Processed USDA Foods

Nutrition Information

SY 2016-2017

Idaho State Department of Education

Child Nutrition Programs

650 W. State St.

Boise, ID 83702

Idaho State Department of Education
2016-2017 SY Processors

AdvancePierre Foods

Pork Sausage Pattie (3750)

Pulled Pork with BBQ Sauce (69160)

Peanut Butter & Grape Jelly Jamwich (92123)

Peanut Butter & Strawberry Jelly Jamwich (92127)

Peach Fruit Cups (801401)

Pear Fruit Cups (802401)

Deluxe Flame Broiled Beef Steak Burger (1-15-320-09)

Brookwood Farms

Cooked Chopped Pork Carnita Style (12303)

Cargill Kitchen Solutions Inc. (Sunny Fresh)

Whole Grain French Toast Sticks (40082)

Egg Patties Grilled (40710)

Pre-Cooked Scrambled Eggs (40827)

Idaho State Department of Education
2016-2017 SY Processors

Cavendish Farms

Seasoned Diced Potatoes (56210 05222-2)

Channel Fish Processing Co., Inc.

Oven Ready WG Breaded Pollock (325005C7)

J.T.M. Provisions Co., Inc.

Creamy Tomato Soup (5113)

Three Bean Chili (5383)

Marinara Sauce (5703)

Queso Blanco Sauce (5718)

Reduced Fat Alfredo Sauce (5722)

Reduced Sodium WG Macaroni & Cheese (5768)

Reduced Sodium Pork Meatball (CP5033)

Reduced Sodium Seasoned Beef Philly Steak (CP5813)

Idaho State Department of Education
2016-2017 SY Processors

Ling's (Yangs 5th Taste)

BBQ Teriyaki Chicken (8-52724-15554-8)

Mandarin Orange Chicken Jr (8-52724-15555-5)

Spicy Sichuan Chicken (8-52724-15556-2)

Litehouse

Reduced Calorie Mayonnaise (13214-55204)

McCain Foods

Reduced Sodium Seasoned Mashed Potatoes (1000002870)

Michael Foods

Whole Grain Cinnamon Glazed French Toast (75014)

Scrambled Eggs (85019)

Mrs. Clark's Foods

Reduced Calorie Mayonnaise (70034 52960)

Idaho State Department of Education
2016-2017 SY Processors

National Food Group

Diced Peach Fruit Cup (1740)

Diced Pear Fruit Cup (1780)

Unsweetened Cinnamon Applesauce Cup (A1410-282A)

Unsweetened Strawberry Applesauce Cup (A1490-235A)

Unsweetened Peach Applesauce Cup (A1555-235A)

Unsweetened Applesauce Cup Plain (A3500-282A)

Pilgrim's Pride (Gold Kist Farms)

Whole Grain Breaded Chicken Patty (6616)

Roasted Chicken 8-Piece Cut-Up Parts (8820)

Hot & Spicy WG Breaded Chicken Patty with ISP (666600)

Rich Chicks

Whole Grain Breaded Chicken Nuggets (54410)

Rich Products

Naturally Smoked Hand Pulled Pork (87067)

Idaho State Department of Education
2016-2017 SY Processors

Simplot

Roasted Baby Bakers (10071179000488)

Conquest Sidewinders (10071179032168)

Trident Seafoods Corp.

Pollock Serpentine Cut Portions (417450)

Whole Grain Baja Fish Sticks (418304)

Whole Grain Crunchy Breaded Fish Wedge (418320)

Whole Grain Crunchy Potato Breaded Fish Sticks (422071)

Whole Grain Crunchy Potato Breaded Fish Wedge (422072)

Idaho State Department of Education
2016-2017 SY Processors

Tyson Foods, Inc.

Breaded Dark Meat Chicken Chunks w/ Tangerine Sauce Packets (26073-928)

Fully Cooked Glazed Chicken Drumstick (26435-928)

WG Golden Crispy Breaded Chicken Breast Filets (70302-928)

FC WG Golden Crispy Chicken Pattie (70304-928)

WG Breaded Golden Crispy Chicken Breast Chunks (70362-928)

WG Breaded Golden Crispy Chicken Nuggets (70364-928)

Coated Chicken Breast Chunks (70387-928)

WG Breaded Homestyle Chicken Breast Strips (703322-928)

Nutrition Information

AdvancePierre Foods

Pork Sausage Pattie (3750)

Pulled Pork with BBQ Sauce (69160)

Peanut Butter & Grape Jelly Jamwich (92123)

Peanut Butter & Strawberry Jelly Jamwich (92127)

Peach Fruit Cup (801401)

Pear Fruit Cup (802401)

Deluxe Flame Broiled Beef Steak Burger

(1-15-320-09)

Pork Sausage Pattie

Item #: 3750
Product Description: Fully cooked, all meat, pork sausage pattie. CN labeled. Commodity processed product.
Technical Name: Fully Cooked Pork Sausage Patties Caramel Color Added
Brand: CLASSICS

Product Details

Data Generated:	4/22/2016
Data Valid As Of:	3/12/2016
Packing Type:	BULK-LINER
Pieces Per Case:	250
Portion Size (oz.):	1.20
Case Net Weight (lb.):	18.75

Case Dimensions:	Width:	13.00
	Length:	19.88
	Height:	6.63
	Case Cube:	0.99

Cases / Pallet:	42
Case TiHi:	7 x 6

Credit (CN):	*1 OZ MMA PORK*
Equivalent Grain:	-

Ingredients:
INGREDIENTS: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTROSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT.

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: From frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes.

Convection Oven: From frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes.

Microwave: On high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.

Master Case GTIN: 00071421037500

Nutrition Facts:

Serving Size: 1.20 OZ (34 g)
Servings Per Container: 250

Calories / Calories from Fat:	70 / 45
	% Daily Value **
Total Fat 5 g	8%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 25 mg	8%
Sodium 260 mg	11%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 7 g	
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	2%

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

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

Kimberly M. Crocker

AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •
www.advancepierre.com
Date Generated: 4/22/2016

AdvancePierre Foods

CN FULLY COOKED PORK SAUSAGE PATTIES

CARAMEL COLOR ADDED

3750

CN

051061

CN EACH 1.20 OZ. FULLY COOKED PORK SAUSAGE PATTY PROVIDES 1.00 OZ. EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 08 - 00.) CN

CN

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

INGREDIENTS: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTROSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT.

USDA Further Processed Certification Program

HEATING INSTRUCTIONS: FROM A FROZEN STATE, BAKE ON A PAN IN PREHEATED CONVECTION OVEN AT 350 FOR 5 - 8 MINUTES OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 8 - 10 MINUTES. MICROWAVE FOR ABOUT 1.25 SECONDS. MICROWAVE OVENS VARY TIMES GIVEN ARE APPROXIMATE.

0 00 71421 03750 0

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

NET WT. 18.75 LBS KEEP FROZEN

Comments or questions about AdvancePierre Foods products? Call toll free 800-317-2333 www.Advance Pierre.com

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

??????????? ??,????

LM3750 081715

CN FULLY COOKED PORK SAUSAGE PATTIES

CARAMEL COLOR ADDED

Item# **3750**

NET WT. 18.75 LBS

0 00 71421 03750 0

KEEP FROZEN

Pulled Pork with BBQ Sauce US

Item #: 69160
Product Description: Pulled Pork with BBQ Sauce US
Technical Name: Fully Cooked Pork in Barbecue Sauce
Brand: Advance Pierre

Product Details

Data Generated:	4/22/2016
Data Valid As Of:	1/14/2016
Packing Type:	BULK-LINER
Pieces Per Case:	128
Portion Size (oz.):	3.75
Case Net Weight (lb.):	30.00

Case Dimensions:	Width:	11.88
	Length:	15.06
	Height:	7.13
	Case Cube:	0.74

Cases / Pallet:	54
Case TiHi:	9 x 6

Credit (CN):	*2 OZ MMA PORK*
Equivalent Grain:	-

Ingredients:
Ingredients: Fully Cooked Boneless Pork Shoulder, Picnics PFOF, BBQ Sauce, (Water, Tomato Paste, Sugar, Distilled Vinegar, Molasses, Salt, Modified Food Starch, Natural Hickory Smoke Flavor, Mustard Bran, Spices, Onion Powder, Garlic Powder, Sodium Benzoate as a preservative, Caramel Color, Natural Flavor).

Shelf Life (days): 270
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Convection Oven: From Thawed State: Place 3 pouches in a hotel pan and fill with water 3/4 full. Cover hotel pan. Heat product at 350 degrees F for 70-80 minutes. These instructions are based on 3pouches. Times may vary depending on load.

Master Case GTIN: 00880760094071

Nutrition Facts:

Serving Size: 3.75 OZ (105 g)
Servings Per Container: 128

Calories / Calories from Fat:	180 / 70
	% Daily Value **
Total Fat 8 g	12%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 60 mg	20%
Sodium 310 mg	13%
Total Carbohydrate 9 g	3%
Dietary Fiber 0 g	0%
Sugars 8 g	
Protein 18 g	
Vitamin A	0%
Vitamin C	2%
Calcium	2%
Iron	8%

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

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

Kimberly M. Crocker

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Date Generated: 4/22/2016

AdvancePierre Foods

69160

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PORK IN BARBECUE SAUCE

INGREDIENTS: Boneless Pork Shoulder Picnics PFOF, BBQ Sauce (Water, Tomato Paste, Sugar, Distilled Vinegar, Molasses, Salt, Modified Food Starch, Natural Hickory Smoke Flavor, Mustard Bran, Spices, Onion Powder, Garlic Powder, Sodium Benzoate as a preservative, Caramel Color, Natural Flavor).

CN

093182

CN One 3.75-oz (by weight) portion of Pork in Barbecue Sauce 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, 08/15) CN

CN

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

Not For Retail Sale

Fully Cooked
Keep Frozen

NET WT. 30 LB (13.61kg)

S0084984-00

Distributed by:
AdvancePierre Foods
Cincinnati, OH 45246

VS01
69764

Peanut Butter & Grape Jelly On Whole Grain Bread

Item #: 92123
Product Description: Crustless peanut butter and grape jelly sandwich, made withwhole grain bread. Individually packaged for hand held convenience. Square shape. Commodity processing available.
Technical Name: PB Jamwich Whole Grain Bread Filled With Peanut Butter and Grape Jelly
Brand: PB Jamwich

Product Details

Data Generated:	4/22/2016
Data Valid As Of:	4/12/2016
Packing Type:	BULK-FILM
Pieces Per Case:	72
Portion Size (oz.):	2.80
Case Net Weight (lb.):	12.60

Case Dimensions:	Width:	11.69
	Length:	15.69
	Height:	9.50
	Case Cube:	1.01

Cases / Pallet:	90
Case TiHi:	10 x 9

Credit (CN):	*1 OZ MMA NOMEAT*
Equivalent Grain:	*1.00*

Ingredients:
INGREDIENTS: WHOLE GRAIN BREAD: WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VITAL WHEAT GLUTEN, SUGAR, SOYBEAN OIL. CONTAINS LESS THAN 2% OF: YEAST, SALT, SOY FLOUR, MONOGLYCERIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE, ASCORBIC ACID. PEANUT BUTTER: PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL [COTTONSEED, RAPESEED, AND SOYBEAN OILS], SUGAR AND SALT. GRAPE JELLY: GRAPE JUICE, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, PECTIN, CITRIC ACID, SODIUM CITRATE. CONTAINS: PEANUTS, WHEAT, SOY

Shelf Life (days):	270 *Starting from date of production when kept @ 0°F or below.*

Preparation Method:

Ready To Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.

Master Case GTIN: 00075999921230

Nutrition Facts:

Serving Size: 2.80 OZ (78 g)
Servings Per Container: 72

Calories / Calories from Fat:	310 / 140
	% Daily Value **
Total Fat 16 g	25%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrate 35 g	12%
Dietary Fiber 4 g	16%
Sugars 13 g	
Protein 10 g	
Vitamin A	0%
Vitamin C	0%
Calcium	6%
Iron	8%

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

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

Kimberly M. Crocker

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www.advancepierre.com
Date Generated: 4/22/2016

AdvancePierre Foods

PB JAMWICH
CRUSTLESS PEANUT BUTTER AND GRAPE JELLY
made with WHOLE GRAIN BREAD

92123

INGREDIENTS: WHOLE GRAIN BREAD: WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VITAL WHEAT GLUTEN, SUGAR, SOYBEAN OIL. CONTAINS LESS THAN 2% OF: YEAST, SALT, SOY FLOUR, MONOGLYCERIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE, ASCORBIC ACID. PEANUT BUTTER: PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL [COTTONSEED, RAPESEED, AND SOYBEAN OILS], SUGAR AND SALT. GRAPE JELLY: GRAPE JUICE, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, PECTIN, CITRIC ACID, SODIUM CITRATE.
CONTAINS: WHEAT, SOY, PEANUTS

SUGGESTED METHOD OF USE:
STORE FROZEN
PB JAMWICH IS BEST WHEN SERVED WITHIN 24 HOURS OF THAWING

72 - 2.80 OZ.
PORTIONS

0 00 75999 92123 0

KEEP FROZEN
FOR INSTITUTIONAL USE ONLY

LM92123 030615

AdvancePierre Foods, Inc. 9990 Princeton Glendale RD. Cincinnati, OH 45246
Comments or questions about AdvancePierre products? Call toll free 800-317-2333 www.AdvancePierre.com

PB JAMWICH
CRUSTLESS PEANUT BUTTER AND GRAPE JELLY
made with WHOLE GRAIN BREAD

Item# 92123

72 - 2.80 OZ.
PORTIONS

0 00 75999 92123 0
FOR INSTITUTIONAL USE ONLY

Peanut Butter & Strawberry Jam On Whole Grain Bread

Item #: 92127
Product Description: Crustless peanut butter and strawberry jam sandwich, made with whole grain bread. Individually packaged for hand held convenience. Square shape. Commodity processing available.
Technical Name: PB Jamwich Whole Grain Bread Filled With Peanut Butter and Strawberry Jam
Brand: PB Jamwich

Product Details

Data Generated:	4/22/2016
Data Valid As Of:	4/12/2016
Packing Type:	BULK-FILM
Pieces Per Case:	72
Portion Size (oz.):	2.80
Case Net Weight (lb.):	12.60

Case Dimensions:	Width:	11.69
	Length:	15.69
	Height:	9.50
	Case Cube:	1.01

Cases / Pallet:	90
Case TiHi:	10 x 9

Credit (CN):	*1 OZ MMA NOMEAT*
Equivalent Grain:	*1.00*

Ingredients:
INGREDIENTS: WHOLE GRAIN BREAD: WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VITAL WHEAT GLUTEN, SUGAR, SOYBEAN OIL. CONTAINS LESS THAN 2% OF: YEAST, SALT, SOY FLOUR, MONOGLYCERIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE, ASCORBIC ACID. PEANUT BUTTER: PEANUTS, PEANUT OIL, DEXTROSE OR SUGAR, HYDROGENATED VEGETABLE OIL (COTTONSEED, RAPESEED, AND/OR SOYBEAN OILS), AND SALT. STRAWBERRY JAM: CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, STRAWBERRIES, WATER, STRAWBERRY JUICE CONCENTRATE, CITRIC ACID, SUGAR, DEXTROSE, PECTIN. CONTAINS: WHEAT, SOY, PEANUTS

Shelf Life (days):	270 *Starting from date of production when kept @ 0°F or below.*

Preparation Method:

Ready To Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.

Master Case GTIN: 00075999921278

Nutrition Facts:

Serving Size: 2.80 OZ (78 g)
Servings Per Container: 72

Calories / Calories from Fat:	300 / 140
	% Daily Value **
Total Fat 16 g	25%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 310 mg	13%
Total Carbohydrate 34 g	11%
Dietary Fiber 4 g	16%
Sugars 15 g	
Protein 10 g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	6%

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

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

Kimberly M. Crocker

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www.advancepierre.com
Date Generated: 4/22/2016

AdvancePierre Foods

PB JAMWICH CRUSTLESS PEANUT BUTTER AND STRAWBERRY JAM made with WHOLE GRAIN BREAD

92127

INGREDIENTS: WHOLE GRAIN BREAD: WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VITAL WHEAT GLUTEN, SUGAR, SOYBEAN OIL. CONTAINS LESS THAN 2% OF: YEAST, SALT, SOY FLOUR, MONOGLYCERIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE, ASCORBIC ACID. PEANUT BUTTER: PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL [COTTONSEED, RAPESEED SOYBEAN OILS], SUGAR, AND SALT. STRAWBERRY JAM: CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, STRAWBERRIES, WATER, STRAWBERRY JUICE CONCENTRATE, CITRIC ACID, SUGAR, DEXTROSE, PECTIN.
CONTAINS: WHEAT, SOY, PEANUTS

SUGGESTED METHOD OF USE:
STORE FROZEN
PB JAMWICH IS BEST WHEN SERVED WITHIN 24 HOURS OF THAWING

72 - 2.80 OZ.
PORTIONS
NET WT.
12.60 LBS.

0 00 75999 92127 8

KEEP FROZEN

FOR INSTITUTIONAL USE ONLY

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

LM92127 030615

PB JAMWICH CRUSTLESS PEANUT BUTTER AND STRAWBERRY JAM made with WHOLE GRAIN BREAD

Item# 92127

72 - 2.80 OZ.
PORTIONS
NET WT.
12.60 LBS.

0 00 75999 92127 8

FOR INSTITUTIONAL USE ONLY

AdvancePierre Foods

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

PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR VEGETABLE/FRUIT/JUICE PRODUCT (VFJ)

Product Name: Peach Fruit Cup Code No: 801401

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 28.50Lbs / 96/4.75oz Cups

I. Vegetable

The chart below shows how the creditable amount of Vegetable determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Divide by	Multiply	Food Buying Guide Yield	Creditable Amount*
			x		
			x		
A. Total Creditable Amount[1]					**N/A**

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Fruit/Juice Product

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

Description of Creditable Ingredients per Food Buying Guide	Food Buying Guide Yield (oz per quarter cup)	Ounces per Raw Portion of Creditable Ingredient (Based on two ¼ cup servings)	Creditable Amount*
Peaches, Canned, Diced	2.181	2.181x2	4.362
B. Total Creditable Amount[1]			**4.362 oz**

*Creditable Amount – Based on Current Food Buying Guide Yields for ¼ Cup Servings. (Two ¼ Cup Servings = Total Creditable Amount for One ½ Cup Serving)

Total weight (per portion) of product as purchased: 4.75 oz.

I certify that the above information is true and correct (Based On Current Food Buying Guide Yields) and that a 4.75 - ounce serving of the above product (ready for serving) contains 1/2 cup serving of equivalent Fruit when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

In order to be creditable, a juice must contain a minimum of 100% full-strength juice and then, only the full-strength juice portion may be counted to meet the VFJ requirement. If less than full strength juice is used, the volume of liquid must be adjusted and credited based on a full strength equivalency. As of November 24, 1997, policy is revised to require that all fruit-juices must be pasteurized. Some kinds of juice and cider have not been pasteurized. Frozen fruit bars must state the amount of 100% fruit juice is contained in each serving. Cooked dried beans or peas may be counted either as a VFJ or as a MMA but not as both in the same meat or food item.

Ashley M. Sexton

Ashley Sexton
Child Nutrition Labeling Technologist

September 27, 2013
Date

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.

Peach Fruit Cup

Item #:	Pieces Per Case:	Piece Size (oz.):	Case Weight (lb.):
801401	96	4.75	28.50

AdvancePierre Foods

Product Source: ROSS

Description: Contains diced peaches. Packaged in a sealed, individualserving cup. Meets 1/2-cup fruit equivalent. Thaw andserve. Commodity processing available.

Packaging Type: BULK-CUP

Master Case UPC Code: 00071421811407

Master Case Gross Weight: 33.83000

Master Case Length: 18.31300

Master Case Width: 12.31300

Master Case Height: 10.62500

Master Case Cube: 1.38650

Cases/Layer: 8

Cases/Pallet: 64

Layers/Pallet: 8

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: NOMEAT 0.5 CUP Fruit

Preparation Method:
Ready To Eat: Thaw and serve.

Nutrition Facts:

Serving Size: 4.75 OZ (133 g)
Servings Per Container: 96

Calories / Calories from Fat:	90 / 0
	% Daily Value **
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 15 mg	1%
Total Carbohydrate 23 g	8%
Dietary Fiber 0 g	0%
Sugars 20 g	
Protein 0 g	
Vitamin A	6%
Vitamin C	2%
Calcium	0%
Iron	0%

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

Ingredient Statement: INGREDIENTS: PEACHES (DICED PEACHES, WATER, CORN SYRUP, SUGAR), PEAR JUICE CONCENTRATE, WHITE GRAPE JUICE CONCENTRATE, POTASSIUM SORBATE.

CN Equivalency Statement: 801401

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	5.3	3.9
Calories	kcal	93.7	70.4
Calories from Fat	kcal	0.2	0.1
Cholesterol	mg	0.0	0.0
Dietary Fiber	g	0.0	0.0
Iron	mg	0.0	0.0
Protein	g	0.0	0.0
Saturated Fat	g	0.0	0.0
Serving Size	g	133.0	100.0
Sodium	mg	12.9	9.7
Sugars	g	19.7	14.8
Total Carbohydrate	g	22.6	17.0
Total Fat	g	0.0	0.0
Trans Fat	g	0.0	0.0
Vitamin A	IU	284.5	213.9
Vitamin C	mg	1.3	1.0

AdvancePierre Foods

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

PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR VEGETABLE/FRUIT/JUICE PRODUCT (VFJ)

Product Name: Pear Fruit Cup Code No: 802401

Manufacturer: AdvancePierre Foods

Case/Pack/Count/Portion Size: Net Wt. 28.50 Lbs / 96/4.75oz Cups

I. Vegetable

The chart below shows how the creditable amount of Vegetable determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Divide by	Multiply	Food Buying Guide Yield	Creditable Amount*
			x		
			x		
A. Total Creditable Amount[1]					**N/A**

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Fruit/Juice Product

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

Description of Creditable Ingredients per Food Buying Guide	Food Buying Guide Yield (oz per quarter cup)	Ounces per Raw Portion of Creditable Ingredient (Based on two ¼ cup servings)	Creditable Amount*
Pears, Canned, Diced	2.226	2.226x2	4.45
B. Total Creditable Amount[1]			**4.45 oz**

*Creditable Amount – Based on Current Food Buying Guide Yields for ¼ Cup Servings. (Two ¼ Cup Servings = Total Creditable Amount for One ½ Cup Serving)

Total weight (per portion) of product as purchased: 4.75 oz.

I certify that the above information is true and correct (Based On Current Food Buying Guide Yields) and that a 4.75 - ounce serving of the above product (ready for serving) contains 1/2 cup serving of equivalent Fruit when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

In order to be creditable, a juice must contain a minimum of 100% full-strength juice and then, only the full-strength juice portion may be counted to meet the VFJ requirement. If less than full strength juice is used, the volume of liquid must be adjusted and credited based on a full strength equivalency. As of November 24, 1997, policy is revised to require that all fruit-juices must be pasteurized. Some kinds of juice and cider have not been pasteurized. Frozen fruit bars must state the amount of 100% fruit juice is contained in each serving. Cooked dried beans or peas may be counted either as a VFJ or as a MMA but not as both in the same meat or food item.

Ashley M Sexton

Ashley Sexton
Child Nutrition Labeling Technologist

September 27, 2013
Date

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	6.9	5.2
Calories	kcal	103.4	77.7
Calories from Fat	kcal	2.0	1.5
Cholesterol	mg	0.0	0.0
Dietary Fiber	g	0.9	0.7
Iron	mg	0.2	0.2
Protein	g	0.2	0.2
Saturated Fat	g	0.0	0.0
Serving Size	g	133.0	100.0
Sodium	mg	14.3	10.7
Sugars	g	19.9	15.0
Total Carbohydrate	g	24.8	18.6
Total Fat	g	0.2	0.1
Trans Fat	g	0.0	0.0
Vitamin A	IU	4.9	3.7
Vitamin C	mg	0.1	0.1

Pear Fruit Cup

Item #:	Pieces Per Case:	Piece Size (oz.):	Case Weight (lb.):
802401	96	4.75	28.50

Product Source: ROSS

Description: Contains diced pears. Packaged in a sealed, individualserving cup. Meets 1/2-cup fruit equivalent. Thaw andserve. Commodity processing available.

Packaging Type: BULK-CUP

Master Case UPC Code: 00071421812404

Master Case Gross Weight: 33.83000

Master Case Length: 18.31300

Master Case Width: 12.31300

Master Case Height: 10.62500

Master Case Cube: 1.38650

Cases/Layer: 8

Cases/Pallet: 64

Layers/Pallet: 8

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 0

CN Credit: NOMEAT 0.5 CUP Fruit

Nutrition Facts:

Serving Size: 4.75 OZ (133 g)
Servings Per Container: 96

Calories / Calories from Fat:	100 / 0
	% Daily Value **
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 15 mg	1%
Total Carbohydrate 25 g	8%
Dietary Fiber 1 g	4%
Sugars 20 g	
Protein 0 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	2%

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

Preparation Method:
Ready To Eat: Thaw (frozen product): thaw in refrigerator overnight then eat

Ingredient Statement: INGREDIENTS: Pears (Diced Pears, Water, Sugar), Pear Juice Concentrate, White Grape Juice Concentrate, Potassium Sorbate.

CN Equivalency Statement: 802401

Flame Broiled Beef Steak Burger

Item #: 1-15-320-09
Product Description: Fully cooked, beef steak burger. Juicy, loose bite with very mild beef taste. Round shape with subtle char marks. Sleeve pack. CN labeled. Commodity processed product.
Technical Name: Our Deluxe Flamebroiled Beef Steak Burger Caramel Color Added
Brand: Advance Pierre

Product Details

Data Generated:	4/22/2016
Data Valid As Of:	2/7/2016
Packing Type:	BULK-SLV
Pieces Per Case:	250
Portion Size (oz.):	2.01
Case Net Weight (lb.):	31.41
Case Dimensions:	Width: 13.13 Length: 19.75 Height: 12.75 Case Cube: 1.91
Cases / Pallet:	21
Case TiHi:	7 x 3
Credit (CN):	*2 OZ MMA BEEF*
Equivalent Grain:	-

Ingredients:
INGREDIENTS: Ground Beef (Not More Than 20% Fat), Salt, Caramel Color.

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Convection Oven: From thawed state: sleeve pack preparation, put a few smallholes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes.Remove from oven and let stand 3 minutes before opening bag.

Master Case GTIN: 00880760017445

Nutrition Facts:

Serving Size: 2.01 OZ (56 g)
Servings Per Container: 250

Calories / Calories from Fat:	170 / 120
	% Daily Value **
Total Fat 14 g	22%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 85 mg	4%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 10 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	6%

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

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

Kimberly M. Crocker

AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •
www.advancepierre.com
Date Generated: 4/22/2016

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

AdvancePierre Foods

USDA PROCESS CONTROL CERTIFICATION PROGRAM

AdvancePierre Food, Inc
9990 Princeton Glendale Rd
Cincinnati OH 45246

Our Deluxe Flamebroiled Beef Steak Burger CN 1-15-320-09

Caramel Color Added

INGREDIENTS Ground Beef (Not More Than 30% Fat) Salt, Caramel Color

CN

070832

CN One 2.01 oz Fully Cooked Flamebroiled Beef Steak Burger 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 10-07). CN

CN

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

RTE1 15-320-09 093014

Fully Cooked
Keep Frozen

Net Wt. 31.41 Lbs.

00880760017445

Nutrition Information

Brookwood Farms

Cooked Chopped Pork Carnita Style (12303)

Spec Sheet

12303

Description: 5 lb. Brookwood Cooked Chopped Pork Carnita Style

BBQ Sauce: Carnita marinate

Meat Component: Picnic

Meat Sauce Ratio: 80/20

Case Size: Height- 7
Width- 9
Length- 13.5
Cube- .49

Pack/Size: 4/5 lb.

Box Wt: 20 lb.

Tie: 13 per layer x 8 rows

No. Cases/Pallet: 104

Package Style: Bag (boilable)

UPC #: 072287-123031

Product Shipped: frozen

Shelf Life: 12 months from Julian date

Shelf Life after Thawed: 7 days

Proprietary: No

Ingredients:

PORK, WATER, ORANGE JUICE, SALT, SPICE, DEHYDRATED GARLIC AND ONION, SUGAR, HYDROLYZED SOY PROTEIN, CITRIC ACID, NATURAL FLAVOR.

Preparation Instructions:

Reheat in oven at 350 degrees for thirty minutes or until internal temperature is 160 degrees.

