



## English Muffins, Whole Grain White, Sliced, 3.5" (#802)

Nutrition Facts	
Serving Size: 2.0 oz (57g)	
Amount Per Serving	
<b>Calories</b> 120	
Calories from fat 15	
<b>Total Fat</b> 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 250mg	10%
<b>Total Carbohydrate</b> 24g	8%
Dietary Fiber 2g	8%
Sugars 1g	
<b>Protein</b> 5g	10%
<b>Vitamin A</b>	0%
<b>Vitamin C</b>	0%
<b>Calcium</b>	8%
<b>Iron</b>	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.	



**Pack:** 144/2 oz

**Nutritional Ratio<sup>1</sup>:** 11-0-2

**Shelf Life:** 5 days at ambient. 365 days frozen.

**OZ Grain Equivalents<sup>2</sup>:** 2.0

**Whole Grain:** 16.7941g , 51.0%

**Enriched Flour:** 16.1355g

**Combined Flour:** 32.9296g

**Ingredients:** Water, Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yeast, Wheat Gluten, contains less than 2% of each of the following: Soybean Oil, Sugar, Salt, Calcium Propionate (perservative), Fumaric Acid, Baking Soda, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate.

**Allergen Statement:** Contains soy and wheat ingredients. This product is produced in a nut-free facility.

**Preparation Instructions:** Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.

<sup>1</sup> Nutritional ratios reflect % of calories from fat, % of calories from saturated fat and % sugar by weight.

<sup>2</sup> Meets 2.0 OZ Grain Equivalents under the new USDA guidelines (optional SY12-13, required SY13-14) where a product with 16g of combined flour equals 1 OZ Grain Equivalent.



P.O. Box 489 • Collegedale, TN 37315

# English Muffins, WG White, Sliced, 3.5"

## 144/2 oz

# 802 KEEP FROZEN

Kosher: KVH

*Ingredients:* Water, Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yeast, Wheat Gluten, contains less than 2% of each of the following: Soybean Oil, Sugar, Salt, Calcium Propionate (perservative), Fumaric Acid, Baking Soda, Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate.

*Contains soy and wheat ingredients.*

0g Trans Fat

*Instructions:* Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.

Questions? Comments? 423.396.3392 / qa@bakecrafters.com Nutrition: [www.bakecrafters.com/product/802](http://www.bakecrafters.com/product/802)



P.O. Box 489 • Collegedale, TN 37315

# English Muffins, WG White, Sliced, 3.5"

## 144/2 oz

# 802



LV20140306

**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: English Muffins, whole Grain, Sliced, 3.5" Code No.: 802

Manufacturer: Bake Crafters Food Company Serving Size 2.0 oz  
 (raw dough weight may be used to calculate creditable grain amount)

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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Wheat Flour	116.794	16	1.050
Enriched Flour	116.136	16	1.009
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.0</b>

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

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 2.02 Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 2.0 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.

Michael Byrd  
 Signature

Michael Byrd  
 Printed Name

President  
 Title

2/11/14 423 396 3392  
 Date Phone Number

# 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: English Muffins, Whole Grain, Sliced, 3.5" Code No.: 802

Manufacturer: Bake Crafters Food Company Serving Size: 2.0 oz

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

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

Indicate which Exhibit A Group (A-I) the Product Belongs: B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
English Muffins	2 oz	1 oz	2.0
Total Creditable Amount <sup>1</sup>			2.0

<sup>1</sup> 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 2.0 oz Total contribution of product (per portion) 2.0 oz equivalent

I further certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 2.0 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.

