



Diced Frt Cup Peaches

PRODUCT DETAILS:

Item Number: 1740	Kosher: Yes
Pack Size: 72/4.5oz	Meal Contribution: 1/2c FRT
Serving Per Case: 72	Product Is: Fully Cooked
Net Weight: 20.25 lbs.	Manufacturer Code: 1740
Temperature Class: Dry	
Shelf Life: 9 months	Case Price: \$

PRODUCT INFORMATION/KEY INFORMATION:

INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Commercial Equivalent: 87260

ALLERGEN STATEMENT:

Nutrition Facts

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

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

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

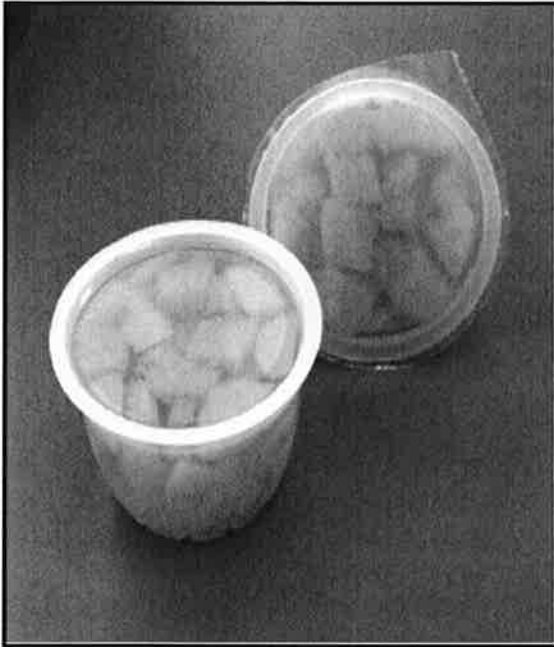
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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Manager Account
Email: actmgrs@nationalfoodgroup.com

Call Toll-Free
800.886.6866



BID SPECIFICATIONS:

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

INGREDIENTS:

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

LOGISTICS INFORMATION:

Gross Weight: 23.5

Case Dimensions: 18.25x12.25x6

Pallet Count: 80

Double Stack:

Cube: .77625868

Block and Tier: 10 and 8

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Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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

Product Name: Diced Peach Cups Code: 87260 / 1740
 Manufacturer: Burnette Foods Serving Size: 72 / 4.5oz

I. Vegetable Component

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

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount ¹ (quarter cups)	
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ¹ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least 1/4 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	
					Total Cups Starchy	
					Total Cups Other	

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

II. Fruit Component

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


Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹
Peaches canned, diced	3.3 oz	x	1	3.3oz
100% juice	1.2 oz	x	1	1.2oz
		x		
Total Creditable Fruit Amount:				4.5oz

• ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
 • Fruits and fruit purees credit on volume served.
 • At least 1/4 cup of recognizable fruit is required to contribute towards the fruit component.
 • Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).

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

<u>Quarter Cup to Cup Conversions*</u>	
0.5 Quarter Cups =	1/4 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups =	1/2 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups =	3/4 Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups =	1 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups =	5/4 Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups =	3/2 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups =	7/4 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups =	1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals 1/4 cup but a result of 1.0 equals 1/2 cup


 Signature _____

D.A. MANAGEL
 Title _____

Ryan Foxent
 Printed Name _____

11/1/13
 Date _____

269-621-5187 EXT. 121
 Phone Number _____