product Wt.: 20oz	Pallet Ti / Hi: 13X09	Age Declaration: N/A	
Pkging Code Line 1: SEP 19 09 S1187 H	Case Gross Wt.: 10.000	Re-closable No	
Pkging Code Line 2: 142 01 TT 1215	Case Net Wt.: 10.000	Interleave paper: Yes	

**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**

### Ingredient statement

Pepper Jack Pasteurized milk, Jalapeno peppers, cheese culture, salt, enzymes.

### **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:

Hern # 101829

Serving Size	2 slices	Ingredient:	Amount/Serving	% of D. V.
Servings	20	Total Fat (g)	8 g	13 %
Calories:	100	Sat. Fat (g)	5 g	24 %
Fat Calories	70	Trans. Fat (g)	0 g	
		Cholesterol (mg)	30 mg	9 %
		Sodium (mg)	170 mg	7 %
		Total Carb.	1 g	0%
		Fiber	Og	0%
		Sugars	Og	
		Protein	7 g	
		Vitamin A		6 %
		Calcium		20 %
		Vitamin C		0 %
		Iron		0%

### Packaging Ingredient Statement:

Pasteurized milk, jalapeno peppers, cheese culture, salt, and enzymes

### **Packaging Comments:**

Keep Refrigerated

### Distributed By:

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

Chemical Standards (ranges)								
Pepper Jack	Min	Max						
Moisture	38 %	42 %	1142					
Fat			_,_					
fdb	51 %	55 %						
pH	5	5.25						
Salt	1.4 %	2.2 %						

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

For more information, please contact our corporate head quarters at:

17825 Great Lakes Cheese Parkway

Hiram, OH 44234, USA Phone: 440-834-2500



Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end Item are domestic in origin as defined

### SLICED PEPPERONI STYLE SEASONED TURKEY, 15 SLICES/OZ. (COIN SIZE)



Commodity Code: A-534/100124

### 2130-08

### PRODUCT INFORMATION

### **Product Features**

- Packed 8/2-2.5 lb. packages
- 1.75" diameter slices
- Shipped frozen
- Round shape
- Utilizes dark meat
- · Contains no allergens or gluten

### **Product Attributes**

- · Great pepperoni flavor for italian sandwiches and pizza toppings
- Pre-sliced for labor savings, consistency and food safety
- Made with dark turkey delivering a very favorable nutritional profile

### SPECIFICATIONS

Ship Container UPC:

90042222213083

Frozen Shelf Life:

365 days from pack date

Pallet Pattern:

 $7 \times 8 = 56$ 

**Full Pallet:** 

Net Weight:

1,008.00 lbs.

Gross Weight:

1,044.06 lbs.

Tare Weight:

36.06 lbs.

Catch Weight?

### MASTER DIMENSIONS

Case Dimensions:

19.6"L x 13.3"W x 6.6"H

**Cubic Feet:** 

0.8689

Net Weight:

18.00 lbs.

Gross Weight:

18.644 lbs.

Tare Weight:

0.644 lbs.

Pack:

8/2-2.5 lbs.

Servings Per Case:

260



LIST OF INGREDIENTS:

TURKEY, PEPPERONI SEASONING (CORN SYRUP, SPICE (MUSTARD), PAPRIKA, DEXTROSE, NATURAL FLAVOR (INCLUDING SMOKE FLAVOR), PAPRIKA OLEORESIN, GARLIC POWDER, SUGAR), WATER, CONTAINS 2% OR LESS SALT, CITRIC ACID, DEXTROSE, CARRAGEENAN, FLAVORING, SODIUM NITRATE.

### **BASIC PREPARATION INSTRUCTIONS\***

Keep product frozen at 0°F, or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various applications.

\*For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 1.23 ounce serving of the above product (ready for serving) contains 1.0 ounces of cooked lean meat/ meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Vichele Haven Signature

Labeling & Nutrition Coordinator

Michelle Heveron

7/1/13

### NUTRITIONAL INFORMATION PER I OZ.MT./MT. ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat	Sat. Fat (g)	Trans Fat	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
1.23	`50	3	1	0	20	310	ľ	0	6	8	0	0	2



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

anufacturer: <u>Jennie-O Turkey Store</u> Meat/Meat Alternate lease fill out the chart below to dete		Count/Portion/	Size: <u>8/2-2</u>	2.5 lbs	<u></u>	
Meat/Meat Alternate lease fill out the chart below to dete						
lease fill out the chart below to dete	in the exadita			101 NO 2010 101		
Description of One disable	ermine the credita	ble amount c	of Meat/Me Multiply	at Alternate		
Description of Creditable	Ounces pe	Ounces per Raw		Food	Creditable	
Ingredients per	Portion of Cr			Buying	Amount *	
Food Buying Guide	Ingredie	ent		Guide Yield		
Turkey	2.864	6	Χ	70%	2.0052	
runcy			Χ			
A. Total Creditable Amount <sup>1</sup>						
Creditable Amount - Multiply ounces pe	er raw portion of cre	editable ingred	ient by the I	Food Buying Guid	de yield.	
Alt t- Duntain Dunduct (ADD)						
the product contains APP please fill of	ut the chart below to	o determine th	e creditable	amount of APP.	II APP is used,	
nust provide documentation as describ	ed in Attachment A	Multiply	% of	Divide by	Creditabl	
Description of APP,	Ounces Dry APP	Widitiply	Proteir		Amount	
manufacture's name, and code number	Per Portion		As-Is*	688	APP***	
and code number	refrontion	X	7.0 10	÷ by 18		
B. Total Creditable Amount <sup>1</sup>						
C. TOTAL CREDITABLE AMOUNT	(A + B rounded d	lown to near	est ¼ oz)			
*18 is the percent of protein when fully **Creditable amount of APP equals ou Total Creditable Amount must be roun equivalent). Do <b>not</b> round up. If you a fifter you have added the creditable AP	inces of Dry APP m ided <b>down</b> to the ne re crediting both M/I	earest 0.2562 ( MA and APP,	1.49 Would	Tourid down to 1	ZJ UZ IIICAL	
otal weight (per portion) of product as	purchased2.6	67 oz.,				
otal creditable amount of product (per Reminder: Total creditable amount ca	portion) <u>2.0 oz.</u> annot count for more	than the total	I weight of p	product)		
certify that the above information is trustry cerving) contains <u>2.0</u> ounces of equi	ivalent meat/meat a	Iternate when	prepared a	cording to direct	ioris.	
further certify that any APP used in th 210, 220, 225, 226, Appendix A) as de	e product conforms monstrated by the a	to the Food a attached suppl	nd Nutrition ier docume	Service Regulat	ions (7 CFR Part	
Ch. I Rauld						
Le Control of the Con	VP	Foodservice				
		T:41 -				
Signature	٦	Γitle				
Signature  Chad Randick		7/1/14 Date		00-328-1756 one Number	_	

### PRODUCT SPEC SHEET

### ALL NATURAL GROUND TURKEY RAW 90% LEAN/10% FAT

SKU 2051





### **PACKAGING**

Case UPC Code	10042222205105	Unit Size:	20 LB
Units Per Case	2	Pallet Tier,	8
Shelf Life:	240 DAYS FROZEN FROM PACK DATE	Pallet High	10
Case Length (imperial):	24.1 IN	Catch Weight:	N
Case Width (imperial):	9.4 IN	Case Net Weight (imperial):	20.00 LB
Case Height (imperial):	5 IN	Case Gross Weight (imperial):	21.30 LB
Servings Per Case:	80	Case Cube (feet):	0.655 FT

### **INGREDIENTS**

Ingredients: Ground Turkey, Natural Flavoring.

### Features and Benefits

- All Natural to Upscale Your Menu Offerings
- 100% Ground Turkey and No MST Results in a Premium Ground Turkey
- Turkey Takes on a Wide Range of Flavors for Endless Possibilities
- Use in a Wide Range of Applications for Operational Ease
- Great Alternative to Other Ground Meats
- Perfect to Create a Signature Turkey Burger or Use in Place/Combination with Other Ground Meats

### **SPECIFICATIONS**

- Raw
- 2/10 Pound Chubs
- All Natural
- 90/10 Lean to Fat Ratio
- Medium Grind
- No Mechanically Separated Turkey (MST)
- Frozen

### NUTRITION

		CARRIED .	dost of the		
Amount Per Servi	ng	P	er 100 G		
Calories 160		1	42 65		
Calories from Fat 9	90	8	0.35		
		P	er 100 G	% Da	ily Value'
Total Fat 10 g		8	92 g	15%	
Saturated Fat 3	g	2	67 0	15%	
Trans Fat 0 g		0	9		
Cholesterol 120	mg	1	07.14 mg	40%	
Sodlum 90 mg		8	0.35 mg	4%	
Total Carbohydra	ite Og	0	9	0%	
Dietary Fiber 0	g	0	0	0%	
Sugars 0 g		0	9		
Protein 18 g		1	6.07 g		
	Par 100 Q	17.251			Per 100 G
Vitamin A D %	Ö		Vitamin C	4%	3.57 %
Calcium 6 %	5.35 %		Iron 8 %		7.14 %
Vitamin Bg 0 %	0 %	•	Vitamin B	12 0 %	0 %
*Percent Daily Val be higher or lower	depending on	your cal	orie needs.		
Total Fat	Calories Legs than		2,000 65a		2.500 30a
Sat Fat Loss than			20g	2	25g
Cholesterol		300mg		300mg 2.400ma	
Sodium Total Carbohydrei	Less than		2,400mg 300a		2,400mg 376g
Dietary Fiber	10		25g		30g





### SLICED OVEN ROASTED TURKEY BREAST W/WHITE MEAT, .5 OZ.



Commodity Code: A-534/100124

2099

### PRODUCT INFORMATION

### **Product Features**

- Oven Roasted
- Round Shape
- Reduced Sodium by 30% (vs. 2011/2012 Formula)
- 12/1 Pound Cryovac Package
- 0.5 oz. Slice
- Frozen for Extended Shelf Life
- 6 Slices = 2 oz. mt./mt. alt.
- CN Labeled
- Utilizes White Meat
- Contains No Allergens or Gluten

### Product Attributes

- · Pre-Sliced for Labor Savings, Consistency and Food Safety
- Ready to Eat Just Thaw and Serve
- 100% Useable Meat No Yield Loss

### **SPECIFICATIONS**

Ship Container UPC:

10042222209905

Frozen Shelf Life:

365 days from pack date

Pallet Pattern:

 $12 \times 11 = 132$ 

Full Pallet:

Net Weight:

1,584.00 lbs.

Gross Weight:

1,689.60 lbs.

Tare Weight:

105.60 lbs.

Catch Weight?

N



LIST OF INGREDIENTS: TURKEY BREAST, WHITE TURKEY, TURKEY BROTH, CONTAINS 2% OR LESS MODIFIED FOOD STARCH, LITE SALT (POTASSIUM CHLORIDE, SODIUM CHLORIDE), SODIUM PHOSPHATE, SALT.

### BASIC PREPARATION INSTRUCTIONS\*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

\*For preparation by a food preparation establishment only, according to the food code or equivalent.

### **MASTER DIMENSIONS**

Case Dimensions:

14.4"L × 9.8"W × 5.1"H

Cubic Feet:

0.4165

Net Weight: Gross Weight: 12.00 lbs. 12.80 lbs.

Tare Weight:

0.80 lbs.

Pack:

12/1 lb.

Servings Per Case:

64

I certify that the above information is true and correct, and that a 3.00 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/ meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Vichel Haven

Labeling & Nutrition Coordinator Title

Michelle Heveron

7/1/13

### **NUTRITIONAL INFORMATION PER 2 OZ. MT./MT. ALTERNATE SERVING**

Svg Size	Calories	Total Fat	Sat. Fat	Trans Fat	Cholest.	Sodium	Carbs	Fiber	Protein	Vit. A	Calcium	Vit. C	Iron
(oz.)	(Kcal)	(g)	(g)	(g)	(mg)	(mg)	(g)	(g)	(g)	(%)	(%)	(%)	(%)
3.00	110	4	1.5	0	45	350	I,	0	16	0	0	2	2



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

Product Name: Sliced Oven Roas	ed Turkey Brea	ast w/White	e Meat, .5 c	Z. Code No.	: 2099	
Manufacturer: Jennie-O Turkey Store	Case/Pack/	Count/Portio	n/Size <u>: 12/1</u>	LB		
I. Meat/Meat Alternate						
Please fill out the chart below to deter			of Meat/Me	at Alternate	0 414-1-1-	1
Description of Creditable	Ounces pe Portion of Cr		Multiply	Food Buying	Creditable Amount *	
Ingredients per Food Buying Guide	Ingredie			Guide Yield	Amount	
			V	70%	2.0022	-
Turkey	2.860	3	X	70%	2.0022	1
A. Total Creditable Amount <sup>1</sup>						1
*Creditable Amount - Multiply ounces per	raw portion of cre	ditable ingre	dient by the F	ood Buying Gui	de yield.	1
II. Alternate Protein Product (APP)						
If the product contains APP please fill our	t the chart below to	o determine t	the creditable	amount of APP.	If APP is used	, you
must provide documentation as describe  Description of APP,	Ounces	Multiply		Divide by	Credital	ole
manufacture's name,	Dry APP	manapiy	Proteir	1 7	Amour	nt
and code number	Per Portion		As-Is*		APP**	K
		Х		÷ by 18		
B. Total Creditable Amount <sup>1</sup>	W 17					
C. TOTAL CREDITABLE AMOUNT (						
*Percent of Protein As-Is is provided on to **18 is the percent of protein when fully he ***Creditable amount of APP equals oun 1 Total Creditable Amount must be round equivalent). Do <b>not</b> round up. If you are after you have added the creditable APP	nydrated. ces of Dry APP m ed <b>down</b> to the ne crediting both M/	ultiplied by th arest 0.25oz MA and APP	ne percent of	round down to 1.	.25 oz meat	il
Total weight (per portion) of product as p	ourchased3.0	00 oz				
Total creditable amount of product (per p (Reminder: Total creditable amount can	portion) <u>2.0 oz.</u> not count for more	than the tota	al weight of p	roduct)		
I certify that the above information is true serving) contains <u>2.0</u> ounces of equiva	e and correct and t alent meat/meat al	hat a <u>3.00</u> d ternate wher	ounce serving n prepared ac	g of the above pro cording to direct	oduct (ready for ions.	B
I further certify that any APP used in the 210, 220, 225, 226, Appendix A) as dem	product conforms onstrated by the a	to the Food ittached supp	and Nutrition olier documer	Service Regulatintation	ions (7 CFR Pa	rts
Und Roudel						
		Foodservic	e			
Signature	Т	itle				
Chad Randick	7-1-14		800-328-			
Printed Name		Date	Pho	one Number		
Jen	nie-O Turke	y Store	Sales, L	LC		

Willmar, MN 56201

2505 Willmar Avenue SW

(320) 235-2622

### 2013-2014 School Year

### PRE-COOKED TURKEY SAUSAGE PATTY, 1.025 OZ.

Jennie O

Commodity Code: A-534/100124

6132

### PRODUCT INFORMATION

### **Product Features**

- Pre-Cooked Seasoned Patties
- 160/1.025 oz. Patties per Case
- Individually Quick Frozen and Layer Packed
- Utilizes Dark Meat
- Contains No Allergens or Gluten

### **Product Attributes**

- Easy Preparation Just Heat and Serve
- Seasoned "Country Style" for Great Taste
- Pre-Cooked Meat Eliminates Many Food Safety Concerns
- Great Alternative to Pork Sausage
- Great for Breakfast Sandwiches

### SPECIFICATIONS

Ship Container UPC:

10042222613207

Frozen Shelf Life:

365 days from pack date  $10 \times 7 = 70$ 

Pallet Pattern: Full Pallet:

Net Weight:

717.50 lbs. 752.50 lbs.

