



Sunny Fresh Bacon And Cheese Eggstravaganza, Fz, 5 Lb Bags

4/5 LB, FZ, Bag



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

Product Information and Ingredient List

Product Code	40928
Item Number	110026385
UPC Code	10038057409283
Pack Size	4/5 LB
Master Case Dimensions (inches)	13.346L x 9.846W x 12.817H
Master Case Cube (ft ³)	0.97
Master Case Net Wt	20 (LBS)
Master Case Gross Wt	21.1 (LBS)
Pallet Ti x Hi	14 x 6
Cases/Pallet	84
Shelf Life (Days)	180
Frozen or Refrigerated	Frozen
Servings Per Case	160
Material Pack Type	Bag
CN Labeled	Yes
Religious Designation	None

Nutrition Facts

Serving Size 2 OZ
Servings Per Container 40

Amount Per Serving

Calories	120	Calories From Fat	80
Total Fat	9g		13%
Saturated Fat	3g		16%
<i>Trans Fat</i>	0g		
Cholesterol	170mg		56%
Sodium	280mg		12%
Total Carbohydrate	1g		0%
Dietary Fibers	0g		0%
Sugars	1g		
Protein	8g		
Vitamin A			6%
Vitamin C			0%
Calcium			6%
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. This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

	Calories:	2000	2500
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

Ingredients :

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

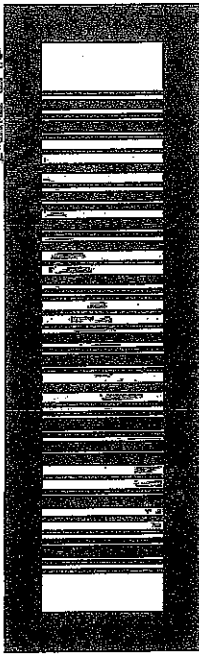
Sunny Fresh

40928

BREAKFAST BUILDERS™

EggStravaganza® Cooked Egg Product with Cheese & Bacon

ITEM NO: 110026385



1 00 38057 40928 3

EggStravaganza® PRODUCTO DE HUEVO COCIDO CON QUESO Y TOCINO

INGREDIENTS: Pre-cooked Scrambled Eggs (Whole Eggs, Skin Milk, Soybean Oil, Modified Food Starch, Salt, Xanthan Gum, Liquid Pepper Extract, Citric Acid), Pasteurized Process Sharp Cheddar Cheese (Cheddar Cheese, Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto (color)), Water, Cream, Sodium Phosphate, Salt, APC Carotens (color), Enzymes, Fully Cooked Bacon Bits (Cured with Water, Salt, Sugar, Smoke Flavors, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite). **CONTAINS: EGGS, MILK.**

09P486
CN
Each 2.00 oz. serving (dry weight) of the blend of Scrambled Eggs, Cheese, and Bacon
CN
Portion provides 1.75 oz. equivalent meat alternate for the Child Nutrition Meal Pattern
CN
Nutritional Information: (Use of this logo and statement authorized by the Food and Nutrition
CN
Service: USDA 11-17)

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



**NOT FOR RETAIL SALE
KEEP FROZEN**

4/5 lb Bags NET WT 20 lbs

1 00 38057 40928 3

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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 2.0 oz serving by weight of Eggstravaganza provides 1.75 oz. equivalent meat alternate for the Child Nutrition Pattern Requirement:
CN 090968

Alan G. Artner

Alan Artner, Regulatory Affairs

Date

09/27/18



Conestoga® Reduced Sodium Classic Simple Split Biscuit

Product Code 219413 144/2.25 oz. CON RS CLSC SIMP SPLT BIS UPC 10041460203201

Conestoga Reduced Sodium Classic Simple Split Biscuit

FEATURES:

- Reduced Sodium
- Buttery, Flakey Texture
- Trans Fat Free
- Packaged in bakeable trays

BENEFITS:

- Reduces Waste, Labor and Time
- Made-From-Scratch Appeal
- Pleasing Quality
- Uniform Expectation; Bakeable Tray
- Convenient
- *Better For You* Biscuit Option

Shelf Life 360 days Frozen (0 degrees or less)

Recommended Storage Temperature: -15 to 0°F

Unit weight size 2.25 in

Pack 144 / case in trays

Case Dimensions

19.63(L) x 13.25 (W) x 10.75 (D) = 1.62 (Cube)

Pallet 7 tie 7 high = 49 total

Case Wt (gross) 19.5 lbs (net) 18.0 lbs

Yield 144

Nutrition Facts

Serving Size 1 biscuit (64g)
Servings Per Container 144

Amount Per Serving

Calories 220	Calories from Fat 90
% Daily Value*	
Total Fat 10g	16%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 370mg	16%
Potassium 200mg	6%
Total Carbohydrate 27g	9%
Dietary Fiber 1g	3%
Sugars 3g	

Protein 4g

Vitamin A 0%	Vitamin C 0%
Calcium 10%	Iron 8%
Thiamin 15%	Riboflavin 10%
Niacin 10%	Folate 15%

*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
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Ingredient Declaration

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTERMILK (SKIM MILK, NONFAT MILK SOLIDS, FOOD STARCH-MODIFIED, MONO AND DIGLYCERIDES, CARRAGEENAN, CAROB BEAN GUM, STANDARDIZED WITH DEXTROSE AND SALT, CULTURES ADDED), WATER, PALM OIL, SUGAR

Contains less than 2%:

SOYBEAN OIL, BAKING SODA, SODIUM ALUMINUM PHOSPHATE, SEA SALT, DEXTROSE, CALCIUM ACID PYROPHOSPHATE, POTASSIUM BICARBONATE, MONOCALCIUM PHOSPHATE

CONTAINS ALLERGENS: WHEAT, MILK
MAY CONTAIN: EGG, SOY

Conestoga® Reduced Sodium Classic Simple Split Biscuit

Product Code 219413 144/2.25 oz. CON RS CLSC SIMP SPLT BIS UPC 10041460203201

Preparation Instructions

1. **DEFROST COMPLETELY.**

- INDIVIDUAL BAKEABLE TRAY**- ALLOW to stand at room temperature for a minimum of 2 hours.
- ENTIRE CASE** - ALLOW to stand at room temperature for no more than 36 hours.

