



Code: 25404

Serving Size: 4.3 oz.

Product Name: Whole Grain Fat Reduced Turkey Pepperoni Pinwheel

Each 4.3 oz. Whole Grain Fat Reduced Turkey Pepperoni Pinwheel provides 2.00 oz. meat/meat alternate and 2.25 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition Facts

Serving size (122g)

Amount per serving

Calories 330

% Daily Value*

Total Fat 13g 17%

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 710mg 31%

Total Carbohydrate 37g 13%

Dietary Fiber 3g **11%**

Total Sugars 3g

Includes 2g Added Sugars **4%**

Protein 18g

Vitamin D 0mcg **0%**

Calcium 288mg **20%**

Iron 2mg **10%**

Potassium 90mg **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.

Shelf life: 12 months frozen (-10°-0°F)
 10 days refrigerated (34°-40°F)
 Ti-Hi: 6 x 8
 Cases/pallet: 48
 Case dims: 22.5" x 12.5" x 9.375"
 Case cube: 1.52 ft³
 Case count: 96
 Net case wt: 25.8 lbs
 Gross case wt: 27.8 lbs
 GTIN: 10693392003710
 Case Code: Julian, date of production "YYMMM" with optional shift identifier

INGREDIENTS: Crust: Whole Wheat Flour, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Yeast, Sugar, Salt, Dough Conditioner (Enriched Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Enzymes), Wheat Gluten, Baking Powder, Sodium Acid Pyrophosphate, Sodium Bicarbonate. FILLING: Low Moisture Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Fat Reduced Pepperoni (Poultry Ingredients [Mechanically Separated Turkey, Turkey], Beef, Water, Textured Vegetable Protein Product* [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), and Cyanocobalamin (B12)], Salt; Contains 2% or Less of Dextrose, Flavorings, Lactic Acid Starter, Culture, Oleoresin of Paprika, Sodium Nitrite, Spices, BHA, BHT, Citric Acid), Pizza Sauce (Tomato Paste, Water, Sugar, Spices, Food Starch-Modified, Soybean Oil), Isolated Soy Protein with less than 2% Lecithin. TOPPING: Soybean Oil, Parmesan Cheese (Parmesan Cheese (Pasteurized Part Skim Milk, Cheese Cultures, alt, enzymes), and Powdered Cellulose [Anti-Caking Agent], Dehydrated Garlic Spices. *Ingredient Not In Regular Pepperoni.

Allergens: Wheat, Soy & Milk

COOKING INSTRUCTIONS:

From Frozen: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 12-16 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

From Thawed: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 10-14 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED.

I certify that the above information is correct.

*N. Castro.
 Natalia Castro
 Technical Services/QA Director*



Code: 25405

Serving Size: 4.00 oz

Product Name: Whole Grain Philly Steak & Cheese Pinwheel

Each 4.00 oz. Whole Grain Philly Steak & Cheese Pinwheel provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition Facts	
Serving size	(113g)
Amount per serving	
Calories	290
	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 670mg	29%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 19g	
Vitamin D 0mcg	0%
Calcium 276mg	20%
Iron 4mg	20%
Potassium 68mg	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.

Shelf life:	12 months frozen (-10° - 0°F) 10 days refrigerated (34° - 40°F)
Ti-Hi:	6 x 8
Cases/pallet:	48
Case dims:	22.5" x 12.5" x 9.375"
Case cube:	1.52 ft ³
Case count:	96
Net case wt:	24.2 lbs
Gross case wt:	26.2 lbs
GTIN:	10693392003727
Case Code:	Julian, date of production "YYMMM" with optional shift identifier

INGREDIENTS: Crust: Whole Wheat Flour, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Yeast, Sugar, Salt, Dough Conditioner (Enriched Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Enzymes), Wheat Gluten, Baking Powder, Sodium Acid Pyrophosphate, Sodium Bicarbonate. Filling: Low Moisture Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Fully Cooked Beef Sandwich Slices (Ground Beef [No More Than 20% Fat], Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamin Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Seasoning [Spices, Salt, Hydrolyzed Soy Protein, Spice Extracts], Caramel Color), Isolated Soy Protein with less than 2% Lecithin, Food Starch-Modified, Salt, Onion, Autolyzed Yeast, Cultured Whey, Spices. Topping: Soybean Oil, Parmesan Cheese (Parmesan Cheese [Pasteurized Part Skim Milk, Cheese Cultures, alt, enzymes], and Powdered Cellulose [Anti-Caking Agent], Dehydrated Garlic Spices.

Allergens: Wheat, Soy and Milk

COOKING INSTRUCTIONS:

From Frozen: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 12-16 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

From Thawed: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 10-14 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED.

I certify that the above information is correct.

Natalia Castro
 Technical Services/QA Director



Code: 25406

Serving Size: 5.00 oz.