Gross Weight: Tare Weight:

35.00 lbs.

Catch Weight?

### MASTER DIMENSIONS

Case Dimensions:

15.19"L x 11.32"W x 5.88"H

Cubic Feet:

0.585

Net Weight:

10.25 lbs.

Gross Weight:

10.75 lbs.

Tare Weight:

0.50 lbs.

Pack:

160/1.025 oz.

Servings Per Case:

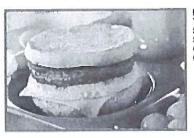
160

I certify that the above information is thus and correct, and that a 1,025 cance serving contains 1,0 curces of cooked lean meet? meet attends when prepared exceeding to directions.

I further certify that any VPP used in this product is extinated as an alternatir food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (FCFR part 5 210, 225 OR 226, Appendix A).

Michelle Heveron

Michigan Labeline & Magrice Coordinates



LIST OF INGREDIENTS: TURKEY, SEASONING (SALT, SPICES, SUGAR, DEXTROSE, SPICE EXTRACT BHA, PROPYL GALLATE, CITRIC ACID), CARAMEL COLOR.

### BASIC PREPARATION INSTRUCTIONS\*

Thaw in refrigerator for at least 48-72 hours, DO NOT thaw at room temperature.

### FLAT TOP GRILL METHOD: (PREFERRED METHOD FOR THAWED)

Coat flat top grill with nonstick spray. Position patties in a single layer about I" apart. Cook at 400°F according to the chart below turning over at half way point. Cook until internal temperature reaches 140°F as measured by a meat thermometer.

FLAT TOP GRILL METHOD	Time	Temperature
FROZEN NOT RECOMMENDED	1	
Thawad	4 minutes	400° F

### CONVECTION, COMBINATION, AND **CONVENTIONAL OVEN METHODS:**

Position patries in a single layer about 1" apart on shallow baking pan sprayed with nonstick spray. Cook according to chart below AND until internal temperature reaches 140°F as measured by a meat thermometer.

CONVECTION OVEN METHOD	Time	Temperature
Frozen	5 minutes	375° F
Thawad	4 minutes	375° F
COMBINATION OVEN METHOD	Time	Temperature
Frozen	5 minutes	325° F
Thawed	4 minutes	325° F
CONVENTIONAL OVEN METHOD	Time	Temperature
Frozen	9 minutes	400° F
Thawed	7 minutes	400° F

<sup>\*</sup>For preparation by a food preparation establishment only, according to the food code or equivalent.

### NUTRITIONAL INFORMATION PER 1 OZ.MITAMT. ALTERNATE SERVING

Svg Size	Calories	Total Fat	Sat. Fat	Trans Fat	Cholest	Sodium	Carbs	Fiber	Protein	VIL A	Calcium	VIL C	Iron
(oz.)	(Kcal)	(g)	(g)	(g)	(mg)	(mg)	(g)	(g)	(g)	(%)	(%)	(%)	(%)
1.025	60	4.5	1	0	30	100	0	0	6	0	2	0	



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

Product Name: <u>Pre-Cooked Turkey</u>	Sausage Patty	<u>/</u> c	ode No <u>.: 6</u>	<u>8132</u>		
Manufacturer: Jonnie O Turkov Store	Casa/Daak	(Carret/Davisar	/C:: 160/	1 005 07		
Manufacturer: <u>Jennie-O Turkey Store</u> I. Meat/Meat Alternate	Case/Pack/	Count/Portion/	/Size:_160/	1.025 0Z.		
Please fill out the chart below to dete	rming the gradite	blo amount a	of 1/100+/1/10	at Altarnata		
Description of Creditable	Ounces pe		Multiply	Food	Creditable	
Ingredients per	Portion of Ci		Multiply	Buying	Amount *	
Food Buying Guide	Ingredi			Guide Yield	Amount	
	3.000					
Turkey	1.468	2	X	70%	1.0277	
			Χ			
A. Total Creditable Amount <sup>1</sup>						
*Creditable Amount - Multiply ounces per II. Alternate Protein Product (APP) If the product contains APP please fill our must provide documentation as describe	t the chart below to	o determine th	e creditable	, ,		yo
Description of APP,	Ounces	Multiply	% of	Divide by	y Creditab	le
manufacture's name,	Dry APP		Protein		Amount	
and code number	Per Portion		As-Is*	3	APP***	
		Х		÷ by 18		
B. Total Creditable Amount <sup>1</sup>						
C. TOTAL CREDITABLE AMOUNT (						
*Percent of Protein As-Is is provided on t **18 is the percent of protein when fully h		documentation	١.		- 5- 78-	
***Creditable amount of APP equals ound 1Total Creditable Amount must be rounded equivalent). Do <b>not</b> round up. If you are after you have added the creditable APP Total weight (per portion) of product as p	ed <b>down</b> to the ne crediting both M/I amount from box	arest 0.25oz ( MA and APP, y B.	1.49 would i	round down to 1.	25 oz meat	
resummer gam (per person) or product do p		<u> </u>				
Total creditable amount of product (per p (Reminder: Total creditable amount can	ortion)1 <u>.0 oz.</u> not count for more	than the total	weight of pr	oduct)		
I certify that the above information is true serving) contains <u>1.0</u> ounces of equiva	and correct and the allent meat/meat all	hat a <u>1.03</u> ou ternate when p	nce serving prepared ac	of the above pro cording to directi	oduct (ready for ons.	
I further certify that any APP used in the 210, 220, 225, 226, Appendix A) as demo					ons (7 CFR Part	S
La Company	\/D	Foodservice				
Signature		itle				
Chad Randick		7-1-14	80	0-328-1756		
Printed Name		ate		ne Number	-	
Jenr	nie-O Turkey	/ Store S	aies, LL	<u>.</u> C		

Willmar, MN 56201

(320) 235-2622

2505 Willmar Avenue SW

### **Product Information**





### UC IF Thighs with Back (CN 3.0oz), XXL

Product Code: 8808-928

UPC Code: 00023700015853

- Each piece is individually quick frozen which locks in natural juices and tenderness, unlike slow freezing
- All pieces are ice glazed to protect them from freezer burn and prevent dehydration
- Guaranteed Minimum Piece Count Each bird is computer sized to ensure consistency and portion control. Reliable minimum piece counts and consistent sizing yield better food cost
- Use as many or as few as you need

### **PREPARATION**

Not Currently Available

### PIECE COUNT

Minimum of 96 7.93OZ THIGH(s) per Case NOTE: Pieces may be added to meet case net weight.

### MASTER CASE

Gross Weight	53.2328 LB	Width:	15.625 IN
Net Welght	47.7 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

### PALLET CONFIGURATION

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1				نــــــــــــــــــــــــــــــــــــــ

### STORAGE

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

**Nutrition Facts** Serving Size: 1 PIECE (131g) Servings Per Container: About 96

Amount Per Serving Calories 290 Calories from Fat 210

Total Fat 24g Saturated Fat 7g Trans Fat 0g 35% Polyunsaturated Fat 4g Monounsaturated Fat 12g 38% Cholesterol 115mg Sodium 90mg Total Carbohydrate 1g Dietary Fiber 0g 0% Sugars 0g Protein 20g 40%

Vitamin C 0% Vitamin A 2% Calcium 2% Imn 6%

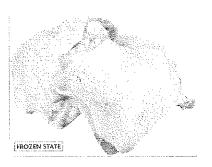
\* Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

CN Label: Yes

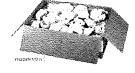
CN Label Numbers: 092478

CN Statement: One 7.93 oz. uncooked chicken thigh with back portion provides (when cooked) 3.25 oz. equivalent meat for Child Nutrition Meal Pattern Requirements.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800 - 248-9766.







⊕ ⊛ Д 0.

Chicken thighs with back portion. CONTAINS NO ALLERGENS

**INGREDIENTS** 

### ITEM SPEC SHEET Dannon Oikos CulturePro Plain Greek Yogurt (6lb Bag) #1933



Certified

GF

Gluten-Free



Dannon Oikos Greek Blended yogurt packed in a 6lb bag for convenient back of house use; a quality bulk solution.

Perfect for parfait building and all other back of house needs



### **Nutrition Facts**

### Suggested Serving Size 8oz (225g)

1
Per 100g
60 K
Og II
I Will Co
i kunga ka
5mg
85mg
110mg
4g.
0g
4g
10g
0%
10%
10%
0%

### **Product Specifications**

Click	Millis Missie	Out Size/Niessure	Standings/terrio
1933	2	6 lbs	24 (8oz)

Process of the state of the sta	(BEASTER)	THE CHIEF STATE
036632019332	20036632019336	00036632019332
	SOFFICE OF THE STATE OF THE STA	Committee on the committee of the

Buarri	MADAY ((SUGABARA)	inda dass
DANNON OIKOS	Dairy Products	Yogurt

(From seron)	Matwojani	(durantura	ikesher
12.55 lbs	12 lbs	Yes -	ĸ

<u> </u>	Whith	Majaji.	Shippingh Mixil		Smegs Tampikom/jio
17 ½"	8"	41/8"	12x10	25 Days	38 ºF / 45 ºF

### Ingredients

**CULTURED GRADE A NON FAT MILK** 

### **Handling Instructions**

Keep refrigerated in temperature less then 45 degrees.

Do not stack more than 20lbs of weight on top of bag

### Benefits

Gluten Free Kosher

Live and Active Cultures

Authentic Greek Blended yogurt with no fruit particulates

4oz equals 1 meat/meat alternative

Easy to pour

Re-sealable package

Recyclable plastic #7

Compatible with many industry standard manual dispensers / pumps



THE DANNON COMPANY, INC. 100 Hillside Avenue, White Plains, NY 10603 (914) 872-8400

Product Name: Oikos aro Greek I	Plain Yogurt	Code	No.: 1933		
Manufacturer: The Dannon Comp	oany, Inc. Ca	se/Pack/Cou	nt/Portion/Si	ze: 12 lb./2/6 ll	b./48/4 oz.
Please fill out the chart below to d	etermine the cred	itable amount	of Meat/Me	at Alternate	
Description of Credi able		ices per	Multiply	FBG Yield/	Creditable
Ingredients per	1	Raw	712mmp-J	Servings	Amount *
Food Buying Guide (H)G		rtion of		Per Unit	
	• 1		X	1	1
Yogurt, Fresh sweetened or	1	(4 oz.)	*******	1	
plain or flavored (includes Greek)	yogurt)		X		
Commercially prepared			X	.l	,
A. Total Creditable M/MA Am	ount'				1 1
*Creditable Amount - Multiply ( wince	s per raw portion o	f creditable ing	redient by the	FBG Yield Info	rmation.
II. Alternate Protein Froduct (A If the product contains APP, pleas APP is used, you must provide do Description of APP,	e fill out the char cumentation as de Ounces	t below to det escribed in At Multiply	tachment A % of	for each APP u Divide by	sed. Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
	1	X		÷ by 18	
		X		÷ by 18	1
		X		÷ by 18	
B. Total Creditable APP Annu C. TOTAL CREDITABLE AM nearest ½ oz)	IOUNT (A + B r			1	
*Percent of Protein As-Is is provided **18 is the percent of protein when for ***Creditable amount of APP equals 'Total Creditable Amount must be rou equivalent), Do not round up. If you Creditable M/MA Amount) until after	illy hydrated. ounces of Dry API anded down to the are crediting M/M	' multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would ru do not need	ound down to 1.2 to round down is	25 oz meat n box A (Total
Total weight (per portion) of produc	ct as purchased	4 ounces	-		
Potal creditable amount of product (Reminder: Total creditable am วเ ก	(per portion) t cannot count fo	1 ounce or more than	the total we	ght of the prod	luct.)
certify that the above information ready for serving contains a <u>1 our c</u>					
further certify that any APP used i Parts 210, 220, 225, 226 Appen ib:	n the product co A) as demonstrat	nforms to the ed by the atta	Food and N ached suppli	utrition Service er documentat	Regulations (7CFR)
Secretary Commencer of the Commencer of	Ner		Dire	isales	5
Signature		_	Title		
G Milton	·		4-14	-	
Printed Name			Date	Pho	ne Number



#### YCIGURT, DANIMALS VANILLA WITH OTHER NATURAL FLAVOR NONFAT TRANS-FAT-FREE SS

YOGURT DANIMALS VAN NF 2793



in the same of the same

#### **Nutrition facts**

Berving Sines 113 CR Bervinse Per Carer 46

Amount Per Serving			
Celorina: 80		alərimə fir n	
	Per Sarving	(Fe Dally)	-,-,
Total Pat	Ø Ø.		0%
Salurated Fak	<b>0</b> g		071
Trans Fat	ðg	<del></del>	
Chajastere I	5 mg.		19.
<b>Bodium</b>	65 mg		3%
Total Chinahydrata	15.0		54
Dietary Pitier	0.9	and the same of th	¢4
Stariote.	145	<del></del>	****

	وأخار الخضارة المتناطقين
Par Stv	Par Gry
Vitumin A 0%	Vitumin () 0%
Calclum 15%	Iron 0%

+0

\*Percent Delly Values are based on a 2,000 cel s le diet. Your delly values may be higher or la six deper dis ; on your celorie needs.