2. **UNWRAP** bakeable tray.

3. **PLACE** bakeable tray in preheated oven to bake.

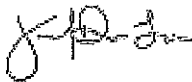
- STANDARD OVEN** - 425°F for 4-6 minutes
- **CONVECTION OVEN** - 350°F for 3-5 minutes

If baking on a sheet pan, reduce baking time by 1 minute.

4. **REMOVE** from oven and serve.

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

Approved by :



(Juan DeLeon)

Title: Director Corporate QA

2/3/2017

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

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

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name Reduced Sodium Classic Simple Split Biscuit Code No.: 219413
 Manufacturer: C.H. Guenther & Son, Inc. Serving Size 2.25 oz (70 g raw dough)
 (raw dough weight may be used to calculate creditable grain amount)

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 ___ No X **How many grams:** ___
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Enriched Flour	32 g	16	2
Total Creditable Amount³			2

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 2.25 oz
 Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.25 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Indira Reddy

Signature
Indira Reddy, Ph.D
 Printed Name

R&D Manager
 Title
 02.08.2017
 Date
 210-351-6206
 Phone Number



Conestoga® Reduced Sodium Simple Split Biscuit Dough

Product Code 224005 216/2.5 OZ CON RS SIMP SPLT BIS DGH UPC 10041460204468

Freezer to oven dough, bakes with outstanding rise, size, and rich golden brown color. True scratch-made appearance and fresh baked aroma

This biscuit is ideal for the operator with the equipment to bake biscuits, but not the time or staff to make them from scratch. It delivers a scratch-made quality product, mouthwatering taste and delicious aroma any time of day, without all the fuss. Each biscuit has outstanding rise, size, and rich golden brown color for true scratch-made appearance and appetite appeal. Great value too - for breakfast buffets, bread baskets, and sides for entrees throughout your serving day.

FEATURES

- Reduced Sodium
- Round, Scratch-Made Appearance
- Golden Brown Color
- Light Fluffy Texture and Full Flavor
- Product Consistency
- Fresh Baked Aroma
- Exceptional Quality

BENEFITS

- Reduces Waste, Labor and Time
- Made-From-Scratch Appeal
- Quick Turnaround
- Saves Time
- Increase Desire/Awareness
- Repeat Customers
- Convenient
- Bake only what you need

Shelf Life 270 days Frozen (0 degrees or less)
Recommended Storage Temperature: -15 to 0°F

Unit weight

Pack 216 / case approximately

Bread Equivalents 2.00

Case Dimensions

19.50(L) x 12.88 (W) x 6.63 (D) = 0.96 (Cube)

Pallet 7 tie 8 high = 56 total

Case Wt (gross) 31.9 lbs (net) 30.4 lbs

Yield 216 Biscuits

Nutrition Facts

216 servings per container
Serving size 1 Biscuit (70g)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 90mg	6%
Iron 1.9mg	10%
Potassium 130mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredient Declaration

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED BUTTERMILK (SKIM MILK, NONFAT DRY-MILK, CULTURES ADDED), WATER, PALM OIL, SUGAR

Contains less than 2%:
BAKING SODA, SODIUM ALUMINUM PHOSPHATE, DEXTROSE, CALCIUM ACID PYROPHOSPHATE, SALT, POTASSIUM BICARBONATE, MONOCALCIUM PHOSPHATE, SOY LECITHIN

CONTAINS ALLERGENS: WHEAT, MILK, SOY
MAY CONTAIN: EGG

Conestoga® Reduced Sodium Simple Split Biscuit Dough

Product Code 224005 216/2.5 OZ CON RS SIMP SPLT BIS DGH UPC 10041460204468

Preparation Instructions

STORAGE:

- Keep Frozen at 0°F +/- 10°

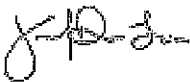
PANNING:

- PLACE frozen biscuit dough pieces in six rows of four with sides touching on a lightly oiled or paper lined half sheet pan. (Double the number per row to eight for full sheet pan and increase baking time.)
- BAKE from frozen state until biscuits are golden brown and done in the center of the pan. Bake time may vary depending on oven and oven load.

BAKING:

- CONVECTION OVEN: 325°F for 21-24 min.
- STANDARD OVEN: 400°F for 27-30 min.
- BRUSH biscuits lightly with melted butter or liquid margarine upon removal from oven.

Approved by :



(Juan DeLeon)

Title: Director Corporate QA

4/4/2018

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

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



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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name Conestoga Reduced Sodium Biscuit Dough Code No. 224005
 Manufacturer: C.H. Guenther & Son Serving Size 2.25 oz (70 g raw dough)
 (raw dough weight may be used to calculate creditable grain amount)

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 ___ No X **How many grams:** ___
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into

Groups A-G, Group H or Group I. *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A + B
Enriched Flour	32 g	16	2
Total Creditable Amount³			2

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 2.25 oz
 Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.25 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Indira Reddy

Signature

Indira Reddy, Ph.D

Printed Name

R&D Manager

Title

05-29-2018

Date

210-351-6206

Phone Number



Conestoga® Low Sodium Peppered Biscuit Gravy Mix

Product Code 99484

12/12 CON LS PPRD GVY MIX

UPC 10041460994840

Features:

- An add water only Peppered Gravy Mix yielding a smooth and creamy gravy with a rich dairy flavor and added black pepper.
- A perfect topping for biscuits, chicken fried steak, mashed potatoes and chicken fingers. Add cooked crumbled sausage and serve over biscuits.
- Also an excellent base for soups, casseroles, chowders and sauces.
- Excellent holding qualities; it can be held on a steamtable for up to 8 hours at 165°F.