Signature Michael Byrd

Printed Name Michael Byrd

Title President

Date 2/17/14

Phone Number 423-396-3392



46025-54232-00 6/5 Lb Cook in Bag Trad. SEM, CN, PHE

04/22/2013

Nutrition Facts

Serving Size 1/4 cup (55g)

Servings Per Container about 41

Amount Per Serving

Calories 60

Calories from Fat 35

% Daily Value\*

Total Fat 4g

6%

Saturated Fat 1.5g

8%

Trans Fat 0g

Cholesterol 155mg

52%

Sodium 70mg

3%

Total Carbohydrate 1g

0%

Dietary Fiber 0g

0%

Sugars 1g

Protein 5g

Vitamin A 4%

Vitamin C 0%

Calcium 4%

Iron 4%

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

Calories:

2,000

2,500

Total Fat

Less than

65g

80g

Saturated Fat

Less than

20g

25g

Cholesterol

Less than

300mg

300mg

Sodium

Less than

2,400mg

2,400mg

Total Carbohydrate

300g

375g

Dietary Fiber

25g

30g

Calories per gram:

Fat 9

Carbohydrate 4

Protein 4

Contains Egg, Milk.



**Product Specification Sheet**  
**Revision: 0015 Revision Date: 10/08/2012**

**46025-54232-00**

6/5 Lb. Cook in Bag Frozen Traditional Scrambled Egg Mix , CN, Froze'n Ready, PHE

**Product Description**

Frozen Traditional Scrambled Egg Mix (46025-54232-00) is a pasteurized liquid egg mix product that is packaged in 5 pound bags and frozen for longer shelf life. The product conforms to the requirements of the U.S. Food, Drug and Cosmetic Act and is packaged in a manner that will allow it to exceed the shelf life when stored at 0 degrees F. or below. This product is processed and packaged under USDA supervision. It will be tested and found to meet all USDA and Michael Foods, Inc. specifications before being released for sale.

**Ingredient Listing**

Whole Eggs, Whey, Skim Milk, Citric Acid, Xanthan Gum. 0.12% water added as carrier for citric acid.

**Physical Specifications**

<b>Description</b>	<b>Specifications</b>
Appearance	Frozen
Aroma	Clean egg odor. Free of any spoilage or other off odors.
Color	Typical of scrambled egg mix.
Flavor When Cooked	Fresh, clean, and appealing egg taste. Free of off flavors.
Foreign Material	None
Solids, Total	19.0% - 21.0%
Texture When Cooked	Smooth texture with a tender bite.
Viscosity	a. Initial Day: 15 - 450 CPS b. Method: Brookfield Viscometer c. Viscosity will increase with age.
Weight, Net	Target: 5 lbs.
pH	Initial Day: 6.3 - 6.6

## **Microbiological Specifications**

<b>Description</b>	<b>Specifications</b>
Salmonella	Negative/100g
SPC	<10,000 cfu/g
E. coli	<10 cfu/g
Coliforms	<10 cfu/g
Coagulase (+) Staph	<10 cfu/g

## **Packaging Requirements**

### **General Information**

<b>Description</b>	<b>Specifications</b>
Case Dimension	19.625" x 13.000" x 5.000"
Product Count per Case	6
Case/Cubic Feet	0.740
Cases/Pallet	70
Cases/Layer	7
Gross Product Case Weight/Lbs (w/o pallet)	31.194
Net Product Weight/Lbs	30
Gross Product Case Weight/Lbs (w/pallet)	31.980

### **Plant Specific**

<b>Description</b>	<b>Value</b>	<b>Description</b>	<b>Value</b>
<b>MGW - Wakefield</b>			
Tape, Machine, Clear, 2"	600003		
Divider, 12"x19" Cryovac	600393		
box dimension	18.875x12.375x0.750		
Box, #42 6/5# Bag, CNB	600398		
box dimension	19.625x13.000x5.000		
Film, Clear, 840mm x 3700 ft.	613346		

See Pallet Layout Report for pallet configuration.

**Code Dating:**

Bag Coding: P1610 LOT 0001A

1. P1610 = Plant number
2. LOT 0001A = LOT Year, 1st day of the year; Facility Code

Case Coding: USE BY 26 MAR 10 08:37 P1610 7 LOT 0001A

1. USE BY 26 MAR 10 = Use BY Date
2. 08:37 = time
3. P1610 = Plant number
4. 7 = Filler/Line/Machine
5. LOT 0001A = 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. If the product temperature deviates from this specification for any amount of time, the shelf life may be shortened or the product functionality may be affected.