	Calories	2,000	2,500
Total Fac	Less than	65 g	90g
Set. Fet	Lass than	20g	259
Challesterol	Less then	300 mg	300.11
Sodiums	Lass than	2,490mg	2,40 km;
Total Carbon	eyelmikte	300g	375
Distary 71b	er .	250	30g
Controller			

Fot 9 Carbohydraba 4 Probli 1 4

#### Product Specifications:

Code Sco	Units/Care Unit/Stro/Maniure   Springs/Ca	
2733 20036632027331	48 14 OZ 48	

Pinnid	IFUA Category	I DO Che	
DARNOH-DANIHALS	. Dairy Products	Yogurt	
			_

	Gross Walght	Nev Weight	Country of Origin	Koaher.	Child Mutrition
	13.42 LB	12 LB	US	Yes	No
ľ	nanan asam.	sice of the same		19.52.00	HOREE STATE

,	Longen Wildin Helphe Jaras Ar	Energy Storage Temp From/To
•	15.75 IN 10 IN 5,563 IN 8 x 12	25 Days 38 7 / 45 9

#### Ingredients:

CULTURED GRADE A NONFAT MILK, SUGAR, WATER, MODIFIED FOOD STARCH, CONTAINS LESS THAN 1% OF MODIFIED CORN STARCH, KOSHER GELATIN, VEGETABLE JUICE (FOR COLOR), NATURAL VANILLA FLAVOR, AGAR AGAR, SODIUM CITFATE, VITAMIN DA, CITRIC ACID, POTASSIUM SORBATE (TO MAINTAIN FRESHMESS), CONTAINS ACTIVE VOGURT CULTURES,



#### Handling Suggestions:

This product can be consumed an it's own or as a part of a healthy

This product is a 4 oz. individual plastic cu.) with a foll lid, it's packaged in a multi-pack configuration with 4 packs. Each oup has a UPC code that can be examed. The cu.) a map apart. Product should be stored in refrigeration in an unit ht position, it can be frozen if desired.

This product can be consumed directly from the container. No preparation required. It should be stored in refrigeration up until the time of consumption. It can also be from a necket treat.

#### Benefits:

Denimels to a nonfat yogurt with kid appeal: it's a good source of calcium and vitemin D. No arificial actors, no artificial flavors, no injuntustose com syrup. "This product equals 1 meat/meat alternative." This product is Gulten Free.



THE DANNON COMPANY, INC. 100 Hillside Avenue, White Plains, NY 10603 (914) 872-8400

Product Name: Danims la Varilla	4 oz. cup	Code	No.; 2733	<del>,</del>	
Manufacture: The Dir you Country L Meat/Meat Alternate	iny.hle	sc/l}sck/Cóui	inbouloual	26 12 D. A8/1	ea/4.62
Please fill out the chart below to de	termine the cred	lable amount	of Meal/Me	nt Alternate	
Description of Cheditable	Our	ices per	Multiply	FBG Yield/	Creditable
Ingredients per		Raw	1	Servings	Amount *
Food Buying Guide (FHG)	Por	Portion of		Per Unit	
Yogurt, Fresh sweetened or	. 1	4.oz.)	X	<b>1</b>	1.
plain or flavored (includes Grick ye	ogurt)		X	N V	
Commercially prepared			X		
A. Total Creditable N/MA Amo		-			1 1
*Creditable Amount - Multiply of the B.  II. Alternate Protein Product (AI  If the product contains APP, prase  APP is used, you must privide doc	PP) fill out the chart umentation as de	below to det	ermine the c	reditable amous for each APP u	nt of APP. If
Description of AJP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code numi)er	Per Portion	1	As-Is*		APP***
	S	X		+ by 18	
		X		+ by 18	,
		X	1	+ by 18	<del></del>
B. Total Creditable APP Ariour					<del></del>
C. TOTAL CREDITABLE AM	OUNT (A +B r	Dunded dowi	n to	1	
Percent of Protein As-Is it provided o	on the attached AD	D dominantatio	ta <sub>era</sub> plades menement era era g	<u> </u>	4
**18 is the percent of protein when the ***Creditable amount of APP equal to 'Total Creditable Amount must be must equivalent). Do not round up. If you Creditable M/MA Amount) until taker	ly hydrated. cunces of Dry APF aded down to the s are crediting M/M you have added th	' multiplied by nearest 0,250z A and APP, yo e Total Credite	the percent of (1.49 would roud not need	ound down to 1.3 to round down is	25 oz meat n box A (Total
Total weight (per portion) of produc	t as purchased	ounces	<del>, </del>	<del></del>	
Total creditable amount of product (Reminder: Total creditable amount	per portion) cannot count fo	i ounce r more than	the total we	ght of the prod	luct.)
I certify that the above information ready for serving contains a 1 or to te	is true and corre equivalent of m	ct and a <u>4 ou</u> leat alternate	<u>ince</u> serving : as prepared	(1/2 cup) of the according to c	above product lirections.
I further certify that any APP used in	the product co	nforms to the	Food and N	utrition Service	Regulations (7CFR,
Parts 210 220, 225, 226 / gipen   **	den demonstrat	ed by the att	acheg suppli	er documentat	lon.
Mac Grad Same			<i>1</i> 1	re Germal	Coursel-Forten
Printed Nathe		- 4/	29/1/ Date	91 Pho	4-692-8519 one Number
•					

©2014, THE DANNON COMPANY, INC.





#### THE DANNON COMPANY, Inc.

100 Hillside Avenue White Plains NY 10603

# Creamy Blended Yogurt Single Serve Item Cocle #1956 Raspberry & Cherry Twin Pack

#### **Ingredients**

Cultured Grade A Non Fat Milk, Sugar, \Vater, Modified Corn Starch, Contains less than 1% of Kosher Gelatin, Fruit Juice and Vegetable Juice (for color), Ager Agar, Malic Acid, Potassium Sorbate (to maintain freshness), Sodium Citrate, Vitamin D<sup>3</sup>. Allergens: Milk

#### **Product Description**

Dannon Creamy Brand Traditional Yogurt packaged in 4 oz. plastic cup with foil lid. This is a multi-pack with 24/4 oz. Raspberry cups and 24/4 oz. Cherry cups per 12 pound case. The product contains live and active cultures. Gluten Free. Kosher. Vitamin D<sup>3</sup> added.

#### Requirements

Per USDA Food Buying Guide, Meat/Niest Alternate Revised 12/14/2012 4 oz. of yogurt provides 1 oz. Meat Alternate for the National School Lunch and Breakfast Programs.

#### Handling & Storage Guidelines

Keep refrigerated in temperate 38°F to 45°F. Store upright. Shelf Life: 25 days shipped from distribution in ideal conditions.

#### **Nutrition Facts**

Serving Size: 4 oz. (113g)			Servings per Case: 48			
Amount per Serving						
Calories	BÓ	-	Total Carb	ohydrates (g)	16	
Total Fat (g)	0		Dietary l	Fiber (g)	0	
Saturated Fat (	g) 0		Sugar (g	)	12	
Trans Fat (g)	0		Vitamin A	IU	0%	
Cholesterol (mg)	<sm< th=""><th>g</th><th>Vitamin C</th><th>(mg)</th><th>0%</th></sm<>	g	Vitamin C	(mg)	0%	
Sodium (mg)	65mg		Calcium (n	ng)	15%	
Protein (g)	4g		lron		0%	
Packaging Specifi	cations					
UPC (GTIN)	3663201956	Case Length	15.75"	Cases/Layer	12	
Case Pack	48/4 02.	Case Width	10.00"	Layers/Paliet	11	
Net Weight	12 lbs.	Case Height	5.56"		-	

Product Name: <u>Crear w Tw in Pac</u>	k Raspberry/	Cheri	rv Code	Noa <u>1956</u>		
Manufacturer: The Dannon Com	pany, Inc.	Cas	e/Pack/Coun	t/Portion/Siz	ge: 12 lb./48/1	e <u>a./4 oz.</u>
L. Meat/Meat Alternate	<u> </u>					
Please fill out the chart below to	letermine the	redit	able amount	of Meat/Mg	at Alternate	
Description of Crecitable	2	Ounc	ces per	Multiply	FBG Yield/	Creditable
Ingredients per			aw	•	Servings	Amount *
Food Buying Guide (FBC	<i>i</i> )	Port	tion of		Per Unit	
Yogurt. Fresh sweetened or		1 (4	1 oz.)	X	1	1
plain or flavored (includes Greek	vogurt)			X		
Commercially prepared				X		
A. Total Creditable M/MA An *Creditable Amount - Multiply oans	iount <sup>1</sup>					1 1
II. Alternate Protein Product (A If the product contains APP, plea APP is used, you must provide do	se fill out the o	chart es des	helow to det	ermine the c	reditable amous for each APP 11	nt of APP. If
Description of APP,	Ounces		Multiply	% of	Divide by	Creditable
manufacture's name.	Dry AP	· i	Lastiffica	Protein	1844	Amount
and code number	Per Porti			As-Is*	İ	APP***
CARLES WIFELD AREA IN REAL			X		÷ by 18	· · · · · · · · · · · · · · · · · · ·
			X	ļ	÷ by 18	
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B. Total Creditable APP Amo	unt			I ,, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	<del>,</del>	
C. TOTAL CREDITABLE AT		Bro	anded down	to	1	1
nearest ¼ oz)	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
*Percent of Protein As-Is is provided		ĨĂPP	documentation	on.	The second second	
** 18 is the percent of protein visen t						
****Creditable amount of APP 29 tals						
Total Creditable Amount mus be re equivalent). Do not round up. if yo						
Creditable M/MA Amount) un il afte						
	•					
'otal weight (per portion) of prodi	et as purchase	:d <u>-1</u>	ounces			
otal creditable amount of produc	l (per portion)	1	ounce		<del></del>	
Reminder: Total creditable amou	nt cannot coui	nt for	more than t	the total wei	ght of the prod	luct.)
certify that the above informatio eady for serving contains a <u>1 oun</u>						
	_ '				_	
further certify that any APP used arts 210, 220, 225, 223 Appendix						
	, ( (			Matical	aanimb 6.1	or Cabaata
ignature				Title	ccount Manage	a schools
grature				TIME		

Date

706-766-9054 Phone Number

Carolyn Gooch Printed Name



#### YOGURT, DANIMALS BLENDED STRANBERRY NONFAT TRANS-FAT-FREE SS

YOGURT STWB BLND NF 2731



Yogurt

38 OF / 45 OF

#### Product Specifications: **Nutrition facts** Gode | SGC | Units/Chec Unit Street desure | Sorvings/chec 273), 20036632037337 | 48 4 0Z 40Z Serving Sign 113 CR Barvings Per Chee: 48 Amount Per Serving Brend TFDA Categorie TFDA Care Calories has I Fett D Calories: 60 Dairy Products DANNON-DANDHALS Per Serving 14 Dr By Vetse\* Grass Weight Nat Weight Country of Origin Kosher Child Nutrition Total Fat 12 LR US 33.42 LB .Saturated Pet 0.0 016 Transa' Fait 1% Shipping Information Cholesters! 5 mg Length Witth Height T. Hi. Shelf Ife Storage 1 sem From/To Total Carbehydrate 15 g 5% 10 114 014 15.75 TH 8 x 12 Oletary Fiber. 5.563 IM Sugars 13 0 Protein 40 Ingredients: Vitar in C 0 s Vitamia A 91 Caldun iron. ... 15% O 1. Colortes Less (lian) 1,000

CULTURED GRADE A NONFAT MILK, SUGAR, WATER, MODIFIED FOOD STARCH, CONATINS LESS THAN 15' OF MODIFIED CORN STARCH, KOSHER GELATIN, BLACK CARROT, LUCE BONGENTRATE AND BETA CAROTENE (FOR COLOR), NATURAL ELAVORE, AGAR, AGAR, MALIC ACID, FOTASSIUM SCRBATE (TO MAINTAIN BRESHINES), SODUM CITRATE, VITAMIN DS. CONTAINS ACTIVE YOGURT CULTURES.

25 Days

#### Handling Suggestions:

Lers than

Lers then

Ligo Uma

Carbohydrain 4

Total Fot

Sal. Fat

Cholesterol

Total Carbohydrata

Distary Filter ...

Calorites per gram

This product can be consumed on its cun, or as a part of a healthy

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300g

25g

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Proj aki 4

This product is a 4 oz. inclivid ai plast a cup with a foll lid. It's packed in a noull-pack configuration with 4 packs. Each cup has a LPC addition (ain be scanned. The cup sensy apart. Product ship in the cup is not product and the cup is not product and the cup is not product and the cup is not product in the cup is not product. It can be some it assumed.

This product can be consumed directly from the container. No preparation required, it should be about in refrigeration up until the time of consumption. It can also be fold in for a special treat

#### Benefits:

Danimais is a nontat yonuri with idd appeal, it's a good source of calcium and Vitamin D. No stafficial colors, no artificial flavors, no high fructose com symp. "This product equals 1 meatiment alternative. "This product is Gluten Free.