Nutritional Value:

Serving Size: 71 Grams (equals 2 oz. MMA)

Calories.....149 Cal
Protein.....16 g
Carbohydrates.....1 g
Fat.....8 g
Saturated Fat.....3 g
Trans Fat.....Trans Fat Free
Cholesterol.....53 mg
Sugar.....1 g
Vitamin A..... 0 %
Vitamin C.....3%
Iron.....3%
Calcium.....1%
Sodium.....57 mg
Dietary fiber.....0 g

PREPARATION INSTRUCTIONS

BOILING PREPARATION

Thaw in cooler. Heat pan of water until boiling. Add thawed product in pouch. Boil for 30 minutes or until product achieves an internal temperature of 165°F (add 15 minutes if product is frozen).

CONVENTIONAL OVEN

Thaw in the cooler. Preheat oven to 350°F. Remove pork from package and place in large baking pan. Cover pan with foil and heat for 30-35 minutes or until heated through, stirring occasionally. Ovens may vary.

00072287123031

BROOKWOOD FARMS

PORK CARNITA
WITH SAUCE ADDED

INGREDIENTS: PORK, WATER, ORANGE JUICE, SALT, SPICES, GARLIC AND ONION POWDER, SUGAR, HYDROLYZED SOY PROTEIN, CITRIC ACID, NATURAL FLAVOR.

CN

CN CONTENTS OF THIS CONTAINER (160 OZ.) PROVIDES 64 SERVINGS EACH 2.5 OZ. SERVING (BY WEIGHT) OF COOKED PORK CARNITA WITH SAUCE PROVIDES 2.0 OZ. EQUIVALENT MEAT FOR CHILD NUTRITION PATTERN REQUIREMENTS. (USE OF THIS LOGO & STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 11-14.) 091665 CN

CN

12303

FOR INSTITUTIONAL USE ONLY

KEEP FROZEN

USDA ACCEPTED AS SPECIFIED WH

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

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 1740

4/5 LB. BAGS

NET WT. 20 LBS.

BROOKWOOD FARMS, INC.
SILER CITY, NC 27344

Vice President
Brookwood Farms, Inc.

Nutrition Information

Cargill Kitchen Solutions Inc.

(Sunny Fresh)

WG French Toast Sticks (40082)

Grilled Egg Patties (40710)

Pre-Cooked Scrambled Eggs (40827)

Sunny Fresh

40082

ENTRÉE ESSENTIALS®

French Toast Sticks

Whole Grain

ITEM NO: 110006842

1 00 38057 40082 2

Palitos de Pan Tostado Francés Grano Integral

INGREDIENTS: Whole Wheat Bread [Whole Wheat Flour, Water, Bleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folate), Yeast, Wheat Gluten, High Fructose Corn Syrup, Soybean Oil, Salt, Calcium Propionate (to retard spoilage), Dough Improver (Malted Wheat Flour, Enzymes, and 2% or less of Ascorbic Acid)]. French Toast Batter (Whole Egg, Sugar, Salt).

CONTAINS: EGG, WHEAT.

CN 087132

Each 2.65 oz. serving (three 0.883 oz. pieces) of Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 05-13). CN

KEEP FROZEN

130/2.65 oz Servings NET WT 21.53 lbs

1 00 38057 40082 2 C

For the most up-to-date nutritional information, please visit us at www.sunnyfresh.com
or call 1-800-USA-EGGS (872-3447)

CN CONTRIBUTION

Each 2.65 oz serving (three .8333 oz pieces) of Whole Grain French Toast Sticks provides 1.00 oz. equivalent meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Pattern Requirements.
CN 087132

Alan G. Artner

Alan Artner, Regulatory Affairs

Date: 11/04/15

Sunny Fresh

40710

BREAKFAST BUILDERS™

Egg Patties

Grilled

ITEM NO: 110010394

1 00 38057 40710 4

Empanada de Huevo a la Parilla

INGREDIENTS: Whole Eggs, Water, Dry Whole Milk, Soybean Oil, Salt, Xanthan Gum, Citric Acid, Soy Lecithin (release agent).
CONTAINS: EGG, MILK, SOY.

CN 089308
Each 1.25oz. Grilled Egg Pattie provides 1.00 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 12-13) CN

KEEP FROZEN

369/1.25 oz Servings NET WT 28.83 lbs

For the most up-to-date nutritional information, please visit us at www.sunnyfresh.com
or call 1-800-USA-EGGS (872-3447)

CN CONTRIBUTION

Each 1.25 oz serving of Grilled Egg Pattie provides 1.0 oz. equivalent meat alternate for the Child Nutrition Pattern Requirements.
CN 089308 (Mason City)

Alan G. Artner

Alan Artner, Regulatory Affairs

Date: 11/04/15

Sunny Fresh

1 00 38057 40827 9

40827

BREAKFAST BUILDERS™

Pre-Cooked Scrambled Eggs

Medium Size

ITEM NO: 100008170

1 00 38057 40827 9

Huevos Revueltos Precocido

Tamaño Mediano

INGREDIENTS: Whole Eggs, Skim Milk, Soybean Oil, Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Artificial Butter Flavor (Soybean Oil, Butter, Lipolyzed Butter Fat, Flavors and Artificial Flavors).

CONTAINS: EGGS, MILK

CN

090970

Each 1.00 oz. serving (by weight) of Scrambled Eggs provides 1.00 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 08-14).

CN

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

KEEP FROZEN

4/5 lb Bags NET WT 20 lbs

For the most up-to-date nutritional information, please visit us at www.sunnyfresh.com
or call 1-800-USA-EGGS (872-3447)

CN CONTRIBUTION

Each 1.0 oz serving by weight of Scrambled Eggs provides 1.0 oz. equivalent meat alternate for the Child Nutrition Pattern Requirements.
CN 090970 (Mason City)

Alan G. Artner

Alan Artner, Regulatory Affairs

Date: 11/04/15

Cargill Kitchen Solutions SY 16/17 Product Information

SY 2016/2017

NUTRITION SPECIFICATIONS

Product	Serving Size (oz)	Calories	Protein (g)	Total Fat (g)	Sat Fat (g)	Trans Fat	Carbohydrates	Fiber (g)	Cholest. (mg)	Calcium (mg)	Iron (mg)	Sodium (mg)	Vit. A (IU)	Vit. C (mg)	Sugars	Meal Contribution M/MA	Meal Contribution Grain
10080	3 Tbsp	70	6	4.5	1.5	0	1	0	210	24.47	0.72	65	317.06	0	0	1 oz = 1	
10085	3 Tbsp	70	6	4.5	1.5	0	1	0	210	24.47	0.72	65	317.06	0	0	1 oz = 1	
30958	1.75 oz	80	6	5	1.5	0	1	0	195	29.94	0.67	220	292.84	0	0	1 oz = 1	
40067	2.9 oz	210	8	8	2	0	28	3	125	48.2	1.7	320	207	0	8	1	1.5
40080	2.9 oz	210	8	8	2	0	28	3	125	48.2	1.7	320	207	0	8	1	1.5
40081	2.9 oz	210	8	8	2	0	28	3	125	48.2	1.7	320	207	0	8	1	1.5
40082	2.65 oz	160	8	4.5	1	0	24	3	125	46.1	1.6	300	188	0	5	1	1.5
40084	2.9 oz	210	8	8	2	0	28	3	125	48.2	1.7	320	207	0	8	1	1.5
40176	2.1 oz	110	8	8	3	0	1	0	195	84	0.66	210	374	0	0	2	
40184	2.2 oz	110	8	8	3	0	1	0	175	66.84	0.87	300	310.05	0	0	2	
40262	3.45 oz	180	10	9	3.5	0	15	2	190	89.5	0.8	420	398	1.8	1	2	1
40263	3.35 oz	190	10	10	3.5	0	15	2	180	103.31	0.88	410	336.93	0.03	1	2	1
40274	3.2 oz	180	10	9	3.5	0	14	2	175	101.06	0.88	410	310.05	0.01	1	2	1
40275	3.1 oz	180	10	10	4	0	14	2	170	114.75	0.81	410	322.53	0	1	2	1
40635	1.5 oz	60	5	3.5	1.5	0	1	0	175	20	0.6	135	260	0	0	1.5	
40710	1.25 oz	50	3	3.5	1	0	0	0	100	21	0.46	120	149	0	0	1	
40827	1 oz	45	3	3	1	0	1	0	95	17	0.38	130	141	0	0	1	
40828	2 oz	120	8	9	3.5	0	1	0	170	61.9	0.69	280	314	0	0	1.75	
50038	1 egg	70	6	5	1.5	0	1	0	170	22.5	0.54	55	263	0	1	1.75	

PRODUCT SPECIFICATIONS

Product	Case Pack	Case Dim	Cases/Per Pallet	Cube	Net Wt	Gross Wt	CN Servings Per Case	Servings Per Case	Lbs DF#/Case
10080	6/5# carton	13.01x8.88x10.45	75	0.70	30	31.60	480/1 oz	270	29.95
10085	6/5# bag	13.78x7.60x12.13	60	0.73	30	31.30	480/1 oz	270	29.95
30958	30# bag	15.97x13.28x10.50	63	1.29	30	31.30	480/1oz	272	27.65
40067	100/2.9 oz	16.35x13.22x12.69	54	1.59	18.12	19.95	100	100	6.30
40080	130/2.9 oz	16.35x13.22x12.69	54	1.59	23.56	25.15	130	130	8.19
40081	110/2.9 oz	16.35x13.22x12.69	54	1.59	19.93	21.68	110	110	6.93
40082	130/2.65 oz	16.35x13.22x12.69	54	1.59	21.53	23.16	130	130	8.17
40084	110/2.9 oz	16.35x13.22x12.69	54	1.59	19.93	21.68	110	110	6.93
40176	225/2.1 oz.	15.97x13.28x10.51	63	1.29	29.53	30.80	225	225	20.90
40184	225/2.2 oz	15.97x13.28x10.51	63	1.29	30.94	32.20	225	225	21.81
40262	75/3.45 oz	17.63x10.38x7.38	90	0.78	16.17	17.14	75	75	7.15
40263	96/3.35 oz	16.35x13.22x12.69	54	1.59	20.1	21.93	96	96	9.76
40274	96/3.2 oz.	16.35x13.22x12.69	54	1.59	19.2	21.03	96	96	9.20
40275	75/3.1 oz	17.63x10.38x7.38	90	0.78	14.53	15.5	75	75	6.86
40635	200/1.5 oz.	17.63x10.38x7.38	90	0.78	18.75	19.7	200	200	18.06
40710	369/1.25 oz	15.97x13.28x10.50	63	1.29	28.83	30.13	369	369	21.49
40827	4/5 lb. bag	13.35x9.85x12.82	84	0.97	20.00	21.10	320	320	18.36
40828	4/5 lb bag	13.35x9.85x12.82	84	0.97	20.00	21.10	160	160	15.23
50038	8/18 pack	12.6x10.10x8.44	128	0.62	14.00	15.50	144	144	13.83

For more information and the most up-to-date nutritionals, visit us at sunnyfresh.com
Or call 1-800-USA-EGGS (1-800-872-3447)

Sunny Fresh

Cargill

Nutrition Information

Cavendish Farms

Seasoned Diced Potatoes (56210 05222-2)

Flavor Crisp Seasoned Diced Potatoes

56210 05222-2

6 x 5 lb Pack / 30 lbs per Case

	Amount Per 1/2 Cup Serving	% Daily Value
Serving Size	2.25oz (63g)	
Pieces Per 1/2 Cup	16	
Calories	96.3	
Calories From Fat	51.8	
Total Fat	2.9	5%
Saturated Fat	0.37	2%
Trans Fat	0	
Cholesterol	0	0%
Sodium	289	12%
Potassium	185	
Total Carbohydrate	15.5	5%
Dietary Fiber	1.4	6%
Sugars	0	
Protein	1.4	
Vitamin A		0%
Vitamin C		3%
Calcium		0%
Iron		3%

1/2 cup serving = 1 vegetable
1/2 cup servings/case = 213

Packaging Specifications
12-digit UPC: 0 56210 05222 3
14-digit SCC: 100 56210 05222 0
Case Gross Weight (LB): 31.75
Case Net Weight (LB): 30
Case Outside Dimensions (in) (LxWxH):
16 x 12 x 8.625
Case Cube (ft^3): 0.95
Pallet Pattern (TI/HI): 10/8
Pallet Type: WAY

Allergen: Wheat
Gluten Free: No
Kosher: Yes

Ingredients: Potatoes, Vegetable Oil (Contains One or More of the Following: Soybean Oil, Canola Oil), Enriched Wheat Flour, Modified Corn Starch, Rice flour, Yellow Corn Meal, Salt, Garlic Powder, Onion Powder, Spices, Autolyzed Yeast Extract, Dehydrated Parsley, Flavor, Guar Gum, Disodium Dihydrogen Pyrophosphate to Promote Color Retention, Dextrose. CONTAINS WHEAT.

Reconstituted Method (s)

	Temperature	Time
Oven	450˚F	12 - 15 minutes
Convection Oven	400˚F	8 - 10 minutes
Fry Method	360˚F	2 3/4 minutes

Cavendish Farms Inc.
Contact: Jeanette Erickson
Phone: 701-252-5222
Fax: 701-252-6863

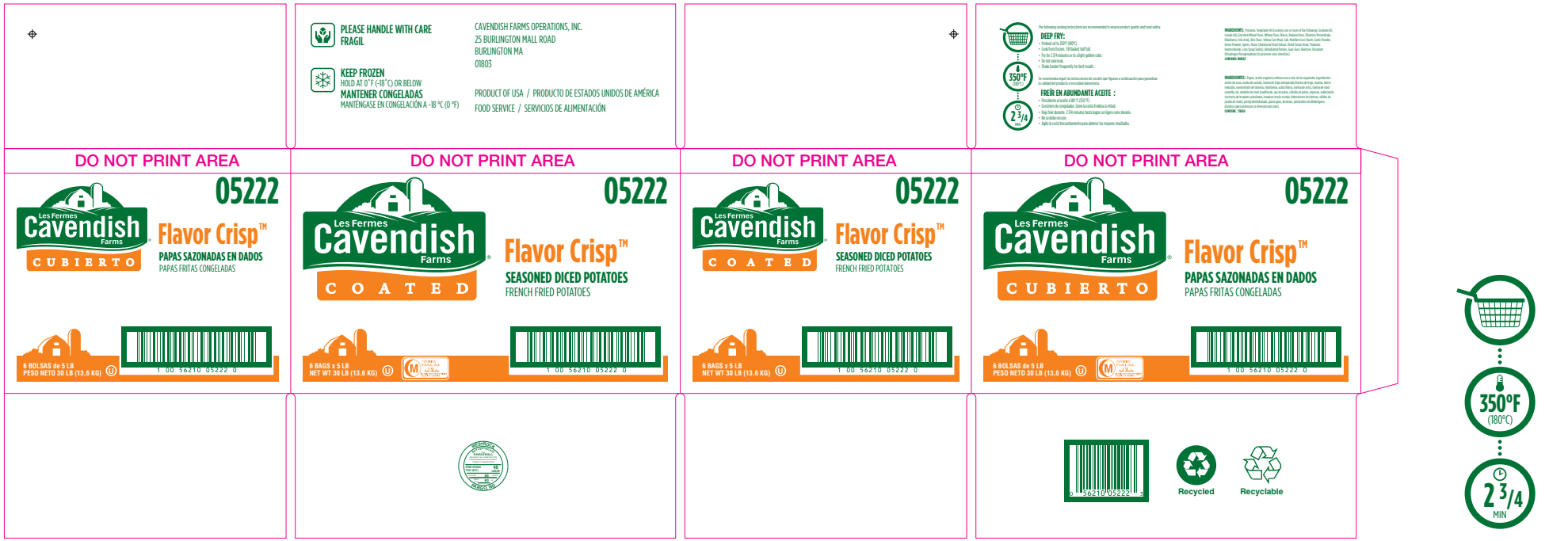
Correspondence:
PO Box 1980
Jamestown, ND 58402-1980

Courier Address:
5855 3rd Street Southeast
Jamestown, ND 58401

WestRock	CUSTOMER: CAVENDISH FARMS		DESCRIPTION: COR 05222	DATE: 10/28/2015	SPEC / PD #:
	CAD #: 07FA0463_C	SIZE: ID 15 5/8 x 11 5/8 x 9 9/16 OD 16 x 12 x 10 5/16		VER/REV #:	PLATE #:
PRINT CARD	COLOR(S): 1. GREEN 24 2. ORANGE 81 3. 4. 5. 6.	#UP X OUT: 1	BOARD: 40C OYSTER / CALIPER: .250	DOCKET: 15R30455	SHIP TO: FARGO, ND
		CHECK CAREFULLY! COLORS ARE REPRESENTATIVE ONLY I validate the content, translations and graphics herein are correct and approved for print, removing our trusted supplier WestRock from any further liability financial or otherwise.		SIGNATURE / APPROVED BY / DATE:	

SPECIAL INSTRUCTIONS:

LEAD EDGE ⬆ DIRECTION THROUGH PRESS



PLEASE HANDLE WITH CARE
FRAGIL

KEEP FROZEN
HOLD AT 0°F (-18°C) OR BELOW
MANTENER CONGELADAS
MANTÉNGASE EN CONGELACIÓN A -18 °C (0 °F)

CAVENDISH FARMS OPERATIONS, INC.
25 BURLINGTON MALL ROAD
BURLINGTON MA
01803

PRODUCT OF USA / PRODUCTO DE ESTADOS UNIDOS DE AMÉRICA
FOOD SERVICE / SERVICIOS DE ALIMENTACIÓN

6 BOLSAS de 5 LB
PESO NETO 30 LB (13,6 KG)

6 BAGS x 5 LB
NET WT 30 LB (13.6 KG)

CERTIFIED HALAL
ISLAMIC FOOD AND NUTRITION COUNCIL OF AMERICA

Flavor Crisp™

SEASONED DICED POTATOES
FRENCH FRIED POTATOES

Flavor Crisp™

PAPAS SAZONADAS EN DADOS
PAPAS FRITAS CONGELADAS

The following cooking instructions are recommended to ensure product quality and food safety.

DEEP FRY:
- Preheat oil to 350°F (180°C).
- Cook from frozen. Fill basket half full.
- Fry for 2 3/4 minutes or to a light golden color.
- Do not overcook.
- Shake basket frequently for best results.

Se recomienda seguir las instrucciones de cocción que figuran a continuación para garantizar la calidad del producto e inocuidad alimentaria.

FREÍR EN ABUNDANTE ACEITE :
- Precaliente el aceite a 180 °C (350 °F).
- Concinero de congelados. Llene la cesta freidora à mitad.
- Deje freír durante 2 3/4 minutos hasta lograr un ligero color dorado.
- No se debe recocer.
- Agite la cesta frecuentemente para obtener los mejores resultados.

INGREDIENTS: Potatoes, Vegetable Oil (Contains one or more of the following: Soybean Oil, Canola Oil), Enriched Wheat Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Rice Flour, Yellow Corn Meal, Salt, Modified Corn Starch, Garlic Powder, Onion Powder, Spices, Flavor (Autolyzed Yeast Extract, Dried Torula Yeast, Thiamine Hydrochloride, Corn Syrup Solids), Dehydrated Parsley, Guar Gum, Dextrose, Disodium Dihydrogen Pyrophosphate (to promote color retention).
CONTAINS: WHEAT

INGREDIENTES : Papas, aceite vegetal (contiene uno o más de los siguientes ingredientes : aceite de soya, aceite de canola), harina de trigo enriquecida (harina de trigo, niacina, hierro reducido, mononitrato de tiamina, riboflavina, ácido fólico), harina de arroz, harina de maíz amarilla, sal, almidón de maíz modificado, ajo en polvo, cebolla en polvo, especias, saborizante (extracto de levadura autolizada, levadura torula secada, hidrocloruro de tiamina, sólidos de jarabe de maíz), perejil deshidratado, goma guar, dextrosa, pirofosfato de dihidrógeno disódico (para promover la retención del color).
CONTIENE : TRIGO

Nutrition Information

Channel Fish Processing Co., Inc.

Oven Ready WG Breaded Pollock (325005C7)

North Atlantic BRAND

Oven Ready (CN) Whole Grain Breaded Pollock 1.25 OZ Sticks

PRODUCT SPECIFICATIONS

code	GTIN	SCC	units/case	unit size/ measure	serving/case
325005C7	XXXXXXX		1	10 lb	43

brand	IFDA category	IFDA class
North Atlantic Brand	Seafood	Seafood/Frozen

gross weight	net weight	country of origin	Kosher	Child Nutrition
11 lb	10 lb	U.S.A.	Not Kosher	Yes

SHIPPING INFORMATION

length	width	depth	TI x HI	shelf life	storage temp from/to	cube
12"	9"	5.5"	14 x 10	730 days	-15°F/ -10°F	0.34

NUTRITION FACTS

Serving Size: 3.75oz (106g)
Servings Per Container: 43

Amount Per Serving

Calories 180 **Calories from Fat** 50

	Per Serving	% Daily Value*
Total Fat	6g	9%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	45mg	15%
Sodium	260mg	11%
Total Carbohydrate	18g	6%
Dietary Fiber	2g	8%
Sugars	0g	
Protein	15g	

	Per Srv		Per Srv
Vitamin A	0%	**Vitamin C**	0%
Calcium	2%	**Iron**	6%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 Carbohydrate 4 Protein 4

INGREDIENTS: 68.5% Fish (Pollock) 18.9% Breading, 12.6% Batter & Water. FISH, CRACKER MEAL {WHOLE WHEAT FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), EXTRACTIVE OF PAPRIKA}, WHOLE WHEAT FLOUR, WHEAT FLOUR, WATER, MODIFIED CORN STARCH, ENRICHED YELLOW CORN FLOUR (YELLOW CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SPICE, NONFAT DRY MILK, SOYBEAN OIL, GARLIC POWDER, ONION POWDER, WHEAT GLUTEN, GUAR GUM. FRIED IN CANOLA OIL. CONTAINS SOYBEANS, MILK, FISH AND WHEAT.

BENEFITS: Three (3) 1.25oz Oven Ready Breaded sticks provides 2.00 OZ EQ meat and 1.00 OZ EQ Grains.

- 0 Trans Fat
- Perfect Portion Control
- < 35% total calories from fat.
- < 10% total calories from saturated fat.
- < 400 mg sodium.

COOKING INSTRUCTIONS: Preheat convection oven to 400 F, Place frozen sticks on a greased sheet and heat for 14-18 minutes; preheat traditional oven to 425 AND HEAT FOR 18-22 minutes OR until golden brown.

HANDLING INSTRUCTIONS: Keep Frozen @ -10° F or Below until ready to prepare.

CHANNEL FISH PROCESSING

18 Foodmart Rd., Boston, MA 02118 | t: 617-464-3366 | f: 617-464-3377 | channelfish.com

North Atlantic

HEAT 'N SERVE

ALASKA POLLOCK

CN

CN # 089332

Three 1.25 oz. precooked Breaded Fish Sticks provides 2.00 oz. equivalent meat and 1.00 OZ EQ Grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-13)

CN

U.S. GRADE A

128/1.25 oz.

OVEN READY WHOLE GRAIN BREADED 1.25 OZ FISH STICKS

EST NO 011

Wild Caught

Code # 325005C7

COOKING INSTRUCTIONS: PREHEAT CONVECTION OVEN TO 400 F, PLACE FROZEN PORTIONS ON A GREASED SHEET AND HEAT FOR 14-18 MINUTES; PREHEAT TRADITIONAL OVEN TO 425 AND HEAT FOR 18-22 MINUTES.

Ingredients: 68.5% Fish, 18.9% Breading, 12.6% Batter & Water. FISH, CRACKER MEAL {WHOLE WHEAT FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), EXTRACTIVE OF PAPRIKA}, WHOLE WHEAT FLOUR, WHEAT FLOUR, WATER, MODIFIED CORN STARCH, ENRICHED YELLOW CORN FLOUR (YELLOW CORN FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SPICE, NONFAT DRY MILK, SOYBEAN OIL, GARLIC POWDER, ONION POWDER, WHEAT GLUTEN, GUAR GUM. FRIED IN CANOLA OIL. CONTAINS SOYBEANS, MILK, FISH AND WHEAT.

PERFECT PORTION CONTROL
INDIVIDUALLY FROZEN

KEEP FROZEN

NET WT. 10 LBS.
(4.54 Kg.)

Channel Fish Processing Co
88 Commercial Street
Gloucester, MA 01930

Nutrition Information

J.T.M. Provisions Co., Inc.

Creamy Tomato Soup (5113)

Three Bean Vegetable Chili (5383)

Marinara Sauce (5703)

Queso Blanco Sauce (5718)

Reduced Fat Alfredo Sauce (5722)

Reduced Sodium WG Macaroni & Cheese (5768)

Reduced Sodium Pork Meatball (CP5033)

Reduced Sodium Seasoned Beef Philly Steak (CP5813)

Vegetarian Creamy Tomato Soup

JTM Item Number: 5113

Product Title:

CREAMY TOMATO SOUP

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.1	100.0
Servings Per Case	80	136
Calories	114	67
Calories from Fat	32	19
Protein (g)	3	2
Carbohydrates (g)	21	12
Fiber (g)	3	2
Total Fat (g)	4	2
Saturated Fat (g)	3.0	1.8
Trans Fat (g)*	0.0	0.0
Cholesterol (mg)	12	7
Sodium (mg)	457	269
Sugar (g)	14	8
Vitamin A (IU)	602	354
Vitamin C (mg)	0	0
Calcium (mg)	87	51
Iron (mg)	1	0

Ingredients:

WATER, TOMATO PASTE, CREAM, SUGAR, CONTAINS LESS THAN 2% OF SALT, DEHYDRATED GARLIC, ONION POWDER, SPICES.

CN Statement: CN ID Number:

Allergens:

Milk,
**This Product is Gluten-Free

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.

Product Specifications:

UPC (GTIN)	00049485051138
Case Pack	30# 6Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	730 Days

Contains 0 grams artificial trans fat

May 23, 2016

00049485051138

5113

13304 - 13:10

5113

October 31, 2013

CREAMY TOMATO SOUP

INGREDIENTS: WATER, TOMATO PASTE, DEHYDRATED CREAM (cream, dipotassium phosphate), SUGAR, CONTAINS LESS THAN 2% OF SALT, DEHYDRATED GARLIC, ONION POWDER, SPICES.

CONTAINS: Milk

Heating Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

Copy not for documenting Federal Meal Requirement

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.

(01) 0 0049485 05113 8 (10) 13304

Three Bean Chili

JTM Item Number: **5383**

Product Title:

THREE BEAN VEGETABLE CHILI

Nutritional Information:

	CN Serving Size	100g Serving
Serving Size (oz.)	4.00	3.53
Serving Size (g)	113.4	100.0
Servings Per Case	120	136
Calories	124	109
Calories from Fat	33	29
Protein (g)	6	5
Carbohydrates (g)	18	16
Fiber (g)	13	12
Total Fat (g)	4	3
Saturated Fat (g)	0.7	0.6
Trans Fat (g)*	0.0	0.0
Cholesterol (mg)	0	0
Sodium (mg)	261	230
Sugar (g)	3	3
Vitamin A (IU)	208	183
Vitamin C (mg)	0	0
Calcium (mg)	56	50
Iron (mg)	3	2

Ingredients:

COOKED RED KIDNEY BEANS, WATER, COOKED BLACK BEANS, COOKED GREAT NORTHERN BEANS, TOMATO STRIPS IN PUREE (with salt and citric acid), TOMATO PASTE, CELERY, ONIONS, SOYBEAN OIL, GREEN BELL PEPPERS, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, MASA HARINA (corn masa flour, trace of lime), SUGAR, DEHYDRATED CILANTRO, DEHYDRATED GARLIC, SPICES.

CN Statement: CN ID Number:

Allergens:

**This Product is Gluten-Free

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.

Product Specifications:

UPC (GTIN)	00049485053835
Case Pack	30#6 Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	730 Days

Contains 0 grams artificial trans fat

May 23, 2016

00049485053835

5383

13304 - 13:09

Heating Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

5383

October 31, 2013

THREE BEAN VEGETABLE CHILI

INGREDIENTS: COOKED RED KIDNEY BEANS, WATER, COOKED BLACK BEANS, COOKED GREAT NORTHERN BEANS, TOMATO STRIPS IN PUREE (with salt and citric acid), TOMATO PASTE, CELERY, ONIONS, SOYBEAN OIL, GREEN BELL PEPPERS, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, MASA HARINA (corn masa flour, trace of lime), SUGAR, DEHYDRATED CILANTRO, DEHYDRATED GARLIC, SPICES.