**Shelf Life Statement:**

1. Shelf Life of this product is 1 year from the processing date, provided it is left unopened and kept frozen at a temperature of 0°F (-17.7°C) or below. Unopened product once thawed can be stored for a maximum of 7 days. Do not refreeze thawed product. After the package is opened, when stored and handled properly, the product should be used within three days.

**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 shelf life.
2. All product is produced under a routine quality inspection in accordance with good manufacturing practices.
3. This product is produced under continuous inspection by the USDA resident inspection staff.
4. One pound (16 oz) Frozen Scrambled Egg Mix provides 13.5 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 07/08). CN #070616 (P420=WK), CN#071162 (P1028=JP, 05/08)

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





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**46025-54232-00**

6/5 Lb. Cook in Bag Frozen Traditional Scrambled Egg Mix , CN, Froze'n Ready, PHE

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**Ingredients**

Whole Eggs, Whey, Skim Milk, Citric Acid, Xanthan Gum. 0.12% water added as carrier for citric acid.

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**General Information**

Frozen Traditional Scrambled Egg Mix (46025-54232-00) is a pasteurized liquid egg mix product that is packaged in 5 pound bags and frozen for longer shelf life. The product conforms to the requirements of the U.S. Food, Drug and Cosmetic Act and is packaged in a manner that will allow it to exceed the shelf life when stored at 0 degrees F. or below. This product is processed and packaged under USDA supervision. It will be tested and found to meet all USDA and Michael Foods, Inc. specifications before being released for sale.

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

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**Physical Characteristics**

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

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**Microbiological Standards**

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

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**Packaging**

Case Pack	6
Net Weight	30 LB
Gross Weight	31.980 LB
Case Diameter	19.625" x 13.000" x 5.000"
Case Cube	0.740 CF
Tie	7 CA
High	10 CA
Pallet	70 CA

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

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**Nutritional Facts**

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**Amount Per 100 Grams**

Total Calories	120.00	CAL
Calories from Fat	60.00	CAL
Total Fat	7.00	GM
Saturated Fat	2.50	GM
Trans Fat	0.00	GM
Cholesterol	280.00	MG
Sodium	120.00	MG
Potassium	150.00	MG
Total Carbohydrates	2.00	GM
Dietary Fiber	0.00	GM
Sugars	2.00	GM
Protein	10.00	GM
Vitamin A	407.38	IU
Vitamin C	0.04	MG
Calcium	60.91	MG
Iron	1.33	MG

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# TRADITIONAL SCRAMBLED EGG MIX @D Frozen Egg Product

PASTEURIZED - HOMOGENIZED  
KEEP FROZEN AT 0 F OR BELOW  
DO NOT REFREEZE

INGREDIENTS: WHOLE EGGS, WHEY, SKIM MILK, XANTHAN GUM, CITRIC ACID, 0.12% WATER ADDED AS A CARRIER FOR CITRIC ACID



## 46025-54232

### MEZCLA DE HUEVO REVUELTO TRADICIONAL

Producto de huevo congelado  
PASTEURIZADO - HOMOGENEZADO  
MANTENER CONGELADO A -18 C O MENOS  
NO CONGELAR DE NUEVO

INGREDIENTES: HUEVOS ENTEROS, SUERO, LECHE DESCREMADA, GOMO XANTANA, ACIDO CITRICO, 0.12% DE AGUA COMO VEHICULO PARA EL ACIDO CITRICO

ONE POUND (16 OZ) FROZEN SCRAMBLED EGG MIX PROVIDES 13.5 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 05308)

6 - 5 LB BAGS (6 BOLSAS DE 5 LB)  
NET WT. (PESO NETO) 30 LBS (13.61 kg)