THE DANNON COMPANY, INC. 100 Hillsido Avenue, White Plains, NY 10603 (914) 872-8400

Product Name: Danknals Strawber	ry 4 oz, cup	Code	No.: 2731				
Manufacturer: The Dannon Compa L. Meat/Meat Alfernate	ny, Inc. Cr	ise/Pack/Coyi	nt/Portion/Si	20: <u>12   15/48/1</u>	ea./4 oz.		
Please fill out the chart below to del	termine the cred	itable amount	of Meat/Me	at Alternate			
Description of Creditable	Ou	ces per	Maltiply	FBG Yield/	Creditable		
Ingredients per		Raw		Servings	Amount*		
Food Buying Guide (FBG)	7	tion of		Per Unit	3,44,771		
Yogurt, Fresh sweetened or	1.	(4 óz.)	X	1	1		
plain or flavored (includes Creek yo	gurt)		X				
Commercially prepared			X				
A. Total Creditable M/M. Amo					1		
*Creditable Amount - Multiply or moss  II. Afternate Protein Piroduct: (AP  If the product contains APP, please  APP is used, you must provide doop	P) fill out the char	t below to det	ermine the c	editable amour	ut of APP, If		
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable		
manufacture's mame,	Dry APP	1 attention	Protein	18**	Amount		
and code miniber	Per Portion	1	As-Is*	10.	APP***		
		×	1	÷ by 18			
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B. Total Creditable APP Amount C. TOTAL CREDITABLE AMO nearest 40 cz)  Pencent of Protein As-is is provided of **18 is the percent of protein when full ***Creditable amount of APP equals of Total Creditable Amount must be foun equivalent). Do not round up. 17 fou a Creditable M/MA Amount) until after y	DUNT (A + B x  n the attached AP  ly hydrated,  nnecs of Dry API  ided down to the  ore crediting M/M	P documentation of the control of th	on. the percent of (1.49 would re u do not need	ound down to 1.2 to round down in	5 oz meat Lbox A (Total		
Total weight (per portion) of product	as purchased	4 onnces		······································	e oor y,		
Total creditable amount of predict () (Reminder: Total creditable arec unt	er portion) cannot count fo	1 ounce or more than	the total wei	ht of the prod	u¢t.)		
l certify that the above information is true and correct and a <u>4 ounce</u> serving (1/2 cup) of the above product ready for serving contains a <u>1 cunce</u> equivalent of meet alternate as prepared according to directions.							
l further certify that any APP used in Parts 210, 220, 225, 226 Appendix A		ed by the att	ached supplie	er documentati	on.		
Signature Signature		<b>-</b>	Sepion Title	Counsel - K	Cauliting 1-795-2295 ne Number		
		7	FIME		- /		
Printed Name	··	<u>4/1:</u>	7/2014 Vate		1-795-2295		
THIS METALLIC		/ '		1110	III IArestibiel		

@2014, THE DANNON COMPANY, INC.



# DANNON STRAWBERRY-BANANA FLAVOR NONFAT TRANS-FAT-FREE SS

YOGURT STWB-BAN BLD NF 2732



#### **Nutrition facts**

Sarving Sizes 1,13 GR Spreinge Per Cheet 48

sount Per Serving

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Calorina ED	c	Hallow the U.S. C.
		فيومن يدي الشيجين إق
		AL NASH 1 In wall

	Per Serving	16 Dally 1's war
Total Fet	.0 ti	. 0%
Selectived Fet	0 g	0%
Trans Fat	6 p	
Chalesterol	g ung	144
Bod lüm	65 rng	3%
Total Carbohyfral	# 16 g	536
Disktery Piber	00	0%
Suscerial .	13 0	

Protein		40		_
وسعونيون	10745		وتتنينين بزين	#
Pe	r Brw		Paretre	
Vitemen A	GH.	Vita	<u>man C 094 .</u>	_

100 - 100 epercent Daily Values are based on a 2,000 cal air dist,

AOVIL CAHOLINE	(A) GCA.		
_	Calories	2,005	<b>2,5</b> 2 [
Total Fet	Laty Hart	<b>€</b> \$9	49p
Sat. Fet	tagy then	720g	259
Chalesterol	LASS WIND	300mg	300 mg
Sodium	Lass then	2,400m(i	2,4( Gm )
<b>Total Carbot</b>	ycirate	200g	376
Distary Fil		250	302

Colorida per gram

#### Product Specifications:

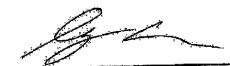
Code	9CC	Units/Case	Unit Slap/Heney	a Barylaus/case
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DANNON- DANIMALS	Dairy Products	Yequit	

13.42 LB 12 LB US Yes	No.	×

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15.75 IN 10 IN 5.569 IN 8 X X	3 SE Days	38 of / 45 of

CULTURED GRADE A NON FAT MILK, SUGAR, WATER, MODIFIED CORN STARCH, CONTAINS LESS THAN 1% OF MODIFIED CORN STARCH, KOCKER GELATIN, BETA PERGUENE AND VEGETABLE LUICE (FOR OCLOR), NATURAL FLAVORS, AGAB AUS, POTASIMUS SORBATE TO MANITAIN FRESINTESS), MALIG ADIC, VITAMINIO, SEDELING CRITICITE GONTAINS ACTIVE YOGURT CULTURES.



#### Handling Suggestions:

This product can be consumed on its (vir., or as a part of a healthy meal or snack.

This product is a 4 oz. Individu st plastic ox p with a foll lid. it's packaged in a multi-pack configuration with 4 packs. Each cup has a UPC code that can be sounded. The only shap apert. Product should be attred in refrigeration in an 1 pright position, it can be frozen if dealerd.

This product can be consumed directly for in the container. No preparation required, it should be stored in refrigeration up until the time of consumption. It can also be fix set for a special treat!

#### Benefits:

Danimals is a nonfat vogust with led appeal, it's a good soulds of calcium and Vitambr D. No artificial colors, no criticial flavors, no high fructors com syrup. \*This product equals 1 meathmeat alternative. \*This product is Gluten Free.



THE DANNON COMPANY, INC. 100 Hillside Avenue, White Plains, NY 10603 (914) 872-8400

Product Name: Danimals Stratyban	y-Banana 4 oz. s	oup Code	No. <u>: 2732</u>	· <u> </u>		
Manufacturor The Dangon Compa	use Inc. Cas	se/Pack/Coun	t/Portion/Siz	e: 12 lb./48/1	ea /4 oz	
I Ment/Ment Alternate						
Please fill out the chart balow 1 14 ot	ennine the credi	table amount	of Meat/Me	nt Alternate		
Description of Credita ble	Onn	ces per	Multiply	ERC Aleich	Creditable	
Ingredients per	j r	law	ı	Servings	Amount *	
Food Buying Guide (FI)C)	Por	tion of		Per Unit		
Yogurt, Fresh sweetened or	1(	4 oz.)	X	1	1 1	
plain or flavored (includes Greek ye	gurt)		X	4 1 52 4 1		
Commercially prepared			X		-	
A Charles Candidable 35 DEA (Chick	unt				1	
*Creditable Amount - Multiply on no s  H. Alternate Protein Product (AP  If the product contains APP, please  APP is used, you must provide the	P) fill out the chart	below to det	ermine the c	reditable amou	nt of APP. If	
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable	
manufacture's name,	Dry APP		Protein	18**	Amount	
and code number	Per Portion		A#-18*		APP***	
		×		÷ by 18	11	
	/	X	. ,	+ by 18	<u> </u>	
		X	í	+ by 18	<u> </u>	
B. Total Creditable Al P An Our	nt .					
C. TOTAL CREDITABLE AMO  BESTESS 1/2 02)  *Percent of Protein As-Is in provided C	OUNT (A + B r			1		r
**18 is the percent of protein who a ful ***Creditable amount of AFP equalical Total Creditable Amount must be rear equivalent). Do not round up. If you Creditable M/MA Amount; until the	lly hydrated, ounces of Dry API aded down to the	multiplied by nearest 0.25ez	the percent of (1.49 would to	round down to 1. I to round down	25 02 meat in box A (Total	
Total weight (per portion) of preduc	t as purchased _	4 ounces	1 184			
Total creditable amount of product (Reminder: Total creditable amount	t cannot count fo	or more than				
i certify that the above information ready for serving contains a 1 or no	<u>e</u> equivalent of n	neat alternat	e as prepare	d according to	Oilections.	
I further certify that any APP used in Particular, 220, 225, 226 Appendix	n the product co as demonstra	nforms to th ted by the at	e Food and t tached suppi	Nutrition Servic lier documenta	e Regulations (7	7CFR, - -
Signature		<del></del>	Fisher Mi	re Genual (	annal-tong	(CAR)
PENGLOPE J. BARNET	<del>جو در الجون برائر ال</del>	<u></u>	1/20/14 Date	<i>و</i> السر. ــــــــــــــــــــــــــــــــــــ	14-872-85 Jone Number	119
Printed Name			- 500			





#### THE DANNON COMPANY, Inc.

100 Hillside Avenue White Plains NY 10603

#### Creamy Blended Yogurt Single Serve Item Code #1957 Strawberry & Vanilla Twin Pack

#### **Ingredients**

Cultured Grade A NonFat Milk, Sugar, 'Nater, Modified Food Starch, Contains less than 1% of Kosher Gelatin, Natural Flavors, Agar Agar, Vegetable Juice (for color), Potassium Sorbate (to maintain freshness), Citric Acid, Vitamin D<sup>3</sup>, Sodium Citrate. Allergens: Milk

#### **Product Description**

Dannon Creamy Brand Traditional Yogust packaged in 4 oz. plastic cup with foil lid. This is a multi-pack with 24/4 oz. Raspberry cups and 24/4 oz. Cherry cups per 12 pound case. The product contains live and active cultures. Gluten Free. Kosher. Vitamin D<sup>3</sup> added.

#### Requirements

Per USDA Food Buying Guide, Meat/Ment Afternate Revised 12/14/2012 4 oz. of yogurt provides 1 oz. Meat Afternate for the National School Lunch and Breakfast Programs.

#### Handling & Storage Guidelines

Keep refrigerated in temperate 38°F to 45°F. Store upright. Shelf Life: 25 days shipped from distribution in ideal conditions.

#### **Nutrition Facts**

Serving Size: 4 oz. (113g)			Servings per Case: 48		
Amount per Serving					
Calories	30		Total Carb	ohydrates (g)	16
Total Fat (g)	0		Dietary	Fiber (g)	0
Saturated Fat (	g) 0		Sugar (g	}	12 (S)
		•			13 (V)
Trans Fat (g)	0		Vitamin A	IU	0%
Cholesterol (mg)	<5img	!	Vitamin C	(mg)	0%
Sodium (mg)	65mg (	S)	Calcium (n	ng)	15%
	60mg (1	V)			
Protein (g)	4lg		Iron .		0%
Packaging Specifi	cations:				
UPC (GTIN)	3663201957	Case Length	15.75"	Cases/Layer	12
Case Pack	48/4 oz.	Case Width	10.00"	Layers/Pallet	11
Net Weight	12 lbs.	Case Height	5.56"	·	

Aanufacturer: The Dannon cmp	my. Inc	Case/Pack/Cot	mt/Portion/\$1	ze: 12 lb./48/1	Ca./4 UZ,
, Meat/Meat Alternate				•	
Please fill out the chart below to de			nt of Meat/Me	at Alternate	1 22 12 13
Description of Creditable	O	unces per	Multiply	FBG Yield/	Creditable
Ingredients per	_	Raw		Servings	Amount *
Food Buying Guide (FBG)		ortion of		Per Unit	ļ
ogurt, Fresh sweetened or		1 (4 oz.)	X	11	11
lain or flavored (includes Greek y	ogurt)		X	<u> </u>	
ommercially prepared		,	<u> </u>	<u>i.</u>	
A. Total Creditable M/M/, Amo Creditable Amount - Multiply ounces	unt'		<u>-</u>		1 1
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manufacture's same.	Dry APP		Protein	18**	Amount
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Date

706-766-9054 Phone Number

Carolyn Gooch

Printed Name





#### THE DANNON COMPANY, Inc.

100 Hilside Avenue White Plains NY 10603

# Danimals Blended Yogurt Single Serve Item Code #1014 Raspberry

#### Ingredients

Cultured Grade A Non Fat Mill, Sugar, Water, Modified Corn Starch, Contains less than 1% of Kosher Gelatin, Natural Flavors, Fruit Juice and Vegetable Juice (for color), Agar Agar, Malic Acid, Potassium Sorbate (to maintain freshness), Sodium Citrate, Vitamin D<sup>a</sup>. Allergens: Milk

#### **Product Description**

Brand Danimals Traditional Yogurt packaged in 4 oz. individual plastic cup with foil fid. The cups are formed and packaged in a single process. This is a multi-pack configuration with 4 cups. The cups easily snap apart. The product contains live and active cultures. Gluter Free. Kosher. Vitamin D added.

#### Pack

48/4 oz. cups per 12 pound case.

#### Requirements

Per USDA Food Buying Guide, Nieat/Meat Alternate Revised 12/14/2012 4 oz. of yogurt provides 1 oz. Meat Alternate for the National School Lunch and Bre alifast Programs.

#### Handling & Storage Guidelines

Keep refrigerated in temperate 38°F to 45°F. Store upright. Shelf Life: 25 days shipped from distribution in ideal conditions.