BENEFITS

- Excellent Quality and Consistency- Scratch-made Appeal, home-made flavor and appearance.
- Consistent Performance- dependable results batch after batch.
- Convenient Preparation- Simple add-water-only preparation. Prepare only what is needed, limiting waste at the end of the day.
- Versatility- Menu versatility- from down-home comfort foods to sophisticated sauces, soups, and specialties.

Shelf Life 360 days Ambient
Recommended Storage Temperature: 50 - 90°F
Unit weight
Pack 12 / case

Case Dimensions
 12.50 (L) x 7.00 (W) x 7.75 (D) = 0.39 (Cube)
Pallet 19 tie 5 high = 95 total
Case Wt (gross) 10.0 lbs (net) 9.0 lbs
Yield 72 fl. oz.

Nutrition Facts

38 servings per container	
Serving size 1 1/2 Tbsp (9g)	
1/4 cup prepared	
Amount per serving	
Calories	40
	% Daily Value
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 30mg	0%

Ingredient Declaration

INGREDIENTS: MALTODEXTRIN, PALM OIL, FOOD STARCH-MODIFIED, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CORN SYRUP SOLIDS, SALT

Contains less than 2%:
 BLACK PEPPER, GUAR GUM, SODIUM CASEINATE, POTASSIUM CHLORIDE, WHEY PROTEIN CONCENTRATE, MONO & DIGLYCERIDES, COLOR ADDED.

CONTAINS ALLERGENS: WHEAT, MILK
 MAY CONTAIN: EGG, SOY

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Conestoga Low Sodium Peppered Gravy Code No.: 99484

Manufacturer: C.H.Guenther & Son, Inc Serving Size ~8 fl oz (33.4 g dry mix) or 1 cup prepared
 (raw dough weight may be used to calculate creditable grain amount)

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 ___ No X **How many grams:** ___
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I. (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 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: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Enriched Flour	4	16	0.25
Total Creditable Amount³			0.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 8 oz
 Total contribution of product (per portion) 0.25 oz equivalent

I certify that the above information is true and correct and that a 8 ounce portion of this product (ready for serving) provides 0.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Indira Reddy

Signature
Indira Reddy, Ph.D
 Printed Name

R&D Manager
 Title
11.05.2015 210-351-6206
 Date Phone Number

2.2 oz 51% Whole Grain Soft Pretzels - 100 ct

Manufacturer's
Product Code
30110

Nutrition Facts

Serving Size: 1 pretzel (52 G)
Serving Per Container: 100

Calories		140	
Calories from Fat		5	
	Per Serving		% Daily Value*
Total Fat	0.5g		1%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	150mg		6%
Total Carbohydrate	30g		10%
Dietary Fiber	3g		12%
Sugars	1g		
Protein	5g		
Vitamin A	0%	Vitamin C	2%
Calcium	2%	Iron	10%

Ingredients:

Whole Wheat Flour, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Yeast, Corn Syrup, Wheat Gluten, Malted Barley Flour, Dough Conditioner (wheat flour, salt, soybean oil, L-cysteine, ascorbic acid, enzymes), Bicarbonates and Carbonates of Soda.

Allergen Information:

Contains: Wheat

Kosher Type:

OU - PAREVE

Child Nutrition Statement:

The listed serving size provides 2 bread/grain servings based on Group B in the Food Buying Guide oz. eq. serving size exhibit. Each serving size contains a minimum of 32g creditable grains and a minimum of 16g whole grains for the Child Nutrition program.

Storage/ Handling:

Storage/ Handling: Keep Frozen (0° F or below). Shelf life up to one year when stored properly.

Preparation Instruction:

Oven - Preheat to 350-400F. Lightly mist frozen soft pretzel with water, then sprinkle with salt if desired. Place salted pretzel in the oven and bake for 3-5 minutes. Microwave - Lightly mist frozen soft pretzel with water, sprinkle salt, microwave on high for 20-40 seconds. Heating times and temperatures may vary

Product Specifications:

UPC	SCG/GTIN	Case	Pack
073321301101	10073321301108	1	100

Case Dimensions

Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
18.875	10.375	15.625	1.4893	14.375	15.13

Pallet Dimensions

Pallet Tier	Pallet High	Pallet Count
12	5	60

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

Kirsten Leo
Research and Development Manager



Whole Fruit@ 4.4 fl oz Orange Pineapple & Cherry Swirl Premium Frozen 100% Juice Cups - 96 ct

MANUFACTURER'S PRODUCT CODE: **23060020**

Nutrition Facts

Serving Size (4.4fl oz)
Serving Per Container

Amount Per Serving

Calories 70 Calories from Fat 0

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrates 19g	6%
Dietary Fiber 3g	11%
Sugars 16g	

Protein 0g

Vitamin A	10%
Vitamin C	100%
Calcium	8%
Iron	2%

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

	Calories	2000	2700
Total Fat	Less than	120g	180g
Saturated Fat	Less than	25g	65g
Cholesterol	Less than	50mg	70mg
Sodium	Less than	10mg	15mg
Potassium	Less than	0mg	0mg
Total Carbohydrate		200g	270g
Dietary		33g	78g

Storage/ Handling:

Keep Frozen (0 °F or below). Shelf life up to 2 years when stored properly.

Preparation Instruction:

N/A

Ingredients:

Pineapple Juice from Concentrate (Micron Filtered Water and Concentrated Pineapple Juice), Apple Juice from Concentrate (Micron Filtered Water and Concentrated Apple Juice), Inulin (Vegetable Fiber), Natural Flavors, Citric Acid, Beet Juice Concentrate (for color), Guar and Xanthan Gums, Calcium Hydroxide, Ascorbic Acid (Vitamin C), Beta Carotene, and Turmeric (for color).

