



Product Specification/Formula Statement

Current as of: 05/08/17

Version #: 01/23/17

Supersedes Version #: 08/25/16

310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Brand: Hot Off The Grill **Commodity Code #:** C70303 **Commodity UPC#:** 007219391 7303 9
Commercial Code #: 703003 **Commercial UPC#:** 007219391 7303 9

Product Name:
Grilled Cheese on WG w/ Reduced Sodium American Cheese & Mozzarella - Bulk

Packaging: CN Label: N/A Case Count: 72 Case Cube: 0.93 Cases/Pallet: 80
Portion Size: 4.19 oz. Net Wt./Case: 18.86 LBS. Case Dimensions: 19.5 x 9.06 x 9.13 Pallet Config: 10 x 8

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast	
Does product contain non-creditable grains?	No		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	18.31	16 grams	1.14
Enriched Wheat Flour (grams)	17.59	16 grams	1.10
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.24	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	2.18 oz.	1.00 oz.	2.18
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			2.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Processed American Cheese	1.50 oz.	x	1.00	1.50 oz.	
Mozzarella Cheese	0.50 oz.	x	1.00	0.50 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
A. Total Creditable Cheese or M/MA				2.00	
Commodity Beef, Ground, 20% fat	0.00 oz.	x	0.00	0.00 oz.	
Commercial Beef, Ground, 24% fat	0.00 oz.	x	0.00	0.00 oz.	
B. Total Creditable Beef amount				0.00	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	2.00	MEAT/ MEAT ALTERNATE:	2.00
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Product Name: Grilled Cheese on WG w/ Reduced Sodium American Cheese & Mozzarella - Bulk

Product Description:

USDA Commodities used:

Combined Processed Cheese (100036) and Mozzarella (110244)

Handling and Cooking Instructions:

Shelf Life: Frozen 18 months, once thawed 5 days (refrigerated).

Safe Handling and Heating Instructions: Although this product is Ready-to-Eat, for a better experience, it is recommended that it be heated following the instructions below.

Do not heat from frozen state, product must be fully thawed.

Product can be heated from frozen state; however, it is recommended that it is heated from thawed state. Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

Conventional Oven (Frozen): n/a

Convection Oven (Frozen): n/a

Conventional Oven (Thawed): 325 F 12 Minutes

Convection Oven (Thawed): 300 F 12 Minutes

Ingredients:

Whole Grain Bread: Water, Ultragrain Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Bread Base (Sugar, Soy Oil, Dextrose, Salt, Wheat Flour, Mono & Diglycerides, Calcium Stearoyl Lactylate, Wheat Gluten, Calcium Sulfate, Diacetyl Tartaric Acid Esters of Mono & Diglycerides, Ammonium Sulfate, Ethoxylated Mono & Diglycerides, Guar Gum, Ascorbic Acid, Monocalcium Phosphate, Potassium Iodide, Enzyme, Calcium Peroxide), Sugar, Yeast, Wheat Gluten, Calcium Propionate (Preservative). **Reduced Sodium, Reduced Fat American Cheese:** Cultured Pasteurized Milk and Skim Milk, Milk Fat, Whey Protein Concentrate, Contains less than 2% of Salt, Sodium Citrate, Potassium Citrate, Guar Gum, Locust Bean Gum, Xanthan Gum, Lactic Acid, Sorbic Acid (Preservative), APO-Carotenal and Beta Carotene (Color-If Colored), Enzymes, Vitamin A Palmitate, Soy Lecithin and Soybean Oil Blend. **Mozzarella Cheese:** Pasteurized Part-Skim Milk, Cheese Cultures, Salt and Enzymes. **Soybean Oil.**

Allergen Statement (Product Contains):

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

Nutritional Information:

Weight	118.78 g	Dietary Fiber	3.00 g	Sugar	5.65 g
Calories	280.32	Fat (total)	9.91 g	Calcium	465.89 mg
% Calories Fat	31.82 %	Fat (saturated)	5.56 g	Iron	1.64 mg
% Calories Sat Fat	17.85 %	Trans Fat	0.00 g	Vitamin C	0.00 mg
Protein	18.55 g	Cholesterol	31.85 mg	Vitamin A	523.96 IU
Carbohydrate	30.96 g	Sodium	580.79 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

Case Coding Example:

(Manufacture Date/ Production Line #)

(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 4.19 ounce serving of the above product (ready for serving) contains 2.00 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)

Signature

Dave J. Watzke, V.P. of Operations

5/8/2017

(310) 523-3664

Printed Name

Date

Phone Number

*CN only applies to commodity product. test