#### **Nutrition Facts**

Serving Size: 4 oz. (113g)			Servings per Case: 48		: 48
Amount per Serving					
Calories	80		Total Carbo	ohydrates (g)	16
Total Fat (g)	0	O Dietary Fiber (g)		0	
Saturated Fat (g)	0		Sugar (g)		12
Trans Fat (g)	0		Vitamin A l	U	0%
Cholesterol (mg)	⊲ĭmg		Vitamin C (	(mg)	0%
Sodium (mg)	65mg		Calcium (m	ng)	15%
Protein (g)	4g		iron		0%
Packaging Specifications:					
UPC (GTIN) 3663201(11.4		Case Length	15.75"	Cases/Layer	12
Case Pack 48/4 or.		Case Width	10.00"	Layers/Pallet	11
Net Weight 12 lbs.		Case Height	5.56"		



	pany, Inc. C	ase/rack/Cou	ngPortion/Si	ze: <u>12 fb./48/1</u>	ea./4 oz.
I. Meat/Meat Alternate					
Please fill out the chart below to	determine the cre-	litable amoun	t of Meat/Me	at Alternate	
nescribiton of CR Chart	e On	nces per	Multiply	FBG Yield/	Creditab
Ingredients per		Raw		Servings	Amount
Food Buying Guide (FBC	3) Po	rtion of	}	Per Unit	
Yogurt, Fresh sweetened o	1	(4 oz.)	X	1	1
plain or flavored (includes Greek	yogurt)		X		
Commercially prepared			Х		
A. Total Creditable M/MA An	iount <sup>i</sup>		.1		1
*Creditable Amount - Multiply ounce	es per raw portion o	f creditable ing	redient by the	FBG Yield Infor	rnation
		~			
H. Alternate Protein Product (A	APP)				
If the product contairs API', pleas	se fill out the char	t helow to det	ermine the er	editable amour	t of APP. H
TO 1 to used. You must provide do	cumentation as de	escribed in At	tachment A f	or each APP us	sed.
wescription of Alet	Uunces	Multiply	% of	Divide by	Creditabl
manufacture's game,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
	<u> </u>	<u> </u>		+ by 18	
		X		+ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou	nt'				
C. TOTAL CREDITABLE AM	IOUNT (A + B r	ounded down	fo	1	
nearest ¼ oz)				-	
*Percent of Protein As-Is is provided	on the attached AP	P documentatio	n.		
** 18 is the percent of protein when fur ***Creditable amount of APP squals Total Creditable Amount must be round	Hy hydrated.				
Total Cardinals Amount of Art apparent	ounces of Dry APP	multiplied by t	la a caración de la constante d		
COURT CIEGITAINE AIRDING MOIST MOIST NO PAG	inded dame in the		ue bercent of f	protein as-is divi	đed by 18,
equivalent). Do not round up if you	are credition bases	(	т.49 жоны се.т	md down to 1.25	oz meat
equivalent). Do not round up if you	are credition bases	(	т.49 жоны се.т	md down to 1.25	oz meat
equivalent). Do not round up. If you Creditable M/MA Amount) until ufter	are crediting M/M/ you have added the	A and APP, you Total Credital	т.49 жоны се.т	md down to 1.25	oz meat
equivalent). Do not round up. If you Creditable M/MA Amount) until after	are crediting M/M/ you have added the	A and APP, you Total Credital	т.49 жоны се.т	md down to 1.25	oz meat
equivalent). Do not round up. If you Creditable M/MA Amount) until after Total weight (per portion) of produc	are crediting M/M. you have added the	A and APP, you Total Credital	т.49 жоны се.т	md down to 1.25	oz meat
equivalent). Do not round up. If you Creditable M/MA Amount) until ufter Total weight (per portion) of preduct Total creditable amount of preduct to	are crediting M/M. you have added the	A and APP, you Total Credital	1.49 WOULG rou I do not need to le APP Amou	ind down to 1.25 b round down in int from box B to	5 oz meat box A (Total box C.
equivalent). Do not round up. If you Creditable M/MA Amount) until ufter Total weight (per portion) of preduct Total creditable amount of preduct to	are crediting M/M. you have added the	A and APP, you Total Credital	1.49 WOULG rou I do not need to le APP Amou	ind down to 1.25 b round down in int from box B to	5 oz meat box A (Total box C.
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#### ITEM SPEC SHEET Dannon CulturePro Vanilla Yogurt (6lb Bag) # 1931





Brand Dannon Traditional Blended yogurt packed in a 6lb bag for convenient back of house use: a quality bulk solution. Perfect for parfait building and all other back of house needs



#### **Nutrition Facts**

#### **Product Specifications**

Suggested	Servin	g Sjize	802
			(225g

Suggested S	erving	Size	1	802
				(225g)
	77.15	1,	i	

Nutrition	
Serving Size	Per 100g
Calories	80
Fat (Total)	0g
Saturated Fat	Og 🐇
Trans Fat	<b>0</b> 9
Cholesterol	0mg
Sodium	40mg
Potassium	130mg
, Carbohydrates	17g
Dietary fiber	0g
Sugars	15g
Protein	3g
Vitamin A	8%

(Croyle)	Onte Wine		Christon/Messand	 SOUNDER/DEREC
1931	.4	1	6 lbs	48 (8oz)

ļ		(Alija) exagn	URCANING A
	036632019318	20036632019312	00036632019318

(B) Eq.(c)	IMDA/CSTREEOUN	era(D)/vani
DANNON	Dairy Products	Yogurt

	(Incommunati	interroweitatio	(flutentings   Koshta
ſ	24.8 lbs	24 lbs	Yes K

#### Ingredients

CULTURED GRADE A NON FAT MILK, SUGAR, WATER, FRUCTOSE SYRUP, FRUCTOSE, CONTAINS LESS THAN 1% OF MODIFIED FOOD STARCH, KOSHER GELATIN, NATURAL AND ARTIFICIAL FLAVORS, MALIC ACID, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), SODIUM CITRATE, VITAMIN A PALMITATE, VITAMIN D3

#### Handling Instructions

Keep refrigerated in temperature less then 45 degrees.

Vitamin C

Calcium

Do not stack more than 20lbs of weight on top of bag

#### Benefits

Gluten Free

Kosher

Live and Active Cultures

Blended vogurt with no fruit particulates

4oz equals 1 meat/meat alternative

Easy to pour

Re-sealable package

Recyclable plastic #7

Compatible with many industry standard manual dispensers / pumps

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THE DANNON COMPANY, INC. 100 Hillside Avenue, White Plains, NY 10603 (914) 872-8400

and the factor					
Product Name: Dannon Fro Tradi	tional Vanilla Yog	ourt	1	Code No.: 193	I
Product Name: Dantion Fio Italia					l la ett
Manufacturer: The Dannon Corn	any, Inc. Cas	se/Pack/Coun	t/Portion/Siz	ze: 24 lb./4/6 l	b./96/4 oz.
T Beant/Beant Altownotes					
Please fill out the chart below to d	etermine the credit	lable amount	of Meat/Me	at Alternate	Creditable
Description of Creditable	. Uun	ces per	Multiply	TITLG KAONEN	Amount *
Ingredient: per	j R	Raw		Servings Per Unit	Ainount
Food Buying Guide (FBG		tion of	<b>v</b>	1	1
Yogurt, Fresh sweetened or		4 oz.)	X X		•
plain or flavored (includes Greek;	yogurt)		. X		
Commercially prepared			<b>^</b>	1	1 1
A. Total Creditable MVMA Aun	ount'	disable inc	radiant by the	FRG Yield Info	
*Creditable Amount - Multiply o in x	es per raw portion of	creditable ing	lecacin by the	,120 1111	
man and a second	DD)				
II. Alternate Protein Product (A If the product contains APP, pleas	urr) se fill out the chart	helow to det	ermine the c	reditable amou	nt of APP. If
APP is used, you must provide do	comentation as de	scribed in At	tachment A	for each APP u	ised.
Description of APP,	Ounces	Multiply	% of	Divide by	Cx contains
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion	1	As-Is*		APP***
and core	•	X		÷ by 18	
:	1	X		÷ by 18	-,
		X	ļ	÷ by 18	} ;
B. Total Creditable APP Armo	ınt'				
C. TOTAL CREDITABLE AN	MOUNT (A + B r	ounded dow.	n to	. 1	
negreet 1/2 oz)				4	
*Percent of Protein As-Is is provided	on the attached AP	P documentati	on.		
and the second s	isliar hardratad			foratain assis di	ivided by 18.
*** 18 is the percent of protein with 1  ***Creditable amount of APP equals  Total Creditable Amount must be ru	ounces of Dry APr	mumphed by	(1 49 would	round down to 1	.25 oz meat
1 1 1 Th	is are creditions BAIRA	A SKA AFF V	ou du moi moo	TO TOUTING MOLLIN	*** O O ! E W # ( # ****
Creditable M/MA Amount) until after	r you have added th	e Total Credit	able APP Am	wunt from box E	to box C.
CIERTINO CIVILIZATI INCOME, MICH.	7				
Total weight (per portion) of produ	ict as purchased	4 ounces			
Total creditable amount of product	t (per portion)	1 ounce			duct )
(Reminder: Total creditable amount	nt cannot count fo	or more than	the total we	eignt of the bic	sauct.)
certify that the above information					
ready for serving contains a <u>lour</u>	n is true and corre	acat alternat	o ac prepare	d according to	directions.
ready for serving contains a 10 kg.	<u>ce</u> equivalent of n	near aitemar	c as propare	et soutez C-mil	on Bogulations (7)
I further certify that any APP used	in the product co	nforms to th	e Food and	Nutrition Servi	ce negulations (7
Parts 210, 220, 225, 226 Appen的	ι A) as demonstrat	ted by the at	tached supp	lier document	ation.
•			Mond	oc Cala	Shorten !
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Signature			Title		r
_		C	PA/14		
Grea Milton	44 (00.000.000.000.000.000.000.000.000.000				hana Numbar
Printed Name			Date	P	hone Number



# Yogurt Squeezers 202 8-Pack Tube



Nutrition Fac	als
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Bugare Ag Poutage 20	5%

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Nutrition Facts

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Protein 7g	4%
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Warfs D 10%	Themin 2%
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**Nutrition Facts** 

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	Hitafinds 834	Whenley R.B.

BIAN LANSING ANNOUNCES
Nutrition Facts
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threshorman wed-market

SHIPPING INFORMATION







# ITEM SPEC SHEET Dannon CulturePro

Dannon CulturePro Strawberry Yogurt (6lb Bag) # 1932





Nutrition

Vitamin A

Calcium

Vitamin C

Brand Darmon Traditional Blended
yogurt packed in a 6lb bag for
convenient back of house use;
a quality bulk solution.
Perfect for parfait building and all
other back of house needs



#### **Nutrition Facts**

Suggested Serving Size

{2:25<sub>£</sub>}

Serving Size Calories \*Ori Fat (Total) Ocr Saturated Fat Trans Fat Cholesterol Orrici 45mg Sodium 130 rig Potassium Carbohydrates Oc Dietary fiber Sugars Protein

#### **Product Specifications**

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1932	. 4	6 lbs	48 (8 oz)
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DANNON	Dairy Products	Yogurt

Frank Shajdh	The Tonghi	, កើប្រខារ ដែកប	(enterm)
24.8 lbs	24 lbs	. Yes	K

17 ½"	8,,	67/9"	12x5	25 Days	
1	กลับเป็นใน			difficulties	Shower Ronge Brown Tho.

#### Ingredients

CULTURED GRADE A NON FAT MILK, SUGAR, WATER, FRUCTOSE SYRUP, FRUCTOSE, CONTAINS LESS THAN 1% OF MODIFIED FOOD STARCH, KOSHER GELATIN, NATURAL AND ARTIFICIAL FLAVORS, MALIC ACID, BLACK CARROT JUICE (FOR COLOR), POTASSIUM SORBATE (TO MAINTAIN FRESHNESS), SODIUM CITRATE, VITAMIN A PAI MITATE VITAMIN D3

#### Handling Instruction

Keep refrigerated in temperature less then 45 degrees.

Do not stack more than 20lbs of weight on top of bag

#### Benefits

Gluten Free

Kosher

**Live and Active Cultures** 

Blended vogurt with no fruit particulates

4oz equals 1 meat/meat alternative

Easy to pour

Re-sealable package

Recyclable plastic #7

Compatible with many industry standard manual dispensers / pumps





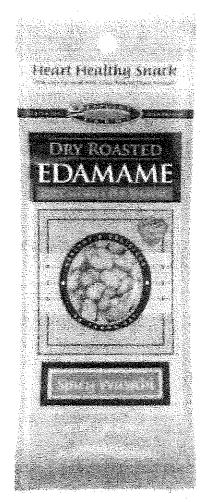


THE DANNON COMPANY, INC. 100 Hillside Avenue, White Plains, NY 10603 (914) 872-8400