Copy not for documenting Federal Meal Requirement

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2398

KEEP FROZEN

NET WT. 30 LB.

(01) 0 0049485 05383 5 (10) 13304

FOOD GROUP
Let's Create Great Dishes Together!

CORPORATE OFFICE
200 Sales Drive
Education Division
Harrison, OH 45030
Phone 800-626-2308/513-367-4900 Fax 513-367-3508

PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - 8 oz sv - 1 oz M/MA & 5/8th c veg (L, R/O, O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 8 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Cooked Drained Great Northern Beans	0.54	x	0.4725	0.255
Cooked Drained Kidney Beans	0.84	x	0.5475	0.460
Cooked Drained Black Beans	0.86	x	0.4481	0.296
A. Total Creditable Amount[1]				1.011

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

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

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.483	X	2.0125	0.972
Tomato Strips in Puree	Red Orange	0.721	X	0.4819	0.347
IQF Celery	Other	0.240	X	0.5063	0.122
IQF Onions	Other	0.232	X	0.3713	0.086
IQF Green Peppers	Other	0.174	X	0.4563	0.079
CKD $ D Great Northern E	Legume	0.54	X	0.4725	0.255
CKD & D Kidney Beans	Legume	0.84	X	0.5475	0.460
CKD & D Black Beans	Legume	0.66	X	0.4481	0.296
Total Creditable Vegetable Amount:					2.617

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	1
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	1
	Total Cups Starchy	
	Total Cups Other	.50

I certify the above information is true and correct and that 8 ounce serving of the above product contains 5/8th cup(s) of 1/4 Legume, 1/4 cup R/O and 1/8th cup Oth vegetables.

(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 8.0 oz .

I certify that the above information is true and correct and that a 8.00 ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier — Signature

Vice President of Education Sales — Title

Brian Hofmeier — Printed Name

7/1/15 — Date

800-626-2308 — Phone Number

FOOD GROUP
Let's Create Great Dishes Together!

CORPORATE OFFICE
200 Sales Drive
Education Division
Harrison, OH 45030
Phone 800-626-2308/513-367-4900 Fax 513-367-3508

PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - 4 oz sv - 1/2 oz M/MA & 1/4 c veg (L, R/O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 4 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Cooked Drained Great Northern Beans	0.27	x	0.4725	0.1275
Cooked Drained Kidney Beans	0.42	x	0.5475	0.230
Cooked Drained Black Beans	0.43	x	0.4481	0.148
A. Total Creditable Amount[1]				0.5055

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					0.50

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.2415	X	2.0125	0.486
Tomato Strips in Puree	Red Orange	0.3605	X	0.4819	0.1735
IQF Celery	Other	0.120	X	0.5063	0.061
IQF Onions	Other	0.116	X	0.3713	0.043
IQF Green Peppers	Other	0.087	X	0.4563	0.0395
CKD $ D Great Northern B	Legume	0.27	X	0.4725	0.1275
CKD & D Kidney Beans	Legume	0.42	X	0.5475	0.230
CKD & D Black Beans	Legume	0..33	X	0.4481	0.1480
Total Creditable Vegetable Amount:					1.3085

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	.50
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	.50
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 4 ounce serving of the above product contains 1/4 cup(s) of 1/8 Legume, and1/8 cup R/O vegetables.
(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅞ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 4.0 oz .

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready to cook) contains 0.50 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier	Vice President of Education Sales
Signature	Title
Brian Hofmeier	7/1/15 — 800-626-2308
Printed Name	Date — Phone Number

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - Served as 1 oz M/MA and 1/4 cup veg (R/O, O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 4 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Cooked Drained Great Northern Beans	0.54	x	0.4725	0.255
Cooked Drained Kidney Beans	0.84	x	0.5475	0.460
Cooked Drained Black Beans	0.86	x	0.4481	0.296
A. Total Creditable Amount[1]				1.011

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

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

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A + B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.2415	X	2.0125	0.486
Tomato Strips in Puree	Red Orange	0.3605	X	0.4819	0.1735
IQF Celery	Other	0.120	X	0.5063	0.610
IQF Onions	Other	0.116	X	0.3713	0.043
IQF Green Peppers	Other	0.087	X	0.4563	0.040
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	.50
	Total Cups Starchy	
	Total Cups Other	.50

I certify the above information is true and correct and that 4 ounce serving of the above product contains 1/4 cup(s) of 1/8 cup R/O and 1/8th cup Other vegetables.
(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 4.0 oz .

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier	Vice President of Education Sales
Signature	Title
Brian Hofmeier	7/1/15 — 800-626-2308
Printed Name	Date — Phone Number

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - Served as 4 oz and 1/2 cup veg (L, R/O, O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 4 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		x		
		x		
		x		
A. Total Creditable Amount[1]				N/A

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					N/A

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.2415	X	2.0125	0.486
Tomato Strips in Puree	Red Orange	0.3605	X	0.4819	0.1735
IQF Celery	Other	0.120	X	0.5063	0.610
IQF Onions	Other	0.116	X	0.3713	0.043
IQF Green Peppers	Other	0.087	X	0.4563	0.040
CKD & D Great Northern	Legume	0.54	X	0.4725	0.2550
CKD & D Kidney Beans	Legume	0.84	X	0.5475	0.460
CKD & Dd Black Beans	Legume	0.66	X	0.4481	0.296
Total Creditable Vegetable Amount:					2.36

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	1
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ■ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ■ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	.50
	Total Cups Starchy	
	Total Cups Other	.50

I certify the above information is true and correct and that 4 ounce serving of the above product contains 1/2 cup(s) of 1/4 cup Legumes, 1/8 cup R/O and 1/8th cup vegetables.

(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 4.0 oz .

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier — Signature

Vice President of Education Sales — Title

Brian Hofmeier — Printed Name

7/1/15 — Date

800-626-2308 — Phone Number

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - Served as 8 oz and 7/8th cup veg (L, R/O, O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 8 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		x		
		x		
		x		
A. Total Creditable Amount[1]				N/A

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					N/A

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.483	X	2.0125	0.972
Tomato Strips in Puree	Red Orange	0.721	X	0.4819	0.347
IQF Celery	Other	0.24	X	0.5063	0.122
IQF Onions	Other	0.232	X	0.3713	0.086
IQF Green Peppers	Other	0.174	X	0.4563	0.079
CKD & D Great Northern I	Legume	1.08	X	0.4725	0.510
CKD & D Kidney Beans	Legume	1.68	X	0.5475	0.919
CKD & Dd Black Beans	Legume	1.32	X	0.4481	0.591
Total Creditable Vegetable Amount:					3.626

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	2
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	1
	Total Cups Starchy	
	Total Cups Other	.50

I certify the above information is true and correct and that 8 ounce serving of the above product contains 7/8 cup(s) of 1/2 cup Legumes, 1/4 cup R/O and 1/8th cup vegetables.

(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 8.0 oz .

I certify that the above information is true and correct and that a 8.00 ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier	Vice President of Education Sales
Signature	Title
Brian Hofmeier	7/1/15 — 800-626-2308
Printed Name	Date — Phone Number

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Three Bean Chili - Served as 2 oz M/MA and 3/8th c veg (R/O, O) Code Number: 5383

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # / 6 bags / 8 oz by weight

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Cooked Drained Great Northern Beans	1.08	x	0.4725	0.510
Cooked Drained Kidney Beans	1.68	x	0.5475	0.920
Cooked Drained Black Beans	1.32	x	0.4481	0.591
A. Total Creditable Amount[1]				2.022

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount[1]					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)[1]					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)
II. Does the product contain non- creditable grains: Yes No **How many grams:** N/A

(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.
1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.
Total weight (per portion) of product as purchased 50 g (1.75oz)
Total contribution of product (per portion) 2.00 oz equivalent
I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV.Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Tomato Paste 28% - 31%	Red / Orange	0.483	X	2.0125	0.972
Tomato Strips in Puree	Red Orange	0.721	X	0.4819	0.347
IQF Celery	Other	0.240	X	0.5063	0.122
IQF Onions	Other	0.232	X	0.3713	0.086
IQF Green Peppers	Other	0.174	X	0.4563	0.079
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	

requirement for the additional vegetable subgroup. ■ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors ■ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	**Total Cups Red/Orange**	1
	Total Cups Starchy	
	Total Cups Other	.50

I certify the above information is true and correct and that 8 ounce serving of the above product contains 3/8th cup(s) of 1/4 cup R/O and 1/8th cup Other vegetables.
(Vegetable subgroup)

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable =⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 8.0 oz .

I certify that the above information is true and correct and that a 8.00 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0.00 oz equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Brian Hofmeier — Signature

Vice President of Education Sales — Title

Brian Hofmeier — Printed Name

7/1/15 — Date

800-626-2308 — Phone Number

Marinara Sauce

JTM Item Number: 5703

Product Title:

MARINARA SAUCE

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	3.50	3.53
Serving Size (g)	99.2	100.0
Servings Per Case	137	136
Calories	71	71
Calories from Fat	15	15
Protein (g)	2	2
Carbohydrates (g)	12	12
Fiber (g)	2	2
Total Fat (g)	2	2
Saturated Fat (g)	0.2	0.2
Trans Fat (g)*	0.0	0.0
Cholesterol (mg)	0	0
Sodium (mg)	74	75
Sugar (g)	10	10
Vitamin A (IU)	545	550
Vitamin C (mg)	17	17
Calcium (mg)	39	39
Iron (mg)	1	1

Ingredients:

WATER, TOMATO PASTE, DICED TOMATOES (tomatoes, tomato juice, citric acid, calcium chloride), SUGAR, ONIONS, CONTAINS LESS THAN 2% OF SOYBEAN OIL, DEHYDRATED GARLIC, SEASONING (sugar, onion, spice, garlic), SPICES, SEASONING (potassium chloride, flavor [contains maltodextrin]), CITRIC ACID, SALT.

CN Statement: CN ID Number:

Allergens:

**This Product is Gluten-Free

Preparation:

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

Product Specifications:

UPC (GTIN)	00049485057031
Case Pack	30# 6 Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	730 Days

Contains 0 grams artificial trans fat

May 23, 2016

00049485057031

5703

13304 - 13:11

Heating Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

5703

October 31, 2013

MARINARA SAUCE

INGREDIENTS: WATER, TOMATO PASTE, DICED TOMATOES (tomatoes, tomato juice, citric acid, calcium chloride), SUGAR, ONIONS, CONTAINS LESS THAN 2% OF SOYBEAN OIL, DEHYDRATED GARLIC, SEASONING (sugar, onion, spice, garlic), SPICES, SEASONING (potassium chloride, flavor [contains maltodextrin]), CITRIC ACID, SALT.

Copy not for documenting Federal Meal Requirement

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.

(01) 0 0049485 05703 1 (10) 13304 0001

Queso Blanco Sauce

JTM Item Number: 5718

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.00	3.53
Serving Size (g)	56.7	100.0
Servings Per Case	240	136
Calories	118	208
Calories from Fat	84	147
Protein (g)	7	13
Carbohydrates (g)	2	4
Fiber (g)	0	0
Total Fat (g)	9	16
Saturated Fat (g)	5.3	9.3
Trans Fat (g)*	0.0	0.6
Cholesterol (mg)	30	53
Sodium (mg)	415	732
Sugar (g)	0	0
Vitamin A (IU)	400	706
Vitamin C (mg)	0	1
Calcium (mg)	203	359
Iron (mg)	0	0

Product Specifications:

UPC (GTIN)	00049485057185
Case Pack	30# 6 Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	730 Days

Contains 0 grams artificial trans fat

Product Title:

QUESO BLANCO
WHITE CHEESE SAUCE WITH SALSA VERDE

Ingredients:

CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), WATER, TOMATILLOS (with citric acid), GREEN CHILES (with citric acid), CONTAINS LESS THAN 2% OF SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, CREAM SAUCE BASE (coconut oil, corn syrup solids, cream powder [pasteurized sweet cream, skim milk solids, sodium caseinate, lecithin and BHT], modified food starch, sodium caseinate, soy lecithin, dipotassium phosphate, mono- and diglycerides, xanthan gum, titanium dioxide), MODIFIED FOOD STARCH, JALAPENO PEPPERS (with salt, acetic acid and calcium chloride), SEASONING (potassium chloride, flavor [contains maltodextrin]), ONIONS, SALT, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, CITRIC ACID.

CN Statement: CN ID Number: 082558

This 30 lb case provides 240 servings 2.00 oz each. Each 2.00 oz serving (by weight) of Queso Blanco 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 02-12.)

Allergens:

Milk,Soy,
**This Product is Gluten-Free

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.

May 23, 2016

00049485057185

5718

13304 - 12:46

Heating Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

5718

October 31, 2013

QUESO BLANCO

WHITE CHEESE SAUCE
WITH SALSA VERDE

INGREDIENTS: CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), WATER, TOMATILLOS (with citric acid), GREEN CHILES (with citric acid), CONTAINS LESS THAN 2% OF SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, CREAM SAUCE BASE (coconut oil, corn syrup solids, cream powder [pasteurized sweet cream, skim milk solids, sodium caseinate, lecithin and BHT], modified food starch, sodium caseinate, soy lecithin, dipotassium phosphate, mono- and diglycerides, xanthan gum, titanium dioxide), MODIFIED FOOD STARCH, JALAPENO PEPPERS (with salt, acetic acid and calcium chloride), SEASONING (potassium chloride, flavor [contains maltodextrin]), ONIONS, SALT, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, CITRIC ACID.

CONTAINS: Soy, Milk

CN

082458

This 30 lb. case provides 240 servings 2.00 oz each. Each 2.00 oz. serving (by weight) of Queso Blanco 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 02-12.)

CN CN

CN

"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.
Hamilton, OH 45030 800.828.2303

Copy not for documenting Federal Meal Requirement

KEEP FROZEN

NET WT. 30 LB.

(01) 0 00049485 05718 6 (10) 13304

Reduced Fat Alfredo Sauce

JTM Item Number: 5722

Product Title:

ALFREDO SAUCE

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	1.83	3.53
Serving Size (g)	51.9	100.0
Servings Per Case	262	136
Calories	90	173
Calories from Fat	49	94
Protein (g)	6	11
Carbohydrates (g)	5	9
Fiber (g)	0	0
Total Fat (g)	5	10
Saturated Fat (g)	3.0	5.9
Trans Fat (g)*	0.0	0.0
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)	00049485057222
Case Pack	30# 6 Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	730 Days

Contains 0 grams artificial trans fat

Ingredients:

WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, 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), BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), MODIFIED FOOD STARCH, SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, DEHYDRATED GARLIC, SPICES, CITRIC ACID.

CN Statement: CN ID Number: 093187

This 30 lb case provides 262 servings 1.83 oz each. Each 1.83 oz serving (by weight) of 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 08-15.)

Allergens:

Milk,
**This Product is Gluten-Free

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.

May 23, 2016

NOT FOR
RETAIL SALE

5722
15247 08:00

Heating Instructions:
Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

5722

Sep 4 2015

ALFREDO SAUCE

INGREDIENTS: WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, 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), BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder, color]), MODIFIED FOOD STARCH, SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, DEHYDRATED GARLIC, SPICES, CITRIC ACID.

CONTAINS: MILK

Copy not for checking Child Meal Requirements

CN

CN

094167

This 30 lb case provides 262 servings 1.83 oz each. Each 1.83 oz serving (by weight) of 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 08-15.)

CN

CN

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.822.2302

KEEP FROZEN

NET WT. 30 LB.

Reduced Sodium Mac & Cheese (Lg Elbow)

JTM Item Number: 5768

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.1	100.0
Servings Per Case	80	136
Calories	298	175
Calories from Fat	136	80
Protein (g)	16	9
Carbohydrates (g)	26	16
Fiber (g)	2	1
Total Fat (g)	15	9
Saturated Fat (g)	8.5	5.0
Trans Fat (g)*	0.6	0.0
Cholesterol (mg)	47	27
Sodium (mg)	749	441
Sugar (g)	3	2
Vitamin A (IU)	659	387
Vitamin C (mg)	0	0
Calcium (mg)	355	209
Iron (mg)	0	0

Product Specifications:

UPC (GTIN)	00049485057680
Case Pack	30# 6 Bags
Net Weight	30.000 lbs
Gross Weight	31.300 lbs
Case Length	15.440 in
Case Width	11.810 in
Case Height	6.880 in
Case Cube	0.730 ft
TixHi	10x7
Shelf Life	548 Days

Contains 0 grams artificial trans fat

Product Title:

MACARONI & CHEESE
Meets Child Nutrition Program Requirements for Grains in School Meals

Ingredients:

WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), MACARONI (whole durum wheat flour, enriched semolina [semolina, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid], contains 2% or less of egg white, glycerol monostearate), CONTAINS LESS THAN 2% OF NONFAT DRY MILK, CHEESE FLAVOR (a dehydrated blend of whey, cheddar cheese [milk, cheese culture, salt, enzymes], butter, buttermilk solids, sodium phosphate, natural flavor), MODIFIED FOOD STARCH, BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES.

CN Statement: CN ID Number: 093196

This 30 lb case provides 80 servings 6.00 oz each. Each 6.00 oz serving (by weight) of Macaroni and Cheese provides 2.00 oz equivalent meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-15).

Allergens:

Milk,Egg,Wheat

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.

May 23, 2016

WB

NOT FOR
RETAIL SALE

00049485057680

5768

15357 09:00

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

5768

Dec 23 2015

MACARONI & CHEESE

Meets Child Nutrition Program Requirements
for Grains in School Meals

INGREDIENTS: WATER, PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), MACARONI (whole durum wheat flour, enriched semolina [semolina, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid], contains 2% or less of egg white, glycerol monostearate), CONTAINS LESS THAN 2% OF NONFAT DRY MILK, CHEESE FLAVOR (a dehydrated blend of whey, cheddar cheese [milk, cheese culture, salt, enzymes], butter, buttermilk solids, sodium phosphate, natural flavor), MODIFIED FOOD STARCH, BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES.

CONTAINS: Milk, Eggs, Wheat

Copy not for documenting Federal Meal Requirement

CN

093196

CN This 30 lb case provides 80 servings 6.00 oz each. Each 6.00 oz serving (by weight) of Macaroni and Cheese provides 2.00 oz equivalent meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-15). CN

CN

INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.

(01) 0 0049485 05768 0 (10) 15357

Reduced Sodium (5=2) Pork Meatball

JTM Item Number: CP5033

Product Title:

COOKED PORK MEATBALLS
(CARAMEL COLOR ADDED)

Nutritional Information:

	CN Serving Size	100g Serving
Serving Size (oz.)	2.85	3.53
Serving Size (g)	80.8	100.0
Servings Per Case	168	136
Calories	163	201
Calories from Fat	92	113
Protein (g)	12	15
Carbohydrates (g)	5	7
Fiber (g)	1	1
Total Fat (g)	10	13
Saturated Fat (g)	3.6	4.5
Trans Fat (g)*	0.0	0.0
Cholesterol (mg)	36	44
Sodium (mg)	241	299
Sugar (g)	1	1
Vitamin A (IU)	28	34
Vitamin C (mg)	1	1
Calcium (mg)	35	43
Iron (mg)	1	1

Ingredients:

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

CN Statement: CN ID Number: 073237

Five 0.57 oz Cooked Pork Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-08.)

Allergens:

Milk,Soy,Wheat

Product Specifications:

UPC (GTIN)	10049485050336
Case Pack	6 Bags
Net Weight	30.000 lbs
Gross Weight	31.500 lbs
Case Length	19.810 in
Case Width	11.310 in
Case Height	10.500 in
Case Cube	1.360 ft
TixHi	8x4
Shelf Life	548 Days

Contains 0 grams artificial trans fat

Preparation:

Convection Oven: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. Stovetop: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

May 23, 2016

1004948505033

CP5033

13304 - 11:53

Heating Instructions

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

CP5033

October 31, 2013

COOKED PORK MEATBALLS

(CARAMEL COLOR ADDED)

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

CONTAINS: Soy, Milk, Wheat

Copy not for documenting Federal Meal Requirement

CN

073237

Five 0.57 oz Cooked Pork Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-08.)

CN

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

USDA PROCESS CONTROL CERTIFICATION PROGRAM

Manufactured by JTM Provisions Co.

Harrison, OH 45030 800.628.2308

KEEP FROZEN

NET WT. 30 LB.

(01) 1 0049485 05033 6 (10) 13304

Red. Sodium Seasoned Beef Philly Steak

JTM Item Number: **CP5813**

Nutritional Information:	**CN Serving Size**	**100g Serving**
Serving Size (oz.)	2.86	3.53
Serving Size (g)	81.1	100.0
Servings Per Case	167	136
Calories	143	176
Calories from Fat	76	93
Protein (g)	13	16
Carbohydrates (g)	3	4
Fiber (g)	0	0
Total Fat (g)	8	10
Saturated Fat (g)	3.4	4.1
Trans Fat (g)*	0.0	0.6
Cholesterol (mg)	40	49
Sodium (mg)	389	479
Sugar (g)	2	3
Vitamin A (IU)	19	23
Vitamin C (mg)	0	0
Calcium (mg)	10	12
Iron (mg)	1	2

Product Specifications:

UPC (GTIN)	10049485058134
Case Pack	6 Bags
Net Weight	30.000 lbs
Gross Weight	31.500 lbs
Case Length	20.000 in
Case Width	13.120 in
Case Height	10.560 in
Case Cube	1.600 ft
TixHi	7x5
Shelf Life	548 Days

Contains 0 grams artificial trans fat

Product Title:

CN FULLY COOKED SEASONED BEEF STEAK
WATER & MODIFIED FOOD STARCH PRODUCT Caramel Color Added

Ingredients:

Ground Beef (no more than 20% fat), Water, Dextrose, Hydrolyzed Soy Protein, Sugar, Modified Food Starch, Salt, Sodium Tripolyphosphate, Tomato Powder, Caramel Color, Onion and Garlic Powder, Autolyzed Yeast, Citric Acid, Spices, Worcestershire Sauce Base (Water, Vinegar, Autolyzed Yeast Extract, Sugar, Salt, Natural Flavoring), Spice Extractives, Silicon Dioxide.

CN Statement: CN ID Number: 090875

Each 30 lb case provides 167 - 2.86 oz servings. Each 2.86 oz serving (by weight) of Fully Cooked Seasoned Beef Steak, Water, and Modified Food Starch Product 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 07/14.)

Allergens:

Soy,
**This Product is Gluten-Free

Preparation:

- Preheat oven to 350*F - Line full size sheet pan with parchment paper. - Open 5lb. bag of JTM Seasoned Beef and distribute evenly on the parchment lined sheet pan. - Bake at 350*F for 8-10 minutes until product reaches 140*F for 15 seconds and hold hot. - Continue with recipe preparation as directed.

May 23, 2016

7 97179 05813 9

CP5813

Copy not for documenting Federal Meal Requirement

CN FULLY COOKED SEASONED BEEF STEAK
WATER & MODIFIED FOOD STARCH PRODUCT

Caramel Color Added

CP5813

Ingredients: Ground Beef (no more than 20% fat), Water, Dextrose, Hydrolyzed Soy Protein Sugar, Modified Food Starch, Salt, Sodium Tripolyphosphate, Tomato Powder, Caramel Color, Onion and Garlic Powder, Autolyzed Yeast, Citric Acid, Spices, Worcestershire Sauce Base (Water, Vinegar, Autolyzed Yeast Extract, Sugar, Salt, Natural Flavoring), Spice Extractives, Silicon Dioxide.

Contains Commodities Donated by the USDA
This Product Shall be Sold Only to Eligible Recipient Agencies

USDA Further Processed Certification Program

CN 090875

CN Each 30 lb case provides 167 - 2.86 oz servings. Each 2.86 oz serving (by weight) of Fully Cooked Seasoned Beef Steak, Water, and Modified Food Starch Product provides 2.00 oz equivalent meat for Child Nutrition Meal Patter Requirements. (Use of this logo and statment authorized by the Food and Nutrition Service, USDA 07/14). CN

LOT# 136-14 1001541321409051342RS-6,2

DISTRIBUTED BY: JTM PROVISIONS
HARRISON, OH 45030

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.18604

2.86 oz
FULLY COOKED
KEEP FROZEN
NET WT. 30 LBS

7 97179 05813 9

Nutrition Information

Ling's (Yangs 5th Taste)

BBQ Teriyaki Chicken (8-52724-15554-8)

Mandarin Orange Chicken Jr (8-52724-15555-5)

Spicy Sichuan Chicken (8-52724-15556-2)

BBQ Chicken Teriyaki

Product Code: 8-52724-15554-8

Lings 5th Taste®

Tender barbequed chicken, tossed with our sweet Teriyaki Sauce.

Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.

Pack size: 6 - 5 lb. Chicken • 6 - 32 oz. Sauce

Ingredients:

Chicken: Skinless chicken leg meat, water, sugar, soy sauce (water, wheat, soy bean and salt) dark soy sauce (water, soy bean, wheat flour, salt, sugar and extract of mushroom [product contain sulfites]) lime juice, salt, ginger, garlic, green onion.

Sauce: Water, sugar, soy sauce (water, soy beans, wheat flour, salt, sugar and extract of mushroom [contains sulfites]) modified starch, salt, lime juice, ginger, garlic, green onion.

Allergens: Soy, wheat, and citrus

Made in the USA

Nutrition Facts

Serving Size 2.8 oz. (79g)
Serving Per Container 240

Amount Per Serving	
Calories 130	Calories from Fat 30
	% Daily Values*
Total Fat 3.5g	**5%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 70mg	**23%**
Sodium 480mg	**20%**
Total Carbohydrate 10g	**3%**
Dietary Fiber 0g	**0%**
Sugars 9g	
Protein 16g	**32%**
Iron 4%	

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
2.8 oz. = 2.0 oz. chicken and 0.8 oz. sauce

Approximate servings per case: 240

This 2.8 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lorie Eipelding

Vice President 01/03/14

Preparation

Bake the chicken and sauce in a covered hotel pan at 350° until internal temperature reaches 160°. Serve over chow mein or rice.

Shelf life

1 year frozen

For further information please call, 909.593.4797

Product Formulation Statement
Meat/Meat Alternate

Product Name: *Ling's 5th Taste Chicken Teriyaki* **Code Number:** *8-52724-15554-8*

Case Weight: 42 lbs **Pack/Count:** **240** - *2.80 oz. serving per case*

I. 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
Chicken, boneless, fresh	*2.88 ounces*	*X*	*.70*	*2.016*
A. Total Creditable Amount				2.016

II. Alternate Protein Product (APP)

Ling's 5th Taste Products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: *2.80 ounces*

Total creditable amount of product (per portion): *2.0*

I certify that the above information is true and correct and that a **2.80** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01.03.14

Phone Number: 626-401-1923

Ling's 5th Taste – 9658 Remer Street – S. El Monte, CA 91733
626-401-1923 Ph 626-401-1925 fax

Mandarin Orange Chicken Jr.

Product Code: 8-52724-15555-5

Lings 5th Taste®

Crispy chicken, glazed with our zesty Mandarin Orange Sauce

Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.

Pack size: 6 - 5 lb. Chicken • 6 - 36 oz. Sauce

Ingredients:

Chicken: Boneless, skinless chicken leg meat, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, ground ginger, garlic, green onion.

Sauce: Water, sugar, vinegar, soy sauce (soybeans, wheat flour, water, salt, straw mushroom extractives), modified starch, mandarin orange juice and peel, chili powder, garlic, ginger, green onion.