Allergen Information:

Kosher Type:

OU - PAREVE

Child Nutrition Statement:

Each 4.4 fl. oz. cup meets 1/2 cup fruit equivalent based on the fluid volume prior to freezing. This meets the USDA guidance for frozen 100% juice meal contributions.

Product Specifications:

UPC	SCCIGTIN	Case	Pack
072586600202	10072586600209	1	96

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
17	11.625	9.625	1.1	26.8147	29

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
9	8	72

I certify that the nutritional information contained on this page is true and correct.

Ernest Fogle
QA/R&D

J&J Snack Foods Corp. 6000 Central Highway, Pennsauken, NJ 08109 •
(800) 488-9533 x6140 • www.jjsnack.com

07/16/2019



McCain Crispy Bakeable Deep Groove Crinkle Fries 1/2"
USDA School Lunch Meal Planning Nutrition Facts
1000007470

NUTRITION FACTS	
Serving Size 2.1 oz. (60g) FROZEN*	
Amount per Serving	Calories from Fat 30
Calories 100	% Daily Value
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Potassium 210mg	5%
Total Carbohydrate 16g	5%
Dietary Fiber 2g	5%
Sugars 0g	
Protein 1g	
Vitamin A 0%	Vitamin C 6%
Calcium 0%	Iron < 2%
INGREDIENTS:	
Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Potato Starch - Modified, Contains 2% or less of Annatto Extract (color), Corn Starch - Modified, Dextrin, Dextrose, Extractives of Capsicum, Garlic Powder, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Onion Powder, Paprika (color), Paprika Extract (color), Potassium Chloride, Rice Flour, Salt, Sodium Acid Pyrophosphate Added To Maintain Color, Spices, Tapioca Starch - Modified, Xanthan Gum.	
* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.1 oz of McCain fries.	

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potatoes, French Fries, frozen, Crinkle cut, Low Moisture, Ovenable USDA Foods			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	16.2	1/4 cup cooked vegetable	6.2

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	37.38	1/2 cup cooked vegetable	2.68

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate batter; batter not part of vegetable serving.			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	224.29	1/2 cup cooked vegetable	0.45

Description of Credits/Ingredients (FBG)	Onions per Raw Purchase Unit	FBG Yield per Unit	Creditable Amount*
Potato, FF, Frozen, CG, Low Moisture**	1.98 oz by weight	X	16.2 / 16 = 2.005
A, Total Creditable Amount			2.005

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

Using the quarter cup to cup conversion chart below to calculate the quarter cup creditable amount.

Quarter Cup to Cup Conversion:	1.5 Quarter Cups = 3/8 Cup	2.5 Quarter Cups = 5/8 Cup
	1.0 Quarter Cups = 1/4 Cup	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

3/19/2019
Date

Nicole L. Bartz
Nicole L. Bartz
Research and Development Dept.



McCain Hash Brown Rounds
 USDA School Lunch Meal Planning Nutrition Facts
 100006188

NUTRITION FACTS	
Serving Size 2.54 oz. (72g) FROZEN*	
about 2 pieces	
Amount per Serving	
Calories 90	Calories from Fat 25
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1.5g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Potassium 170mg	5%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 2g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron < 2%
INGREDIENTS: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn). Contains 2% or less of Dextrose, Modified Cellulose, Natural Flavor, Salt, Sodium Acid Pyrophosphate Added To Maintain Color.	
* Per FBG, one serving portion (1/2 cup cooked vegetable) equals 2.54 oz of McCain Hash brown rounds.	

USDA Food Buying Guide (FBG) for Child Nutrition Programs			
Product: Potato Products, Frozen, Circles			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	12.60	1/4 cup baked vegetable	7.9

McCain Equivalent per Bag			
FBG serving sizes adjusted to accommodate batter, batter not part of vegetable			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
5 Pounds	31.50	1/2 cup baked vegetable	3.17

McCain Equivalent per Case			
FBG serving sizes adjusted to accommodate batter, batter not part of vegetable			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
30 Pounds (6 Bags per Case)	189.00	1/2 cup baked vegetable	0.54

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, Circles	2.54	X	12.6 / 16	2.000
A. Total Creditable Amount				2.000

* Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield 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 = 1/6 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 Cup	3.0 Quarter Cups = 3/4 Cup

I certify that this information is true and correct.

4/2/2019
Date

Nicole L. Baritz
 Nicole L. Baritz
 Research and Development

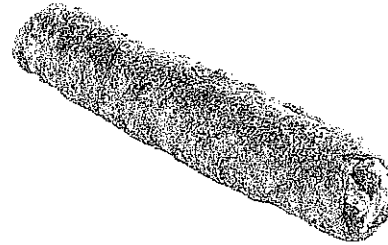
Data is based on 3rd party analysis - CHG-42172079-0

MAPLE, EGG AND SAUSAGE WHOLE GRAIN TORNADOS - FOR SCHOOLS



86830

Case Pack	18/8/2.79 oz
Net Case WT(lbs)	25.11
Gross Case WT(lbs)	26.19
Case Cube	1.09
Case Dimensions	15 5/16 x 11 7/16 x 10 3/4
Tier and High	10 x 4
Cases per Pallet	40
Sell Unit UPC	N/A
Master Case UPC	1 00 71007 86830 3



