

## ProView <sup>™</sup> Fully Cooked Chicken Breast Tender Fritter PRODUCT CODE: 63050-WG 4/5 lbs. 20lb. Case

Pro lew

GENERAL DESCRIPTION					
Supersedes	8/9/2018	Phone	770-534-2344		
Effective	2/27/2019	Address	1150 Aviation Blvd., Gainesville, Georgia 30501		

. 5LBS, FROZEN, FULLY COOKED CHICKEN BREAST TENDER FRITTER.

II. TARGET TENDER WEIGHT: 1.80 OZ.

III. THIS PRODUCT IS PREPARED FROM FRESH, WHOLESOME CHICKEN, WHICH IS USDA INSPECTED.

IV. THIS PRODUCT SHALL BE FREE FROM OFF FLAVORS AND AROMAS AND DISCOLORATION.

#### **INGREDIENT STATEMENT**

Ingredients: Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, and Riboflavin),Salt, Sodium Phosphates. Breaded With: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Soybean Oil, Hydrolyzed Corn Gluten Protein, Spices, Paprika, Onion Powder, Garlic Powder, Malted Barley Flour, Extractives of Paprika and Turmeric. Predusted and Battered With: Water, Whole Wheat Flour, Modified Corn Starch, Yellow Corn Flour, Salt, Soybean Oil, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Spices. Breading is set in Vegetable Oil.

GENERAL INFORMATION

CONTAINS: WHEAT, SOY.

ounts / Bag

Net Case Weight

		G	CINCKAL	INFORMATION			
Product Code:		63050-WG		Shelf Life: Frozen / Unop	ened	365 Days	
SPEC#:		63050-WG		Shelf Life at Receiving	helf Life at Receiving:		
UCC Code (GTIN)		10889752630508		Finished Product Storage	):	Minimum -10° F / Max 10°	F
VENDOR#		N/A		Storage Temperature		Minimum -10° F / Max 10°	F
		N/A		Shipping Temperature		Minimum -10° F / Max 20° F	
ALLERGEN AND SENSITIVE INGREDIENT INFORMATION							
CONTAINS:	YES/NO	CONTAINS:	YES/NO	CONTAINS:	YES/NO		
Wheat:	YES	Tree Nuts:	No	MSG:	No		
Soybean:	YES	Shellfish:	No	Sulfites:	No		
Peanut:	No	Fish:	No	Colors:	No		
Dairy:	No	Eggs:	No				
		PA	CKAGING	INFORMATION			
Net Weight of Bag		5	lbs.	Case Dimensions	17.313"L )	X 11.313"W X 9.625"H	
Gross Weight of Bag	g	5.04	lbs.	Case Cube	1.09 ft <sup>3</sup>		
Bags per Case		4	bags	Pallet Cube	91.8	ft³	

## 151-216 pieces PRODUCT FORMULATION / MMA STATEMENT

High

38-54 pieces

20 lbs.

21.68 lbs.

John Soules Foods, Inc. certifies that the above information is true and correct and that a <u>5.40 oz</u>. serving of the above product (ready for serving) contains <u>2.25 oz</u>. Of equivalent meat/meat alternate when prepared according to directions. This product also provides <u>2.25 oz</u> grain equivalent credits per <u>5.40 oz</u> serving. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225, 226, Appendix A as demonstrated by the attached supplier documentation.





Nutri		Fa	cts
Serving Size			
Servings Per	Containe	er	
Amount Per Ser	ving		
Calories 250	) Calc	ories fron	n Fat 70
		% D:	aily Value
Total Fat 8g			12%
Saturated	Fat 1g		5%
Trans Fat	0g		
Cholesterol	50mg		17%
Sodium 600	mg		25%
Total Carbo	hydrate 2	22g	7%
Dietary Fil	oer 2g		8%
Sugars 0g			
Protein 22g			
Vitamin A 2%		√itamin (	. 2%
Calcium 2%		ron 10%	
*Percent Daily Vs			
diet. Your daily va	alues may be	higher or I	ower
depending on you	ur calorie ne Calories:	eds: 2.000	2.500
Total Fat	Less than	65a	80a
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra Dietary Fiber	te	300g 25g	375g 30g

9

8

72



#### **Product Formulation Statement for Grains Products**

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official company representative.)

Product Name: FC Chicken Breast Tender Fritter Code No.: 63050WG

Manufacturer: John Soules Foods Acquisitions dba ProView Foods Serving Size: 5.40 oz. (3 pcs.)

(Raw dough weight may be used to calculate creditable grain amount)

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

II. Does the product contain non-creditable grains:  $3 \text{ Yes } \underline{X}$  No If yes, how many grams: 3.546 g

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Food Buying Guide for Child Nutrition 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).<sup>4</sup> Indicate to which Exhibit A Group (A-I) the Product Belongs: A

A  Description of Creditable  Grain Ingredient <sup>5</sup>	B Grams of Creditable Grain Ingredient per Portion (Serving size multiplied by % of creditable grain in formula)	C Gram Standard of Creditable Grain per ounce equivalent (16g or 28g) <sup>7</sup>	D Creditable Amount (B ÷ C)
Whole Grain Wheat	23.412 g	16	1.463 oz.
Enriched Wheat	15.218 g	16	0.951 oz.
Total Amount of Whole Grai	2.414 oz.		
Total Creditable Contrib	2.25 oz.		