Allergens: Egg products, soy, wheat, and citrus

Made in the USA

Nutrition Facts

Serving Size 3.6 oz. (100g)
Serving Per Container 192

Amount Per Serving	
Calories 150	Calories from Fat 25
	% Daily Values*
Total Fat 3g	**5%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 280mg	**12%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 0g	**0%**
Sugars 10g	
Protein 11g	**22%**
Vitamin C 2% •	Iron 4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
3.6 oz. = 2.5 oz. chicken and 1.1 oz. sauce

Approximate servings per case: 192

This 3.6 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lance Espelding

Vice President 01/03/14

Preparation

Place a single layer of chicken on baking sheet. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Shelf life

1 year frozen

For further information please call, 909.593.4797

Product Formulation Statement
Meat/Meat Alternate

Product Name: *Ling's 5th Taste Mandarin Orange Chicken Jr.* **Code Number:** *8-52724-15555-5*
(Wheat Flour less than 4 grams per serving)

Case Weight: 43.50 lbs **Pack/Count:** *192 - 3.60 oz. serving per case*

I. 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
Chicken, boneless, fresh	*2.88 ounces*	*X*	*.70*	*2.016*
A. Total Creditable Amount				2.016

II. Alternate Protein Product (APP)

Ling's Products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: *3.60 ounces*

Total creditable amount of product (per portion): *2.0*

I certify that the above information is true and correct and that a **3.60** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01/03/14

Phone Number: 626-401-1923

Ling's 5th Taste – 9658 Remer Street – S. El Monte, CA 91733
626-401-1923 Ph 626-401-1925 fax

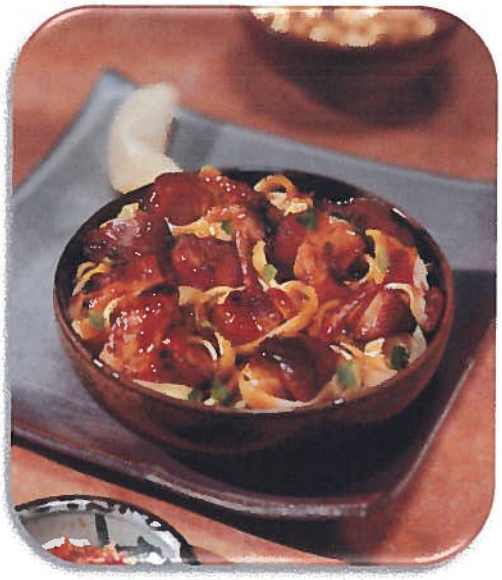
Spicy Sichuan Chicken

Product Code: 8-52724-15556-2

Lings 5th Taste®

Tender barbequed chicken, paired with our spicy-sweet Sichuan Sauce.

Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.



Pack size: 6 - 5 lb. Chicken • 6 - 32 oz. Sauce

Ingredients:

Chicken: Skinless chicken leg meat, water, sugar, soy sauce (water, wheat, soy bean and salt) dark soy sauce (water, soy bean, wheat flour, salt, sugar, and extract of mushroom [contains sulfites]) lime juice, salt, ginger, garlic, green onion.

Sauce: Sugar, water, vinegar, soy sauce (water, soy bean, wheat flour, salt, sugar and extract of mushroom [contains sulfites]), modified starch, hoisin sauce (sugar, water, miso [soybeans, rice, salt]), plum puree, naturally brewed soy sauce [water, wheat, soybeans, salt] garlic, caramel color, modified food starch, fermented wheat protein, vinegar, salt, spices, xanthan gum, citric acid), chili powder, Sichuan peppercorn, garlic, ginger and green onion.

Allergens: Soy, wheat, and citrus

Made in the USA

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
2.8 oz. = 2.0 oz. chicken and 0.8 oz. sauce

Approximate servings per case: 240

This 2.8 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lorie Eupelding

Vice President 01/03/14

Nutrition Facts

Serving Size 1 package (80g)

Amount Per Serving	
Calories 140	Calories from Fat 30
	% Daily Values*
Total Fat 3.5g	**5%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 70mg	**23%**
Sodium 350mg	**15%**
Total Carbohydrate 11g	**4%**
Dietary Fiber 0g	**0%**
Sugars 11g	
Protein 15g	**30%**
Iron 4%	

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Preparation

Bake the chicken with sauce in a covered hotel pan at 350° until internal temperature reached 160°. Serve over chow mein or rice.

Shelf life

1 year frozen

For further information please call, 909.593.4797

Product Formulation Statement
Meat/Meat Alternate

Product Name: *Ling's 5th Taste Spicy Sichuan Chicken* **Code Number:** *8-52724-15556-2*

Case Weight: 42 *lbs* **Pack/Count: 240** - *2.80 oz. serving per case*

I. 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
Chicken, boneless, fresh	*2.88 ounces*	*X*	*.70*	*2.016*
A. Total Creditable Amount				2.016

II. Alternate Protein Product (APP)

Ling's 5th Taste Products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 2.80 *ounces*

Total creditable amount of product (per portion): *2.0*

I certify that the above information is true and correct and that a **2.80** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01/03/14

Phone Number: 626-401-1923

Ling's 5th Taste – 9658 Remer Street – S. El Monte, CA 91733
626-401-1923 Ph 626-401-1925 fax

Nutrition Information

Litehouse

Reduced Calorie Mayonnaise (13214-55204)

55204 REDUCED CALORIE MAYONNAISE

Updated: 1/15/15
Supersedes: 4/12/11
Weight: 14.3 g/serving

Nutrition Facts

Serving Size 1 Tbsp (14g)
Servings Per Container

Amount Per Serving

Calories 70	Calories from Fat 60
	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	**3%**
Sodium 100mg	**4%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 0g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients:

SOYBEAN OIL, WATER, EGG YOLK, DISTILLED VINEGAR, MODIFIED CORN STARCH, SUGAR, SALT, MUSTARD FLOUR, LEMON JUICE CONCENTRATE, XANTHAN GUM, POTASSIUM SORBATE AND SODIUM BENZOATE (PRESERVATIVES).

Allergens:

USA: Contains Egg.
Canada: Contains Egg, Mustard Seed.

Notes:

Omega 3 = 0.5 g (490 mg) /serving
Omega 6 = 3.5 g (3500 mg) /serving

Nutrition Information

McCain Foods

Reduced Sodium Seasoned Mashed Potatoes
(1000002870)

McCain® Mash Makers® Reduced Sodium Seasoned Mashed Potatoes
USDA School Lunch Meal Planning Nutrition Facts
1000002870

NUTRITION FACTS

Serving Size 4.35 oz. (123g) **FROZEN ***

Amount per Serving
Calories 110 Calories from Fat 30

	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 0.5 g	
Cholesterol 0mg	**0%**
Sodium 190mg	**8%**
Potassium 210mg	**6%**
Total Carbohydrate 18g	**6%**
Dietary Fiber 2g	**8%**
Sugars 0g	
Protein 2g	

Vitamin A	0%	Vitamin C	2%
Calcium	2%	Iron	4%

INGREDIENTS: Potatoes, Water, Contains 2% or less of Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Locust Bean Gum), Creamer (Whey, Milk Protein Concentrate), Modified Cellulose, Salt, Sodium Acid Pyrophosphate Added To Maintain Natural Color, Spices, Vegetable Oil (Soybean And/Or Canola), Whole Milk Powder (Pasteurized Skim Milk, Cream).

CONTAINS: Milk.

* Per FBG, one serving portion (1/2 cup heated vegetable) equals 4.35 of McCain patties.

I certify that this information is true and correct.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Jan. 2013 Update)
Product: Potato Products, frozen, Mashed (pg. 2-49)

USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	7.37	1/4 cup heated vegetable	13.6

McCain Equivalent per Bag
Product: Potato Products, frozen, Mashed (pg. 2-49)

McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
4 Pounds	14.74	1/2 cup heated vegetable	6.78

McCain Equivalent per Case
Product: Potato Products, frozen, Mashed (pg. 2-49)

McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
24 Pounds (6 Bags per Case)	88.44	1/2 cup heated vegetable	1.13

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient**	Multiply	FBG Yield /Servings per Unit	Creditable Amount*
Potato Products, Frozen, Mashed	4.35 oz by weight	X	7.37 / 16	2.003
A. Total Creditable Amount				2.003

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

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.
Quarter Cup to Cup Conversion:

0.5 Quarter Cups = 1/8 Cup	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
1.0 Quarter Cups = 1/4 Cup	2.0 Quarter Cups = 1/2 Cups	3.0 Quarter Cups = 3/4 Cup

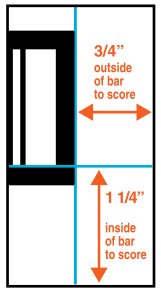
9/17/2015
Date

Nicole L. Bartz
Nicole L Bartz, R & D

ITEM/ DESCRIPTION: McCain Mash Makers® Reduced Sodium Seasoned Mashed Potatoes
SKU/ITEM #: 1000002870
Adhesive: WRA PRINTED PANELS: 4
ID (Inner Dimension): 13.5 x 9 x 8.25
STYLE: RSC GSLSL 1.25" Flap Gap MFG JOINT: Inside Ext. T & B 2"
BOARD: 35-33-35 C-Flute ECT 32
DIE CUT:
PRINTER: Georgia Pacific Sheboygan DRAWING / Cad #: sheb2540946she Vendor Spec #:

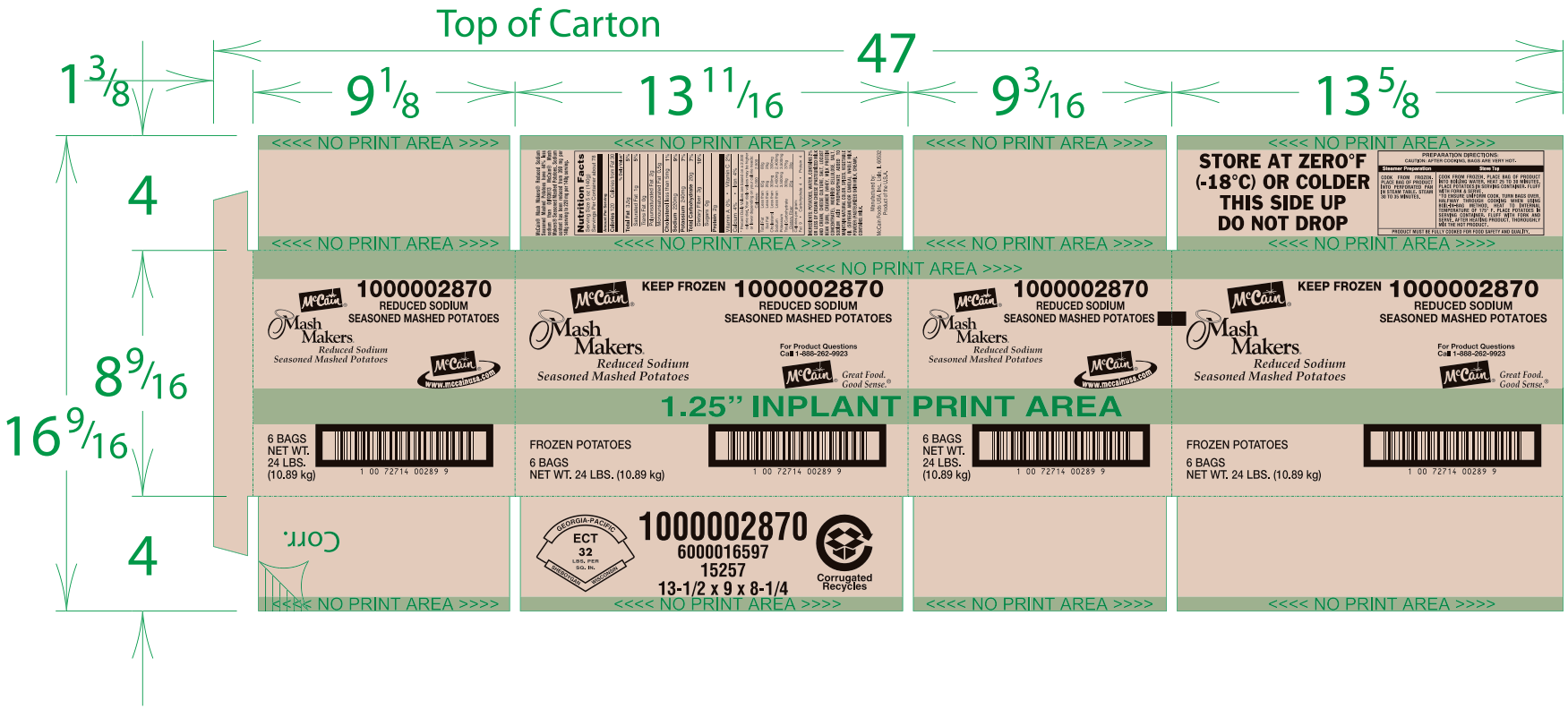
McCAIN PLANT: Plover
SAP#: 6000016597
BLANK SIZE: 16+9/16 x 47
COLORS: GCMI 90 Black
SCALE: 16.7 / X 76
DISTORTION:
McCAIN SPEC #: 11548

#1 111" Size of the principle display panel (PDP) in sq in:
#2 .312" Net weight statement: Upper case/Lower case "S"
#3 .131" Contains statement: Lower case "C"
#4 .131" Ingredients: Upper case "C"
#5 .305" Product name: Upper case "S"
#6 .108 " Address Line: Lower case "c"
#6 .147" Address Line: Upper case "C"



INK AND PAPER COLORS USED IN PRODUCING THIS SHEET ARE FOR INDICATION ONLY AND SHOULD NOT BE USED AS COLOR GUIDE. USE SEPARATE INK SPECIFICATIONS. OUR LIABILITY WITH RESPECT TO DEFECTIVE PRODUCTS AND PRODUCTS WHICH FAIL TO MEET THE WRITTEN SPECIFICATIONS ACCEPTED BY US IS LIMITED AS SET FORTH ON OUR PACKING SLIP AND ENCLOSED WITH SHIPMENT OF PLATES.

9-17-15 **Outside View**



PREPRESS AND MASTERS FOR PLATES LOCATED AT:

909 South Perkins Street
Appleton, WI 54912-0504
PHONE: 920.832.4044 • 800.499.4741
FAX: 920.832.4080

OEC graphics INC. APPLETON

SUBSTRATE:

KRAFT X WHITE

Nutrition Information

Michael Foods

Whole Grain Cinnamon Glazed French Toast (75014)

Scrambled Eggs (85019)

CINNAMON GLAZED WHOLE GRAIN FRENCH TOAST

KEEP FROZEN AT 0°F OR BELOW - DO NOT REFREEZE (U) D

INGREDIENTS: EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid. BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate. CINNAMON GLAZE: Soybean Oil, Sugar, Cinnamon, Vegetable Mono and Diglycerides, Salt, Natural Flavors, Beta Carotene (color), Vitamin A Palmitate.

CN

090421

CN ONE 2.90 OZ SLICE OF CINNAMON GLAZED WHOLE GRAIN FRENCH TOAST PROVIDES 1.00 OZ EQUIVALENT MEAT ALTERNATE AND 1.00 OZ EQUIVALENT GRAINS FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 05-14). CN

CN

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

PAPETTI'S

Table Ready®

46025-75014

TORREJA INTEGRAL GLASEADAS CON CANELA

MANTENER CONGELADO A -18°C O MENOS - NO CONGELAR DE NUEVO

INGREDIENTES: BATIDO DE HUEVO: huevos enteros,suero de leche, azúcar. Contiene 2% o menos de lo siguiente: sal, sabor natural de vainilla (agua, alcohol, glicol propileno, jarabe invertido, sabores naturales, extracto de vainilla y color caramelo), goma xantana, ácido cítrico. PAN: harina de trigo integral, agua, gluten de trigo, azúcar, levadura, aceite de soya, sal, mono y diglicéridos etoxilados, propionato de calcio (conservador), sulfato de calcio, fosfato monocálcico, almidón de maíz, lecitina de soya, yodato de potasio. GLASEADO DE CANELA: aceite de soya, azúcar, canela, mono y diglicéridos de origen vegetal, sal, sabores naturales, beta-caroteno (color), palmitato de vitamina A.

CN

090421

CN UNA REBANADA DE 2.90 OZ DE TORRIJAS INTEGRALES GLASEADAS CON CANELA PROPORCIONA EL EQUIVALENTE A 1.00 OZ DE ALIMENTO ALTERNATIVO A LA CARNE Y 1.00 PORCIONES DE PAN PARA CUBRIR LOS REQUISITOS BÁSICOS DEL PATRÓN DE COMIDA EN NUTRICIÓN INFANTIL. EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL SERVICIO DE ALIMENTOS Y NUTRICIÓN (FOOD AND NUTRITION SERVICE) DEL DEPTO DE AGRICULTURA DE ESTADOS UNIDOS (USDA) 05-14). CN

CN

INSPECCIONADO POR EL DEPT. DE AGRICULTURA DE EE.UU. DE ACUERDO CON LOS REQUISITOS DEL SAN (FNS).

144 COUNT 2.90 OZ PIECES (144 PORCIONES DE 2.90 OZ) NET WT. (PESO NETO) 26.10 LBS (11.84 Kg)

BULK PACK

DISTRIBUTED BY / DISTRIBUIDO POR
Michael Foods, Inc.
Minnetonka, MN 55305
1-877-367-3447 (1-877-FOR-EGGS)

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

1 07 46025 75014 4

46025-75014-00 2.9 oz Cinn Glaz Whole Grain French Toast

09/25/2014

Nutrition Facts

Serving Size (82g)
Servings Per Container

Amount Per Serving

Calories 200	Calories from Fat 70
	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Cholesterol 110mg	**37%**
Sodium 280mg	**12%**
Total Carbohydrate 25g	**8%**
Dietary Fiber 2g	**8%**
Sugars 11g	
Protein 8g	

Vitamin A 4% • Vitamin C 0%

Calcium 8% • Iron 8%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

MICHAEL FOODS INC.

MICHAEL FOODS INC
301 Carlson Pkwy, Suite 400
Minnetonka, MN 55305
(877)367-3447

Product Specification Sheet
Revision: 0001 **Revision Date:** 05/21/2014

46025-75014-00

144/2.9 oz Cinnamon Glazed Whole Grain French Toast, CN, Table Ready, PHE

Product Description

Cinnamon Glazed Whole Grain French Toast, CN (46025-75014-00) is a bread product which has been sliced into 4" x 4.25" x 0.7" slice that is battered with an egg mixture, fully cooked, iced with cinnamon glaze, and frozen. The texture of this product is a springy, tender slightly chewy bite characteristic of french toast. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug & Cosmetic Act and applicable to state statutes and regulations.

Ingredient Listing

EGG BATTER: Whole Eggs, Whey (milk), Sugar. Contains 2% or Less of the Following: Salt, Natural Vanilla flavor (water, alcohol, propylene glycol, invert syrup, natural flavors, vanilla extract and caramel color), Xanthan Gum, Citric Acid.
BREAD: Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-and Diglycerides, Calcium Propionate (preservative), Calcium Sulfate, Monocalcium Phosphate, Corn Starch, Soy Lecithin, Potassium Iodate.
CINNAMON GLAZE: Soybean Oil, Sugar, Cinnamon, Vegetable Mono and Diglycerides, Salt, Natural Flavors, Beta Carotene (color), Vitamin A Palmitate.

Physical Specifications

Description	Specifications
Aroma	Clean egg with a slight cinnamon odor. Free of any spoilage or other off odors.
Color	Lightly browned, 2-5
Dimensions	Slice Length: 4" Range: 3.75" - 4.25" Slice Width: 4.25" Range: 4.0" - 4.5" Thickness: 0.7" Range: 0.575" - 0.825"
Flavor	Fresh, clean and appealing taste, including egg, vanilla and cinnamon flavor. Free of off flavors.
Foreign Material	None
Frozen Finished Label Weight	82.214 grams +/- 6 grams
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for curds, squares, rounds and fully cooked refrigerated bags. 3.00 mm for omelets and french toast
Texture	Springy, tender bite, slightly chewy.

Code Dating:
USE BY 04 APR 09 08:37 2 LOT 0001K
1.USE BY 04 APR 09 = Use By Date (Day/Month/Year)
2. 08:37 = Time
3. 2=Line (Optional)
4. LOT0001K = LOT Year, 1st day of the year; Facility Code
Plant/Facility Code: 1610/A, 1349/N, 1028/J New Jersey; 1455/G, 01016/F Gaylord; 1127/L Lenox; 420/W Wakefield; 22/M Winnipeg; 1616/K Klingerstown

Transportation & Storage:
1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.
3. Once thawed, product shall be stored at or below 38°F.

Shelf Life Statement:
Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:
This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:
This product contains egg, milk, soybean and wheat proteins and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:
1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. One 2.90 oz .slice of Cinnamon Glazed Whole Grain French Toast provides 1.00 oz. equivalent meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14). CN#090421 (P1127/L)

for Management Approval, see APPROVAL/VERIFICATION DOCUMENT for this document

46025-75014-00 144/2.9 oz Cinnamon Glazed Whole Grain French Toast, CN, Table Ready, PHE
Michael Foods Egg Products Company

Preparations Instructions

Heating Method	Instructions
Convection Oven	Preheat oven to 325°F. Place a single layer of frozen French toast, glaze side up, on baking sheet. Bake until product reaches an internal temperature of 165°F. Thawed: Not recommended Frozen: 8 minutes
Conventional Oven	Preheat oven to 350°F. Place a single layer of frozen French toast, glaze side up, on baking sheet. Bake until product reaches an internal temperature of 165°F. Thawed: Not recommended Frozen: 12 minutes
Microwave	Place one serving (1 piece) of frozen French Toast, glaze side up, on a microwave safe plate. Cover plate tightly with plastic wrap. Heat product in microwave at full power. Use caution when removing the plate from microwave and when removing plastic wrap. This was tested using an 1100 watt microwave. Thawed: Not recommended Frozen: 60 seconds

*Note: Due to variance in oven regulators, heating time and temperature may require adjustment. Product should be heated to 165 degrees F internal temperature.

COOKED FROZEN SCRAMBLED EGGS Ⓤ D

FOR INSTITUTIONAL USE ONLY

KEEP FROZEN AT 0°F OR BELOW
DO NOT REFREEZE

INGREDIENTS: WHOLE EGGS, SKIM MILK, SOY BEAN OIL, MODIFIED CORN STARCH, SALT, XANTHAN GUM, LIQUID PEPPER EXTRACT, CITRIC ACID NATURAL AND ARTIFICIAL BUTTER FLAVOR (BUTTER (CREAM), LIPOLYZED BUTTER OIL, MEDIUM CHAIN TRIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVORS, SOYBEAN OIL, ANNATTO EXTRACT)

CN 067294

ONE POUND (16 OZ) SCRAMBLED EGG BLEND PROVIDES 16.29 OZ EQUIVALENT MEAT ALTERNATE FOR THE CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 07/06).

CN

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

4 - 5 LB BAGS (4 BOLSAS DE 5 LIBRAS)
NET WT. (PESO NETO) 20 LBS (9.07 Kg)

DISTRIBUTED BY / DISTRIBUIDO POR
Michael Foods, Inc.
Minneiconka, MN 55305
1 877 367-3447 || 877-FOR EGGS

PAPETTI'S

Table Ready

46025-85019

HUEVOS REVUELTOS COCINADOS Y CONGELADOS

SÓLO PARA USO INSTITUCIONAL

MANTENER CONGELADO A -18°C O MENOS
NO CONGELAR DE NUEVO

INGREDIENTES: HUEVOS ENTEROS, LECHE DESCREMADA, ACEITE DE SOYA, ALMIDON DE MAIZ MODIFICADO, SAL, GOMA XANTANA, EXTRACTO DE PIMIENTA LÍQUIDA, ACIDO CITRICO, SABOR NATURAL Y ARTIFICIAL DE MANTEQUILLA (MANTEQUILLA (CREMA), ACEITE DE MANTEQUILLA LIPOLIZADA, TRIGLICÉRIDOS DE CADENA MEDIA, SABORES NATURALES Y ARTIFICIALES, ACEITE DE SOYA, EXTRACTO DE ANATO/ACHIOTE)

CN 067294

UNO LIBRA (16 OZ.) DE MEZCLA DE HUEVO REVUELTO PROPORCIONA EL EQUIVALENTE A 16.29 OZ DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUBRIR LOS REQUISITOS BASICOS DEL PATRON DE COMIDA EN NUTRICIÓN INFANTIL. (EL USO DE ESTE LOGO Y LA DECLARACIÓN ESTÁN AUTORIZADOS POR EL FOOD AND NUTRITION SERVICE DEL USDA

CN

INSPECTADO POR EL DEPT. DE AGRICULTURA DE EE UU DE ACUERDO CON LOS REQUISITOS DE FNS (FNS)

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

1 07 46025 85019 6

MICHAEL FOODS INC
301 Carlson Pkwy., Suite 400
Minnetonka, MN 55305
(877) 367-3447

46025-85019-00

4/5 Lb. Box Scrambled Eggs, CN, Table Ready, PHE

Ingredients

Whole Eggs, Skim Milk, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Natural and Artificial Butter Flavor (butter (cream), lipolyzed butter oil, medium chain triglycerides, natural and artificial flavors, soybean oil, annatto extract).

General Information

Scrambled Egg Curds, CN (46025-85019-00) varies in dimension and has the appearance, taste and texture of scrambled eggs. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Physical Characteristics

Clean egg odor. Free of any spoilage or other off odors. Typical yellow egg color. Fresh, clean, and appealing egg taste. Free of off flavors.

Microbiological Standards

Total Plate Count: <10,000 cfu/g
Salmonella: Negative/100 g
Coagulase + Staph: <10 cfu/g
Coliforms: <10 cfu/g
E.coli: <10 cfu/g
L.monocytogenes: Negative/50 g

Packaging

Case Pack	4
Net Weight	20 LB
Gross Weight	21.769 LB
Case Diameter	15.375" x 13.375" x 7.250"
Case Cube	0.860 CF
Tie	9 CA
High	9 CA
Pallet	81 CA

Common household measurement: 1/4 c = 56 g
Shelf life of product is 365 days.

Nutritional Facts	*Amount Per 100 Grams*	
Total Calories	170.00	CAL
Calories from Fat	100.00	CAL
Total Fat	12.00	GM
Saturated Fat	3.50	GM
Trans Fat	0.00	GM
Cholesterol	405.00	MG
Sodium	310.00	MG
Potassium	150.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	0.00	GM
Protein	13.00	GM
Vitamin A	589.59	IU
Vitamin C	0.06	MG
Calcium	79.15	MG
Iron	1.83	MG

MICHAEL FOODS INC
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Product Specification Sheet
Revision: 0009 **Revision Date:** 05/12/2014

46025-85019-00
4/5 Lb. Box Scrambled Eggs, CN, Table Ready, PHE

Product Description
Scrambled Egg Curds, CN (46025-85019-00) varies in dimension and has the appearance, taste and texture of scrambled eggs. All product specifications will be met and no foreign material will be present. This product shall comply with all applicable regulations promulgated under the Federal Food, Drug, and Cosmetic Act, and with applicable state statutes and regulations.

Ingredient Listing
Whole Eggs, Skim Milk, Soybean Oil, Modified Corn Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid, Natural and Artificial Butter Flavor (butter (cream), lipolyzed butter oil, medium chain triglycerides, natural and artificial flavors, soybean oil, annatto extract).

Physical Specifications

Description	Specifications
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color (See color chart)	Typical yellow egg color.
DIMENSIONS	REGULAR CUT; UP TO 7/8"
Fines (% maximum)	5% through a US #7 sieve.
Flavor	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None.
Metal Detection	For ferrous, non-ferrous and stainless steel metal detection capability. 2.00 mm for Curds, Squares, Rounds and Fully Cooked Refrigerated Bags 3.00 mm for Omelets
Texture	Smooth texture with a tender bite.

Code Dating:

Box Code: EXP MAY 26 01 1146K 08:00

1. EXP MAY 26 02 = Expiration Date
2. 1461 = 146th day of the year, Year
   K = Produced at Klingerstown facility (G=Gaylord, MN; L=Lenox, IA; W=Wakefield, NE)
3. 08:00 = Military time of packaging.

Transportation & Storage:

1. Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification.
2. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.

Shelf Life Statement:

1. Shelf Life of this product is 12 months from the packaging date provided it is kept frozen and 7 days refrigerated. Do not refreeze this product.

Kosher Statement:

This product is kosher dairy (OUD) and is produced under O.U. supervision.

Allergen Assessment:

This product contains egg and milk protein and is therefore considered allergenic by Michael Foods, Inc. Egg Division.

Regulatory/Finished Product:

1. Product must meet all defined specifications and functionality requirements throughout the declared frozen shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. Manufactured under USDA regulations.
4. One pound (16 oz.) Scrambled Egg Blend provides 16.29 oz. equivalent meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/06). CN#067294 (P420 W)

for Management Approval, see APPROVAL/VERIFICATION DOCUMENT for this document

46025-85019-00 4/5 Lb. Box Scrambled Eggs, CN, Table Ready, PHE
Michael Foods Egg Products Company

Preparations Instructions

Heating Method	Instructions
Convection Oven	Heat oven to 250°F. Place scrambled eggs (4 lbs.) in full-size steamer pan sprayed with no-stick cooking spray; cover pan tightly with foil. Stir as necessary. (Optional: add 1/2 to 3/4 cup of water to pan). Thawed: 15-20 min. Frozen: 20-25 min.
Conventional Oven	Heat oven to 350°F. Place scrambled eggs (4 lbs.) in full-size steamer pan sprayed with no-stick cooking spray; cover pan tightly with foil. Stir as necessary. (Optional: add 1/2 to 3/4 cup of water to pan). Thawed: 50-60 min. Frozen: 70-75 min.
Griddle	Griddle cooking is not a recommended heating method for scrambled eggs.
Microwave	Place scrambled eggs (2 lbs.) in ungreased microwavable dish. Cover with plastic wrap and vent. Heat at full power. Thawed: 3-3 1/2 min. Frozen: 5-5 1/2 min.
Pressureless Steamer	Place scrambled eggs (4 lbs.) in ungreased full-size steamer pan; do not cover pan. No need to stir. Thawed: 15-20 min. Frozen: 15-20 min.
Steamtable	Place full load of scrambled eggs in a steamtable pan. Set temperature at medium. Hold up to 1 hour maximum.