Product Name: Whole Grain Meatball Pinwheel

Each 5.00 oz. Whole Grain Meatball Pinwheel provides 2.00 oz. equivalent meat/meat alternate and 2.25 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition Facts

Serving size (142g)

Amount per serving

Calories 370

% Daily Value*

Total Fat 15g 19%

Saturated Fat 7g **35%**

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 870mg 38%

Total Carbohydrate 42g 15%

Dietary Fiber 3g **11%**

Total Sugars 3g

Includes 2g Added Sugars **4%**

Protein 20g

Vitamin D 0mcg 0%

Calcium 345mg 25%

Iron 3mg 15%

Potassium 103mg 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.

Shelf life: 12 months frozen (-10° - 0°F)
 10 days refrigerated (34° - 40°F)
 Ti-Hi: 6 x 8
 Cases/pallet: 48
 Case dims: 22.5" x 12.5" x 9.375"
 Case cube: 1.52 ft³
 Case count: 96
 Net case wt: 30 lbs
 Gross case wt: 32 lbs
 GTIN: 10693392003956
 Case Code: Julian, date of production "YYMMM" with optional shift identifier

INGREDIENTS: Crust: Whole Wheat Flour, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Yeast, Sugar, Salt, Dough Conditioner (Enriched Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Enzymes), Wheat Gluten, Baking Powder, Sodium Acid Pyrophosphate, Sodium Bicarbonate. Meatballs: Mechanically Separated Chicken, Beef, Water, Breadcrumbs (Enriched Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Corn Syrup, Sugar, Vegetable Shortening [One Or More Of The Following: Hydrogenated Soybean Oil And/or Cottonseed Oil]), Yeast, Contains 2% Or Less Of The Following: Salt, Soy Flour, Whey, Sodium Stearoyl 2 Lactylate, Calcium Propionate, Sodium Phosphate, Potassium Lactate, Sesame Seeds), Textured Vegetable Protein (Soy Flour, Caramel Color), Seasoning (Salt, Sugar, Dehydrated Onion, Spices, Garlic Powder, Parsley Flakes, Autolyzed Yeast, Vegetable Oil), Fresh Garlic, Eggs, Parsley Flakes, Black Pepper. Tomato sauce: Water, Concentrated Crushed Tomatoes, Salt, Romano Cheese (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes and Powdered Cellulose (Anti-caking Agent)), Soybean Oil, Cane Sugar, Olive Oil, Spices, Garlic Powder. Topping: Soybean Oil, Parmesan Cheese (Parmesan Cheese [Pasteurized Part Skim Milk, Cheese Cultures, Alt, Enzymes], and Powdered Cellulose [Anti-caking Agent]), Dehydrated Garlic Spices.

Allergens: Wheat, Soy, Egg and Milk

COOKING INSTRUCTIONS:

From Frozen: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 12-16 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

From Thawed: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 10-14 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED.

I certify that the above information is correct.

*N. Castro.
 Natalia Castro
 Technical Services/QA Director*



Code: 25407

Serving Size: 4.56 oz.

Product Name: Whole Grain Vegetable Pinwheel

Each 4.56 oz. Whole Grain Vegetable Pinwheel provides 2.00 oz. meat/meat alternate, 2.25 oz. equivalent grains, and 1/8 cup dark green vegetable based on the USDA Food Buying Guide Requirements.

Nutrition Facts

Serving size (129g)

Amount per serving

Calories 290

% Daily Value*

Total Fat 10g 13%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 640mg 28%

Total Carbohydrate 33g 12%

Dietary Fiber 3g 11%

Total Sugars 3g

Includes 2g Added Sugars 4%

Protein 18g

Vitamin D 0mcg 0%

Calcium 336mg 25%

Iron 2mg 10%

Potassium 152mg 4%

*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.

Shelf life: 12 months frozen (-10°- 0°F)
10 days refrigerated (34°- 40°F)

Ti-Hi: 6 x 8

Cases/pallet: 48

Case dims: 22.5" x 12.5" x 9.375"

Case cube: 1.52 ft³

Case count: 96

Net case wt: 27.4 lbs

Gross case wt: 29.4 lbs

GTIN: 10693392003932

Case Code: Julian, date of production "YYMMM" with optional shift identifier

INGREDIENTS: Crust: Whole Wheat Flour, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Yeast, Sugar, Salt, Dough Conditioner (Enriched Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Enzymes), Wheat Gluten, Baking Powder, Sodium Acid Pyrophosphate, Sodium Bicarbonate. **FILLING:** Low Moisture Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Broccoli, Chopped Spinach, Isolated Soy Protein with Less Than 2% Lecithin. **Topping:** Soybean Oil, Parmesan Cheese (Parmesan Cheese [Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes], and Powdered Cellulose [Anti-caking Agent]), Dehydrated Garlic Spices.