Ingredients per Food Buying Guide (FBG)  Yogurt, Fresh sweetened or plain or flavored (includes Greek yogurt)  Commercially prepared  A. Total Creditable M/M & Amount  *Creditable Amount - Multiply or necs per raw portion of creditable ingredient  II. Alternate Protein Prod ict (APP)  If the product contains APP please fill out the chart below to determine APP is used, you must prov de documentation as described in Attachme Description of APP Ounces Multiply % manufacture's manu, Dry APP Pro and code number  B. Total Creditable APP Annount  C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest % oz)  **Percent of Protein As-In is previded on the attached APP documentation.  **18 is the percent of protein when fully hydrated.  ***Creditable amount of APP calso onnees of Dry APP multiplied by the pen Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 we equivalent). Do not round up. If you are crediting M/MA and APP, you do no Creditable M/MA Amount) until after you have added the Total Creditable AP:  Total weight (per portion) of preduct (per portion) 1 ounce (Reminder: Total creditable amount of preduct (per portion) 1 ounce (Reminder: Total creditable amount cannot count for more than the total certify that the above information is true and correct and a 4 ounce served for serving contains a 1 ounce equivalent of meat alternate as preductive certify that any APP used in the product conforms to the Food a Parts 210, 220, 225, 226 Appendix A) as demonstrated by the attached served and correct on the product conforms to the Food appears 210, 220, 225, 226 Appendix A) as demonstrated by the attached served and a 4 ounces are served and a 4 ounces appears 210, 220, 225, 226 Appendix A) as demonstrated by the attached served and a 4 ounces appears 210, 220, 225, 226 Appendix A) as demonstrated by the attached served and a 4 ounce appears 210, 220, 225, 226 Appendix A) as demonstrated by the attached served and a 4 ounce appears 210, 220, 225, 226 Appendix A) as demonstrated by the attached	Co	Code No.: 1932	
I. Meat/Meat Alternate Please fill out the chart below to determine the creditable amount of Me Description of Creditable Ingredients per Raw Food Buying Guide (IBG) Portion of Yogurt, Fresh sweetened or 1 (4 oz.) Plain or flavored (includes Grock yogurt) Commercially prepared A. Total Creditable M/M A Amount' *Creditable Amount - Multiply o mees per raw portion of creditable ingredient II. Alternate Protein Product (APP) If the product contains APP please fill out the chart below to determine APP is used, you must provide documentation as described in Attachme Description of APP	tion/Size: 24	lb./4/6 lb	/96/4 oz.
Please fill out the chart below to determine the creditable amount of Me Description of Creditable Ingredients per Raw  Food Buying Gaide (FBG)  Portion of Yogurt, Fresh sweetened or 1 (4 oz.)  Commercially prepared  A. Total Creditable M/M A Amount  *Creditable Amount - Multiphy o mees per raw portion of creditable ingredient  II. Alternate Protein Prod ict (APP)  If the product contains APP, please fill out the chart below to determine APP is used, you must prov de documentation as described in Attachme Description of APP, Ounces Multiply % Promanufacture's manu, and code number Per Portion  B. Total Creditable APP Amount  C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)  *Percent of Protein As-In is prevised 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 per Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 we equivalent). Do not round up. If you are crediting M/MA and APP, you do no Creditable M/MA Amount) until after you have added the Total Creditable AP. Total creditable amount of preduct (per portion)  Reminder: Total creditable amount as a 1 cuince equivalent of meat alternate as prefurther certify that any APP used in the product conforms to the Food carts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226 Appendix A) as demonstrated by the attached sarts 210, 220, 225, 226			
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otal creditable amount of product (per portion)  1 ounce Reminder: Total creditable amount cannot count for more than the total certify that the above information is true and correct and a <u>4 ounce</u> seleady for serving contains a <u>1 ounce</u> equivalent of meat alternate as prefurther certify that any APP used in the product conforms to the Food arts 210, 220, 22%, 226 Appendix A) as demonstrated by the attached s	P Amount fro	m box B to	box C,
Reminder: Total creditable amount cannot count for more than the total certify that the above information is true and correct and a <u>4 ounce</u> seleady for serving contains a <u>1 ounce</u> equivalent of meat alternate as prefurther certify that any APP used in the product conforms to the Food arts 210, 220, 220, 226 Appendix A) as demonstrated by the attached s		- man -	
eady for serving contains a <u>1 cumce</u> equivalent of meat alternate as prefurther certify that any APP used in the product conforms to the Food a arts 210, 220, 226. Appendix A) as demonstrated by the attached s	al weight of	the produ	ict.)
arts 210, 220, 225, 226 Appendix A) as demonstrated by the attached s			
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A THE STATE OF THE	rector S	ske	
gnature Title	-uw . ^	マいつ	and the section of
Gree Milton 9-24-14			
Security Sec	1.1.91	DL	
inted Name Date		Phon	e Number



Dry Roasted Edamame Spicy Wasabi ( 1 oz. ) (Item D785)



Contribution to the USDA Meal Pattern Requirements

As a meat alternate: 1 oz of Dry Roasted Edamame = 1 meat alternate

Constander Stansky

4/28/2014

VP Sales

UNITED SALES & SERVICES

TX OFFICE: 281-251-6500

miion Facis Serving Size: 1 oz. (28g) Servings Per Container. exicult Per Serving e 120 Colories from Fat 30 % Daily Value 5% Total Fat 9.50 **Set. Fet 0.5**0 3% Trans Fat Oc Cholesterol Omg 6% Sedium 100mg 4% Total Carbohydrate 9g 3% Dietary Fiber 7g 27% Sugars 1g 26% Protein 13a Vitamin A 0% - Vitamin C 0% Calcium 4% 2,000 BUG Total Fe 30000 2,400mg 37**5**0 Calories per gram: Fat 9 · Carbothydrale 4 · Frotein 4

100% Netural Ingredients: SOYBEANS, SEA SALT, WASABI POWDER (WASABI OIL, DEXTRIN)

Manufactured in a plant that processes peanuts and other nuts

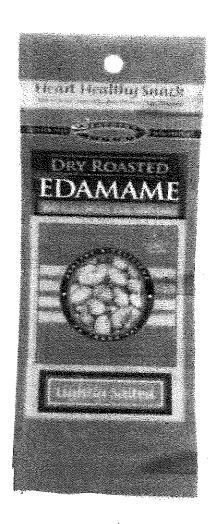
20042 Beach Blvd, Ste. 102, Huntington Beach, CA 92648 Tel: 949.646.9831 Fax: 949.646.9851 seapointfarms.com



Dry Roasted Edamame Lightly Salted ( 1 OZ.)

(Item D787)

Serving Size 1 oz. (28g) Servings Per Container: 1	Feci	The second
Amount Per Serving		
Calories 130 C	alories From	Fat 40
	% Dally \	<i>l</i> alue
i <b>otal Fat</b> 4g		6%
Saturated Fat 0.5g		4%
Trans Fat Og		
Cholesterol Omg		0%
Sodium 150mg		6%
Total Carbohydrates 10g	·	3%
Dietary Fiber 8g		34%
Sugars 1g		
Protein 14g		28%
Vitamin A 0%	Vitamin C	2%
Calcium 4%	Iron	10%



Ingredients List:

Soybeans, Sea Salt

## Contribution to the USDA Meal Pattern Requirements

As a Meat Alternate: 1 oz Dry Roasted Edamame = 1 Meat Alternate

Cory Stauder

VP \$ales

United Sales and Services, LLC

PH: 281-251-6500



Mailing Address Box 1187 \* Fargo ND 58107 \* (701) 588-4643 \* Fax (701) 588-4645

11505 38th Street South \* Horace, ND 58047

#### Manufacturer's Product Formulation Statement (MPFS)

Product Name: Lightly Salted Sunflower Kernels

Product Number: D25012

Data Updated: April 29, 2014

#### Component Contribution:

Meat/Meat Alternate: 1.0 oz.

Grain/Bread: Vegetable/Fruit:

Product serving Size: 1.0 oz. per bag

Ingredient Weight per serving for each ingredient crediting to a meal component; Specify whole grain or enriched for grain products

Component	Ingredient	Raw or Cooked	Weight
Meat/Meat Alternate	Lightly Salted Sunflower Kernels	Cooked (roasted)	1.0 oz.
Grains/Breads			
Fruits/Vegetables	· · · · · · · · · · · · · · · · · · ·		

I certify that the above information is true and correct, for one serving of the above product (ready for service and prepared according the manufacturer's instructions). I further certify that any Alternate Protein Product (APP), if used in this product, conforms to USDA/FNS regulrements for use in meeting a portion of the meat/meat/alternate (M/MA) requirements of the Child Nutrition Program.

Official Company Signature

Dunes & hol Aun.

<sup>\*</sup>Creditable foods: foods that may be counted toward meeting the requirements for a reimbursable meal in each of the four types of meal pattern components. Reference Document: USDA Food Buying Guide for Child Nutrition Program, http://teamnutrition.usda.gov/Resources/foodbuyingguide.html.

<sup>\*\*</sup> Alternate Protein Product (APP) must conform to Food and Nutrition Services regulations 7CFR Parts 210, 220, 225, or 226, Appendix A.

#### **NUTRITION**

	Nutrition Fac	ts				
Amounts per Serving						
Serving Size	3tbsp (30g)					
Calories	190	Calories from Fat:	160			
		9,	% Daily Value*			
Total Fat:	18 g		27%			
Trans Fat:	0 g		%			
Saturated Fat:	2 g		8%			
Mono-unsaturated Fat:	g		%			
Poly-unsaturated Fat:	g		%			
Cholesterol:	mg		%			
Sodium:	90 mg		4%			
Total Carbohydrate:	4 g		1%			
Dietary Fiber:	2 g		8%			
Sugars:	2 g		%			
Protein:	7g		%			
Vitamin A:	IU		%			
Vitamin B6:	mg		%			
Vitamin B12:	þд		%			
Vitamin C:	mg		%			
Vitamin D:	IU		%			
Vitamin E:	IU		%.			
Vitamin K:	μд		%			
Calcium:	mg		2%			
Iron:	mg		10%			
Zinc:	mg		%			
Potassium:	mg.		%			
Percent Dally Values are based on a	Percent Dally Values are based on a 2,000 calorie diet. Your daily values may					
be higher or lower depending on your calorie needs.						

This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

KOSHER: Yes CN Label: No-

Food Based Statement: No Meat/MA: Bread: Fruit Vegetable:





## Manufacture's Product Formulation Statement

Product Name:

Go'Bonzo's ~ Roasted & Flavored Chickpeas

Flavors & Product #'s: Lightly Salted 03-00141

Cool Ranch 03-00142 Spicy Nacho 03-00143

French Toast 03-00153

Chili Citrus

03-00144

It's Pizza

03-00212

Data Updated:

December 4, 2013

#### Component Contribution\*\*:

Go'Bonzo's meet the new USDA Nutrition Guidelines: Chickpeas can provide either a Meat/Meat Alternate (M/MA) or a Vegetable (Legume), but not as both components in the same meal.

Meat/Meat Alternate: ¼ cur booked legumes = 1 oz eq M/MA

Grain/Bread:

N/A

Vegetable:

% cup cooked vegetable

Product Serving Size: .75oz.

#### Ingredient Weight Per Serving:

Component	Ingredient	Raw or Cooked	Weight
Meat/Meat Alternate	Chickpeas (Garbanzo Beans)	Cooked	.75oz
Grains/Breads	N/A	N/A	N/A
Vegetables	Chickpesis (Garbanzo Beans)	Cooked	.75oz

I certify that the above information is true and correct, for one serving of the above product (ready for service and prepared according the manufacturer's instructions. I further certify that any Alternate Protein Product (APP), if used in this product, conforms to USDA/FNS requirements for use in meeting a portion of the meat/meat/alternate (M/MA) requirements of the Child Nutrition Program.

Jahulan Jackeen.

RDN, LD, SNS, School Nutrition Consultant

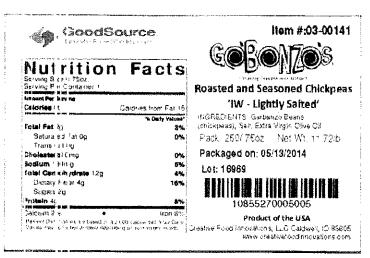
December 4, 2013

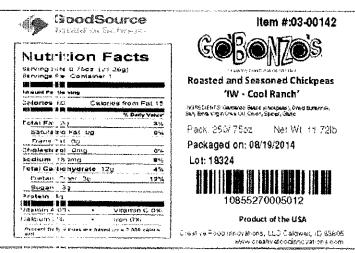
Gabriela Pacheco

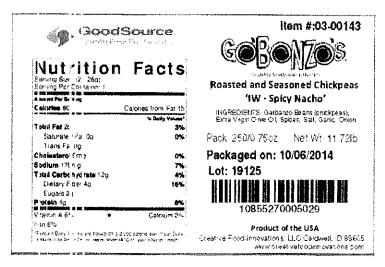
Date

<sup>🖰</sup> Mea: Patiero Congripution data do em sero per tra 1981 4 Place Eurona Jorde For Chail Midrakina, Programa Section 1 - Wealthfeld Alternate and Section 1 - Vegetables

#### TFS Go'Bonzo's Outer Case Labels, IW 250/.75oz











Crunchy Goodness on the Go!

## Manufacture's Product Formulation Statement

Product Name:

Go'Bongo's ~ Reasted & Flavored Chickpeas

Flavors & Product #'s: Lightly Salted 03-00141

Cool Ranch Spicy Nacho 03-00142

French Toast 03-00153

03-00143

Chili Citrus

03-00144

It's Pizza

03-00212

Data Updated:

December 4, 2013

#### Component Contribution \*\*:

Go'Bonzo's meet the new USDA Nutrition Guidelines: Chickpeas can provide either a Meat/Meat Alternate (M/MA) or a Vegetable (Legume), but not as both components in the same meal.

Meat/Meat Alternate: 1/4 cup booked legumes = 1 oz eg M/MA

Grain/Bread:

Vegetable:

% cup cooked vegetable

Product Serving Size: .75oz.

#### Ingredient Weight Per Serving:

Component	Ingredient	Raw or Cooked	Weight
Meat/Meat Alternate	Chickpeสร (Garbanzo Beans)	Cooked	.75oz
Grains/Breads	N.A.	N/A	N/A
Vegetables	Chickpeas (Garbanzo Beans)	Cooked	.75oz

I certify that the above information is true and correct, for one serving of the above product (ready for service and prepared according the manufacturer's instructions. I further certify that any Alternate Protein Product (APP), if used in this product, conforms to USDA/FNS requirements for use in meeting a portion of the meat/meat/alternate (M/MA) requirements of the Child Nutrition Program.

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RDN, LD, SNS, School Nutrition Consultant

December 4, 2013

Gabriela Pacheco

Date

<sup>\*\*</sup> Mass Paylern Contribution data settermined per the USDA Food Suvery Guide For Chief Auchtiosa Programs Section 1 - MeatiMear Alternate and Section 3 - Vegetades





Crunchy Goodness on the Go!

## Manufacture's Product Formulation Statement

Product Name:

Go'Bonzo's ~ Roasted & Flavored Chickpeas

Flavors & Product #'s: Lightly Salted 03-00141

Cool Ranch 03-00142 Spicy Nacho 03-00143 French Toast 03-00153

Chili Citrus 03-00144 It's Pizza 03-00212

Data Updated:

December 4, 2013

#### Component Contribution\*\*:

Go'Bonzo's meet the new USDA Nutrition Guidelines: Chickpeas can provide either a Meat/Meat Alternate (M/MA) or a Vegetable (Legume), but not as both corrponents in the same meal.

Grain/Bread:

Vegetable:

1/2 cup cooked vegetable

Product Serving Size: .75oz.