*Note: Due to variance in oven regulators, heating time and temperature may require adjustment. Product should be heated to 165 degrees F internal temperature.

Nutrition Information

Mrs. Clark's Foods

Reduced Calorie Mayonnaise (70034 52960)

SoyOil

Nutrition Facts

Serving Size 1 Tbsp (15g)
Servings Per Container 252

Amount Per Serving	
Calories 50	Calories from Fat 45
	% Daily Value*
Total Fat 5g	8%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 95mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 0%	•	Iron 0%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Mrs. Clark's®

Choose IOWA

REDUCED CALORIE
MAYONNAISE

40% FEWER CALORIES THAN REGULAR MAYONNAISE

SEE NUTRITION INFORMATION FOR FAT CONTENT

INGREDIENTS: Water, Soybean Oil, Egg Yolks, Food Starch-Modified*, Distilled Vinegar, Maltodextrin, High Fructose Corn Syrup, Salt, Mustard Flour, Phosphoric Acid*, Sodium Benzoate* and Potassium Sorbate* (Preservatives), Spice, Lemon Juice Concentrate, Natural Flavor, Spice Extractives, Calcium Disodium EDTA (To Protect Flavor), Paprika Extract*. **CONTAINS: EGG**

* Ingredient not found in regular Mayonnaise

REDUCED CALORIE MRS. CLARK'S MAYONNAISE - 50 CALORIES
REGULAR MAYONNAISE - 90 CALORIES

REFRIGERATE AFTER OPENING

0 70034 52960 0

NET 1 GALLON 3.79L

MFG. BY MRS. CLARK'S FOODS, L.C. • ANKENY, IOWA 50021
1-800-736-5674 • www.mrsclarks.com

Nutrition Information

National Food Group

Diced Peach Fruit Cup (1740)

Diced Pear Fruit Cup (1780)

Unsweetened Cinnamon Applesauce Cups

(A1410-282A)

Unsweetened Strawberry Applesauce Cups

(A1490-235A)

Unsweetened Peach Applesauce Cups

(A1555-235A)

Unsweetened Plain Applesauce Cups

(A3500-282A)

National food group

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Diced Frt Cup Peaches

PRODUCT DETAILS:

Item Number: 1740
Pack Size: 72/4.5oz
Serving Per Case: 72
Net Weight: 20.25 lbs.
Temperature Class: Dry
Shelf Life: 9 months

Kosher: Yes
Meal Contribution: 1/2c FRT
Product Is: Fully Cooked
Manufacturer Code: 1740
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Commercial Equivalent: 87260

ALLERGEN STATEMENT:

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 70 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 16g	5.0%
Dietary Fiber 2g	8.0%
Sugars 14g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

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

National East
46820 Magellan Dr.
Suite A
Novi, MI 48377
FAX: 248.669.3010
www.nationalfoodgroup.com

Shayna Pham (734) 446-1138
Email: spham@nationalfoodgroup.com
Call Toll-Free
800.886.6866

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable fruit cups in juice must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 9 months. Varieties to include Diced Pears in Juice, Diced Peaches in Juice, and Diced Mixed Fruit in Juice. Must be packed in juice, no syrup is acceptable. Product contains zero grams fat, 100% Vitamin. Made with 100% domestically grown fruit. 72 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

Peaches, Water, Apple Juice Concentrate, Ascorbic Acid (Vitamin C), Citric Acid.

LOGISTICS INFORMATION:

Gross Weight: 23.5

Case Dimensions: 18.25x12.25x6

Pallet Count: 80

Double Stack:

Cube: .77625868

Block and Tier: 10 and 8

National East
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FAX: 248.669.3010
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Call Toll-Free
800.886.6866

National food group

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: Diced Peach Cups Code: 87260/1740

Manufacturer: National Food Group Serving Size: 4.5 oz.

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.

(vegetable subgroup)

National food group

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Peaches, Canned	4.5	X	48.6/106	2.06
		X		
		X		
Total Creditable Fruit Amount:				2

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ⅛ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =⅞ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

jsarrach@nationalfoodgroup.com
Digitally signed by jsarrach@nationalfoodgroup.com
DN: cn=jsarrach@nationalfoodgroup.com
Date: 2016.01.07 16:21:49 -05'00'
Signature

VP Quality Assurance
Title

Justin Sarrach
Printed Name

1/7/16
Date

800-886-6866
Phone Number

National food group

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Diced Frt Cup Pears

PRODUCT DETAILS:

Item Number: 1780
Pack Size: 72/4.5oz
Serving Per Case: 72
Net Weight: 20.25 lbs.
Temperature Class: Dry
Shelf Life: 9 months

Kosher: Yes
Meal Contribution: 1/2c FRT
Product Is: Fully Cooked
Manufacturer Code: 1780
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill for 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Commercial Equivalent: 87250

ALLERGEN STATEMENT:

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 70 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 10mg	0.0%
Total Carbohydrate 16g	5.0%
Dietary Fiber 2g	8.0%
Sugars 14g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

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

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Email: spham@nationalfoodgroup.com
Call Toll-Free
800.886.6866

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable fruit cups in juice must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 9 months. Varieties to include Diced Pears in Juice, Diced Peaches in Juice, and Diced Mixed Fruit in Juice. Must be packed in juice, no syrup is acceptable. Product contains zero grams fat, 100% Vitamin. Made with 100% domestically grown fruit. 72 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

Pears, Water, Apple Juice Concentrate, Ascorbic Acid (Vitamin C), Citric Acid.

LOGISTICS INFORMATION:

Gross Weight: 23.5

Case Dimensions: 18.25x12.25x6

Pallet Count: 80

Double Stack:

Cube: .77625868

Block and Tier: 10 and 8

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National food group

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: Diced Pear Cups Code: 87250 / 1780

Manufacturer: National Food Group Serving Size: 72 / 4.5 oz.

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.

(vegetable subgroup)

National food group

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Pears, Diced, Canned	4.5	X	7.20/16	2.025
		X		
		X		
Total Creditable Fruit Amount:				2

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ⅛ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =⅞ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Signature

VP Quality Assurance
Title

Justin Sarrach
Printed Name

8/21/14
Date

800-886-6866
Phone Number

National food group

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Cinnamon Applesauce Unsw, 4.5 oz

PRODUCT DETAILS:

Item Number: A1410-282A
Pack Size: 96/4.5oz
Serving Per Case: 96
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Kosher: Yes
Meal Contribution: 1/2c FRT
Product Is: Fully Cooked
Manufacturer Code: A1410
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill for 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A82510

ALLERGEN STATEMENT:

N/A

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 50 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein <1g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

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

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800.886.6866

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

APPLES, WATER, CINNAMON, NATURAL FLAVOR, ASCORBIC ACID (VITAMIN C).

LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions: 17.75x11.75x7.25

Pallet Count: 56

Double Stack:

Cube: .87504521

Block and Tier: 8 and 7

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Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Strawberry Applesauce Unsw, 4.5 oz

PRODUCT DETAILS:

Item Number: A1490-235A
Pack Size: 96/4.5oz
Serving Per Case: 1
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Kosher: Yes
Meal Contribution: 1/2c FRT
Product Is: Fully Cooked
Manufacturer Code: A1490
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A82520

ALLERGEN STATEMENT:

N/A

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 50 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein <1g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

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

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Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

APPLES, WATER, STRAWBERRY PUREE, NATURAL FLAVOR, NATURAL COLOR, ASCORBIC ACID (VITAMIN C).

LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions: 17.75x11.75x7.25

Pallet Count: 56

Double Stack:

Cube: .87504521

Block and Tier: 8 and 7

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National food group

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Peach Applesauce Unsw, 4.5 oz.

PRODUCT DETAILS:

Item Number: A1555-235A
Pack Size: 96/4.5 oz
Serving Per Case: 96
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Kosher: Yes
Meal Contribution: 1/2c Frt
Product Is: NA
Manufacturer Code: A1555
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Commercial Equivalent: 600994

ALLERGEN STATEMENT:

Allergen info not on label, please contact your Account Manager

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 50 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0g	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	2.0%
Zinc	0.0%

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

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Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

Apples, Water, Peach Puree, Natural Flavors, Ascorbic Acid (Vitamin C), Malic Acid, Citric Acid

LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions:

Pallet Count: 56

Double Stack:

Cube: .92513021

Block and Tier: 8 and 8

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National food group

Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

Unsweetened Plain Aplsc, 4.5 oz.

PRODUCT DETAILS:

Item Number: A3500-282A
Pack Size: 96/4.5oz
Serving Per Case: 96
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Kosher: Yes
Meal Contribution: 1/2c FRT
Product Is: Fully Cooked
Manufacturer Code: A3500
Case Price: $

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill for 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A87120

ALLERGEN STATEMENT:

N/A

Nutrition Facts

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

Serving Size 4.5 oz.
Amount Per Serving
Calories 50 Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein <1g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

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

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Commodity Processing

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866

BID SPECIFICATIONS:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

APPLES, WATER, ASCORBIC ACID (VITAMIN C).

LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions: 17.75x11.75x7.25

Pallet Count: 56

Double Stack:

Cube: .87504521

Block and Tier: 8 and 7

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National food group

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: Applesauce, All Flavors Code: Multiple

Manufacturer: National Food Group Serving Size: 6/#10 Cans/Pouches/4.5 oz Servings

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
			X		
			X		
			X		
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.

(vegetable subgroup)

National food group

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Applesauce	4.5	X	47.6/106	2.02
		X		
		X		
Total Creditable Fruit Amount:				2

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ⅛ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =⅞ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

jsarrach@nationalfoodgroup.com

Digitally signed by jsarrach@nationalfoodgroup.com
DN: cn=jsarrach@nationalfoodgroup.com
Date: 2016.02.22 12:20:27 -05'00'

Signature

VP Logistics and Strategic Projects

Title

Justin Sarrach

Printed Name

2/22/16

Date

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List of SKU's covered by the attached Product Formulation Statement

MFR CODE	Description
A1410	Unsweetened Cinnamon Applesauce, 4.5oz
A1415	Unsweetened Cinnamon Applesauce, 4.5oz
A1490	Unsweetened Strawberry Applesauce, 4.5oz
A1495	Unsweetened Strawberry Applesauce, 4.5oz
A1500	Plain Applesauce, 4.5oz
A1510	Cinnamon Applesauce, 4.5oz
A1520	Cherry Applesauce, 4.5oz
A1525	Unsweetened Cherry Applesauce, 4.5oz
A1540	Blueberry Applesauce, 4.5oz
A1555	Unsweetened Peach Applesauce, 4.5oz
A1570	Cran/Raspberry Applesauce, 4.5oz
A1580	Mixed Fruit Applesauce, 4.5oz
A1590	Strawberry Applesauce, 4.5oz
A2500	Plain Applesauce, 4.5oz
A2510	Cinnamon Applesauce, 4.5oz
A2520	Cherry Applesauce, 4.5oz
A2540	Blueberry Applesauce, 4.5oz
A2550	Just Peachy Applesauce, 4.5 oz.
A2590	Strawberry Applesauce, 4.5oz
A2790	Strawberry Banana Applesauce, 4.5oz
A3500	Unsweetened Plain Applesauce, 4.5oz
A3510	Wild Watermelon Applesauce, 4.5oz
A3530	Rock'n Blue Raspberry Applesauce, 4.5oz
A3540	Super Sour Apple Applesauce, 4.5oz
A3550	Unsweetened Plain Applesauce, 4.5
A3700	Unsweetened Strawberry Banana Applesauce, 4.5oz
A3750	Unsweetened Strawberry Banana Applesauce, 4.5oz
A3790	Strawberry Banana Applesauce, 4.5oz
A3800	Birthday Cake Applesauce, 4.5oz
A3880	Mixed Fruit Applesauce, 4.5oz
A4500	Mixed Fruit Applesauce, 4.5oz
A4505	Mixed Fruit Applesauce, 4.5oz
A4510	Wild Watermelon Applesauce, 4.5oz
A4530	Rock'n Blue Raspberry Applesauce, 4.5oz

A4540	Super Sour Apple Applesauce, 4.5oz
A4800	Birthday Cake Applesauce, 4.5oz
ASNCH004.5NFGFS	Unsweetened Cherry Applesauce, 4.5oz
ASNPE004.5NFGFS	Unsweetened Peach Applesauce, 4.5oz
#10 Cans	
ASCI010NFGA	Cinnamon Applesauce, Grade A, #10 Cans
ASCI010NFGB	Cinnamon Applesauce, Grade B, #10 Cans
ASN010NFGA	Unsweetened Plain Applesauce, Grade A, #10 Cans
ASN010NFGB	Unsweetened Plain Applesauce, Grade B, #10 Cans
ASR010NFGA	Plain Applesauce, Grade A, #10 Cans
ASR010NFGB	Plain Applesauce, Grade B, #10 Cans
ASSB010NFGA	Strawberry Banana Applesauce, Grade A, #10 Cans
ASSB010NFGB	Strawberry Banana Applesauce, Grade B, #10 Cans
Pouches	
ASNPOUCHGRADEA	Unsweetened Plain Applesauce, Grade A, Pouch
ASNPOUCHGRADEB	Unsweetened Plain Applesauce, Grade B, Pouch
ASRPOUCHGRADEA	Plain Applesauce, Grade A, Pouch
ASRPOUCHGRADEB	Plain Applesauce, Grade B, Pouch

Nutrition Information

Pilgrim's Pride

(Gold Kist Farms)

FC WG Breaded Chicken Patty (6616)

FC Roasted Chicken 8-Piece Cut-Up Parts (8820)

FC WG Hot & Spicy Breaded Chicken Patty with ISP (666600)

FACT SHEET

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

PROCESSOR NAME: ***Pilgrim's Pride Corp. -*** Gold Kist Farms Brand

PRODUCT NAME: *FC* CN "PhD" Minimally Processed Whole Grain Breaded Chicken Patty

Minimally Processed - NO Soy, Dried Whole Egg or Milk.

CODE NUMBER: *6616* *Case Wt:* *30#* *Donated Food/Case:* *31.25* *Standard Yield:* *96%*

Servings/Case: *120* *SERVING SIZE:* *3.9 oz.* *Contribution:* *2* *M/MA Serv.* *1* *Grain Serv.**

**Calculation for grains based on 16 grams creditable per ounce*

UPC Code: *100 75632 06616 5* *Gr. Cs. Wt:* *32.21* *Case Cube:* *1.48* *Case Dim:* *17.1L x 13.1W x 11H* *Pallet:* *8T x 7H* *Cs/Pallet:* *56* *Shelf Life* *365 days*

BID DESCRIPTIONS

Whole Grain Breaded fully cooked CN labeled chicken patties produced from USDA A522 natural proportion white and dark meat commodity chicken. **No added soy products, dairy or dried whole egg.** Patties to be batter breaded with Whole Grain enriched wheat flour and modified crumb style breader for optimum oven performance and extended holding time. 1 chicken patty @ 3.9oz. guaranteed by CN Label to provide 2 oz. meat/meat alternative and 1 grain serving. Product to provide zero grams trans fat.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	254	Carbohydrates (g)	15	Vitamin A-IU (IU)	61
Fat (g)	14	Dietary Fiber (g)	3	Vitamin C (mg)	0
Saturated Fat (g)	3	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	17	Sodium (mg)	321
Cholesterol (mg)	59	Whole Grain (g)	8	Calcium (mg)	15
				Iron (mg)	1

Jack Crawford- Director of School Foodservice **8/5/14** ***Date***

Primary Production Plant-Waco, TX CN#089845 **Additional Plants CN#089842 CN#089843, CN#089844**

6616

Fully Cooked

Whole Grain Breaded Chicken Patty

INGREDIENTS: Chicken, Water, Seasoning [Salt, Turbinado Sugar, Chicken Flavor (Dried Cooked Chicken, Dried Chicken Skin, Chicken Broth, Spice Extractive), Savory Flavor (Natural Flavor, Maltodextrin), Dehydrated Onion, Spices (Including Celery Seed),Garlic Powder, Expeller Pressed Canola Oil (As A Processing Aid), Flavor (Rice Starch, Salt, Natural Flavoring). **Breaded With:** Whole Wheat Flour, Salt, Sugar, Leavening (Cream Of Tartar, Baking Soda), Spice, Garlic Powder, Soybean Oil, Extractives Of Paprika. **Battered With:** Water, Whole Wheat Flour, Corn Starch, Sugar, Salt, Leavening (Cream Of Tartar, Baking Soda), Onion Powder, Garlic Powder, Yeast Extract, Chicken Broth, Gum Arabic, Maltodextrin, Soybean Oil (As A Processing Aid), Natural Flavor, Coconut Oil, Extractives Of Paprika. **Predusted With:** Whole Wheat Flour, Corn Starch, Salt, Onion Powder, Garlic Powder, Maltodextrin, Gum Arabic, Soybean Oil (As A Processing Aid), Natural Flavor, Coconut Oil, Extractives Of Paprika. Breading Set In Vegetable Oil.
CONTAINS: WHEAT

CN 089845
One 3.90oz Fully Cooked Whole Grain Breaded Chicken Patty provides 2.00 equivalent meat and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/14). CN

"Copy not for documenting Federal Meal Requirements"

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-14 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 75632 06616 5

ALL NATURAL
MINIMALLY PROCESSED
NO ARTIFICIAL INGREDIENTS

NET WT. 30 LBS.
KEEP FROZEN

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

SOLD FEE FOR SERVICE ONLY- NO COMMERCIAL SALES

PROCESSOR NAME: ***Pilgrim's Pride Corp. -*** Gold Kist Farms Brand

PRODUCT NAME: *FC* Roasted Chicken 8 Piece Cut Up Parts

CODE NUMBER: 8820 *Case Wt:* 30# *CN#* 0 *Donated Food/Case:* 44.7761# *Standard Yield:* 67%

SERVING SIZE: 1 breast, 1 thigh, 1 drum & wing combination *Servings/Case* approximately 88

Contribution: 2 *M/MA Serving* 0 *Grain Serving*

UPC Code: 41723- 08820 0 *Gr.Cs Wt:* 31.77 *Case Cube:* 1.48 *Case Dim:* 17.1L x13.1W x11.444H *Pallet:* 8 T x 7 H *Cases/Pallet:* 56 *Shelf Life* 365 days

BID DESCRIPTIONS

Fully cooked marinated roasted 8 piece chicken parts produced from USDA 100100 commodity produced for oven preparation. Each breast, thigh, or drumstick and wing combination to provide 2 ounces meat/ meat alternative per the USDA Food Buying Guide. Product to provide zero grams trans fats.

NUTRIENT INFORMATION (Based on 3 oz edible chicken)

Basic Components				Vitamins	
Calories (kcal)	166	Carbohydrates (g)	0	Vitamin A-IU (IU)	105
Fat (g)	10	Dietary Fiber (g)	0	Vitamin C (mg)	1
Saturated Fat (g)	3.5	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	19	Sodium (mg)	95
Cholesterol (mg)	100	Whole Grain (g)	0	Calcium (mg)	1
				Iron (mg)	1

Jack Crawford - Director of School Foodservice **1/27/15** ***Date***

Primary Production Plant –Waco, TX Not CN

NET WT. 30 LBS.
Approximately
88 servings
KEEP FROZEN

Fully Cooked

8820

Roasted Chicken 8-Piece Cut-Up

INGREDIENTS: Chicken Parts, Water, Salt, Dextrose, Sodium Phosphates, and Citric Acid.

For Institutional Use Only

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 32-35 minutes at 375°F; Convection Oven for 18-20 minutes at 350°F; Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 08820 0

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

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

Product Name: Roasted Chicken 8 Piece Cut-Up Code No.: 8820

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# 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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Breast Bone-in	10.006	X	48%	4.8027
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				4.8027

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					4.75

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 7.0 oz (average size)

Total creditable amount of product (per portion) 4.75
(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 7.0 ounce serving of the above product (ready for serving) contains 4.75 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.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

4/6/15
Date

970.506.7799
Phone Number

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

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

Product Name: Roasted Chicken 8 Piece Cut-Up Code No.: 8820

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# 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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Thigh Bone-in	6.754	X	42%	2.8365
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.8365

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.75

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 4.67 oz (average size)

Total creditable amount of product (per portion) 2.75
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.67 ounce serving of the above product (ready for serving) contains 2.75 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.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

3/11/15
Date

970.506.7799
Phone Number

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

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

Product Name: Roasted Chicken 8 Piece Cut-Up Code No.: 8820

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# 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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Drumsticks	5.448	X	49%	2.6695
	(2 drumsticks)	X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.6695

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.5

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.8 oz (average size; 2 drumsticks per portion)

Total creditable amount of product (per portion) 2.5 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.8 ounce serving of the above product (ready for serving) contains 2.5 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.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

12/03/15
Date

970.506.7799
Phone Number

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

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

Product Name: Roasted Chicken 8 Piece Cut-Up Code No.: 8820

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# 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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Wings	5.002	X	34%	1.70068
	(2 wings per portion)	X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.70068

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					1.50

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.5 oz (average size; 2 wings per portion)

Total creditable amount of product (per portion) 1.5 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.5 ounce serving of the above product (ready for serving) contains 1.5 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.

K. Fabrizio — R&D Manager
Signature — Title

Kerry Fabrizio — 12/3/15 — 970.506.7799
Printed Name — Date — Phone Number

FACT SHEET

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

PROCESSOR NAME: ***Pilgrim's Pride Corp. -*** Gold Kist Farms Brand

PRODUCT NAME: *CN FC Hot & Spicy Whole Grain Breaded Chicken Patty with ISP*

CODE NUMBER: *666600* *Case Wt:* *30#* *Donated Food/Case:* *20.27#* *Standard Yield:* *148%*

SERVING SIZE: *3.05 oz* *Servings/Case* *156* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *100 75632-66600-6* *Gr Cs Wt:* *31.95* *Case Cube:* *1.68* *Case Dim:* *19.6L x13.1W x11.44H* *Pallet:* *7T x 7H* *Cases/Pallet:* *49* *Shelf Life* *365 days*

BID DESCRIPTIONS

Hot and spicy seasoned whole grain CN labeled Chicken Patty produced from USDA Commodity natural proportion white and dark meat chicken with Isolated Soy Protein. No other types of Soy permitted. Patty is to be batter breaded with a crunchy textured spicy seasoned modified crumb style breading system for optimum oven performance and extended holding times. One CN patty to provide 2 oz meat/meat alternative, 1 Grain serving, and 8 grams of whole grain per serving. Minimum portion count to be stated on the label. Product to provide zero grams trans fat and have allergens identified on the label.

NUTRIENT INFORMATION -

Basic Components				Vitamins	
Calories (kcal)	188	Carbohydrates (g)	13	Vitamin A-IU (IU)	155
Fat (g)	8	Dietary Fiber (g)	1	Vitamin C (mg)	0
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	16	Sodium (mg)	231
Cholesterol (mg)	34	Whole Grain (g)	8	Calcium (mg)	27
				Iron (mg)	2

Jack Crawford – Director of School Foodservice **9/28/2015** ***Date***

Primary Production Plant Waco, TX CN #093004

666600

Fully Cooked

Whole Grain Hot & Spicy Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Spices, Salt, Mono And Diglycerides, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Extractives Of Paprika And Annatto, Garlic Powder, Flavor (Gum Arabic, Spice Extractive). **Battered And Predusted With:** Water, Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Yellow Corn Flour, Spices, Garlic Powder, Leavening (Monocalcium Phosphate, Sodium Bicarbonate), Extractives Of Paprika And Annatto, Onion Powder, Flavor (Gum Arabic, Spice Extractive), Natural Flavor. Breading Set In Vegetable Oil.

CONTAINS: SOY, WHEAT

"Copy not for documenting Federal Meal Requirements"

CN
One 3.05 oz Fully Cooked Whole Grain Hot & Spicy Breaded Chicken Patties provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) 093004 CN
CN

NET WT. 30 LBS.
MIN. 156 PCS.
KEEP FROZEN

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 66600 6

Nutrition Information

Rich Chicks

Whole Grain Breaded Chicken Nuggets (54410)

PRODUCT SPECIFICATION SHEET

COMMODITY, SUPREME GOURMET WHOLE GRAIN BREADED CHICKEN NUGGET, PORTIONED W/D, FULLY COOKED. CN LABELED - *PNL

Brand: Rich Chicks

MFG SKU: CRC54410

Origin: Product of USA

Case GTIN: 10854781002060

Shelf Life: 540 Days

Code Dating: Julian

Kosher: No

Storage Temperature & Conditions: Frozen < 0 Deg. (F) / -17.8 Deg. (C)

Ingredients: Chicken, Water, Soy Protein Concentrate, Chicken Protein, Seasoning (Salt, Hydrolyzed Corn Gluten, Onion Powder, Spices Wheat Flour, not more than 2% Silicon Dioxide added to prevent caking), Isolated Oat Product, Salt. Pre-dusted and Breaded with: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Soybean Oil (As a Processing Aid), Spices, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Hydrolyzed Wheat Gluten, Garlic Powder, Soy Flour, Extractives of Paprika, Natural Flavors. Battered with: Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yellow Corn Flour, Salt, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Egg Whites, Spice Extractives, Cellulose Gum. Breading Set in Soy Bean Oil.

Nutrition Facts

Serving Size: 3OZ (5 NUGGETS) / 85.0 g
Servings Per Container: 106.0

Amount Per Serving

Calories 180.0 **Calories from Fat** 80.0

		% Daily Value*
Total Fat	9.0 g	14.0%
Saturated Fat	2.0 g	10.0%
Trans Fat	0.0 g	
Cholesterol	20.0 mg	7.0%
Sodium	420.0 mg	18.0%
Total Carbohydrate	12.0 g	4.0%
Dietary Fiber	3.0 g	12.0%
Sugars	0.0 g	
Protein	12.0 g	

Vitamin A	0.0%	**Vitamin C**	0.0%
Calcium	4.0%	**Iron**	10.0%

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

		Calories 2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Allergens: Wheat, Egg and Soy

Product Specifications:
*PNL- Refers to our Premium Nutrition Line products
Piece Size: 0.60oz / 17g
Tolerance: ± 0.035oz / 1g
Target Piece Count: 533 piece(s) per case
Serving Size: 5 pieces, 3.0oz
Servings: 106 servings per case

Cooking Instructions:
Convection Oven: Bake at 375°F for 6-8 minutes.
Conventional Oven: Bake at 375°F for 8-10 minutes.
Appliances may vary. Adjust cooking times accordingly.
PRODUCT IS FULLY COOKED. MUST BE COOKED IN ACCORDANCE WITH THE FOOD CODE AND/OR STATE AND LOCAL REQUIREMENTS.
PRODUCT IS FOR FOOD SERVICE USE ONLY.

Packaging Specifications

Case Pack: 4/5 LB
Case Wt. (Net/Gross): 20 LBS Net / 21.5 LBS Gross
Case Cube: 1.01 (cu.ft.)
Case Dim: L: 18.60 W: 9.10 H: 10.30
Pallet Config.: 10 x 8 = 80 Cases/Pallet

CN Label: Yes

CN Number: 090236

CN Statement:
FIVE 0.60 OZ FULLY COOKED NUGGET SHAPED CHICKEN PATTIES PROVIDE 2.00 OZ EQUIVALENT MEAT/MEAT ALTERNATE AND 1.00 EQUIVALENT GRAINS FOR CHILD NUTRITION MEAT PATTERN REQUIREMENTS.

Signature: _____ Print: KAREN BATES Title: Technical Services Coordinator 12/10/2014

4276 N. Tracy Blvd, Tracy, CA, 95304 Tel (209) 879-4104 Fax (209) 879-0365 www.richchicks.biz

Rich Chicks

FULLY COOKED
WHOLE GRAIN BREADED
NUGGET SHAPED CHICKEN PATTY

54410

INGREDIENTS: Chicken, Water, Soy Protein Concentrate, Chicken Protein, Seasoning (Salt, Hydrolyzed Corn Gluten, Onion Powder, Spices, Wheat Flour, not more than 2% Silicon Dioxide added to prevent caking) Isolated Oat Product, Salt.
Pre-dusted and Breaded with: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Soybean Oil (as a Processing Aid), Spices, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Hydrolyzed Wheat Gluten, Garlic Powder, Ascorbic Acid, Soy Flour, Extractives of Paprika, Natural Flavors.
Battered with: Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yellow Corn Flour, Salt, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Egg Whites, Ascorbic Acid, Spice Extractive, Cellulose Gum.