Allergens: Wheat, Soy and Milk

COOKING INSTRUCTIONS:

From Frozen: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 12-16 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

From Thawed: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 10-14 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED.

I certify that the above information is correct.

N. Castro.
Natalia Castro
Technical Services/QA Director



Code: 25411

Serving Size: 4.10 oz.

Product Name: Whole Grain Mozzarella Pinwheel

Each 4.10 oz. Whole Grain Mozzarella Pinwheel provides 2.00 oz. meat/meat alternate and 2.25 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition Facts

Serving size (116g)

Amount per serving

Calories 310

% Daily Value*

Total Fat 10g 13%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 600mg 26%

Total Carbohydrate 37g 13%

Dietary Fiber 3g 11%

Total Sugars 3g

Includes 2g Added Sugars 4%

Protein 18g

Vitamin D 0mcg 0%

Calcium 312mg 25%

Iron 2mg 10%

Potassium 97mg 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.

Shelf life: 12 months frozen (-10°-0°F)
 10 days refrigerated (34°-40°F)

Ti-Hi: 6 x 8

Cases/pallet: 48

Case dims: 22.5" x 12.5" x 9.375"

Case cube: 1.52 ft³

Case count: 96

Net case wt: 24.6 lbs

Gross case wt: 26.6 lbs

GTIN: 10693392003734

Case Code: Julian, date of production, "Y MMM" with optional shift identifier

INGREDIENTS: Crust: Whole Wheat Flour, Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Soybean Oil, Yeast, Sugar, Salt, Dough Conditioner (Enriched Wheat Flour, [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Enzymes), Wheat Gluten, Baking Powder, Sodium Acid Pyrophosphate, Sodium Bicarbonate, . Filling: Low Moisture Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Pizza Sauce (Tomato Puree [Water, Concentrated Crushed Tomatoes], Salt, Romano Cheese [Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes and Powdered Cellulose {Ant-Caking Agent}], Soybean Oil, Cane Sugar, Olive Oil, Spices, Garlic Powder), Isolated Soy Protein with less than 2% Lecithin. Topping: Topping: Soybean Oil, Parmesan Cheese (Parmesan Cheese [Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes], and Powdered Cellulose [Anti-caking Agent]), Dehydrated Garlic Spices.

Allergens: Wheat, Soy and Milk.

COOKING INSTRUCTIONS:

From Frozen: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 12-16 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

From Thawed: Preheat convection oven to 350°F. Lay out product on parchment-lined ungreased pan. Heat for approximately 10-14 minutes to achieve an internal temperature of 165°F. Let stand for 5 minutes prior to serving.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED.

I certify that the above information is correct.

N. Castro
Natalia Castro
Technical Services/QA Director



Product Formulation Statement (Product Analysis)

Product Name: WG Reduced Fat Turkey Pepperoni Pinwheel **Code No:** 25404
Case/Pack/Count/Portion/Size: 96 servings per case

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheese, LMPS mozzarella	1.300	x	1.000	1.300
Reduced fat turkey pepperoni CN# 072865	0.400	x	1.000	0.400
Total Creditable Amount (A)			A	1.700

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Soy isolate, Solae Supro 661	0.065	x	86.00	18	0.311
Total Creditable Amount (B)				B	0.311
TOTAL M/MA CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00 oz.

Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide by 16	FBG Exhibit A Yield g	Bread Servings
Whole wheat flour		18.33	1.13	16		1.15
Enriched flour		18.33	1.13	16		1.15
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4)						2.25

Fruit/Vegetable

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

Total number of servings purchased	<u>96</u>	Total oz eq grain servings	<u>2.25</u>
Total oz of meat/meat alternate	<u>2.0 oz</u>	Total fruit servings	<u>0.0 cup(s)</u>
		Total vegetable servings (type)	<u>0.0 cup(s)</u>

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

Kelly McKernan
 Kelly McKernan
 Printed Name

QA Manager
 Title
 10/23/17
 Date
 516-682-5494
 Phone Number



Product Formulation Statement (Product Analysis)

Product Name: WG Philly Steak & Cheese Pinwheel **Code No:** 25405
Case/Pack/Count/Portion/Size: 96 servings per case

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheese, LMPS mozzarella	1.250	x	1.000	1.250
Beef, ground, frozen, no more than 20% fat	0.351	x	0.740	0.260
Total Creditable Amount (A)			A	1.510

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Soy isolate, Solae Supro 661	0.089	x	86.00	18	0.425
Alpha DS	0.020	x	64.80	18	0.072
Total Creditable Amount (B)				B	0.497
TOTAL M/MA CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00 oz.

Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide by 16	FBG Exhibit A Yield g	Bread Servings
Whole wheat flour		16.74	0.60	16		1.05
Enriched flour		16.74	0.60	16		1.05
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4)						2.00

Fruit/Vegetable

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

Total number of servings purchased	<u>96</u>	Total oz eq grain servings	<u>2.0</u>
Total oz of meat/meat alternate	<u>2.0 oz</u>	Total fruit servings	<u>0.0 cup(s)</u>
		Total vegetable servings (type)	<u>0.0 cup(s)</u>

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

Kelly McKernan
Kelly McKernan
 Printed Name

QA Manager
 Title
11/01/17 516-682-5494
 Date Phone Number



Product Formulation Statement (Product Analysis)

Product Name: WG Meatball Pinwheel **Code No:** 25406
Case/Pack/Count/Portion/Size: 96 servings per case

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheese, LMPS mozzarella	1.35	x	1.000	1.350
Cooked Italian Style Meatball with Cheese, Maid Rite 73119-1211	0.60	x	0.889	0.533
Total Creditable Amount (A)			A	1.883

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Soy isolate, Solae Supro 661	0.028	x	86.00	18	0.134
Total Creditable Amount (B)				B	0.134
TOTAL M/MA CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00 oz.

Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide by 16	FBG Exhibit A Yield g	Bread Servings
Whole wheat flour		18.33	1.13	16		1.15
Enriched flour		18.33	1.13	16		1.15
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4, based on weight)						2.25

Fruit/Vegetable

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

Total number of servings purchased	<u>96</u>	Total oz eq grain servings	<u>2.25</u>
Total oz of meat/meat alternate	<u>2.0 oz</u>	Total fruit servings	<u>0.0 cup(s)</u>
		Total vegetable servings (green)	<u>0.0 cup(s)</u>

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

	<u>QA Manager</u>
Kelly McKernan	12/22/17
Printed Name	Date
	<u>516-682-5494</u>
	Phone Number



Product Formulation Statement (Product Analysis)

Product Name: WG Vegetable Pinwheel **Code No:** 25407
Case/Pack/Count/Portion/Size: 96

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheese, LMPS mozzarella	1.450	x	1.000	1.450
Total Creditable Amount (A)				A 1.450

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Soy isolate, Solae Supro 661	0.116	x	86.00	18	0.554
Total Creditable Amount (B)					B 0.554
TOTAL M/MA CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00 oz.

Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide by 16	FBG Exhibit A Yield g	Bread Servings
Whole wheat flour		18.33	1.13	16		1.15
Enriched flour		18.33	1.13	16		1.15
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4, based on weight)						2.25

Fruit/Vegetable

F/V Description	Net Wt oz.	Net Vol oz.	Fruit / Vegetable Servings
Broccoli, spears	0.61		0.1038
Spinach, frozen, chopped	0.25		0.0218
TOTAL CREDITABLE FRUIT SERVINGS (rounded down to nearest 1/8 cup)			cup
TOTAL CREDITABLE VEGETABLE SERVINGS by type (rounded down to nearest 1/8 cup)			1/8 cup

Total number of servings purchased	<u>96</u>	Total oz eq grain servings	<u>2.25</u>
Total oz of meat/meat alternate	<u>2.0 oz</u>	Total fruit servings	<u>0.0 cup(s)</u>
		Total vegetable servings (green)	<u>1/8 cup(s)</u>

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

Kelly McKernan
Kelly McKernan
 Printed Name

QA Manager
 Title
11/03/17 516-682-5494
 Date Phone Number



Product Formulation Statement (Product Analysis)

Product Name: WG Mozzarella Pinwheel **Code No:** 25411
Case/Pack/Count/Portion/Size: 96 servings per case

Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Cheese, LMPS mozzarella	1.450	x	1.000	1.450
Total Creditable Amount (A)				A 1.450

Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Soy isolate, Solae Supro 661	0.116	x	86.00	18	0.554
Total Creditable Amount (B)					B 0.554
TOTAL M/MA CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00 oz.

Grains/Breads

Grain Description	FBG Exhibit A Group	Grams of Creditable Grain	Serving Size oz.	Divide by 16	FBG Exhibit A Yield g	Bread Servings
Whole wheat flour		18.33	1.13	16		1.15
Enriched flour		18.33	1.13	16		1.15
TOTAL OZ EQ GRAIN SERVINGS (rounded down to nearest 1/4)						2.25

Fruit/Vegetable

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

Total number of servings purchased	<u>96</u>	Total oz eq grain servings	<u>2.25</u>
Total oz of meat/meat alternate	<u>2.0 oz</u>	Total fruit servings	<u>0.0 cup(s)</u>
		Total vegetable servings (type)	<u>0.0 cup(s)</u>

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

Kelly McKernan
Kelly McKernan
 Printed Name

QA Manager
 Title
10/23/17 516-682-5494
 Date Phone Number