#### IV. Total

Total weight per portion of product as purchased: <u>5.40 oz.</u> Total creditable contribution of product (per portion): 2.25 oz.

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready for serving) contains 1.00 ounce equivalent Grains. I further certify that non-credible grains are not above 0.24 ounce equivalent per portion.

Jauna Rucker	Specs & Labels Technician	
Signature of Company Official	Title	
Tauna Rucker	02/28/2019	770-534-2344
Printed Name	Date	Phone Number

See the Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation for additional guidance on method for retaining CN Labels.

 $<sup>^2 \ \</sup> Refer to \ USDA \ Memo, SP \ 30-2012 \ Grain \ Requirements for the \ National \ School \ Lunch \ Program \ and \ School \ Breakfast \ Program$ 

<sup>&</sup>lt;sup>3</sup> Products with more than 0.24 ounce 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.

<sup>&</sup>lt;sup>4</sup> 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 ounce equivalent; Group H uses the standard of 28 grams creditable grain per ounce equivalent; and Group I is reported by volume or weight.

<sup>&</sup>lt;sup>5</sup> Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>&</sup>lt;sup>6</sup> Serving sizes reported in measures other than grams must be converted to grams.

<sup>&</sup>lt;sup>7</sup> Standard grams of creditable grains from the corresponding group in Exhibit A.

<sup>&</sup>lt;sup>8</sup> Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) ounce equivalent. Do *not* round up.

<sup>&</sup>lt;sup>9</sup> Products with more than 0.24 ounce 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.



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

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official representative of the manufacturer.)

Product Name: FC Chicken Breast Tender Fritter Code No.: 63050

Manufacturer: John Soules Foods acquisitions dba ProView Foods Serving Size: 5.40 oz.

#### I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of meat/meat alternate.

A Description of Creditable Ingredients per Food Buying Guide for School Meal Programs	B Ounces per Raw Portion of Creditable Ingredient	Multipl y (B x C)	C FBG Yield/ Servings Per Unit	D Creditable Amount <sup>2</sup> (Result of B x C)
Chicken, Boneless	2.857 oz.	x	0.70	2.000 oz.
		x		
		х		
A. Total Creditable Amount <sup>1</sup>	2.000 oz.			

#### 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 the Attachment A: Sample on the next page for each APP used.

A  Description of APP, Manufacture's  Name, and Code Number	B Ounces Dry APP Per Portion	Multiply (B x C)	C % of Protein As-Is <sup>3</sup>	Divide (C ÷ 18) <sup>4</sup>	D Creditable Amount APP <sup>5</sup>
Soy Protein Isolate	0.069 oz.	х	86	÷ by 18	0.331 oz.
		х		÷ by 18	
		х		÷ by 18	
B. Total Creditable Amount <sup>6</sup>					2.331 oz.
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest .25 ounce)					2.25 oz.

#### III. Total

Total weight per portion of product 5.40 oz. Total creditable contribution of product  $(\text{per portion})^7$ 

<sup>&</sup>lt;sup>1</sup> CEs may take a picture of the label for records retention as described in the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation.* 

<sup>&</sup>lt;sup>2</sup> Creditable Amount: Multiply ounces per raw portion of creditable ingredient by the *Food Buying Guide for School Meal Programs* yield.

<sup>&</sup>lt;sup>3</sup> Percent of Protein *As-Is* is provided on the attached APP documentation.

<sup>&</sup>lt;sup>4</sup> Eighteen is the percent of protein when fully hydrated.

<sup>&</sup>lt;sup>5</sup> Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein *as-is* divided by 18.

<sup>&</sup>lt;sup>6</sup> Total Creditable Amount must be rounded down to the nearest 0.25 ounce (1.49 would round down to 1.25 ounce equivalent meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in Box C until after you have added the creditable APP amount from Box D.

<sup>&</sup>lt;sup>7</sup> 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  $\underline{5.40}$  ounce serving of the above product (ready for serving) contains  $\underline{2.25}$  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.

Jauna Rucker	Specs & Labels Technician	
Signature of Company Official	Title	
Tauna Rucker	02/28/2019	<u>770-534-2344</u>
Printed Name	Date	Phone Number

### Attachment A: Sample Soy Company X, Soy Protein Concentrate, Product Y

# Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in food manufactured for Child Nutrition programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constitutes have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-9, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an *as-is* basis for the *as-purchased* product. (Note: Protein is often provided on a moisture free basis [mfb] which is not the information FNS requires.)

All of the above information is required for APP and must be presented for approval.8

(NOTE: It is also helpful to have the ingredient statement for Product Y. For example, if the product is uncolored and unflavored the ingredient statement might be <u>soy protein concentrate</u> or if the product is colored and texture the ingredient statement might be <u>textured vegetable protein</u> (<u>soy flour, caramel color</u>).

<sup>8</sup> USDA provides approval for protein alternates. Manufacturers that list APP on a Product Formulation Statement must list, by common name, the ingredients used in the formulation of process food products on the label for that product.