CONTAINS: WHEAT, EGG and SOY

Heating Instructions: **(Must be cooked from Frozen)**
Convection Oven: Bake at 375°F for 6-8 minutes.
Conventional Oven: Bake at 375°F for 8-10 minutes
Appliances may vary. Adjust cooking times accordingly.

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-9165

(10) 854781002060

PRODUCED EXCLUSIVELY FOR:
RICH CHICKS, LLC
4276 N. TRACY BLVD.
TRACY, CA 95304

NET WT. 20 LBS
KEEP FROZEN

CN 092966
Five 0.60 oz Fully Cooked Whole Grain Breaded Nugget Shaped Chicken Patties provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorizedby the Food and Nutrition Service, USDA 5/15). CN

Nutrition Information

Rich Products

Naturally Smoked Hand Pulled Pork (87067)

Rich Products Corporation
One Robert Rich Way, PO Box 245, Buffalo, NY 14240
St. Simons Island office (912) 634-3053; Fresno office (559) 227-9265

BID SPECIFICATION

Product Name:	NATURALLY SMOKED HAND PULLED PORK	**Serving Size:**	2.1 OZ.	
		Case Count:	4/5 lb. bags	**Case Wt:** 20 lbs.
Product Code:	87067	**Servings / case:**	152	
		Case Cube (ft):		

Grain Serving Based on **Flour Content**	Meat/Meat Alternate Based on **Weight (Oz.)**
Grain Serving **Food Based Menu Credits:** N/A	**Food Based Serving Credits:** 2.00 oz. meat
Whole Grains: Enriched Flour: Based on 16 grams Flour = 1 oz. eq. USDA Memo SP 30-2012 dated 4/26/12	**Reference used to determine M/MA servings:** **USDA FOOD BUYING GUIDE** (Meat/Meat Alternates Section) **Cheese:** 1 oz = 28 gm or 1 .0 oz. 1/2 oz = 14 gm or 0.5 oz. 3/4 oz. =21 gm or 0.75 oz 1/4 oz = 7 gm or 0.25 oz.

Nutrition Facts:

Calories:	160	**Sodium:**	200 mg	**Vitamin A:**	6.5 IU
Fat:	10 g	**Carbohydrates:**	<1 g	**Vitamin C:**	0 mg
Saturated Fat:	3 g	**Dietary Fiber:**	<1 g	**Calcium:**	5 mg
Trans Fat:	0 g	**Sugar:**	<1 g	**Iron:**	0.9 mg
Cholesterol:	70 mg	**Protein:**	19 g		

Ingredient Statement:
PORK, SALT, SPICES.

Child Nutrition Product Statement:

2.10 oz. of Naturally Smoked Hand Pulled Pork provides 2.00 oz meat/meat alternate for the Child Nutrition Meal Pattern Requirements.

Bid Specification Description:

Naturally smoked hand pulled pork without sauce. Serve 2.10 oz. to provide 2.00 oz meat/meat alternate. Packed 4/5 lb. sealed bags per 20 lb. case. Rich's® PC# 87067

I certify that the above product information is accurate.

Penny Hennessy

Signature/Title Penny Hennessy
Quality Assurance and Compliance Manager

7-Apr-14
Issue Date

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

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

Product Name: Seasoned Hand Pulled Pork Code No.: 87067

Manufacturer: Rich Products Corporation Case/Pack/Count/Portion/Size: 20 lbs. / Four - 5 lbs packs per case/152 portions/2.1 oz

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Pork, Boneless Picnic	3.659	X	57%	2.0854
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.0854

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 2.1000 oz

Total creditable amount of product (per portion) 2.0854 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 2.10 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Penny Hennessy
Signature

Manager, Quality Assurance & Regulatory Affairs, R&D
Title

Penny Hennessy
Printed Name

4/15/2014
Date

912 634 3053
Phone Number

Nutrition Information

JR Simplot Company

RoastWorks Baby Bakers (10071179000488)

Conquest Sidewinders (10071179032168)

J.R. Simplot Company Technical Center
P.O. Box 1059, Caldwell, Idaho 83606-1059
Business: 208 454 4611

USDA National School Lunch Product Fact Sheet

PRODUCT SPECIFICATION:	**POTATOES / MINIATURE FLAME-ROASTED, FROZEN: 10071179000488 Simplot RoastWorks® Baby Bakers, 6/2.5 LB**. To be packed to U.S. Grade A Standard, flame-roasted; whole miniature potatoes, olive oil, garlic and black pepper seasoned.

SERVING INFORMATION

Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
3.29 oz. (about 5 potatoes)	½ cup cooked vegetable	12.15	72.94

PRODUCT FORMULATION CREDITS

Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Mult.	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potatoes, frozen Whole Small	Starchy	3.17	x	10.10 / 16	2.00
Each 3.29 ounce serving of the product above contains ½ cup Starchy vegetable.					

INGREDIENT STATEMENT

Potatoes, Olive Oil, Contains Less Than 2% Of Garlic Powder, Maltodextrin, Natural Flavor, Onion Powder, Salt, Spice, Sugar, Vinegar Powder (Maltodextrin, Vinegar).

ALLERGENS PRESENT

☒ None ☐ Milk ☐ Egg ☐ Wheat ☐ Soy ☐ Peanuts ☐ Tree Nuts ☐ Fish ☐ Molluscan Shellfish

ADDITIONAL INFORMATION

☒ Gluten Free ☐ Lacto-Ovo Vegetarian ☒ Vegan ☐ Kosher ☒ Halal

NUTRITION INFORMATION

Nutrition Facts
Serving Size 3.29 oz (93g)

Amount Per Serving

		% Daily Value*
Calories 100	Calories from Fat 20	
Total Fat 2g		3%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 180mg		8%
Total Carbohydrate 17g		6%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 3g		
Vitamin A 0%	• Vitamin C 0%	
Calcium 0%	• Iron 4%	

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

☒ Smart Snacks Compliant

COOKING INSTRUCTIONS

Deep Fryer	Fry frozen potatoes at 350°F for 6 – 7 minutes, shaking basket after 1 minute.
Convection Oven	Bake potatoes at 375°F for 13 – 18 minutes in a single layer on a greased sheet pan.
Microwave Oven (1100 watts)	Microwave a ½ bag of potatoes on HIGH for 10 minutes, covered, stirring halfway through cook time. Let stand for 1 minute.

CASE PACK AND SHELF LIFE (stored at 0°F or below)

**Information may vary slightly by production facility*

Gross Weight	16.25 LB	**Case Cube (ft.³)***	0.61	**Pallet TI / HI***	15 / 8
Outer Case Dimensions (L x W x H)*		13.375" x 9.625" x 8.125"		**Shelf-Life**	18 months

I certify that the information provided is true and correct.

Shawanda Brown

Shawanda Brown | Principal Scientist Regulatory Nutrition

Date Issued: 3/29/2016

J.R. Simplot Company Technical Center
P.O. Box 1059, Caldwell, Idaho 83606-1059
Business: 208 454 4611

USDA National School Lunch Product Fact Sheet

PRODUCT SPECIFICATION:	**POTATOES / FRENCH FRIES, FROZEN: 10071179032168 Simplot Conquest® SIDEWINDERS™ Fries, 6/4 LB.** To be packed to U.S. Grade A standard. Clear-coated.

SERVING INFORMATION

Serving Size (as purchased)	Contribution Equivalent	Equivalent Servings Per Bag	Equivalent Servings Per Case
3.17 oz.	½ cup heated vegetable	20.18	121.13

PRODUCT FORMULATION CREDITS

Food Buying Guide Description of Creditable Ingredient	FBG Subgroup	Oz. / Raw Portion of Creditable Ingredient	Mult.	FBG Yield / Purchase Unit	Creditable Amt. (quarter cup)
Potato Products, frozen Skins or Pieces or Wedges, etc. With Skin Cooked	Starchy	3.02	x	10.60 / 16	2.00

Each 3.17 ounce serving of the product above contains ½ cup Starchy vegetable.

INGREDIENT STATEMENT

Potatoes, Vegetable Oil (Soybean, Canola, Cottonseed, and/or Sunflower), Food Starch-Modified, Contains Less Than 2% Of Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Rice Flour, Salt, Xanthan Gum, Disodium Dihydrogen Pyrophosphate (To Maintain Natural Color).

ALLERGENS PRESENT

☒ None ☐ Milk ☐ Egg ☐ Wheat ☐ Soy ☐ Peanuts ☐ Tree Nuts ☐ Fish ☐ Molluscan Shellfish

ADDITIONAL INFORMATION

☒ Gluten Free ☐ Lacto-Ovo Vegetarian ☒ Vegan ☐ Kosher ☒ Halal

NUTRITION INFORMATION

Nutrition Facts
Serving Size 3.17 oz (90g)

Amount Per Serving

		% Daily Value*
Calories 140	Calories from Fat 35	
Total Fat 4g		6%
Saturated Fat 0.5g		3%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 350mg		15%
Total Carbohydrate 23g		8%
Dietary Fiber 2g		8%
Sugars 0g		
Protein 2g		

Vitamin A 0% • Vitamin C 4%
Calcium 0% • Iron 2%

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

☐ Smart Snacks Compliant

COOKING INSTRUCTIONS

Convection Oven	Preheat oven to 425°F. Arrange fries in a single layer on sheet pans. Bake for 10 minutes.
Standard Oven	Preheat oven to 450°F. Arrange fries in a single layer on sheet pans. Bake for 30 minutes.
Combi Oven	Preheat oven to 425°F. Set fan speed to 100% and steam to 0%. Arrange fries in a single layer on sheet pans. Bake for 8 minutes.
Deep Fryer	Preheat fryer to 345°F. Fill fryer basket half way full (about 1.5 lbs.). Fry product for 3 ½ - 4 minutes.

CASE PACK AND SHELF LIFE (stored at 0°F or below)

**Information may vary slightly by production facility*

Gross Weight	26.00 LB	**Case Cube (ft.³)***	1.13	**Pallet TI / HI***	9 / 8
Outer Case Dimensions (L x W x H)*		16" x 13" x 9.375"		**Shelf-Life**	18 months

I certify that the information provided is true and correct.

Shawanda Brown

Shawanda Brown | Principal Scientist Regulatory Nutrition

Nutrition Information

Trident Seafoods Corp.

Pollock Serpentine Cut Portions (417450)

WG Baja Fish Sticks (418304)

WG Crunchy Breaded Fish Wedge (418320)

WG Crunchy Potato Breaded Fish Sticks (422071)

WG Crunchy Potato Breaded Fish Wedge (422072)

TRIDENT SEAFOODS CORPORATION
5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

Pollock Serpentine Cut Portions 2.6 oz CN

Item# *417450*

Raw, Unbreaded, Skinless, Boneless. Child Nutritional Product.

Trident Seafoods

Serving Suggestion

Ingredients:

Alaska Pollock.
Contains: Fish (Pollock).

Theragra chalcogramma

Thawing:

Remove the product from all packaging and place on tray or plate. Loosely cover and thaw under refrigeration. Keep thawed product refrigerated and use within 2 to 3 days.

Preparation:

Cooking instructions:
Convection oven- 400°F for 10 – 12 min. Covered from frozen state.

Oven temperatures may vary, please adjust cooking times accordingly.

Remove the product from the packaging and cook to an internal temperature of 165°F.

Organoleptic Characteristics

Portion Size Target*:	2.6 oz
Fish% Target*:	100.00%
Flavor:	Mild, Slightly Sweet, Succulent
Storage:	Keep Frozen at 0 degrees F until ready to use.
Shelf Life:	24 Months-Frozen
Date Code Format:	Julian

**Plus and Minus variation natural to the production process*

Packaging

Package UPC:	N/A		
Case Pack:	1/10 lb		
Case Net Wt.	10 lb	(4.54 kg)	
Gross Wt.:	11.2 lb	(5.08 kg)	
Dimensions:	L 15	W 10	H 6.25
Case Cube (cu.ft.)	0.54		
Pallet Tie/Tier:	12 / 7		
GTIN:	0 00 28029 17450 2		
Method of Production	Wild		
Country of Origin:	Product of USA		

As Packaged:

Nutrition Facts
Serving Size 1 piece (74 g/2.6 oz)
Servings Per Container about 61

Amount Per Serving	
Calories 60	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	**1%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 50mg	**17%**
Sodium 75mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 13g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Printed: 30-Apr-12
Issued: 04/30/12
Supersedes: 04/20/12

Approved By: Tim Koester

Title: Corporate QA and Technical Services
Contact: timk@tridentseafoods.com

2.6 OZ ALASKA POLLOCK PORTIONS

SERPENTINE CUT

LOT: **A00000**

417450

FPO

INGREDIENTS: ALASKA POLLOCK
CONTAINS FISH (ALASKA POLLOCK)

EST.NO. 391

CN

082265

CN **One raw fish portion (2.6 oz each) provides 2.00 oz meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 10/11.)** CN

CN

COOKING INSTRUCTIONS : COOK FROM FROZEN.
CONVECTION OVEN - 400 DEGREES F. FOR 10 - 12 MINUTES
COVERED. TEMPERATURES & COOKING TIMES MAY VARY
WITH EQUIPMENT.

QUICK FROZEN - OVEN READY

WILD ALASKA POLLOCK
PRODUCT OF U.S.A. CFN#3025165 391A

NET WT. 10 LB. (4.54 kg)

0 00 28029 17450 2

TRIDENT SEAFOODS CORP. 5303 SHILSHOLE AVE NW, SEATTLE, WA 98107-4000 USA

TRIDENT SEAFOODS CORPORATION
5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

Baja Fish Sticks 1oz WG

Item# *418304*

Whole Grain Crunchy Breaded, Tex-Mex Seasoned, Wild Caught Pollock, Pre-Cooked, Oven Ready, Child Nutritional Product.

Trident Seafoods®

Serving Suggestion

Ingredients:

65% FISH (ALASKA POLLOCK), 35% BATTER & BREADING (WHOLE WHEAT FLOUR, VEGETABLE OIL [SOYBEAN AND/OR CANOLA], WHOLE WHITE CORN TORTILLA PIECES [WHOLE WHITE CORN FLOUR, VEGETABLE OIL {CORN, SOYBEAN AND/OR SUNFLOWER}], ENRICHED WHEAT FLOUR [FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, WHOLE GRAIN YELLOW CORN FLOUR, CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR [PROCESSED WITH LIME], SALT, WHEAT GLUTEN, YEAST EXTRACT, DRIED GARLIC, DRIED ONION, DRIED YEAST, GREEN JALAPENO PEPPER, MALTODEXTRIN, SPICES, SUGAR, PAPRIKA EXTRACT [COLOR], COCONUT OIL, CITRIC ACID, NATURAL FLAVORS, ARTIFICIAL FLAVORS, CORN SYRUP SOLIDS, LACTIC ACID, CALCIUM LACTATE, SODIUM CASEINATE [A MILK DERIVATIVE], DIPOTASSIUM PHOSPHATE, MONO AND DIGLYCERIDES).
CONTAINS FISH (ALASKA POLLOCK), WHEAT, MILK

2.0 oz. Meat Equivalent and 1.25 oz. Grain Equivalent per 4.0 oz. serving

Thawing:

Keep Frozen at 0 degrees F or Below. Designed to cook from frozen.

Preparation:

Cooking Instructions:* KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.
Convection oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 13 to 15 minutes until crisp. Turn product halfway through bake time for best results.
Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 16 to 18 minutes until crisp. Turn product halfway through bake time for best results.
Deep Fry: Heat oil to 350°F. Fry frozen product for 3 to 3½ minutes until product is golden brown.
Microwave cooking is not recommended.

* Cooking times and temperatures may vary substantially. Internal temperature should be at least 165°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

Organoleptic Characteristics

Portion Size Target*:	1 oz
Fish% Target*:	65.00%
Flavor:	Tex-Mex seasoned mild flavor.
Storage:	Keep Frozen at 0 degrees F until ready to use.
Shelf Life:	24 Months-Frozen
Date Code Format:	Julian

**Plus and Minus variation natural to the production process*

Packaging

Package UPC:	NA		
Case Pack:	1/10 lb		
Case Net Wt.	10 lb	(4.54 kg)	
Gross Wt.:	11.2 lb	(5.08 kg)	
Dimensions:	L 15	W 10	H 6.25
Case Cube (cu.ft.)	0.54		
Pallet Tie/Tier:	12 / 7		
GTIN:	0 00 28029 18304 7		
Method of Production	Excluded - 7CFR60.105(b)		
Country of Origin:	Excluded - 7CFR60.105(b)		

As Packaged:

Nutrition Facts
Serving Size 4 pieces (113 g/4 oz)
Servings Per Container about 40

Amount Per Serving	
Calories 220	Calories from Fat 90
	% Daily Value*
Total Fat 10g	**15%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 460mg	**19%**
Total Carbohydrate 18g	**6%**
Dietary Fiber 2g	**8%**
Sugars 0g	
Protein 15g	

Vitamin A 10% • Vitamin C 4%
Calcium 2% • Iron 6%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Reviewed/Printed: 17-Jun-15
Issued: 06/17/15
Supersedes: 07/24/14

Approved By: Tim Koester

Title: Corporate QA and Technical Services

Contact: TimK@tridentseafoods.com

BAJA FISH STICKS

1 OZ CRUNCHY BREADED FISH STICKS

418304

FPO

EST.NO. 391

CN

084673

CN FOUR PRECOOKED BREADED FISH STICKS (1.0 OZ. EACH) PROVIDES 2.00 OZ. EQUIVALENT MEAT AND 1.00 OZ. EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA,09/12.) CN

CN

CONVECTION OVEN : 425 DEGREES F. FOR 13 - 15 MINUTES.
CONVENTIONAL OVEN : 425 DEGREES F. FOR 16-18 MINUTES.
DEEP FRY : 350 DEGREES F. FOR 3 TO 3 ½ MINUTES.
COOKING TIME AND TEMPERATURE MAY VARY WITH EQUIPMENT. FOR ADDED CRISPNESS, COOK SLIGHTLY LONGER.

NET WT. 10 LB. (4.54 kg)

TRIDENT SEAFOODS CORP. 1400-4TH STREET, ANACORTES, WA 98221 USA

LOT: A00000

EXAMPLE

INGREDIENTS: 65% FISH (ALASKA POLLOCK), 35% BATTER & BREADING (WHOLE WHEAT FLOUR, WATER, TORTILLA PIECES [CORN, VEGETABLE OIL {CORN, SOYBEAN AND/OR SUNFLOWER}], FOOD STARCH - MODIFIED, MODIFIED CORN STARCH, ENRICHED WHEAT FLOUR [FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHOLE GRAIN YELLOW CORN FLOUR, SALT, YELLOW CORN FLOUR [PROCESSED WITH LIME], DRIED GARLIC, YEAST EXTRACT, DRIED ONION, DRIED YEAST, GREEN JALAPENO PEPPER, SUGAR, SPICE, MALTODEXTRIN, PAPRIKA EXTRACT [COLOR], CITRIC ACID, NATURAL FLAVORS, COCONUT OIL, ARTIFICIAL FLAVORS, CORN SYRUP SOLIDS, GUAR GUM, CALCIUM LACTATE,LACTIC ACID, SODIUM CASEINATE [A MILK DERIVATIVE], DIPOTASSIUM PHOSPHATE, MONO AND DIGLYCERIDES). PARFRIED IN SOYBEAN AND/OR CANOLA OIL.

CONTAINS FISH (ALASKA POLLOCK), WHEAT, MILK

MADE FROM WILD CAUGHT (ALASKA POLLOCK)
PRODUCT OF U.S.A. CFN# 3025165 391A

QUICK FROZEN
OVEN READY

0 00 28029 18304 7

TRIDENT SEAFOODS CORPORATION
5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

Crunchy Breaded Fish Wedge 3.6 oz Portions WG

Item# *418320*

Whole Grain Breaded, Wild Caught Pollock, Wedge shaped, Slightly Seasoned. Par-Fried, Oven Ready, Child Nutritional Product.

Trident Seafoods®

Serving Suggestion

Ingredients:

71.3% FISH (ALASKA POLLOCK), 28.7% BATTER & BREADING (WHOLE WHEAT FLOUR, VEGETABLE OIL [SOYBEAN AND/OR CANOLA], ENRICHED WHEAT FLOUR [FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, WHEAT GLUTEN, IODIZED SALT, SALT, SUGAR, YEAST, WHOLE YELLOW CORN FLOUR, WATER, SOY FLOUR, DEXTROSE, EXTRACTIVES OF PAPRIKA, LEAVENING [SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE], MONO AND DIGLYCERIDES, SPICE EXTRACT, SPICE).
CONTAINS FISH (ALASKA POLLOCK), WHEAT, SOY.

2.0 oz. Meat Equivalent and 1.0 oz. Grain Equivalent per 3.6 oz. serving.

Thawing:

Keep Frozen at 0 degrees F or Below. Designed to cook from frozen.

Preparation:

COOKING INSTRUCTIONS:* KEEP FROZEN UNTIL READY TO COOK. THAWING IS NOT RECOMMENDED – COOK FROM FROZEN.
CONVECTION OVEN: PREHEAT TO 375° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 15 TO 18 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS.
CONVENTIONAL OVEN: PREHEAT TO 425° F. PLACE FROZEN PRODUCT ON LIGHTLY GREASED BAKING SHEET, COOK FOR 20 TO 26 MINUTES UNTIL CRISP. TURN PRODUCT HALFWAY THROUGH BAKE TIME FOR BEST RESULTS.
MICROWAVE COOKING IS NOT RECOMMENDED.
* COOKING TIMES AND TEMPERATURES MAY VARY SUBSTANTIALLY. INTERNAL TEMPERATURE SHOULD BE AT LEAST 165°F. WE STRIVE TO PRODUCE A FULLY "BONELESS" PRODUCT. AS WITH ALL FISH, HOWEVER, OCCASIONAL BONES MAY STILL BE PRESENT.

Organoleptic Characteristics

Portion Size Target*:	3.6 oz
Fish% Target*:	71.30%
Flavor:	Fried Fish mildly seasoned.
Storage:	Keep Frozen at 0 degrees F until ready to use.
Shelf Life:	24 Months-Frozen
Date Code Format:	Julian (AYJJJLW)

**Plus and Minus variation natural to the production process*

Packaging

Package UPC:	N/A		
Case Pack:	1/10 lb		
Case Net Wt.	10 lb	(4.54 kg)	
Gross Wt.:	11.2 lb	(5.08 kg)	
Dimensions:	L 15	W 10	H 6.25
Case Cube (cu.ft.)	0.54		
Pallet Tie/Tier:	12 / 7		
GTIN:	0 00 28029 18320 7		
Method of Production	Excluded - 7CFR60.105(b)		
Country of Origin:	Excluded - 7CFR60.105(b)		

As Packaged:

Nutrition Facts
Serving Size 1 piece (102 g/3.6 oz)
Servings Per Container about 44

Amount Per Serving	
Calories 180	Calories from Fat 70
	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 280mg	**12%**
Total Carbohydrate 14g	**5%**
Dietary Fiber 2g	**8%**
Sugars 0g	
Protein 14g	
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 6%	

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

Calories:		2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

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

Reviewed/Printed: 25-Jun-15
Issued: 06/25/15
Supersedes: 02/05/13

Approved By: Tim Koester

Title: Corporate QA and Technical Services

Contact: TimK@tridentseafoods.com

3.6 oz. Crunchy Breaded Fish Portions

LOT: A00000

418320

WEDGE PORTIONS

FPO

EST.NO. 391A

CN

084952

One precooked breaded fish portion (3.6 oz. each) provides 2.00 oz. equivalent meat and 1.00 oz. equivalent grain for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 08/12)

CN

COOKING INSTRUCTIONS - COOK FROM FROZEN.
CONVECTION OVEN : BAKE AT 425 DEGREES F. FOR 15 TO 18 MINUTES.
CONVENTIONAL OVEN : 425 DEGREES F. FOR 20 - 25 MINUTES.
DEEP FRY: 350 DEGREES F. FOR 4 1/2 - 5 MINUTES.
COOKING TIME AND TEMPERATURE MAY VARY WITH EQUIPMENT.
FOR ADDED CRISPNESS, COOK SLIGHTLY LONGER

INGREDIENTS: 71.3% ALASKA POLLOCK 28.7% BATTER & BREADING (WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR [FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], FOOD STARCH-MODIFIED, YELLOW CORN FLOUR, SUGAR, SALT, IODIZED SALT, WHOLE YELLOW CORN FLOUR, YEAST, DEXTROSE, SOY FLOUR, LEAVENING [BAKING SODA, SODIUM ALUMINUM PHOSPHATE], MONO AND DIGLYCERIDES, SPICE EXTRACT, SPICE, GUAR GUM, EXTRACTIVES OF PAPRIKA). PARFRIED IN SOYBEAN AND/OR CANOLA OIL.
CONTAINS FISH (ALASKA POLLOCK), WHEAT, SOY

QUICK FROZEN - OVEN READY
MADE FROM WILD ALASKA POLLOCK
PRODUCT OF U.S.A. CFN# 3025165 391A

NET WT. 10 LB. (4.54 kg)

0 00 28029 18320 7

TRIDENT SEAFOODS CORP. 1400-4TH STREET, ANACORTES, WA 98221 USA

TRIDENT SEAFOODS CORPORATION
5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

Pollock O/R Stick Potato 1oz WG

Item# *422071*

Wild Caught Pollock, Whole Grain Crunchy Breaded, Oven Ready, Child Nutritional Product.

Trident Seafoods®

Serving Suggestion

Ingredients:

ALASKA POLLOCK, POTATO STICKS (POTATOES, COTTONSEED OIL, CORN OIL, SOYBEAN OIL, AND/OR CANOLA OIL, SALT), VEGETABLE OIL (SOYBEAN AND/OR CANOLA), DEHYDRATED POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, CITRIC ACID), WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN MEAL, BROWN RICE FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, ENRICHED WHEAT FLOUR (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, SODIUM BISULFATE AND CITRIC ACID), WATER, YELLOW CORN FLOUR, MODIFIED POTATO STARCH, SALT, GARLIC POWDER, NATURAL FLAVOR, ONION POWDER, SUGAR, YEAST EXTRACT, EGG WHITES, YEAST, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SPICE, SOY FLOUR, MALTODEXTRIN, IODIZED SALT, EXTRACTIVES OF PAPRIKA, DEXTROSE, VINEGAR SOLIDS, MONO AND DIGLYCERIDES, GUAR GUM, SPICE EXTRACT.
CONTAINS FISH (ALASKA POLLOCK), WHEAT, EGG, SOY

2.0 oz. Meat Equivalent and .75 oz. Grain Equivalent per 4 oz. serving.

Thawing:

Keep Frozen at 0 degrees F or Below. Designed to cook from frozen.

Preparation:

Cooking Instructions:* KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.
Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 12 to 16 minutes until crisp. Turn product halfway through bake time for best results.
Convection oven: Preheat to 400° F. Place frozen product on lightly greased baking sheet, cook for 8 to 12 minutes until crisp. Turn product halfway through bake time for best results.
Microwave cooking is not recommended.
* Cooking times and temperatures may vary substantially. Internal temperature should be at least 145°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

Organoleptic Characteristics

Portion Size Target*:	1 oz
Fish% Target*:	65.00%
Flavor:	Mild flavor and a light crunch.
Storage:	Keep Frozen at 0 degrees F until ready to use.
Shelf Life:	12 Months-Frozen
Date Code Format:	Julian

**Plus and Minus variation natural to the production process*

Packaging

Package UPC:	NA
Case Pack:	1/10 lb
Case Net Wt.	10 lb (4.54 kg)
Gross Wt.:	11.2 lb (5.08 kg)
Dimensions:	L 15 W 10 H 6.25
Case Cube (cu.ft.)	0.54
Pallet Tie/Tier:	12 / 7
GTIN:	0 00 28029 22071 1
Method of Production	Excluded - 7CFR60.105(b)
Country of Origin	Excluded - 7CFR60.105(b)

As Packaged:

Nutrition Facts

Serving Size 4 pieces (113 g/4 oz)
Servings Per Container about 40

Amount Per Serving

Calories 230 Calories from Fat 110

	% Daily Value*
Total Fat 12g	**18%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 310mg	**13%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 2g	**8%**
Sugars 0g	
Protein 14g	

Vitamin A 0% • Vitamin C 4%
Calcium 2% • Iron 4%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Reviewed/Printed: 27-Jul-15
Issued: 07/27/15
Supersedes: 05/14/15

Approved By: Tim Koester

Title: Corporate QA and Technical Services

Contact: TimK@tridentseafoods.com

422071

FPO

1 oz. Crunchy Potato Breaded Fish Sticks

LOT: A00000

EST.NO. 391

CN

093013

CN **Four precooked breaded fish sticks (1.0 oz. each) provide 2.00 oz. equivalent meat and 0.75 ounce equivalent grain for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 06/2015.)** CN

CN

Cooking Instructions:*

KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.

Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 12 to 16 minutes until crisp. Turn product halfway through bake time for best results.

Convection oven: Preheat to 400° F. Place frozen product on lightly greased baking sheet, cook for 8 to 12 minutes until crisp. Turn product halfway through bake time for best results.

Microwave cooking is not recommended.

* Cooking times and temperatures may vary substantially. Internal temperature should be at least 145°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

QUICK FROZEN - OVEN READY

NET WT. 10 LB. (4.54 kg)

INGREDIENTS: FISH (ALASKA POLLOCK), POTATO STICKS (POTATOES, COTTONSEED OIL, CORN OIL, SOYBEAN OIL AND/OR CANOLA OIL, SALT), VEGETABLE OIL (SOYBEAN AND/OR CANOLA), DEHYDRATED POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, CITRIC ACID), WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN MEAL, BROWN RICE FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, ENRICHED WHEAT FLOUR (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, SODIUM BISULFATE AND CITRIC ACID), WATER, YELLOW CORN FLOUR, MODIFIED POTATO STARCH, SALT, GARLIC POWDER, NATURAL FLAVOR, ONION POWDER, SUGAR, YEAST EXTRACT, EGG WHITES, YEAST, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SPICE, SOY FLOUR, MALTODEXTRIN, IODIZED SALT, EXTRACTIVES OF PAPRIKA, DEXTROSE, VINEGAR SOLIDS, MONO AND DIGLYCERIDES, GUAR GUM, SPICE EXTRACT.

CONTAINS FISH (ALASKA POLLOCK), WHEAT, EGG, SOY

CFN# 3025165 391A

0 00 28029 22071 1

TRIDENT SEAFOODS CORP. 5303 SHILSHOLE AVE. NW, SEATTLE, WA 98107

TRIDENT SEAFOODS CORPORATION
5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

Breaded Fish Wedge Potato 3.6 oz Portions WG

Item# 422072

Wild Caught Pollock, Whole Grain Crunchy Breaded, Wedge shaped, Slightly Seasoned. Par-Fried, Oven Ready, Child Nutritional Product.

Trident Seafoods®

Serving Suggestion

Ingredients:

ALASKA POLLOCK, VEGETABLE OIL (SOYBEAN AND/OR CANOLA), POTATO STICKS (POTATOES, COTTONSEED OIL, CORN OIL, SOYBEAN OIL, AND/OR CANOLA OIL, SALT), DEHYDRATED POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, CITRIC ACID), WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN MEAL, BROWN RICE FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, MODIFIED CORN STARCH, ENRICHED WHEAT FLOUR (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, SODIUM BISULFATE AND CITRIC ACID), MODIFIED POTATO STARCH, YELLOW CORN FLOUR, SALT, GARLIC POWDER, NATURAL FLAVOR, ONION POWDER, SUGAR, YEAST EXTRACT, EGG WHITES, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, SODIUM ALUMINUM PHOSPHATE), WATER, YEAST, SPICE, MALTODEXTRIN, SOY FLOUR, IODIZED SALT, DEXTROSE, EXTRACTIVES OF PAPRIKA, VINEGAR SOLIDS, MONO AND DIGLYCERIDES, GUAR GUM, SPICE EXTRACT. CONTAINS FISH (ALASKA POLLOCK), WHEAT, EGG, SOY

2.0 oz. Meat Equivalent and 0.50 oz. Grain Equivalent per 3.6 oz. serving

Thawing:

Keep Frozen at 0 degrees F or Below. Designed to cook from frozen.

Preparation:

Cooking Instructions:* KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.
Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 20 to 24 minutes until crisp. Turn product halfway through bake time for best results.
Convection oven: Preheat to 400° F. Place frozen product on lightly greased baking sheet, cook for 16 to 20 minutes until crisp. Turn product halfway through bake time for best results.
Microwave cooking is not recommended.
* Cooking times and temperatures may vary substantially. Internal temperature should be at least 145°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

Organoleptic Characteristics

Portion Size Target*:	3.6 oz
Fish% Target*:	71.30%
Flavor:	Mild flavor and a light crunch.
Storage:	Keep Frozen at 0 degrees F until ready to use.
Shelf Life:	12 Months-Frozen
Date Code Format:	Julian (AYJJJLW)

**Plus and Minus variation natural to the production process*

Packaging

Package UPC:	N/A
Case Pack:	1/10 lb
Case Net Wt.	10 lb (4.54 kg)
Gross Wt.:	11.2 lb (5.08 kg)
Dimensions:	L 15 W 10 H 6.25
Case Cube (cu.ft.)	0.54
Pallet Tie/Tier:	12 / 7
GTIN:	0 00 28029 22072 8
Method of Production	Excluded - 7CFR60.105(b)
Country of Origin	Excluded - 7CFR60.105(b)

As Packaged:

Nutrition Facts
Serving Size 1 piece (102 g/3.6 oz)
Servings Per Container about 44

Amount Per Serving	
Calories 190	Calories from Fat 90
	% Daily Value*
Total Fat 10g	**15%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 260mg	**11%**
Total Carbohydrate 14g	**5%**
Dietary Fiber 1g	**4%**
Sugars 0g	
Protein 13g	
Vitamin A 0% • Vitamin C 2%	
Calcium 2% • Iron 4%	

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Reviewed/Printed: 27-Jul-15
Issued: 07/27/15
Supersedes: 05/14/15

Approved By: Tim Koester

Title: Corporate QA and Technical Services

Contact: TimK@tridentseafoods.com

422072

FPO

3.6 oz. Crunchy Potato Breaded Fish Wedge

LOT: A00000

EST.NO. 391

CN

093014

CN **One precooked breaded fish portion (3.6 oz. each) provides 2.00 oz. equivalent meat and .50 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 06/2015)** CN

CN

Cooking Instructions:*

KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.

Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 20 to 24 minutes until crisp. Turn product halfway through bake time for best results.

Convection oven: Preheat to 400°F. Place frozen product on lightly greased baking sheet, cook for 16 to 20 minutes until crisp. Turn product halfway through bake time for best results.

Microwave cooking is not recommended.

* Cooking times and temperatures may vary substantially. Internal temperature should be at least 145°F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

QUICK FROZEN - OVEN READY

NET WT. 10 LB. (4.54 kg)

INGREDIENTS: FISH (ALASKA POLLOCK), VEGETABLE OIL (SOYBEAN AND/OR CANOLA), POTATO STICKS (POTATOES, COTTONSEED OIL, CORN OIL, SOYBEAN OIL, AND/OR CANOLA OIL, SALT), DEHYDRATED POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, CITRIC ACID), WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN MEAL, BROWN RICE FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, MODIFIED CORN STARCH, ENRICHED WHEAT FLOUR (NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, SODIUM BISULFATE AND CITRIC ACID), MODIFIED POTATO STARCH, YELLOW CORN FLOUR, SALT, GARLIC POWDER, NATURAL FLAVOR, ONION POWDER, SUGAR, YEAST EXTRACT, EGG WHITES, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, SODIUM ALUMINUM PHOSPHATE), WATER, YEAST, SPICE, MALTODEXTRIN, SOY FLOUR, IODIZED SALT, DEXTROSE, EXTRACTIVES OF PAPRIKA, VINEGAR SOLIDS, MONO AND DIGLYCERIDES, GUAR GUM, SPICE EXTRACT.

CONTAINS FISH (ALASKA POLLOCK), WHEAT, EGG, SOY

CFN# 3025165 391A

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TRIDENT SEAFOODS CORP. 5303 SHILSHOLE AVE. NW, SEATTLE, WA 98107

Nutrition Information

Tyson Foods, Inc.

FC Breaded Dark Meat Chicken Chunks with Tangerine Sauce Packets (26073-928)

FC Glazed Chicken Drumsticks (26435-928)

FC WG Golden Crispy Breaded Portioned Chicken Breast Filets with Rib Meat (70302-928)

FC WG Golden Crispy Chicken Pattie (70304-928)

FC WG Golden Crispy Breaded Chicken Breast Chunks with Rib Meat (70362-928)

FC WG Breaded Golden Crispy Chicken Nuggets

(70364-928)

FC Coated Chicken Breast Chunks with Rib Meat (70387-928)

FC WG Breaded Golden Crispy Chicken Breast Strips (703322-928)

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Portioned BRD Dark MT Chicken Chunks W/ Tangerine Sauce Packets - CN

Product Code: 26073-0928 **Label Weight:** 35.80 lb
UPC Information: 000-23700-04054 1

Serving size: 1 4-oz PORTION(s) per serving

Pack Information:

Product is CN-labeled. CN numbers are: 092723
Analysis is by Piece.

Total Weight of Uncooked Product [1]	2.9120000 oz
Weight of Creditable Raw Meat, Variety: Chicken	2.5684540 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate	0.0423794 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.2021497 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.0867000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.2568460 oz
Total Weight of Finished Product:	3.0000000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	2.0000680 oz

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Meat/Meat Alternate per serving: **2.0000 oz**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 2 PEND
3.0 OZ BREADED CHICKEN + 1.0 OZ SAUCE= 4.0 OZ.

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

04/03/15

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Tyson Wei Cafe™ Breaded Dark Meat Chunks with Tangerine Sauce

Product Code: 26073-928 UPC Code: 00023700040541

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle dark meat that provides better flavor and helps to keep commodity pounds in balance
- Consistently varied piece sizes for better appearance and easily measureable CN portioning
- Easy and consistent preparation at 1 bag of sauce per 1 bag of chicken
- Great versatility to use across the menu (rice, noodles, salad, flatbreads, etc.)
- Authentic, great tasting Tangerine chicken that is Kid Tested, Kid Approved™

PREPARATION

PREPARATION: Appliances vary, adjust accordingly. Convection Oven Heat product at 350°F from frozen for 9-11 minutes. After product is heated thoroughly, apply one (1) sauce pack per bag of portions. Coat portions thoroughly. For best results, heat sauce before mixing with portions. Sauce: Thaw sauce overnight. Reheat in steam cabinet or sauce can be boiled in bag.

PIECE COUNT

Not Currently Available

MASTER CASE

Gross Weight	37.5542 LB	Width:	13 IN
Net Weight	35.8 LB	Length:	17 IN
Cube:	1.439 FT	Height:	11.25 IN

PALLET CONFIGURATION

Ti:	8	Hi:	6

STORAGE

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

MSG 0g

Nutrition Facts

Serving Size: 3.00 OZ. MEAT + (112g)
Servings Per Container: About 143

Amount Per Serving
Calories 230 — Calories from Fat 110

	% Daily Value*
Total Fat 12g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 3.5g	
Cholesterol 90mg	30%
Sodium 290mg	12%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Sugars 9g	
Protein 19g	38%

Vitamin A 0% — Vitamin C 2%
Calcium 2% — Iron 8%

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

CN Label: Yes

CN Label Numbers: 93567

CN Statement: One 4.00 oz. portion (by weight) (3.00 oz. breaded chicken & 1.00 oz. sauce) fully cooked portioned breaded dark meat chicken chunks with tangerine sauce provides 2.00 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

Boneless, skinless dark meat chicken chunks, water, isolated soy protein, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], seasoning (potassium

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1-800-24-TYSON

chloride, rice flour), sodium phosphates, natural flavoring. BREADED WITH: Whole wheat flour, enriched bleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), rice flour, modified corn starch, wheat starch, salt, leavening (sodium bicarbonate, sodium aluminum phosphate), dried garlic, dried onion, spice. Breading set in vegetable oil. TANGERINE SAUCE PACKET: Water, brown sugar, soy sauce (water, soybeans, wheat, salt, and less than 1/10 of 1% sodium benzoate as a preservative), white distilled vinegar, tangerine juice concentrate, modified food starch, yeast extract, orange peel (navel orange peel, water and citric acid), ground ginger, red pepper, garlic powder, xanthan gum, citric acid.

CONTAINS soy, wheat

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

Colors: Black, Power Red, 136 yellow

000 23700 04054 1

Tyson

26073 928

FULLY COOKED, PORTIONED

BREADED DARK MEAT CHICKEN CHUNKS-CN

WITH TANGERINE SAUCE PACKETS

INGREDIENTS: Boneless, skinless dark meat chicken chunks, water, isolated soy protein, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], seasoning (potassium chloride, rice flour), sodium phosphates.
BREADED WITH: Whole wheat flour, enriched bleached wheat flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], rice flour, modified corn starch, wheat starch, salt, leavening (sodium bicarbonate, sodium aluminum phosphate), dried garlic, dried onion, spice. Breading set in vegetable oil.
TANGERINE SAUCE PACKET: Water, brown sugar, soy sauce (water, soybeans, wheat, salt, and less than 1/10 of 1% sodium benzoate as a preservative), white distilled vinegar, tangerine juice concentrate, modified food starch, yeast extract, orange peel (navel orange peel, water and citric acid), ground ginger, red pepper, garlic powder, xanthan gum, citric acid.
CONTAINS: SOY, WHEAT.

CN — 092723
CN One 1.00 oz. portion (by weight) (1.00 oz. breaded chicken & 1.00 oz. sauce) fully cooked portioned breaded dark meat chicken chunks with tangerine sauce provides 2.00 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04/13). CN
CN

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: Heat product at 350°F from frozen for 9 - 11 minutes.
After product is heated thoroughly, apply one (1) sauce pack per bag of portions.
Coat portions thoroughly. For best results, heat sauce before mixing with portions.
SAUCE: Thaw sauce overnight. Reheat in steam cabinet or sauce can be boiled in bag.

KEEP FROZEN

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

USDA INSPECTED FOR EXCEPTED PRODUCT P-7211

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-7211

NET WT. 35.8 LBS.

Nutrition Facts
Serving Size 5 oz (140g)
Servings Per Container About 115

Amount Per Serving	
Calories 280	Calories from Fat 130
	% Daily Value*
Total Fat 15g	23 %
Saturated Fat 3g	15 %
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 4.5g	
Cholesterol 115mg	38 %
Sodium 360mg	15 %
Total Carbohydrate 14g	5 %
Dietary Fiber 0g	0 %
Sugars 11g	
Protein 23g	46 %
Vitamin A 0% • Vitamin C 2%	
Calcium 2% • Iron 10%	

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

LL#11111821

Tyson 26073 928

FULLY COOKED, PORTIONED

BREADED DARK MEAT CHICKEN CHUNKS-CN

WITH TANGERINE SAUCE PACKETS

000 23700 04054 1

Tyson Foods, Inc.

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

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

Product Name: Bird fc' dark chicken chunks w/ sauce Code No.: 26073-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: MC 36.8 #
1 portion = 4 oz

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless chicken leg meat w/ skin	2.51845540	X	0.7	1.7979178
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.7979178

*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***
Pro-Fam 955 ADM	0.04237794	X	36	÷ by 18	0.2024793
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					2.00
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 4 oz

Total creditable amount of product (per portion) 2 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 4.0 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Molly Miller, MS, RD — Signature
Project Leader — Title
Molly Miller, MS, RD — Printed Name
9-9-15 — Date
479-290-2327 — Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 8oz FC dark chicken chunks w/ sauce Code No.: 26073-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: MC = 35.8 # 1 portion = 4.0

I. Does the product meet the Whole Grain-Rich Criteria: Yes___ No X
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non- creditable grains: Yes X No___ **How many grams:** 1.16 g
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: —

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
—	—	—	
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased —
Total contribution of product (per portion) —

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

Molly Miller, MS, RD — Signature
Project Leader — Title
Molly Miller, MS, RD — Printed Name
9-9-15 — Date
479-290-2327 — Phone Number

PROFAM® 955
(066-955)

DOCUMENTATION FOR ADM PRODUCTS
USED AS ALTERNATE PROTEIN PRODUCTS (APP)
FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.

c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.

e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 06-29-12

TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked Glazed Chicken Drumsticks

Product Code: 26435-0928
UPC Information:

Label Weight: 30.00 lb
000-23700-04164 7

Serving size: 1 5.05-oz DRUMSTICK(s) per serving

Pack Information: 6 / 5.0000 LB (s) per Case.
Target is 105 PIECE(s) per Case. Allowable range is between 80 and 128 PIECE(s) per Case.

Product is not CN-labeled.
Analysis is by Piece.

Total Weight of Uncooked Product [1]	6.8241286 oz
Weight of Creditable Raw Meat, Variety: Chicken	5.2204585 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety):	n/a
Rehydration Ratio:	
*(Weight of Rehydrated APP):	n/a
Weight of Meat Alternates (specify):	n/a
Weight of Breading:	n/a
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	1.6037275 oz
Total Weight of Finished Product:	5.0500000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	2.5580000 oz

---

Meat/Meat Alternate per serving: **2.5000 oz**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 3 GSM

Karen Shank, MS, RD

Karen Shank, MS, RD
TYSON FOODS, INC.

Nutritional Services Manager
Title
09/14/15

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Glazed Chicken Drumsticks

Product Code: 26435-928 UPC Code: 00023700041647

- Available for commodity reprocessing - USDA 100103
- All dark meat to help keep commodity pounds in balance
- Classic oven roasted flavor profile that kids love and goes great with a variety of dishes
- 1 piece credits a 2.5 m/ma for CN (Child Nutrition)

PREPARATION

PREPARATION: Appliances vary, adjust accordingly. Convection Oven 28 - 30 minutes at 375°F from Frozen. 22 - 27 minutes at 375°F from Thawed. Conventional Oven 38 - 42 minutes at 375°F from Frozen. 32 - 37 minutes at 375°F from Thawed. Place pan of water in bottom of oven during cooking.

PIECE COUNT

Target is 105 PIECE(s) per Case. Allowable range is between 80 and 128 PIECE(s) per Case.
The number of servings in each individual case could vary. The number of servings per case must mee

MASTER CASE

Gross Weight	32.5785 LB	Width:	15.625 IN
Net Weight	30 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

STORAGE

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

Nutrition Facts

Serving Size: 1 PIECE (92g)
Servings Per Container: About 95

Amount Per Serving
Calories 160 — Calories from Fat 90

	% Daily Value*
Total Fat 10g	15%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 3.5g	
Cholesterol 90mg	30%
Sodium 320mg	13%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 16g	32%

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

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

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

INGREDIENTS

Chicken drumsticks, water, seasoning [chicken flavor & binder (oven roast type) (maltodextrin, salt, chicken powder, sunflower oil, chicken broth, yeast extract, flavors, chicken fat, onion powder, gum arabic, sodium phosphate, garlic powder, acetic acid, and grill flavor {from sunflower oil})], sodium phosphates, modified potato starch, seasoning (potassium chloride, rice flour). Blanched in vegetable oil. GLAZED WITH: Water, glaze (maltodextrin, sugar, chicken broth, yeast extract, salt, modified corn starch, cooked chicken skin, dextrose, caramelized sugar, cooked chicken, onion powder, garlic powder, xanthan gum, methylcellulose, natural flavors, chicken fat).

CONTAINS NO ALLERGENS

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 04164 7

Tyson

26435 928

FULLY COOKED

GLAZED CHICKEN DRUMSTICKS

INGREDIENTS: Chicken drumsticks, water, seasoning [chicken flavor & binder (oven roast type) (maltodextrin, salt, chicken powder, sunflower oil, chicken broth, yeast extract, flavors, chicken fat, onion powder, gum arabic, sodium phosphate, garlic powder, acetic acid, and grill flavor (from sunflower oil))], sodium phosphates, modified potato starch, seasoning (potassium chloride, rice flour).
GLAZED WITH: Water, glaze (maltodextrin, sugar, chicken broth, yeast extract, salt, modified corn starch, cooked chicken skin, dextrose, caramelized sugar, cooked chicken, onion powder, garlic powder, xanthan gum, methylcellulose, natural flavors, chicken fat).

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: From Frozen: 28 - 30 minutes at 375°F.
From Thawed: 22 - 27 minutes at 375°F.
CONVENTIONAL OVEN: From Frozen: 38 - 42 minutes at 375°F.
From Thawed: 32 - 37 minutes at 375°F.
Place pan of water in bottom of oven during cooking.

USDA INSPECTED FOR CONSUMER SUPPORT P-7211

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-7211

Nutrition Facts
Serving Size 1 Piece (86g)
Servings Per Container About 102

Amount Per Serving	
Calories 150	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14 %
Saturated Fat 2g	10 %
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 3g	
Cholesterol 85mg	28 %
Sodium 290mg	12 %
Total Carbohydrate 2g	1 %
Dietary Fiber 0g	0 %
Sugars 0g	
Protein 15g	30 %
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 4%	

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

LL#11112612

KEEP FROZEN

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

NET WT. 30 LBS

Tyson 26435 928

FULLY COOKED
GLAZED CHICKEN DRUMSTICKS

000 23700 04164 7

Tyson Foods, Inc.

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

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

Product Name: FC glazed ckn drumsticks Code No.: 26435-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 30 # Mc

1 drumstick = 5.05 oz

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken drumstick w/ skin	5.22-04585	X	0.49	2.558
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.558

*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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.5 oz

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 5.05 oz

Total creditable amount of product (per portion) 2.5 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 5.05 ounce serving of the above product (ready for serving) contains 2.5 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.

Molly Miller, MS, RD — Signature

Project Leader — Title

Molly Miller, MS, RD — Printed Name

7-9-15 — Date

479-290-2327 — Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: fc glazed chicken drum Code No.: 26435-958

Manufacturer: Tyson foods, Inc Case/Pack/Count/Portion/Size: 30 # MC
1 drum = 5.05 oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes____ No X
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program*)

II. Does the product contain non- creditable grains: Yes X No____ **How many grams:** .6 g / 55
(*Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (*Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: —

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
—	—	—	
			—
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased —
Total contribution of product (per portion) —

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

Molly Miller, MS RD — Signature
Project Leader — Title
Molly Miller, MS, RD — Printed Name
7-9-15 — Date
479-290-2327 — Phone Number

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain, Golden Crispy, Breaded, Portioned CKN BST Filets-CN W/ RMT

Product Code: 70302-0928 **Label Weight:** 30.94 lb
UPC Information: 000-23700-03545 5

Serving size: 1 3.75-oz PATTIE(s) per serving

Pack Information: 6 / 5.1500 LB (s) per Case.
Minimum of 132 3.75-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 086281
Analysis is by Piece.

Total Weight of Uncooked Product [1]	3.8252000 oz
Weight of Creditable Raw Meat, Variety: Chicken	2.5683638 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety):Isolate	0.0423779 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.2024722 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	1.0000000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.0543641 oz
Total Weight of Finished Product:	3.7500000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	2.0003267 oz

---

Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 18
Bread calculations reflect new regulations: 1.00 oz. equivalent grains (Whole Grain Rich)
Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code :SP 30-2012
, USDA/FNS

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

06/26/14

Product Information

Tyson FoodService
Working at the Heart of Your Menu

Whole Grain Breaded Golden Crispy Made with Whole Muscle Filet, 3.75 oz.

Product Code: 70302-928 UPC Code: 00023700035455

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

PREPARATION

Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes.

PIECE COUNT

132 PIECE(s) per Case
Average

MASTER CASE

Gross Weight	33.5095 LB	Width:	15.625 IN
Net Weight	30.94 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

STORAGE

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

Nutrition Facts

Serving Size: 1 PIECE (105g)
Servings Per Container: About 132

Amount Per Serving
Calories 200 — Calories from Fat 80

	% Daily Value*
Total Fat 9g	14%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 2.5g	
Cholesterol 45mg	15%
Sodium 290mg	12%
Total Carbohydrate 9g	3%
Dietary Fiber 3g	12%
Sugars 0g	
Protein 19g	38%

Vitamin A 0% — Vitamin C 0%
Calcium 0% — Iron 6%

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

CN Label: Yes

CN Label Numbers: 094011, 092413

CN Statement: One 3.75 oz. fully cooked, portioned, breaded chicken breast filet with rib meat provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

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

tysonfoodservice.com
1-800-24-TYSON

Product Information

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 03545 5

Tyson

KID TESTED KID APPROVED

WHOLE GRAIN 12 grams per serving

70302 928

FULLY COOKED, WHOLE GRAIN, PORTIONED

GOLDEN CRISPY, BREADED CHICKEN BREAST FILETS-CN

WITH RIB MEAT

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

CN — 094011

CN One 3.75 oz. fully cooked portioned breaded chicken breast filet with rib meat provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 1115). CN

CN

LL#11115046

KEEP FROZEN

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

USDA Further Processed Certification Program

INSPECTED FOR WHOLESOMENESS U.S. DEPARTMENT OF AGRICULTURE P-1AA

PREPARATION. Appliances vary, adjust accordingly.
CONVECTION OVEN: Preheat oven to 375° F, no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 - 18 minutes.
CONVENTIONAL OVEN: Preheat oven to 400° F. Place frozen filets on a baking sheet lined with parchment in a single layer. Heat for 18 - 20 minutes.

Nutrition Facts
Serving Size 1 Piece (105g)
Servings Per Container About 132

Amount Per Serving	
Calories 200	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14 %
Saturated Fat 1.5g	8 %
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 2.5g	
Cholesterol 45mg	15 %
Sodium 290mg	12 %
Total Carbohydrate 9g	3 %
Dietary Fiber 3g	12 %
Sugars 0g	
Protein 19g	38 %
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 6%	

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

NET WT. 30.94 LBS.

Tyson 70302 928

FULLY COOKED, WHOLE GRAIN, PORTIONED
GOLDEN CRISPY, BREADED CHICKEN BREAST FILETS-CN
WITH RIB MEAT

000 23700 03545 5

Tyson

Tyson Foods, Inc.

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

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

Product Name: FC WG Brd Part. Ckn Bst Filets Code No.: 70302-928

Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 30.94#MC/M32pc (pc = 3.75oz

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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless Chicken w/ Skin in Nat Prop.	2.5683638	X	0.7	1.7978546
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.7978546

*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***
Profam 955, ADM	0.0423774	X	81%	÷ by 18	0.2024721
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0.2024721
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.75oz

Total creditable amount of product (per portion) 2.00 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.75 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Karen Shank, MS, RD
Signature

Nutrition Manager, R&D
Title

Karen Shank, MS, RD
Printed Name

7/10/14
Date

(479) 290-3659
Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FC WG Brd Pat. Ckn Bst Filets Code No.: 70302-928

Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 30.94#MC / ~132pc
1pc = 3.75oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non- creditable grains: Yes ___ No X **How many grams:** ___
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
Butter Type Coating	1.00	1.00	1.00
A. Total Creditable Amount[2]			1.00

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 3.75oz
Total contribution of product (per portion) 1.00oz

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

Karen Shank, MS, RD
Signature

Nutrition Manager R&D
Title

Karen Shank, MS, RD
Printed Name

7/10/14
Date

(479) 290-3659
Phone Number

4336

PROFAM® 955 (066-955)

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.

c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.

e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 06-29-12

TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked Whole Grain Golden Crispy Chicken Pattie Fritters-CN

Product Code: 70304-0928 **Label Weight:** 32.82 lb
UPC Information: 000-23700-03389 5

Serving size: 1 3.54-oz PATTIE(s) per serving

Pack Information:
Minimum of 148 3.54-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 092718, 092719
Analysis is by Piece.

Total Weight of Uncooked Product [1]		3.2860000 oz
Weight of Creditable Raw Meat, Variety:	Chicken	1.0378440 oz
Percent fat of raw meat:		30.0000000 %
*Weight of Creditable Dry APP, (Variety):	Concentrate	0.2628896 oz
Rehydration Ratio: 1:2.60		
*(Weight of Rehydrated APP):		0.9464026 oz
*Weight of Creditable Dry APP, (Variety):	Isolate	0.0685795 oz
Rehydration Ratio: 1:3.77		
*(Weight of Rehydrated APP):		0.3276576 oz
Weight of Meat Alternates (specify):		n/a
Weight of Breading: Whole Grain		1.0000000 oz
Weight of Filling:		n/a
Weight of Other Non-Creditable Ingredients:		n/a
Total Weight of Finished Product:		3.5400000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):		2.0005509 oz

---

Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 13

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

06/03/15

Product Information

Tyson FoodService
Working at the Heart of Your Menu™

Golden Crispy Whole Grain Patties, 3.54 oz.