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

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



UNA LIBRA (16 OZ) DE MEZCLA CONGELADA PARA HUEVOS REVUELTOS PROPORCIONA EL EQUIVALENTE A 13.5 OZ DE ALIMENTO ALTERNATIVO A LA CARNE PARA CUMPLIR LOS REQUISITOS BASICOS DEL PATRON DE COMIDA EN NUTRICION INFANTIL. EL USO DE ESTE LOGO Y LA DECLARACION ESTAN AUTORIZADOS POR EL SERVICIO DE ALIMENTO Y NUTRICION (FOOD AND NUTRITION SERVICE) DEL DEPARTAMENTO DE AGRICULTURA DE ESTADOS UNIDOS (USDA) 05308



1 07 46025 54232 9



# Product Bulletin

## Product Code #41749 5 lb. Shredded Mild Cheddar (SCP)

### Product Description

4/5 lb. Shredded yellow mild cheddar cheese. Meal Contribution Credits per 1 oz. Serving: 1m/ma.

### Ingredients

Cheddar cheese [cultured pasteurized milk, salt, enzymes, annatto (color)], anticaking blend [potato starch, cellulose, natamycin (natural mold inhibitor)].

CONTAINS: Milk

Nutrition Facts		
Serving Size: 1/4 cup (1 oz) (28g)		
Servings per Container: 80		
Amount Per Serving:		
Calories 110		
Calories from Fat 80		
		% Daily Value*
Total Fat	9 gm	14%
Saturated Fat	6 gm	30%
Trans Fat	0 gm	
Cholesterol	30 mg	10%
Sodium	190 mg	8%
Total Carbohydrate	1 gm	0%
Fiber	0 gm	0%
Sugar	0 gm	
Protein	7 gm	
Vitamin A		6%
Calcium		20%
Vitamin C		0%
Iron		0%
*%Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		

Land O'Lakes, Inc., Foodservice Division, P.O. Box 64101, St. Paul, MN 55164

10/31/2012

Phone: 1-800-328-1322 FAX: 651-481-2285

email: [foodservice@landolakes.com](mailto:foodservice@landolakes.com) website: [www.landolakesfoodservice.com](http://www.landolakesfoodservice.com)

Land O'Lakes, Inc. maintains a quality assurance program for the quality of all raw materials, process operating conditions, and finished product requirements. The information provided is based upon our research and is believed to be accurate, but no guarantee of its accuracy is made. In every case, Land O'Lakes urges and recommends that customers, before using any product in production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. Please note that the information within this document is subject to change. Such information is provided for customer's informational purposes only and any other use by customer is in its sole discretion, and Land O'Lakes shall have no liability therefor.

Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose.



# Product Bulletin

**Product Code #41749**

## **5 lb. Shredded Mild Cheddar (SCP)**

### **Food Safety**

Land O'Lakes, Inc. regards the Hazard Analysis Critical Control Program (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. - Dairy Foods production facilities have approved Hazard Analysis Critical Control Point systems in place. The Dairy Foods manufacturing facilities at Land O'Lakes, Inc. have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

### **Packaging**

Case Dimensions	(D) 12.3 in.	(H) 14.6 in.	(W) 8.9 in.
Case Tare Weight	1.5 LB		
Case Cube	.9249 Cubic Feet		
Case Gross Weight	21.5 LB		
Case Net Weight	20 LB		
Cases per Layer	17 EA		
Cases per Pallet	68 EA		
Layers per Pallet	4 EA		
Package Dimensions	(D) 2 in.	(H) 15 in.	(W) 9.5 in.

### **Shipping and Storage**

Refrigerated: 34° to 45°F or 1° to 7°C

### **Product Shipping Policy**

Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 90 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended

### **Total Shelf Life**

This product has a total shelf life of 150 days from date of manufacture.

**Land O'Lakes, Inc., Foodservice Division, P.O. Box 64101, St. Paul, MN 55164**

**10/31/2012**

**Phone: 1-800-328-1322 FAX: 651-481-2285**

**email: [foodservice@landolakes.com](mailto:foodservice@landolakes.com) website: [www.landolakesfoodservice.com](http://www.landolakesfoodservice.com)**

Land O'Lakes, Inc. maintains a quality assurance program for the quality of all raw materials, process operating conditions, and finished product requirements. The information provided is based upon our research and is believed to be accurate, but no guarantee of its accuracy is made. In every case, Land O'Lakes urges and recommends that customers, before using any product in production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. Please note that the information within this document is subject to change. Such information is provided for customer's informational purposes only and any other use by customer is in its sole discretion, and Land O'Lakes shall have no liability therefor.

Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose.

# Land O'Lakes, Inc.



FOODSERVICE

## 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: Shredded Mild Cheddar Cheese (yellow) Code No.: 41749

Manufacturer: Land O'Lakes, Inc. Case/Pack/Count/Portion/Size: 4/5 lb. pouches

### I. Meat/Meat Alternate

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

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheddar cheese	1 oz.	X	1 oz.	1 m/ma
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1 m/ma</b>

### II. Alternate Protein Product (APP)

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

Description of APP, manufacturer's name and 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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest 1/4 ounce)</b>					

\*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.

<sup>1</sup>Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased \_\_\_\_\_ 1 oz. \_\_\_\_\_

Total creditable amount of product (per portion) \_\_\_\_\_ 1 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 1 ounce serving of the above product (ready for serving) contains 1 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.

Shirish Mehta  
Signature

Shirish Mehta  
Printed Name

VP - R&D, Dairy Foods  
Title

1/29/2013  
Date

# Round Rock ISD-Aramark

Page 1

Recipe Master List

Jan 13, 2015

## 830820 - EGG: Scrambled CH SS 1.0

Recipe HACCP Process: #2 Same Day Service

Source: 7.0 ALC if CNE

Number of Portions: 45

Size of Portion: #30 scp (1 MMA)

Alternate Menu Name: Scrambled

Eggs w/ Cheese

2nd Alternate Menu Name: Huevos

Revueltos con

Queso

829492s EGGS Liquid, Scrambled CN..... 3 LB, Raw, Yield Inc + 3 OZ, Raw, Yield Inc

826403s CHEESE, Cheddar Shredded..... 6 OZ

\*Nutrients are based upon 1 Portion Size (#30 scp (1 MMA))

Calories	50	kcal	Cholesterol	94.55	mg	Sugars	0.58	g	Calcium	50.03	mg	64.02%	Calories from Total Fat
Total Fat	3.54	g	Sodium	66.23	mg	Protein	3.85	g	Iron	0.42	mg	30.34%	Calories from Sat Fat
Saturated Fat	1.68	g	Carbohydrate	0.72	g	Vitamin A	156.83	IU	Water <sup>1</sup>	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00	g	Dietary Fiber	0.00	g	Vitamin C	0.00	mg	Ash <sup>1</sup>	*N/A*	g	5.77%	Calories from Carbohydrates
												31.01%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

# Round Rock ISD-Aramark

Page 2

Recipe Master List

Jan 13, 2015

## 825345 - SDW MUFF, EggCHSS 1.0 WG

Recipe HACCP Process: #2 Same Day Service

Source: 7.0 ALL

Number of Portions: 24

Size of Portion: Sandwich

Alternate Menu Name: Cheesy Egg English  
Muffin (WG)

2nd Alternate Menu Name: Panecillo Inglés con  
Queso y Huevo (GI)

R-830820 EGG: Scrambled CH SS 1.0..... 24 #30 scp (1 MMA)

828184s MUFFIN AP, English WG 3.5" 2.0oz.... 24 Muffin

\*Nutrients are based upon 1 Portion Size (Sandwich)

Calories	170	kcal	Cholesterol	94.55	mg	Sugars	1.58	g	Calcium	130.03	mg	26.71%	Calories from Total Fat
Total Fat	5.04	g	Sodium	316.23	mg	Protein	8.85	g	Iron	1.50	mg	8.89%	Calories from Sat Fat
Saturated Fat	1.68	g	Carbohydrate	24.72	g	Vitamin A	161.83	IU	Water <sup>1</sup>	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00	g	Dietary Fiber	2.00	g	Vitamin C	0.00	mg	Ash <sup>1</sup>	*N/A*	g	58.26%	Calories from Carbohydrates
												20.87%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

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