Ingredients

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, SCRAMBLED EGGS (PASTEURIZED WHOLE EGGS, NONFAT MILK, SOYBEAN OIL, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, BUTTER FLAVOR (MALTODEXTRIN, NATURAL BUTTER FLAVOR, ANNATTO AND TURMERIC [ADDED FOR COLOR]), SPICE AND/OR LIQUID PEPPER EXTRACT), WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), TURKEY SAUSAGE CRUMBLES (MECHANICALLY SEPARATED TURKEY, TURKEY MEAT, WATER, SOY PROTEIN CONCENTRATE, SALT, SUGAR, SPICES, FLAVOR ENHANCER (MALTODEXTRIN, FLAVOR, SALT, MODIFIED FOOD STARCH, SILICON DIOXIDE), SOY LECITHIN), CHEESE SAUCE (WATER, CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO COLOR), MODIFIED CORN STARCH, CREAM CHEESE (PASTEURIZED CULTURED MILK AND CREAM, SALT, STABILIZERS [XANTHAN, LOCUST BEAN AND/OR GUAR GUMS]), CANOLA OIL, CONTAINS LESS THAN 2% OF NONFAT DRY MILK, WHEY, SODIUM PHOSPHATE, SALT, CORN STARCH, LACTIC ACID, CELLULOSE GUM, BUTTER OIL, SUGAR, YEAST EXTRACT, PAPRIKA EXTRACT (COLOR), NATURAL FLAVORS, ANNATTO EXTRACT [COLOR]), VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), BATTER MIX (ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], YELLOW CORN FLOUR, SUGAR, CORN STARCH, DRIED WHOLE EGGS, TAPIOCA DEXTRIN, LEAVENING [SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE], SALT, SPICES, NONFAT DRY MILK, NATURAL FLAVORS, MODIFIED FOOD STARCH, GUAR GUM), WHEAT GLUTEN, SUGAR, CONTAINS 2 % OR LESS OF MODIFIED CORN STARCH, SALT, MAPLE FLAVOR (MOLASSES, MAPLE SYRUP, NATURAL FLAVORS), GUAR GUM, SPICES. CONTAINS: WHEAT, EGGS, MILK, SOY.

Nutrition Facts

Serving Size 1 TORNADO (79g)

Servings Per Container 144

Amount Per Serving

Calories 180 Calories from Fat 60

% Daily Value *

Total Fat 7g 11%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 260mg 11%

Total Carbohydrate 24g 8%

Dietary Fiber 2g 8%

Sugars 4g

Protein 7g

Vitamin A 2% Vitamin C 0%

Calcium 2% Iron 8%

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVECTION	FAN: HIGH	13 MINUTES @ 350°F	9 MINUTES @ 350°F	PREHEAT OVEN TO TEMPERATURE SHOWN IN CHART. PLACE 8 TORNADOS EVENLY 1 INCH APART ON A COOKING SHEET. PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART. OVEN SETTING: HIGH FAN TEMPERATURE OF THE TORNADOS MUST EXCEED 161°F. USE A POCKET THERMOMETER FOR ACCURACY. LET REST FOR ONE MINUTE. *CAUTION: PRODUCT MAY BE HOT!*
OTHER				ALL OVENS VARY, SO ADJUST TEMPERATURE AND TIME AS NEEDED. TORNADOS ARE COOK AND SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161°F.



California • Texas • South Carolina

Formulation Statement for Documenting Meat/Meat Alternate Products

Product Name: Maple flavored Egg & Turkey Sausage Tornado Code No: 86830
 Manufacture: Ruiz Food Products, Inc. Serving Size: 1 Tornado, 2.79 ounces

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	Divide by 16	Creditable Amount*
Turkey, cooked, frozen	.26	X	16	÷ by 16	0.26
Eggs, Frozen Whole Eggs	.35	X	18	÷ by 16	0.393
Cheese (American, Cheddar, Mozzarella, or Swiss)	.08	X	16	÷ by 16	0.08
A. Total Creditable M/MMA Amount[†]					0.733

*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***
Vegetable Protein Product	.03	X	50	÷ by 18	.083
B. Total Creditable APP Amount[†]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					.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.

†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/MMA and APP, you do not need to round down in box A (Total Creditable M/MMA 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 2.79
 Total creditable amount of product (per portion) 0.75

(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 2.79 ounce serving of the above product (ready for serving) contains 0.5 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.

Rena Lopez
Signature

Rena Lopez
Printed Name

Associate Director, Regulatory & Consumer Affairs
Title

1/24/2019
Date





California • Texas • South Carolina

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

Product Name: Maple flavored Egg & Turkey Sausage Tornadoes Code No: 86830

Manufacture: Ruiz Food Products, Inc. Serving Size: 1 Tornado, 2.79 ounces

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 [] No [X] How many grams:
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (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: B

Table with 4 columns: 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), and Creditable Amount A + B. Rows include Whole Wheat Flour, Enriched Wheat Flour, and Total Creditable Amount³.

Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving Size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams. Standard grams of creditable grains from corresponding Group in Exhibit A. 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: 79 g
Total contribution of product (per portion) oz equivalent: 1 1/4 oz equivalent.

I certify that the above information is true and correct and that a 2.79 ounce portion of this product (ready for serving) provides; 1 1/4 ounce equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: [Handwritten Signature]

Associate Director, Regulatory & Consumer Affairs
Title

Printed Name: Elena Lopez

Date: 1/24/2019

Printed Name

Date

CONFIDENTIAL/PROPRIETARY INFORMATION

Family Owned Since 1964

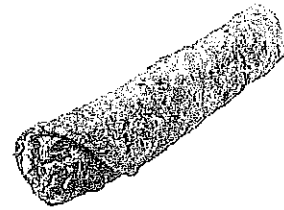




CHICKEN & CHEESE TAQUITOS - FOR SCHOOLS

40818

Case Pack	140/2.75 oz
Net Case WT(lbs)	24.06
Gross Case WT(lbs)	25.14
Case Cube	1.09
Case Dimensions	15 5/16 x 11 7/16 x 10 3/4
Tier and High	10 x 4
Cases per Pallet	40
Sell Unit UPC	
Master Case UPC	1 00 71007 40818 9