Product Code: 70304-928 UPC Code: 00023700033895

- Now available in 51% whole grain to meet nutritional needs
- This kid favorite is available for federal funds discount!
- Popular Kid Tested, Kid Approved™ pattie breading profile

PREPARATION

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

PIECE COUNT

Minimum of 148 3.54OZ PIECE(s) per Case

MASTER CASE

Gross Weight	41.4829 LB	Width:	15.75 IN
Net Weight	32.82 LB	Length:	23.5625 IN
Cube:	2 FT	Height:	9.3125 IN

PALLET CONFIGURATION

Ti:	5	Hi:	7

STORAGE

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

Nutrition Facts

Serving Size: 1 PIECE (99g)
Servings Per Container: About 148

Amount Per Serving
Calories 270 Calories from Fat 140

	% Daily Value*
Total Fat 15g	23%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 4.5g	
Cholesterol 25mg	8%
Sodium 400mg	17%
Total Carbohydrate 16g	5%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 16g	32%

Vitamin A 2% Vitamin C 0%
Calcium 4% Iron 10%

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

CN Label: Yes

CN Label Numbers: 092718, 092719

CN Statement: One 3.54 oz. pattie of fully cooked, chicken provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for the Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

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

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 03389 5

Tyson

70304 9 2 8

WHOLE GRAIN 15 grams per serving
WholeGrainsCouncil.org

FULLY COOKED, WHOLE GRAIN

GOLDEN CRISPY CHICKEN PATTIE FRITTERS-CN

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

CN — 092718
CN One 3.54 oz. fully cooked chicken pattie fritters provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/14). CN
CN

USDA VERIFIED P-1325

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

Nutrition Facts

Serving Size 1 Piece (99g)
Servings Per Container About 148

Amount Per Serving	
Calories 270	Calories from Fat 140
	% Daily Value*
Total Fat 15g	**23** %
Saturated Fat 2.5g	**13** %
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 4.5g	
Cholesterol 25mg	**8** %
Sodium 400mg	**17** %
Total Carbohydrate 16g	**5** %
Dietary Fiber 3g	**12** %
Sugars 1g	
Protein 16g	**32** %
Vitamin A 2% • Vitamin C 0%	
Calcium 4% • Iron 10%	

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

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

KEEP FROZEN

NET WT. 32.82 LBS.

LL#11112401

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

Tyson 70304 9 2 8

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

000 23700 03389 5

Tyson Foods, Inc.

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

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

Product Name: FC WG Chicken Patty Frt Code No.: 70304-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 32.82# MC / ~48 pc

1 pc = 3.54 oz

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless Chicken w/skin in Nat. Prop	1.037844	X	0.7	0.7264908
		X		
		X		
A. Total Creditable M/MA Amount[1]				0.7264908

*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***
Arcon T 158-171, ADM	0.26289	X	648	÷ by 18	0.946404
Profam 981, ADM	0.06858	X	86	÷ by 18	0.32766
		X		÷ by 18	
B. Total Creditable APP Amount[1]					1.274064
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.54 oz

Total creditable amount of product (per portion) 2.00 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.54 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Karen Shank, MS, RD
Signature

Nutrition Manager, R&D
Title

Karen Shank, MS, RD
Printed Name

6/9/15
Date

(479) 290-3659
Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FCWG Chicken Pattie Frt Code No.: 70304-928

Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 32.82#mc / ~48pc 1pc = 3.54oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ___
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program*)

II. Does the product contain non- creditable grains: Yes X No ___ **How many grams:** 0.05g/ss
(*Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).*

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (*Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
Batter Type Coating	1.00	1.00	1.00
[redacted]			
A. Total Creditable Amount[2]			1.00

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 3.54 oz
Total contribution of product (per portion) 1.00 oz

I further certify that the above information is true and correct and that a 3.5 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Karen Shank, MS, RD
Signature

Nutrition Manager, R&D
Title

Karen Shank, MS, RD
Printed Name

6/09/15
Date

(479) 290-3659
Phone Number

CI#117273

ADM

Arcon® T
158-171

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.

c) The PDCAAS score for this product is .99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 2.60 parts water to one part product.

e) The protein level of this product is certified to be at least 64.8% on an "as is" basis as purchased.

Ingredient Statement: Textured Vegetable Protein Product (Soy protein concentrate)

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

Date: 07/14/11

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain, Golden Crispy BRD Chicken Breast Chunks with Rib Meat-CN

Product Code: 70362-0928 **Label Weight:** 30.00 lb
UPC Information: 000-23700-03559 2

Serving size: 5 .79-oz CHUNK(s) per serving

Pack Information: 6 / 5.0000 LB (s) per Case.
Minimum of 605 .79-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 092344
Analysis is by Piece.

Total Weight of Uncooked Product 1	0.7651000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.5137273 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate	0.0084764 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0404984 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.2000000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.0108744 oz
Total Weight of Finished Product:	0.7900000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.4001074 oz

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Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 15 gsm
1.00 oz. equivalent grains (Whole Grain Rich)

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

06/03/15

Product Information

Tyson FoodService
Working at the Heart of Your Menu

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

Product Code: 70362-928 UPC Code: 00023700035592

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

PREPARATION

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

PIECE COUNT

605 PIECE(s) per Case
Average

MASTER CASE

Gross Weight	32.5695 LB	Width:	15.625 IN
Net Weight	30 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

STORAGE

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

Nutrition Facts

Serving Size: 4 PIECES (88g)
Servings Per Container: About 152

Amount Per Serving
Calories 160 — Calories from Fat 60

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2g	
Cholesterol 20mg	7%
Sodium 270mg	11%
Total Carbohydrate 10g	3%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 14g	28%

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

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

CN Label: Yes

CN Label Numbers: 094015

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

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

INGREDIENTS

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

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 03559 2

Tyson

WHOLE GRAIN 10 grams per Serving WholeGrainsCouncil.org

KID TESTED KID APPROVED

70362 9 2 8

FULLY COOKED, WHOLE GRAIN

GOLDEN CRISPY, BREADED CHICKEN BREAST CHUNKS-CN

WITH RIB MEAT

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

CN — 092344 — CN
Five 0.79 oz. fully cooked breaded chicken breast chunks with rib meat provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/15). CN — CN

USDA VERIFIED P-1AA

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-1AA

Nutrition Facts
Serving Size 4 Pieces (88g)
Servings Per Container About 152

Amount Per Serving		% Daily Value*
Calories 200	Calories from Fat 80	
Total Fat 9g		14%
Saturated Fat 1.5g		8%
Trans Fat 0g		
Cholesterol 40mg		13%
Sodium 320mg		13%
Total Carbohydrate 12g		4%
Dietary Fiber 1g		4%
Sugars 1g		
Protein 18g		36%
Vitamin A 0% • Vitamin C 0%		
Calcium 2% • Iron 8%		

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

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: Preheat oven to 375° F; no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10 - 12 minutes.
CONVENTIONAL OVEN: Preheat oven to 400° F. Place frozen chunks on a baking sheet lined with parchment paper. Heat for 10 - 12 minutes.

KEEP FROZEN

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

NET WT. 30 LBS.

LL#11110340

Tyson 70362 9 2 8

FULLY COOKED, WHOLE GRAIN
GOLDEN CRISPY, BREADED CHICKEN BREAST CHUNKS-CN
WITH RIB MEAT

000 23700 03559 2

Tyson

Tyson Foods, Inc.

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

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

Product Name: FC WG Chicken Breast Chunks Code No.: 70362-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 30#MC / ~605 pc

1 portion = 5(0.79 oz) pc = 3.95

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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless Chicken w/Skin In Nat Prop	0.5137273	X	0.7	0.3596091
		X		
		X		
A. Total Creditable M/MA Amount[1]				0.3596091

*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***
Profam 955, ADM	0.0084764	X	86	÷ by 18	0.0464983
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0.0464983
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.40 x 5 = 2.000 m/ma

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.95 oz

Total creditable amount of product (per portion) 2.00 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.95 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Karen Shank, MS, RD
Signature

Nutrition Manager, R&D
Title

Karen Shank MS, RD
Printed Name

10-9-15
Date

(479) 290-3659
Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FC WG Chicken Breast Chunks Code No.: 70362-128
Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 30#MC / N/605pc
1 portion = 5 (0.79 oz) pc = 3.95

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non- creditable grains: Yes ___ No X **How many grams:** ___
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
Batter Type Coating	0.20	1.00	0.2
			x5
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 3.95 oz
Total contribution of product (per portion) 1.00 oz

I further certify that the above information is true and correct and that a 3.8 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Karen Shank, MS, RD
Signature

Nutrition Manager R&D
Title

Karen Shank, MS, RD
Printed Name

10-9-15
Date

(479) 290-3459
Phone Number

4336

PROFAM® 955 (066-955)

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.

c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.

e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 06-29-12

TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked Whole Grain Golden Crispy Chicken Chunk Fritters-CN

Product Code: 70364-0928 **Label Weight:** 32.81 lb
UPC Information: 000-23700-03376 5

Serving size: 5 .7-oz CHUNK(s) per serving

Pack Information:
Minimum of 745 .7-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 092340, 092341, 092342, 092343
Analysis is by Piece.

Total Weight of Uncooked Product [1]	0.6572000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.2075688 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Concentrate	0.0525780 oz
Rehydration Ratio: 1:2.60	
*(Weight of Rehydrated APP):	0.1892808 oz
*Weight of Creditable Dry APP, (Variety): Isolate	0.0137160 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0655320 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.2000000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	n/a
Total Weight of Finished Product:	0.7000000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.4001108 oz

---

Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
ver 24 gsm
1.00 oz. equivalent grains (Whole Grain Rich)

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

07/07/15

Product Information

Tyson FoodService

Whole Grain Breaded Golden Crispy Nuggets, 0.7 oz.

Product Code: 70364 -928 UPC Code: 00023700033765

- Available for commodity reprocessing - USDA 100103
- Utilizes white and dark meat to keep commodity pounds in balance and is also available for independent Drawdown
- Consistent piece sizes for easy CN portioning and cost control
- Great Golden Crispy breading profile that is Kid Tested, Kid Approved™
- Certified Responsible Antibiotic Use Verified - CRAU

PREPARATION

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

PIECE COUNT

Minimum of 745 0.7OZ PIECE(s) per Case

MASTER CASE

Gross Weight	41.4729 LB	Width:	15.75 IN
Net Weight	32.81 LB	Length:	23.5625 IN
Cube:	2 FT	Height:	9.3125 IN

PALLET CONFIGURATION

Ti:	5	Hi:	7

STORAGE

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

Nutrition Facts

Serving Size: CN SVG 5 PCE (98g)
Servings Per Container: About 150

Amount Per Serving
Calories 260 Calories from Fat 140

	% Daily Value*
Total Fat 15g	23%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 4.5g	
Cholesterol 25mg	8%
Sodium 400mg	17%
Total Carbohydrate 16g	5%
Dietary Fiber 3g	12%
Sugars 1g	
Protein 16g	32%

Vitamin A 2% Vitamin C 0%
Calcium % Iron 10%

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

CN Label: Yes

CN Label Numbers: 092340

CN Statement: Five 0.70 oz. fully cooked, chunk-shaped chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

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

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 03376 5

Tyson

70364 928

FULLY COOKED, WHOLE GRAIN

GOLDEN CRISPY CHICKEN CHUNK FRITTERS-CN

CHUNK-SHAPED CHICKEN PATTIE FRITTERS

WHOLE GRAIN 11 grams per serving
Whole Grains Council USA

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

CN — 092340
CN Five 0.70 oz. fully cooked chunk-shaped chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/15). CN
CN

USDA VERIFIED P-1325

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

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

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

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

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

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

NET WT. 32.81 LBS.

LL#11110328

Tyson 70364 928

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

000 23700 03376 5

Tyson Foods, Inc.

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

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

Product Name: FC WG Brd Chicken Chunk frit Code No.: 70364-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 32.81 # MC

1 portion = 5 (.7oz) chunks = 3.5oz

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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless chicken w/ skin	0.2075688	X	0.7	0.1452981
in Nat prop.		X		
		X		
A. Total Creditable M/MA Amount[1]				

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

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Arcon T 158-171 ADM	0.052598	X	64.8	÷ by 18	0.1892808
Profam 981 ADM	0.0137160	X	86	÷ by 18	0.065532
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0.2548128
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.4 x 5 = 2.0 oz

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 5 (0.7oz) chunks = 3.5 oz

Total creditable amount of product (per portion) 2.0 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.5 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Molly Miller, MS, RD — Signature

Project Leader — Title

Molly Miller, MS, RD — Printed Name

7-7-15 — Date

479-290-2327 — Phone Number

Tyson Foods, Inc.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FC WG Brd chicken chunk frt Code No.: 703164-928

Manufacturer: Tyson foods, inc. Case/Pack/Count/Portion/Size: 32.81 # MC
1 portion = 5 (0.7 oz) chunks = 3.5 oz

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non- creditable grains: Yes X No ____ **How many grams:** 0.05 g/serving
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
Batter type coat	0.20	1.0	0.2
			x 5 = 1.0 oz
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 3.5 oz
Total contribution of product (per portion) 1.0 oz

I further certify that the above information is true and correct and that a 3.5 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Molly Miller, MS, RD — Signature
Project Leader — Title
Molly Miller, MS, RD — Printed Name
7-7-15 — Date
479-290-2327 — Phone Number

CI#117273

Arcon® T
158-171

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.

c) The PDCAAS score for this product is .99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 2.60 parts water to one part product.

e) The protein level of this product is certified to be at least 64.8% on an "as is" basis as purchased.

Ingredient Statement: Textured Vegetable Protein Product (Soy protein concentrate)

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation.

Date: 07/14/11

TYSON CHILD NUTRITION SUMMARY

Product Name: Fully Cooked Coated Chicken Breast Chunks with Rib Meat-CN

Product Code: 70387-0928 **Label Weight:** 30.38 lb
UPC Information: 000-23700-03795 4

Serving size: 5 .55-oz CHUNK(s) per serving

Pack Information:
880 PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 093385
Analysis is by Piece.

Total Weight of Uncooked Product [1]	0.6172000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.5251327 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate	0.0088922 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0424850 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Not enriched	0.0240000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.0255698 oz
Total Weight of Finished Product:	0.5500000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.4100777 oz

---

Meat/Meat Alternate per serving: 2.0000 oz

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 13
0.12 OZ. NON CREDITABLE GRAINS PER SERVING (5 PIECES)

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

08/27/15

Product Information

Coated Made With Whole Muscle Chunks, 0.55 oz.

Product Code: 70387 -928 UPC Code: 00023700037954

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Consistent piece sizes for easy CN portioning with an authentic made-from-scratch appearance
- Mild flavor that goes great with any dipping sauce or in a variety of menu applications

PREPARATION

Appliances vary, adjust accordingly. Convection Oven (FROM FROZEN) 1. Preheat oven to 350°F. 2. Arrange pieces in a single layer on baking sheet. 3. Heat in oven for 7-9 minutes.

PIECE COUNT

880 PIECE(s) per Case

MASTER CASE

Gross Weight	32.9445 LB	Width:	15.625 IN
Net Weight	30.375 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

STORAGE

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

Nutrition Facts

Serving Size: 6 PIECES (92g)
Servings Per Container: About 147

Amount Per Serving
Calories 170 Calories from Fat 60

	% Daily Value*
Total Fat 7g	11%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 2.5g	
Cholesterol 60mg	20%
Sodium 300mg	13%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 22g	44%

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

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

CN Label: Yes

CN Label Numbers: 093385

CN Statement: Five 0.55 oz. fully cooked, coated chicken chunks with rib meat provide 2.00 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

Portioned boneless, skinless chicken breast with rib meat, water, contains 2% or less of corn starch, dextrose, isolated soy protein, modified corn starch, salt, sodium phosphates, tapioca dextrin.

CONTAINS soy

tysonfoodservice.com
1-800-24-TYSON

TYSON PRODUCT SPECIFICATION

Product-Brand: 70387 - 0928 Version: 15 Status: Official Effective Date 9/8/2015

Brand: TYSON **Last Issue Date:** 9/01/2015
Minor Line: 216 NUTRI-LINE
Sell Group: FOOD SERVICE
Product Name: Fully Cooked Coated Chicken Breast Chunks with Rib Meat-CN

General Information

Computer Name: FC COAT CKN BST CHNK CN
Description: Fully Cooked Coated Portioned Chicken Breast Chunks with Rib Meat-CN

Child Nutrition Statement

Five 0.55 oz. fully cooked, coated chicken chunks with rib meat provide 2.00 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements.

CN Numbers
093385

UPCs

000-23700-03795 4

Ingredient Statement

Portioned boneless, skinless chicken breast with rib meat, water, contains 2% or less of corn starch, dextrose, isolated soy protein, modified corn starch, salt, sodium phosphates, tapioca dextrin.

Allergens

soy
Allergen Categories: SOY

Cooking Instructions

Appliances vary, adjust accordingly.
Convection Oven
(FROM FROZEN)
1. Preheat oven to 350°F.
2. Arrange pieces in a single layer on baking sheet.
3. Heat in oven for 7-9 minutes.

Storage & Handling

Shelf Life: 365 days **Storage Temperature:** 0 F **Storage Method:** Frozen

Packaging Information

Data in this section is the most current available.

Materials

Master Case

PM 9967 CORR, RSC, T TAB B VERSION OF12247, **# Per Case:** 1 EA

Inner Dimensions: 23.1875 x 15.3125 x 7.75 **Outer Dimensions:** 23.5 x 15.625 x 8.375

Gusset Size: 0 **Cubic Feet:** 1.78 **Web Width:** 0

Warning: Data may be continued on next page

Packaging Information

Data in this section is the most current available.

Materials

PM 21700 FILM,SWS,28"WW,2.75MIL,NP,NB,CLR, **# Per Case:** 6 IMP

Inner Dimensions: 0 x 28 x 0 **Outer Dimensions:** 0 x 28 x 0

Gusset Size: 0 **Cubic Feet:** 0 **Web Width:** 28

Alternate Packaging material for: PM 21700

PM 28511 FILM,SWS,25.5"WW,2MIL,NP,NB,CLR, **# Per Case:** 6 IMP

Inner Dimensions: 0 x 25.5 x 0 **Outer Dimensions:** 0 x 25.5 x 0

Gusset Size: 0 **Cubic Feet:** 0 **Web Width:** 25.5

Piece/Pack Information

880 PIECE(s) per Case.

Method of Packaging

1. Product is packed into a poly bag and bag is heat sealed. Six (6) bags (of approximate weight) are placed into the master case.
2. The master case is weighed, sealed, labeled, date coded (Refer to Quality Assurance Policies and Procedures Manual) and palletized.

Weights

Inner Package

Net Weight(US):	0 LB	
Net Weight (Metric):	0 KG	
Count:	1	

Master Case Weights

	Pounds	Kilograms
Net Weight:	30.3750	13.7781
Package Tare:	8.4309	3.8242
Meat Tare:		
Glaze Tare:		
Gross Weight:	38.8059	17.6023

TI/ HI/ CPP

TI/HI/ Cases Per Pallet: 5 / 8 / 40

NOTE:
All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

Weight Indicator is Standard weight

Warning: Data may be continued on next page

TI/HI Information

Pallet TI/HI

Cases Per Tier (TI):	5
Tiers Per Pallet (HI):	8
Cases Per Pallet:	40

NOTE: All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

Nutritional Information

Record 1 of 1

FC COATED CHICKEN BREAST CHUNKS CN

Nutrition Facts

Serving Size :	6 PIECES	92 g	
Servings Per Container :	About 147		
Amount Per Serving			
Calories	170	**Calories from Fat**	60
		% Daily Values *	
Total Fat	7 g	11 %	
Saturated Fat	1.5 g	8 %	
Trans Fat	0 g		
Polyunsaturated Fat	2.5 g		
Monounsaturated Fat	2.5 g		
Cholesterol	60 mg	20 %	
Sodium	300 mg	13 %	
Total Carbohydrate	3 g	1 %	
Dietary Fiber	0 g	0 %	
Sugars	0 g		
Protein	22 g	44 %	
Vitamin A	0 %	**Vitamin C**	0 %
Calcium	0 %	**Iron**	4 %

Allergen/Sensitivity Form

Product: 070387-0928
Description: Fully Cooked Coated Chicken Breast Chunks with Rib Meat-CN
Ingredients:

Portioned boneless, skinless chicken breast with rib meat, water, contains 2% or less of corn starch, dextrose, isolated soy protein, modified corn starch, salt, sodium phosphates, tapioca dextrin.

Component	Contains		Comments
Allergen/Sensitivity:	**Yes**	**No**	
Egg		X	
Fish		X	
Milk		X	
Peanut		X	
Shellfish		X	
Soybean	X		
Tree nuts		X	
Wheat		X	
Gluten Containing Ingredients		X	

Tyson cannot guarantee that products are produced in an allergen free environment. Specific sanitation and allergen precautions are in place and we employ Good Manufacturing Practices. As such, we schedule all production in accordance with a matrix where allergens are introduced from least to most.

This product has undergone gluten ingredient review. This product is not labeled as Gluten Free, and we cannot speak to any gluten claims at the ultimate consumer point of purchase.

Supplier's Statement: Tyson Foods, Inc. complies with all federal labeling and ingredient identification regulations and has prepared this statement to the best of its ability and knowledge in light of the regulations in effect as of the date this form was executed.

Products and ingredients do change. The user should always check the ingredients before serving to a sensitive individual.

Contact: Monica Stewart, RDN, LD
Date: May 27, 2015
Phone: 479-290-7429
Email: monica.stewart@tyson.com

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain Breaded, Homestyle, Portioned Chicken Breast Strips w/ RM

Product Code: 703322-0928 **Label Weight:** 30.90 lb
UPC Information: 000-23700-04390 0

Serving size: 3 1.5-oz PIECE(s) per serving

Pack Information: 6 / 5.0000 LB (s) per Case.
Minimum of 330 1.5-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 094375
Analysis is by Piece.

Total Weight of Uncooked Product [1]	1.5250000 oz
Weight of Creditable Raw Meat, Variety: Chicken	1.0261011 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate	0.0032164 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0153672 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.3963000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.0872317 oz
Total Weight of Finished Product:	1.5000000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.7336379 oz

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Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

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

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 1
New regulation calculations: 1.00 oz. equivalent grains (Whole Grain Rich)
Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code: SP 30-2012
, USDA/FNS

Karen Shank, MS, RD

Karen Shank, MS, RD

TYSON FOODS, INC.

Nutritional Services Manager

Title

03/21/16

Product Information

Tyson FoodService
Working at the Heart of Your Menu

FC Whole Grain Breaded, Homestyle, Portioned Chicken Breast Strips w / RM

Product Code: 703322 -928 UPC Code: 00023700043900

- Available for commodity reprocessing - USDA 100103
- Made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price
- Barrel Breaded Strip shape is consistently varied for an authentic made-from-scratch appearance but maintaining easy CN portioning
- Classic Homestyle breading profile that kids love

PREPARATION

PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered.

PIECE COUNT

Minimum of 330 1.5OZ PIECE(s) per Case

MASTER CASE

Gross Weight	33.4695 LB	Width:	15.625 IN
Net Weight	30.9 LB	Length:	23.5 IN
Cube:	1.78 FT	Height:	8.375 IN

PALLET CONFIGURATION

Ti:	5	Hi:	8

STORAGE

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

Nutrition Facts

Serving Size: 2 PIECES (84g)
Servings Per Container: About 165

Amount Per Serving
Calories 190 Calories from Fat 80

	% Daily Value*
Total Fat 9g	14%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 3.5g	
Monounsaturated Fat 2.5g	
Cholesterol 40mg	13%
Sodium 310mg	13%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 16g	32%

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

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

CN Label: Yes

CN Label Numbers: 094375

CN Statement: Three 1.50 oz. fully cooked whole grain breaded homestyle portioned chicken breast strips with rib meat provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements.

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

INGREDIENTS

Boneless, skinless, portioned chicken breast strips with rib meat, water, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], isolated soy protein, sodium phosphates, seasoning (potassium chloride, rice flour). BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), yellow corn flour, salt, tapioca starch, soybean oil, leavening (cream of tartar, sodium bicarbonate), sugar, dried garlic, dried onion, torula yeast, spices, wheat gluten, dried yeast, cocoa powder, paprika extract (color), natural flavor. Breading set in vegetable oil.

CONTAINS soy, wheat

tysonfoodservice.com
1-800-24-TYSON

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

Colors: Black, Power Red, 136 yellow

000 23700 04390 0

Tyson

703322 9 2 8

WHOLE GRAIN 10 grams per serving WholeGrainsCouncil.org

FULLY COOKED, WHOLE GRAIN

BREADED HOMESTYLE PORTIONED CHICKEN BREAST STRIPS-CN

WITH RIB MEAT

INGREDIENTS: Boneless, skinless, portioned chicken breast strips with rib meat, water, seasoning [brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, flavors, maltodextrin, silicon dioxide and citric acid], isolated soy protein, sodium phosphates, seasoning (potassium chloride, rice flour). BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), yellow corn flour, salt, tapioca starch, soybean oil, leavening (cream of tartar, sodium bicarbonate), sugar, dried garlic, dried onion, torula yeast, spices, wheat gluten, dried yeast, cocoa powder, paprika extract (color), natural flavor. Breading set in vegetable oil.

CONTAINS: SOY, WHEAT.

CN — 094375

CN Three 1.50 oz. fully cooked whole grain breaded homestyle portioned chicken breast strips with rib meat provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains CN for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03/16). — CN

USDA INSPECTED FOR CONTRACT COMPLIANCE P-7211

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-7211

KEEP FROZEN

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7 - 10 minutes, uncovered.
CONVENTIONAL OVEN: Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 - 13 minutes, uncovered.

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

NET WT. 30.9 LBS.

Nutrition Facts
Serving Size 2 Pieces (84g)
Servings Per Container About 165

Amount Per Serving		% Daily Value*
Calories 190	Calories from Fat 80	
Total Fat 9g		14 %
Saturated Fat 1.5g		8 %
Trans Fat 0g		
Polyunsaturated Fat 3.5g		
Monounsaturated Fat 2.5g		
Cholesterol 40mg		13 %
Sodium 310mg		13 %
Total Carbohydrate 11g		4 %
Dietary Fiber 1g		4 %
Sugars 0g		
Protein 16g		32 %
Vitamin A 0% • Vitamin C 0%		
Calcium 2% • Iron 6%		

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

LL#11116513

Tyson

703322 9 2 8

FULLY COOKED, WHOLE GRAIN

BREADED HOMESTYLE PORTIONED CHICKEN BREAST STRIPS-CN

WITH RIB MEAT

000 23700 04390 0

Tyson

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

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

Product Name: FC WG Breaded Chicken Strips Code No.: 703322-928

Manufacturer: Tyson Foods, Inc. Case/Pack/Count/Portion/Size: 30.9# MC / ~33pc / case
1 Portion = 3-1.5oz pcs = 4.5oz

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 (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Boneless chicken w/skin innerpop	1.0261011	X	0.7	0.7182707
		X		
		X		
A. Total Creditable M/MA Amount[1]				0.7182707

*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***
Profam 955, ADM	0.0032164	X	86	÷ by 18	0.0153672
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0.0153672
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.7 x 3 = 2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting 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 4.5oz

Total creditable amount of product (per portion) 2.00oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.5 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Molly Miller, MS, RD — Signature
Project Leader - R&D — Title
Molly Miller, MS, RD — Printed Name
3/29/16 — Date
479-290-2327 — Phone Number

4336

PROFAM® 955 (066-955)

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.

b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.

c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.

d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.

e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 06-29-12

Tyson

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: FC WG Breaded Chicken Strips Code No.: 703322-928

Manufacturer: Tyson Foods, Inc Case/Pack/Count/Portion/Size: 30.9# MC / ~330pc/case
1 portion = 3-1.50z pcs = 4.50z

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

II. Does the product contain non- creditable grains: Yes X No ___ **How many grams:** 3 grams / svg
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains).

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).*
Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount[1]
Batter Type Coating	0.3963	1.00	0.3963
			x3 = 1.00
A. Total Creditable Amount[2]			

[1] (Portion size) ÷ (Exhibit A weight for one oz eq)
[2] Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 4.50g
Total contribution of product (per portion) 1.000z

I further certify that the above information is true and correct and that a 4.5 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Molly Miller - MS, RD
Signature

Project Leader - R&D
Title

Molly Miller, MS, RD
Printed Name

3/29/16
Date

479-290-2327
Phone Number