

Clear Springs Foods, Inc.				
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08893 WG Rainbow Trout Treasures - 1 oz.

Doc #:	PIS-PR-SA-0268
Revision:	1.4
Revision Date:	12/10/2014
Supersedes:	08/11/2014
Product Number	08893
SCC 14#	10070765088930
Brand:	Clear Springs

A blend of minced and steamed Rainbow trout formed into three different shapes and coated with a delicious crisp Whole Grain breading. Individually quick frozen and ready to bake or deep fry.

Amount Per Sei	ving		
Calories 230	) Calc	ories fron	r Fat 90
		% Da	aily Value*
Total Fat 10	9		15%
Saturated	Fat 1.5g		8%
Trans Fat	0g		
Cholesterol	25mg		8%
Sodium 360	lmg		15%
Total Carbo	hydrate 1	18g	6%
Dietary Fi	ber 2g		8%
Sugars 1g	]		
Protein 16g			
Vitamin A 0%	6 • '	Vitamin (	2%
Calcium 2%	•	Iron 8%	

375g 30g **Ingredient Statement:** 

Rainbow Trout (Minced Trout Meat, Trout Meat, water, salt, corn syrup solids, onion powder, garlic powder, sodium phosphate), whole wheat flour, enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, water, salt, enriched degerminated yellow corn flour (corn flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), enriched rice flour (rice flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), sugar, wheat gluten, yeast, enriched defatted soy flour (soy flour, niacin, iron, thiamine mononitrate, folic acid, riboflavin), malted barley flour, leavening (sodium bicarbonate, monocalcium phosphate).

Contains: Fish (Trout), Wheat, Soy

School Lunch Equivalent: Four 1 oz. portions = 2 oz. meat equivalent and 1.25 bread servings

Cooking Instructions: From Frozen (10°F)

Treasures must reach internal temperature of 160°F prior to eating. Appliances may vary, adjust accordingly. Convection Oven 400°F 8-10 min Conventional Oven 425°F 12–14 min

Deep fry 350°F 2.5-3 min

Handling / Shelf LifeTemperatureShelf Life:Frozen:≤ 0°2 yearsRefrigerated:33-38°F7 Days

#### Packaging:

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Piece Count: 155 - 165	Inner Bag 18 x 26"
Net Weight: 10 pounds	Case Size (L x W x H): 15" x 9.25" x 6.25"
Gross Weight: 11 pounds	Ti / Hi 13 x 12
Cube: 0.50 cubic ft	Units/Pallet: 156

Product of USA .





Marc Tillis – Director of Product Development

12-10-2014

208-543-3406

Date

Phone

# Sample 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 of	carton
in addition to the following information on letterhead signed by an official company representative	e.

Product Name:	Rainbow Trout Treasures	Code No.:_08893	
Manufacturer:_	Clear Springs Foods	Case/Pack/Count/Portion/Size: .1 x 10 lb. 160	x 1.0 oz

#### I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Seafood Raw Minced Rainbow Trout	1.416	X	75	1.062
Seafood, fresh, fish fillets (Rainbow Trout)	1.410	X	70	.987
		X		
A. Total Creditable M/MA Amoun	$t^1$			2.049

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

### 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, manufacture'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. Total Creditable APP Amount <sup>1</sup>			, in the second		
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

al Creditable APP Amor	unt from box B to box C.
3 g) 4.0 oz.	
9 rounded down to 2.0 ore than the total weig	) ht of product.)
d that a ounce uivalent meat/meat alt	serving of the above ernate when prepared
ms to the Food and Nu strated by the attached	ntrition Service Regulations d supplier documentation.
Director of Produc	ct Development
8-11-14 Date	208-543-3406 Phone Number
	9 rounded down to 2.0 ore than the total weigned that a ounce uivalent meat/meat alto the Food and Nunstrated by the attached

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

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

¹Total 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.

## 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: Rainbow T	rout Treasur	es	Code No.:	08893	
Manufacturer: Clear Sprin	ngs Foods	Case/Pack/Coun	t/Portion/Size: 1	<u>x</u> 10 lb. 160 x 1.0 c	)Z.
(Refer to SP 30-2012 Grain Re	quirements fo	r the National School 1	Lunch Program and	School Breakfast Pro	gram)
II. Does the product conta (Products with more than 0.24 creditable grains may be credit	oz equivaleni	t or 3.99 grams for Gra	oups A-G or 6.99 gr		
III. Use Policy Memorando Program and School Break Groups A-G, Group H or C component based on creditable H uses the standard of 28 gram Indicate which Exhibit A C	<b>xfast Progra</b> G <b>roup I.</b> (De grains. Grou s creditable g	um: Exhibit A to det ifferent methodologies ups A-G use the standa train per oz eq; and Gr	termine if the pro are applied to calcu rd of 16grams credi oup I is reported by	oduct fits into elate servings of grain table grain per oz eq;	
Description of Creditable Grain Ingredient*	Portion Size**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>	
Whole Wheat Flour	4.0 oz.	12.83	16	.802	
Enriched Wheat Flour	4.0 oz.	10.34	16	.646	
Enriched Rice Flour	4.0 oz.	.45	16	.028	
Enriched Soy Flour	4.0 oz.	.14	16	.008	
				1.484	
A. Total Creditable Amou	int <sup>3</sup>			1.25	
*Creditable grains are whole-gr ** If known, use the raw dough ¹ (Portion size) <b>X</b> (% of creditable ² (Grams of creditable grains) ÷ ³Total Creditable Amount must	weight for a nole grain in for (standard gra	nore accurate creditable rmula). .ms of creditable grains	e amount.	g Group of Exhibit A) o <i>not</i> round up.	
Total weight (per portion) of Total contribution of product					
I certify that the above informat for serving) provides /_25 oz e 0.24 oz eq. per portion.	ion is true and equivalent Gr	d correct and that a dains. I further certify	that non-creditab	on of this product (rea le grains are not abo	idy ove
Muc Tille Signature	6	Dire		t Development	
Marc Tillis	*		3-11-2014	208-543-3406	
Printed Name		Date		Phone Number	