Ingredients

INGREDIENTS: TORTILLA (WATER, STONEGROUND WHOLE GRAIN CORN MASA (WITH CELLULOSE GUM, TRACE OF LIME), WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT GLUTEN, WHEAT STARCH, VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), SALT, DOUGH CONDITIONERS (YEAST, WHEAT GLUTEN, SUGAR, GUAR GUM, MODIFIED FOOD STARCH, SODIUM METABISULFITE)), WATER, COOKED CHICKEN (CHICKEN, WATER, MODIFIED FOOD STARCH, SALT, SODIUM PHOSPHATE), MONTEREY JACK CHEESE (CULTURED PASTEURIZED MILK, CALCIUM CHLORIDE, SALT, ENZYMES), TOMATO (WITH TOMATO JUICE, CALCIUM CHLORIDE, CITRIC ACID), BEANS, VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), TEXTURED SOY FLOUR, MODIFIED CORN STARCH, GREEN CHILI (WITH CITRIC ACID), CONTAINS 2% OR LESS DEHYDRATED ONION, SALT, TOMATO PASTE (TOMATOES), CHILI PEPPER, JALAPENO PUREE (JALAPENO PEPPERS, SALT, ACETIC ACID, CALCIUM CHLORIDE), FLAVOR, SPICES.
CONTAINS: WHEAT, SOY, MILK

Nutrition Facts

Serving Size 1 TAQUITO (78g)

Servings Per Container 140

Amount Per Serving

Calories 140 Calories from Fat 60

% Daily Value *

Total Fat 6g 9%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 400mg 17%

Total Carbohydrate 15g 5%

Dietary Fiber 2g 8%

Sugars 1g

Protein 8g

Vitamin A 2% Vitamin C 4%

Calcium 6% Iron 6%

* Percent Daily Values based on a 2,000 Calorie Diet.

Cooking Instructions

Method	Temp	Frozen	Thawed	Comments
CONVECTION	350°	LOW FAN: 14 MINUTES	10 MINUTES	PREHEAT OVEN TO 350°F. PLACE TAQUITOS EVENLY 1 INCH APART ON A COOKING SHEET. LET REST FOR 1 MINUTE.
OTHER				FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. SINCE OVENS VARY, COOKING TIMES MAY REQUIRE ADJUSTING. *CAUTION: PRODUCT MAY BE HOT.*



California • Texas • South Carolina

Formulation Statement (Product Analysis) for Documenting Meat/Meat Alternate Products

Product Name: Chicken & Cheese Taquito Code No: 40818
 Manufacture: Ruiz Food Products, Inc. Serving Size: 1 Taquito, 2.75 ounces

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	Divide by 16	Creditable Amount*
Chicken, cooked frozen	.61	X	16	÷ by 16	0.61
Beans, pinto dry	.12	X	21	÷ by 16	0.28
Cheese (Natural or Process)	.15	X	16	÷ by 16	0.15
A. Total Creditable M/MMA Amount[†]					1.04

*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***
Textured Vegetable Protein	.06	X	50%	÷ by 18	0.166
B. Total Creditable APP Amount[†]					0.166
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					1

*Percent of Protein As-Is is provided on the attached APP documentation.
 **18 is the percent of protein when fully hydrated.
 ***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
 †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/MMA and APP, you do not need to round down in box A (Total Creditable M/MMA 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 78g
 Total creditable amount of product (per portion) 1 ounce
 (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 2.75 ounce serving of the above product (ready for serving) contains 1 ounce of equivalent meat/meat alternate when prepared according to directions.

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

Rena Lopez
 Signature
 Rena Lopez
 Printed Name

Associate Director, Regulatory & Consumer Affairs
 Title
1/24/2019
 Date

CONFIDENTIAL/PROPRIETARY INFORMATION





California • Texas • South Carolina

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

Product Name: Chicken & Cheese Taquito Code No: 40818

Manufacture: Ruiz Food Products, Inc. Serving Size: 1 Taquito, 2.75 ounces

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams: _____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain Corn	10.32	16g	0.645
Enriched Wheat Flour	5.32	16g	0.3325
Wheat Gluten	2.58	16g	0.16
Total Creditable Amount³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving Size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

² Standard grams of creditable grains from corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased: 78 g
 Total contribution of product (per portion) oz equivalent: 2.75 oz equivalent.

I certify that the above information is true and correct and that a 2.75 ounce portion of this product (ready for serving) provides: 1 ounce 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.

Rena Lopez
Signature

Rena Lopez
Printed Name

Associate Director, Regulatory & Consumer Affairs
Title

1/24/2019
Date

CONFIDENTIAL/PROPRIETARY INFORMATION

Family Owned Since 1964





B&G FOODS, INC. 4 Gatehall Drive, Suite 110 Parsippany, NJ 07054

TECHNICAL DATA SHEET

**LAS PALMAS® MEDIUM GREEN CHILE ENCHILADA SAUCE –
28 OZ. (1 LB. 12 OZ.) 793 GM**

PRODUCT DESCRIPTION

A medium flavored Green Enchilada Sauce.

PRODUCT ITEM NUMBERS

7411021

NUTRITIONAL INFORMATION

Serving Size ¼ cup (60g)

Servings Per Container About 13

Amount Per Serving

Calories 25

Calories from Fat 10

Declaration – All ingredients are approved by the U.S. Food and Drug Administration (FDA) for food use and are considered safe for human consumption. We hereby certify that this product is not adulterated with the meaning of the term as defined in the U.S. Federal Food, Drug & Cosmetic Act. It is manufactured and packaged in accordance with Good Manufacturing Practices

		<u>% Daily Value*</u>
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0 mg	
Sodium	350 mg	15%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Sugars	1g	
Protein	0g	

Vitamin A - 2% Vitamin C - 8 %
Calcium - 0% Iron - 2%

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

INGREDIENTS LISTING:

WATER, GREEN CHILE PEPPERS, MODIFIED CORN STARCH, SOYBEAN OIL, SALT, SUGAR, JALAPENO PEPPERS, MONOSODIUM GLUTAMATE, CITRIC ACID, MALTODEXTRIN, YEAST EXTRACT, ONION POWDER, SPICES, GARLIC POWDER, DISTILLED VINEGAR, TORULA YEAST, ACETIC ACID, CARAMELIZED SUGAR, SPICE EXTRACTIVE.