#### Ingredient Weight Per Serving:

Component	Ingredient	Raw or Cooked	Weight
Meat/Meat Alternate	Chickpeละ (Garbanzo Beans)	Cooked	.75oz
Grains/Breads	N'A	N/A	N/A
Vegetables	Chickpeas (Garbanzo Beans)	Cooked	.75oz

I certify that the above information is true and correct, for one serving of the above product (ready for service and prepared according the manufacturer's instructions. I further certify that any Alternate Protein Product (APP), if used in this product, conforms to USDA/FNS requirements for use in meeting a portion of the meat/meat/alternate (M/MA) requirements of the Child Nutrition Program.

Galulas takers.

RDN, LD, SNS, School Nutrition Consultant

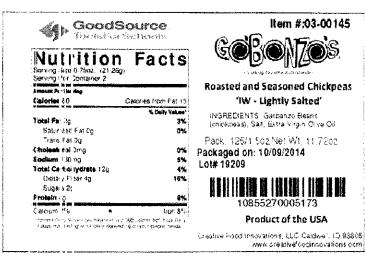
December 4, 2013

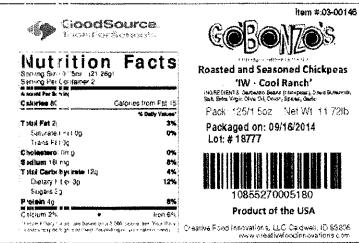
Gabriela Pacheco

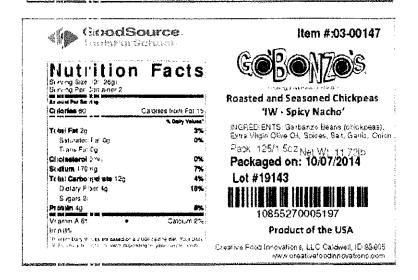
Date

Meat Pattern Congroution data parameter per the USDA Food Sugge State For Chot Auditional Programs Certifica to a Medit Medit Alternate en Centro Elle Veneraldes

#### TFS Go'Bonzo's Outer Case Labels, IW 125/1.5oz











## Manufacture's Product Formulation Statement

Product Name:

Go'Borzo's ~ Roasted & Flavored Chickpeas

Flavors & Product #'s: Lightly Salted 03-00145

Cool Ranch 03-00146 Spicy Nacho 03-00147 French Toast 03-00208 Chili Cirus 03-00209 It's Pizza 03-00213

Data Updated:

December 4, 2013

#### Component Contribution\*\*:

Go'Bonzo's meet the new USDA Nutrition Guidelines: Chickpeas can provide either a Meat/Meat Alternate (M/MA) or a Vegetable (Legume), but not as both components in the same meal.

Meat/Meat Alternate: 1/2 cup cooked legumes = 2 oz eq M/MA

Grain/Bread:

Vegetable:

1/2 cup cooked vegetable

Product Serving Size: 1.5oz.

#### Ingredient Weight Per Serving:

Component	Ingredient	Raw or Cooked	Weight
Meat/Meat Alternate	Chickpeas (Garbanzo Beans)	Cooked	1.5oz
Grains/Breads	N/A	N/A	N/A
Vegetables	Chickpeas (Garbanzo Beans)	Cooked	1.5 oz

I certify that the above information is true and correct, for one serving of the above product (ready for service and prepared according the manufacturer's instructions. I further certify that any Alternate Protein Product (APP), if used in this product, conforms to USDA/FNS requirements for use in meeting a portion of the meat/meat/alternate (M/MA) requirements of the Child Nutrition Program.

Gabriela Pacheco

Lakeller flechour

RDN, LD. SNS. School Nutrition Consultant

December 4, 2013 Date

🐃 ideal Patiero Contribution data de arbinod ber the USDA Find 1 500 in Gride Fior Chira Muchanat Paparana. Section 1 - Mast Mau: Afternate and Section 2 - Vegetables







#### PROVIDER OF PREMIUM JUICES

# RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products NUTRITION KIT

#### Product Information Sheet with Nutrition Facts Label

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

Product Name: $_{ m B}$	uffy's Cool Cow Yogurt	
Manufacture Name: _	M & B Products, Inc.	
roduct Code:	6600 Strawberry Yogurt	

#### Product Information Sheet with Nutrition Facts Label

INGREDIENTS: Cultured Skim Milk, Sugar, Modified Food Starch, Nonfat Dry Milk, Pectin, Natural Flavor, Beet Juice Powder, Carrageenan.

Nutritional	ไก้เอาเลนเอก	
Natrient	Per 4 Fluid os.	Units
	Scrying	
Water	101.6	Grams
Colories	100	жсы
Protein	3	Grante
Tolnl Fat	0	Grains
Trans Fat	Ð	Grame
Salarated Pm	0	Grams
Monoupsaturaled fet	0	Grams
Polyonsarurated fai.	D	Grame
Carbohydrates	20	Orans
Total Dietary Fiber	0	Grams
Total Sugars	17	Grams
iteA	0	Grame
Chatasteral	Ö	Milligrams
Calcium	10%	Milligrams
Phosphorous	0	Milligrams
Thiamla	0	Milligrams
Riboflavin	0	Miligrams
Ninch	0	Millgrans
tron	0	Milligrams
Sodium	50	Milligramo
Vitamin C(ascorbin acid)	0	Milligrams
Potassium	٥	Milligrams
Vitamin A	4%	IÜ
Vitamin D	0	iU
Folate	0	Mircograms
Pat Changes (+/-)	0	N/A
Moisture Changes (+/-)	0	N/A



8601 Harney Road . Tampa, FL 33637 (813) 988-2211 . Fax (813) 980-6596 www.mbproducts.com







# PROVIDER OF PREMIUM JUICES RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products NUTRITION KIT

Child Nutrition Program operators company representative.						on on letterhead signed b	y an official
Product Name: Buffy's C Manufacturer: M & B P	<u>ool Cow Am</u> roducts Inc	erican Yogurt Car		i No <u>6600</u> ion/Size. <u>4</u> 02./	····		
. Meat/Meat Alternate		Ora	SELL BEIND CONTOLLOR	1010/3126. <u>407.</u> /	90 Ct		
Please fill out the chart below to de	termine the creditable	amount of MeaVMeat A	Nemale			,	
Description of Creditable per Food Buying Guide (FBC	le ingredients	Ounces per R Creditable	aw Portion of	Multiply	FBG Yield! Servings Per Unit	Greditable Amount *	
Grade A non fat yo	gurt Strawbe	erry 4 oz		Х		4 oz	
			,	Х			
		_		Х			
A. Total Creditable M/MA Amo							
*Creditable Amount - Multiply oun		creditable ingredient by	the FBG Yield Info	mation.		<del></del>	
II. Alternate Protein Product (	,						
If the product contains APP please	se fill out the chart bek	ow to determine the cred	Hable amount of A	PP. If APP is use	d yau must provide doc	rumentation as described	in Attachment A
for each APP used.  Description of A	inh I	O D					
manufacture's name.		Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***	
			X		÷ by 18		
			х		÷ by 18		
		11.1	X		by 18		
B. Total Creditable APP Amou							
C. TOTAL CREDITABLE AMO	UNT (A + B rounded	down to nearest ½ oz					
"Percent of Protein As-is is provid	ed on the attached AP	12 documentation.					
*18 is the percent of protein when	n fully hydrated						
***Creditable amount of APP equi	als conces of Dry APP	multiplied by the percer	st of protein as-is di	vîded bý 18 <sup>1</sup> Tot	al Creditable Amount m	ust be rounded down to	the nearest
0 25oz (1.49 would round down to	ı 1.25 öz meat lequive	elent). Do not round up.	. If you are creditin	g MMA and APP.	you do not need to roun	d down in box A (Total	Creditable
MMA Amount) until after you hav							
		rtion) of product as pure					
	otal creditable and creditable amount c	ount of product (per yer) annot count for more th	ion) <u> </u>	of product.)	/Remand	der Total	
I certify that the above information is true and correct and that an 4 07 ounce serving of the above product (rea						roduct (ready for serving	i) contains
46.	1 OZ ounces I further certify that	of equivalent meat/mea	al allernate when pr nduct conforms to the	epared according	to directions:	(7 CFR Parts 210 220.	
ENJAPUM I			· · · · · · · · · · · · · · · · · · ·		ieneral Salac K	/lanager	
FLORINA	Signature Matt Taylo	7	a territoria	Tith	ę	.813-988-2211	
	Printed Name		****	Da Da		Phone Number	

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#### PROVIDER OF PREMIUM JUICES

## RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products NUTRITION KIT

#### **Product Information Sheet with Nutrition Facts Label**

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

Product Name:	Buffy's Cool Cow Yogurt	
Manufacture Nam	e: M & B Products, Inc.	
Product Code:	6604 Peach Yogurt	

Product Information Sheet with Nutrition Facts Label

INGREDIENTS: Cultured Skim Milk, Sugar, Modified Food Starch, Nonfat Dry Milk, Pectin, Natural Flavor, Annatto, Turmeric, Carrageenan.

Nutritiona	i Information	
	Per	
Nutricae	4 Fluid oz.	Units
	Serving	
Water	101.5	Grams
Calories	1.00	KCe1
Protein	. 3	Grance
Total Fat	D	Grama
Trans Fat	0	Grama
Salurated Fat	D D	Grams
Monoun saturated fet	0	Otoma
Polyuneaturated fut	0	Grams
Cerbolydretce	20	Grams
Taled Distury Fiber	ū	Grazna
Total Sugara	17	Grams
Ash	0	Grame
Cholesterol	٥	Milligrams
Calcium	10%	Milligrenze
Phosphorous	0	Milligrame
Thianin	Ö	Milligrama
Ribollavin	0	Milligrams
Nigein	0	Milligrams
Iron	O	Milligrame
Sodium	50	Milligrama
Vitamin C(ascorble acid)	D	Milligrame
Potassium	0	Milligrams
Vilemin A	4%	טנ
Vitomin D	0	IV.
Folnto	9	Miccograms
Fat Changes [#/+]	0	N/A
Moisture Changes (+/-)	O	N/A



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# PROVIDER OF PREMIUM JUICES RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products NITRITION KIT

Child Nutrition Program operators: company representative, Product Name. Buffix's Co		of the label from the pu		arton in addition to		n on letterhead signed by	r an official
Manufacturer: M & B Pro				ion/Size 407/			
1. Meat/Meat Alternate							
Please fill out the chart below to defi	emine the creditable a	mount of Meat/Meat Al	temate				
Description of Creditable per Food Buying Guide (FBG	Ingradients	Ounces per Ra Creditable	aw Portion of	Multiply	FBG Yieldi Servings Per Unit	Creditable Amount *	
FOOD DUYING GUIDE (FDG	j				J Gilli	1	
Grade A non fat yo	gurt Peach	4 oz		×	1	4 oz	
				_			
				Х			
A. Total Creditable MIMA Amo	un! <sup>1</sup>						
*Creditable Amount - Multiply ounc	es per raw portion of c	reditable ingredient by	the FBG Yield Info	rmaton		· · · · · · · · · · · · · · · · · · ·	
11. Alternate Protein Product (	. ,	,					
If the product contains APP, pleas	e fill out the chart below	w to determine the cred	litable amount of A	PP. If APP is use	d. you must provide doc	umentation as described	in Attachment /
for each APP used.					,		,,
Description of A manufacture's name, number		Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 187	Creditable Amount APP***	
			X		- by fB		
			х		÷ try 18		
			Х		- try 18		
B. Total Creditable APP Amou	nt		<del> </del>		1	:	
C. TOTAL CREDITABLE AMOL	JNT (A + B rounded d	lown to nearest ¼ oz)				-	
"Percent of Protein As-is is provide "18 is the percent of protein when ""Creditable amount of APP eque	fully hydraied; Is ounces of Dry APP i	mulliplied by the percen	ıl of protein as-is d	ivided by 18. <sup>1</sup> Tol	al Creditable Amount m	ust be rounded down to	the nearest
0.25oz (1.49 would round down to	1.25 oz meal equival	ent). Do not round up	If you are creditir	ng MVMA and APP,	you do not need to roun	d down in box A (Total	Creditable
M/MA Amount) until after you have	e added the Total Cred	itable APP Amount from	n box B to box C				
	Total weight (per por	tion) of product as pure	hased <u>4 oz</u>	_			
	Tofal creditable amo creditable amount ca	unt of product (per part ninot count for more tha	ien) <u>4 c)</u> an the fotal weight		(Remino	oei. Totai	
	I certify that the abou	e information is true ar	nd correct and that	an <u>4 OZ</u> ounce	a serving of the above p	product (ready for serving	) contains
	I further certify that a	of equivalent meal/mea ny APP used in the pro onstrated by the affacti	duct conforms to t	he Food and Nutrit	) lo directions. Ion Service Regulations	(7 CFR Paris 210, 220,	2251226,
MAP TE	1	٠, ٠	2	<u>.</u>	ieneral Sales N	Aanager	
	Signature Matt Taylor Printed Name	· 		Č	e 2/27/15	813-988-2211 Phone Number	

8601 Harney Road , Tampa, FL 33637 (813) 988-2211 , Fax (813) 980-6596 www.mbproducts.com







PROVIDER OF PREMIUM JUICES

## RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products NUTRITION KIT

#### **Product Information Sheet with Nutrition Facts Label**

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

Product Name:	Buffy's Cool Cow Yogurt	
Manufacture Name	e: M & B Products, Inc.	
Product Code:	6602 Vanilla Yogurt	

#### Product Information Sheet with Nutrition Facts Label

INGREDIENTS: Cultured Skim Milk, Sugar, Modified Food Starch, Nonfat Dry Milk, Pectin, Natural Flavor, Carrageenan.