COUNTRY OF ORIGIN: USA

ALLERGENS: None

KOSHER STATUS

Orthodox Union

PRODUCTION DATE CODE

All products are identified with a "Best By" code on each container. An example of a code date is:

BEST BY MAY	02	2010	M	12	08:00	
Best By	MMM	DD	YYYY	Plant Location	Line Number	Military Time

PACKAGING & STORAGE RECOMMENDATIONS

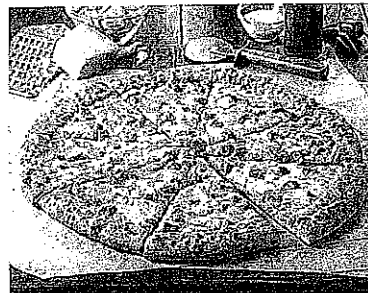
Store at room temperature. Refrigerate unused portion.

SHELF LIFE

Product shelf life is 36 months

PRODUCT DESCRIPTION:

BIG DADDY'S® Primo Buffalo Chicken Pizza combines Frank's® RedHot® Sauce and Ranch for a unique, on-trend variety students will love! Topped with seasoned chicken and a blend of mozzarella and Cheddar cheese.



- Great flavor provides an easy transition to whole grain pizza.
- Parmesan, parsley and breadcrumb-crust topping adds crunch and flavor.
- Offer new variety of pizza to increase participation.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.
- Offer buffalo sauce and ranch on the side to allow further customization and added spice.

CHILD NUTRITION INFORMATION:

095227 -Cut each 41.70 oz. Buffalo Style Chicken Pizza into 8 - 5.21 oz. portions. Each 5.21 oz. portion (by weight) provides 2.00 oz. equivalent meat/meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-16.)

HARD BID SPECIFICATIONS:

BIG DADDY'S® Primo 16" WG Rising Crust Buffalo Chicken Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 360 calories with no more than 21 fat grams. Must contain a minimum of 2 grams of fiber and less than 850 of sodium. Case pack of 72 per case.
CN Label required. Acceptable Brand: BIG DADDY'S® 78639

INGREDIENTS:

INGREDIENTS: CRUST: WHOLE GRAIN BLEND (WHITE WHOLE WHEAT FLOUR, WHOLE GRAIN YELLOW CORN FLOUR, BROWN RICE FLOUR, WHOLE GRAIN OAT FLOUR), NONFAT MILK, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), SUGAR, WHEAT GLUTEN, CONTAINS 2% OR LESS OF: HYDROGENATED SOYBEAN OIL, PARMESAN CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SEA SALT, DATEM, DEXTROSE, GUAR GUM, SPICE, SALT, SOY LECITHIN, NATURAL FLAVOR, ASCORBIC ACID, WHEAT STARCH, ENZYMES. TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), COOKED DICED WHITE CHICKEN MEAT (WHITE CHICKEN MEAT, WATER, MODIFIED FOOD STARCH, PAPRIKA, SALT, SODIUM PHOSPHATE, DEHYDRATED ONION, DEHYDRATED GARLIC, BLACK PEPPER, GROUND CELERY), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]). SAUCE: BUFFALO SAUCE (VINEGAR, AGED CAYENNE RED PEPPERS, SALT, WATER, MODIFIED FOOD STARCH, CANOLA OIL, PAPRIKA, CARROT FIBER, XANTHAN GUM, NATURAL FLAVOR, GARLIC POWDER), RANCH DRESSING (SOYBEAN OIL, WATER, VINEGAR, BUTTERMILK SOLIDS, CONTAINS LESS THAN 2% OF: SALT, SUGAR, LEMON JUICE CONCENTRATE, GARLIC, NATURAL FLAVOR, PEA PROTEIN, ONION, MODIFIED FOOD STARCH, XANTHAN GUM, POTASSIUM SORBATE, SORBIC ACID AND CALCIUM DISODIUM EDTA [PRESERVATIVES], SPICE, CREAM, TITANIUM DIOXIDE, BUTTERMILK, GREEN ONIONS, NONFAT MILK).

PREP INSTRUCTIONS:

COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. CONVECTION OVEN: 350°F low fan for 14-17 minutes IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	14-17 MINUTES	Prepare from frozen state
Impingement Oven	420 °F	6-7 MINUTES	Prepare from frozen state

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180786392
Gross Weight:	26.45
Net Weight:	23.456
Each Weight:	5.21
Cube:	1.82
Dimensions (LxWxH):	16.81 x 16.81 x 11.13
Cases/Pallet:	48
Tie:	6
High:	8
SHELF LIFE:	270

ALLERGENS:

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



Karen Wilder

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 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1/8 Pizza (148g)	-
Serving Size (grams):	148	-
Serving Size (weight oz):	5.21	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	72	-
Calories:	390	-
Calories From Fat:	170	-
% Calories From Fat:	43%	-
Calories From Saturated Fat:	60	-
% Calories from Saturated Fat:	16%	-
Total Fat:	19	24%
Saturated Fat:	7	37%
Trans Fat:	0	-
Cholesterol:	45	15%
Sodium:	750	32%
Potassium:	386	8%
Total Carbohydrate:	35	13%
Total Dietary Fiber:	3	11%
Sugars:	8	-
Added Sugars:	2	4%
Protein:	20	7%
Vitamin A:	75	8%
Vitamin C:	0	0%
Vitamin D:	0	0%
Calcium:	320	25%
Iron:	2.2	10%
Whole Grain:	18	51%

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

NUTRITION INFORMATION:

Serving Size:	1/10 Pizza (118g)	-
Serving Size (grams):	118	-
Serving Size (weight oz):	4.17	-
Eaches/Case:	9	-
Inner Packs/Case:	3	-
Servings/Case:	90	-
Calories:	310	-
Calories From Fat:	140	-
% Calories From Fat:	43%	-
Calories From Saturated Fat:	50	-
% Calories from Saturated Fat:	17%	-
Total Fat:	15	20%
Saturated Fat:	6	29%
Trans Fat:	0	-
Cholesterol:	35	12%
Sodium:	600	26%
Potassium:	309	6%
Total Carbohydrate:	28	10%
Total Dietary Fiber:	2	9%
Sugars:	6	-
Added Sugars:	2	3%
Protein:	16	7%
Vitamin A:	60	6%
Vitamin C:	0	0%
Vitamin D:	0	0%
Calcium:	256	20%
Iron:	1.7	10%
Whole Grain:	15	51%

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



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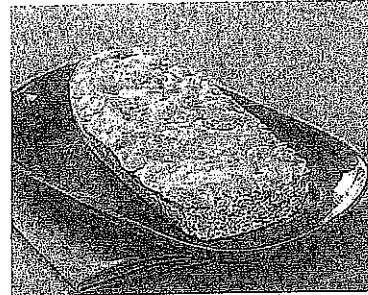
PRODUCT DESCRIPTION:

An appealing half-loaf shape with a crispy crust, covered in zesty garlic sauce, finished with tastefully blended mozzarella & provolone cheeses.

- Half-loaf shape and crisp crust for an authentic Italian experience.
- Personal size saves time & minimizes waste.
- Delicious three cheese blend combined with our zesty garlic sauce.
- The taste kids love; the consistency you know and trust.

MENU APPLICATIONS:

- Ideal for grab and go dining applications.
- Serve with marinara sauce for great Italian dunker style entree item.
- Cook directly from freezer for less prep time.
- Great for mainline and a la carte menus.
- Serve with fruit and milk for a complete meal.



CHILD NUTRITION INFORMATION:

095350 -Each 4.29 oz. Multi Cheese/Cheese Substitute Garlic French Bread provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-16).

HARD BID SPECIFICATIONS:

TONY'S® French Bread 6" WG Multi Cheese Garlic Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 290 calories with no more than 17 fat grams. Must contain a minimum of -1 grams of fiber and less than 680 of sodium. Case pack of 60 per case.
CN Label required. Acceptable Brand: TONY'S® 78359

PREP INSTRUCTIONS:

FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 17 - 19 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	17-19 MINUTES	Cook before serving
Conventional Oven	400 °F	18-20 MINUTES	Cook before serving

INGREDIENTS:

FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF SUGAR, SOYBEAN OIL, YEAST, DOUGH CONDITIONER [WHEAT FLOUR, ASCORBIC ACID, SOYBEAN OIL, ENZYMES], SEA SALT, SALT, SOY LECITHIN, NON FAT DRY MILK), CHEESE BLEND (PROVOLONE CHEESE [PASTEURIZED MILK, SALT, ENZYMES], LOW MOISTURE PART SKIM MOZZARELLA CHEESE [CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES], SUBSTITUTE MOZZARELLA CHEESE [WATER, CORN OIL AND/OR SOY OIL, CASEIN (MILK), MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, IRON, RIBOFLAVIN (VITAMIN B2), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN (VITAMIN B12), NIACINAMIDE (VITAMIN B3), THIAMINE MONONITRATE (VITAMIN B1), VITAMIN A PALMITATE)), SUBSTITUTE YELLOW CHEDDAR CHEESE [WATER, CASEIN, (MILK), SOYBEAN OIL, WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SODIUM ALUMINUM PHOSPHATE, SODIUM CITRATE, SALT, LACTIC ACID, SODIUM PHOSPHATES, SORBIC ACID (PRESERVATIVE), ANNATTO, NATURAL FLAVOR, MONO AND DIGLYCERIDES, MAGNESIUM OXIDE, NIACINAMIDE (VITAMIN B3), FERRIC ORTHOPHOSPHATE, ZINC OXIDE, CYANOCOBALAMIN (VITAMIN B12), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN, THIAMINE MONONITRATE (VITAMIN B1), FOLIC ACID, VITAMIN A PALMITATE)), SAUCE (WATER, SOYBEAN OIL, MODIFIED CORN STARCH, SUGAR, SALT, CONTAINS 2% OR LESS OF DEHYDRATED GARLIC, NATURAL FLAVOR [MALTODEXTRIN, ANNATTO, TURMERIC (COLOR)], GUM BLEND [XANTHAN GUM, GUAR GUM, SODIUM ALGINATE], NATURAL FLAVOR, SOY LECITHIN).

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783599
Gross Weight:	19.25
Net Weight:	16.088
Each Weight:	4.29
Cube:	1.33
Dimensions (LxWxH):	19.13 x 14.13 x 8.5
Cases/Pallet:	70
Tie:	7
High:	10
SHELF LIFE:	300

ALLERGENS:

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



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NUTRITION INFORMATION:

Serving Size:	1 Pizza (122g)	
Serving Size (grams):	122	
Serving Size (weight oz):	4.29	
Eaches/Case:	60	
Inner Packs/Case:	1	
Servings/Case:	60	
Calories:	320	
Calories From Fat:	140	
Calories From Saturated Fat:	50	
Total Fat:	15	20%
Saturated Fat:	6	31%
Trans Fat:	0	
Cholesterol:	25	8%
Sodium:	580	25%
Potassium:	200	4%
Total Carbohydrate:	30	11%
Total Dietary Fiber:	0	0%
Sugars:	3	
Protein:	18	
Vitamin A:		10%
Vitamin C:		8%
Calcium:	340	25%
Iron:	2.3	15%
Whole Grain:	16	51%

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



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