	<u> </u>			ì	P. CONTRACTOR IN
The second second second					
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	S			DA	- Constitution of the cons
_	(a )	-927 K			

Nutritions	i Information		
Kurdent	Per 4 Fluiti oz.	Units	
Water	Serving 101.6	Greens	
Calories	100	KCol	
Protein	3	Gruns	
Total Fat	1 0	Grams	
Trans Fet	1 5	Grams	
Saturated Fat	0	Grams	
Monounsoturated fat	0	Grams	
Polyunsaturated fat	D	Gramo	
Carbultydrates	20	Grame	
Total Dietary Fiber	0	Grems	
Total Sugars	17	Grains	
Ash	0	Orama	
Cholesterol	0	Millgrams	
Calelum	10%	Milligramu	
Pinaphorous	0	Milligramo	
Thismin	O	Miljigrams	
Ribollavin	Ò	Milligrams	
Macist	a	Milligrams	
Iron	Ü	Milligrama	
Sedium	50	Milligrores	
Vitumin C(ascorbic acid)	0	Milligrama	
Polassium	Ö	Millignama	
Vitania A	4%	ÜL	
Vitamia D	. 0	10	
Falote	0	Mircograms	
For Changes [+/-]	0	N/A	
Moisture Changes (+/-)	0	N/A	

8601 Harney Road . Tampa, FL 33637 (813) 988-2211 . Fax (813) 980-6596 www.mbproducts.com



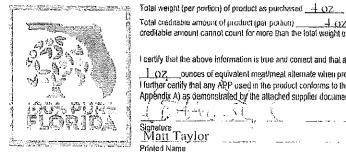




#### PROVIDER OF PREMIUM JUICES RFP #15-01-12 Chips, Breakfast Bars and Cereals, Snacks, Beverages & Related Products **NUTRITION KIT**

nufacturer: M & B Products, Inc.	Cas	e/Pack/Count/Port	ion/Size: 4 <u>07. /</u>	96 ct	
Meat/Meat Alternate					
se fill out the chart below to determine the creditable a Description of Creditable Ingredients per Food Buying Guide (FBG)	amount of Meal/Meat Atternate Ounces per Raw Portion of Creditable Ingredient		Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Grade A non fat yogurt Vanilla	4 oz		х	1	4 oz
			Х		
	1				†
	1		Х		!
. Total Creditable M/MA Amount					
reditable Amount - Multiply ounces per raw portion of c . Atternate Protein Product (APP) ne product contains APP, please fill out the chart belo	,		imalion.	d. you must provide docu	unentation as describe
editable Amount - Multiply ounces per raw portion of c , Atternate Protein Product (APP)	,		imalion.	d. you must provide docu Divide by 18**	unentation as describe  Creditable  Amount APP***
reditable Amount - Multiply ounces per raw portion of o Atternate Protein Product (APP) The product contains APP, please fill out the chart belo each APP used  Description of APP, manufacture's name, and code	w to determine the cred	itable amount of A	PP. If APP is use % of Protein		Creditable
reditable Amount - Multiply ounces per raw portion of o Atternate Protein Product (APP) The product contains APP, please fill out the chart belo each APP used  Description of APP, manufacture's name, and code	w to determine the cred	ntable amount of A Multiply	PP. If APP is use % of Protein	Divide by 18**	Creditable

"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 MMMA and APP, you do not need to round down in box A (Total. Creditable MINA Amount) until after you have added the Total Creditable APP Amount from box 8 to box C.



Total creditable amount of product (per portion) $\frac{4}{\Omega N}$ creditable amount cannot count for more than the total weight of product.	(Reminder, Total
I certify that the above information is true and correct and that an 4 oz 1 oz ounces of equivalent meat/meat alternate when prepared a further certify that any APP used in the product conforms to the Food an Appendix A) as demonstrated by the altached supplier documentation.	conting to directions.
Signature Matt Taylor Printed Name	General Sales Manager    O2/27/15   813-988-2211 ext 20-   Date   Phone Number

8601 Harney Road . Tampa, FL 33637 (813) 988-2211 , Fax (813) 980-6596 www.mbproducts.com

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>\*18</sup> is the percent of protein when fully hydrated.

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2335WLD10 12

WITH BACK PORTION KEN THIGHS-CN

INDIVIDUALLY-FROZEN

\*No Artificial Ingredients, Minimally Processed. Chicken Paised With No Added Hormones or Steroids. Federal Regulations Prohibit The Use Of Added Hormones Or Steroids in Chicken. No Preservatives.

One 7.93 oz. uncooked chicken thigh with back portion provides (when cooked) 3.25 oz. equivalent mear for Child Nutrition Meal Partiern Requirements, (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03/16).

- QN I

HTCHD, RAISD, HRVSTD-USA+KEEP FROZEN

DISTRIBUTED BY: TYSON SALES AND DISTRIBUTION, INC., P. O. BOX 2020, SPRINGDALE, AR 72765-2020 U.S.A.

NET WT. 47.7 LBS.

Vitamin A 2% Vitamin C 0%
Calcium 2% Iron 6%
Percent Daily Values are based on a 2,000
calorie diet.

Vitamin C 0%

40%

36370-



Sodium 90mg
Total Carbohydrate 1g
Dietary Fiber 0g

38 % 0 %

Cholesterol 115mg

Monounsaturated Fat 12g

Total Fat 24g

Saturated Fat7g Trans Fat 0g
Polyunsaturated Fat 4g

37%

Sugars Og Protein 20g

Amount P	Nut Serving Servings	
Amount Per Serving	Nutrition Facts Serving Size 1 Piece (131g) Servings Per Container About 96	
	Facts ce (131g) ner About 96	00
	5 <b>(</b> )	00 N 00

Less than 5 percent retained water :45

Calories 290 Calories from Fat 210

% Daily Value\*

## 

PACK DATE

BUTTERBALL

TURKEY FRANKS
SMOKE FLAVORING ADDED

Each 2.00 oz. Turkey Frank provides 2.00 oz. equivalent meat for Child Nutrition Meal

Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 10/13.)

INGREDIENTS: MECHANICALLY SEPARATED TURKEY, WATER, CORN SYRUP SOLIDS, SALT, DEXTROSE, FLAVORINGS, SODIUM PHOSPHATE, POTASSIUM LACTATE, SODIUM DIACETATE, SODIUM ERYTHORBATE, LIQUID SMOKE, SODIUM NITRITE, EXTRACT OF PAPRIKA.

NET WT. 10 LBS.

# **Product Information**





#### Sliced Chicken Pepperoni

Product Code: 22188-928 UPC Code: 00023700033314

- Available for commodity reprocessing USDA 100103
- Utilizes all dark meat to help keep commodity pounds in balance and extend commodity dollars further than beef, pork, or turkey
- Better nutritionals than traditional beef or pork meatballs
- Perfect for building your own pizza or Italian favorite

#### **PREPARATION**

Not Applicable

#### PIECE COUNT

2/10.0000 LB (s) per Case

#### MASTER CASE

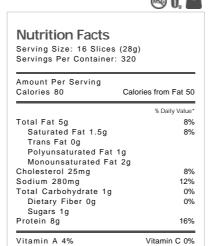
Gross Weight	21.1886 LB	Width:	11.75 IN
Net Weight	20 LB	Length:	15.625 IN
Cube:	0.863 FT	Height:	8.125 IN

#### PALLET CONFIGURATION



#### **STORAGE**

Shelf Life:	180 days
Storage Temp:	0 F
Storage Method:	Frozen



Iron 2%

CN Label: Yes

Calcium 0%

CN Label Numbers: 087800

CN Statement: One pound (16 oz) of this Sliced Chicken Pepperoni provides 16.00 oz. equivalent meat for the Child Nutrition Meal Pattern Requirements.

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

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.

#### INGREDIENTS

Ground chicken, salt, contains 2% or less of spices, dextrose, lactic acid starter culture, flavoring oleoresin of paprika, sodium ascorbate, sodium nitrite, natural smoke flavor.

CONTAINS NO ALLERGENS



### **Beef Pattie with Sausage Seasoning**

Product Description: Fully cooked, seasoned, beef sausage pattie. Soy added. Round shape. CN labeled.

Technical Name: Fully Cooked Beef Patties With Sausage Seasonings Caramel Color Added

#### **Product Details**

Packing Type:

**BULK-LINER** 

Pieces Per Case:

448

Piece Size (oz.): Case Net Weight (lb.): 1.25 35.00

Case Dimensions:

Width: 13.06

Length:

23.81 9.63

Height:

Case Cube: 1.73

Cases / Pallet:

24

Case TiHi:

6 x 4

Credit (CN):

1 OZ MMA BEEF

**Equivalent Grain:** 

Ingredients:

INGREDIENTS: Ground Beef (Not More Than 24% Fat), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Seasoning (Dextrose, Flavorings, Hydrolyzed Corn Protein, Caramel Color), Salt, Sodium Phosphates. CONTAINS: Soy

Shelf Life (days):

Starting from date of production when kept @ 0°F or below.

**Preparation Method:** 

Conventional Oven: From a frozen state: preheat oven to 350 degrees f. Place product in a pan and bake for 10-11 minutes.

Convection Oven: From a frozen state: preheat oven to 350 degrees f. Place product in a pan and bake for 7-9 minutes.

Microwave: Microwave frozen product on high for about 45 seconds.

Master Case UPC Code: 00071421094824

**Master Case Gross** 

Weight:

36.58800

Saudiechio

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

AdvancePierre

AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 • www.advancepierre.com

Date Generated: 8/26/2015

**Nutrition Facts:** 

Serving Size: 1.25 OZ (35 g) Servings Per Container: 448

Calories / Calories from Fat:

80 / 45

	% Daily Value **
Total Fat 4.5 g	7%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 260 mg	11%
Total Carbohydrate 1 g	0%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 7 g	
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	6%
AND THE PROPERTY OF A STREET OF THE PROPERTY O	

\*\* Percent Daily values are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

402/1.2 oz.portions NET WT.30.15 LB

CN7712031

FULLY COOKED.

#### BEEF SAUSAGE PATTIES

INGREDIÉNTS: Ground beef, (not more than 20% fat), water, spices including crushed red pepper, 2% or less of each; dextrose, sugar, autolyzed yeast, potassium chloride, salt.

Heating Instructions:

neaung 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

082311

EACH 1.20 oz FULLY COOKED BEEF SAUSAGE PATTY PROVIDES 1.00 oz EQUIVALENT MEAT FOR CHILD NUTRITION MEAL

CN PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE,
USDA 01-12)

Don Lee Farms, 200 E.Beach Ave, Inglewood CA 90302 (310) 674-3180 donleefarms.com sales@donleefarms.com Lot # 1 2 6 2 5



37871

LM9482 062514



# CN FULLY COOKED BEEF PATTIES

(WITH SAUSAGE SEASONINGS) CARAMEL COLOR ADDED

CN

061069

THIS 1.25 OZ. FULLY COOKED BEEF PATTY PROVIDES 1.00 OZ. EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 05-14.)

CN-

NGREDIENTS: GROUND BEEF (NOT MORE THAN 24% FAT), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE), CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (81), PYRIDOXINE HYDROCHLORIDE (86), RIBOFLAVIN (82), CYANOCOBALAMIN (812), SEASONING (DEXTROSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT, SODIUM PHOSPHATES. CONTAINS: SOY

HEATING INSTRUCTIONS: FROM A FROZEN STATE, BAKE AT 350 IN A CONVECTION OVEN FOR 7 MINUTES OR BAKE AT 350 IN A CONVENTIONAL OVEN FOR 11 MINUTES. MICROWAVE ON FULL POWER FOR 1 – 2 MINUTES. MICROWAVE TIMES VARY, ADJUST ACCORDINGLY.

AdvancePierre Foods, Inc. 9990 Princeton Glendale Rd. Cincinnati, OH 45246

NET WT. 35.00 LBS.

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE



**KEEP FROZEN** 

# 5051CE

October 24, 2015

COOKED TURKEY MEATBALLS CARAMEL COLOR ADDED

mononitrate, riboflavin, folic acid], water, palm oil, salt, sweet whey, sugar, yeast [natural yeast, bromated [wheat flour, malted barley flour, niacin, reduced iron, potassium bromate, thiamine INGREDIENTS: GROUND TURKEY, WATER, BREAD CRUMBS (wheat flour, enriched, malted, VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% sorbitan monostearate, ascorbic acid], calcium propionate, sodium metabisulfite), TEXTURED JF SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes, calcium propionate), SPICES, CARAMEL COLOR, DEHYDRATED GARLIC, NATURAL FLAVOR.

CONTAINS: Soy, Milk, Wheat

5

Five 0.57 oz Cooked Turkey Meatballs provide 2.00 oz equivalent

CN meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use CN of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)

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Manufactured by JTM Provisions Co. Harrison, OH 45030 800:626.2308

KEEP FROZEN

NET WT. 30 LB.







22188-928

SLICED

# CHICKEN PEPPERONI-CN

With Natural Smoke Flavor Added

INGREDIENTS: Ground chicken, salt, contains 2% or less of spices, dextrose, lactic acid starter culture, flavoring, oleoresin of paprika, sodium ascorbate, sodium nitrite, natural smoke flavor.



087800

One pound (16 oz) of this Sliced Chicken Pepperoni provides 16.00 oz CN equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/13).

CN

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

NET WT 20 LBS (9.07kg)

KEEP FROZEN

Nutrition Facts Serving Size 16 Slices (28g) Servings Per Container 320

Amount Per Se					0.00
Calories 80	C	alo	ries from	Fat	50
			% Daily	Va	lue*
Total Fat 5g					8%
Saturated Fat	1.5	5g			8%
Trans Fat	0g				
Cholesterol	25n	ng			8%
Sodium 280r				1	2%
Total Carbol	wd	rat	e 1g		0%
Dietary Fiber			1		0%
Sugars 1g					
Protein 8g				1	6%
Vitamin A 4	%		Vitami	n C	0%
Calcium 0			Irc	n	2%



\*Percent Daily Values are based on a 2,000

00023700033314

October 09, 2015

FULLY COOKED BEEF PATTIES

CARAMEL COLOR ADDED

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SEASONING (natural flavor, salt, beef fat), SPICES, CARAMEL COLOR.

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





Manufactured by JTM Provisions Co. Harrison, OH 45030 800.626.2308 KEEP FROZEN NET WT. 30 LB.

meat for Child Nutrition Meal Pattern Requirements. (Use of this logo CN and statement authorized by the Food and Nutrition Service, USDA Each 2.45 oz Fully Cooked Beef Patty provides 2.00 oz equivalen: 092851 05-15.)

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