Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag : true

Packaging Level : Case

FSE AM ID :

TP Brand Name :

Last Baseline Update :

Publication Hazmat Demand Audit Flag :

Recipient Name : Gordon Food Service

Core

Functional Name : 24/8oz Switch Strawberry Banana Smo

Product Status : Active

Info Provider : APPLE & EVE LLC

GLN : 00763010000…

Preliminary Item Status Code :

Manufacturer : APPLE & EVE LLC

GLN : 00763010000…

Brand Name : Switch

Brand Owner : APPLE & EVE LLC

GLN : 00763010000…

Product Profile :

GPC Description : Fruit Juice – Ready to Drink (Shelf Stable)

Seafood HACCP Regulatory Act :

GPC Code : 10000220

Seafood HACCP Regulatory Agency :

GPC Type : Food

Seafood HACCP Regulatory Permit Identification :

Target Market : USA

Seafood HACCP Permit Start Date :

Country Origin of Product : USA

Seafood HACCP Rermit End Date :

Storage and Handling Information

Type of Date on Packaging : BEST_BEFORE_DATE

Shelf Life : 364 **UOM :** Days

Temperatures :

Shelf Life From Arrival : 121 **UOM :** Days

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature at storage or handling	60	FAH	85	FAH

Variable Unit : No

Marked with Batch Number :

Order Information

Order Sizing Factor :

UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party ID Type	Additional Party ID Value	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
				No items to show.				

Packaging

GTIN : 10831012003522

Barcode Type : GTIN_14

Quantity : 160

Barcode : 10831012003522

Product Code Type : SUPPLIER ASSIGNED

Pack Size Description :

Recipient Item ID :

Product Code : 00352SM

Short Name : 24/8oz Switch Strawberry Banana Smo

Long Name : 24/8oz Switch Strawberry Banana Smoothie

Net Content : **UOM :**

Product Type : Case

 # Unique Next Lower Level GTIN : 1

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Recycling Process Type	Recycling Scheme Code	Sustainability Feature	Weight Value	Weight UOM	Width Value	Width UOM	Height Value	Height UOM	Depth Value	Depth UOM	Shape	Platform Type	Platform Terms And Conditions Code	Deposit	Asset

No items to show.

Product Level Properties

Is Base Unit ? :
No

Is Consumer Unit ? :
No

Dispatchable Unit ? :
No

Invoice Unit ? :
Yes

is Orderable unit ? :
Yes

Is Packaging Returnable? :
No

Are Non-Sold Items Returnable? :

Contents of Unmarked Children

Quantity of Inner Pack :

Quantity Within Inner Pack :

Individual Unit Minimum :

UOM :

Individual Unit Maximum :

UOM :

Contents - Pallet

Pallet TI :
16

Pallet HI :
10

Total Pallet Quantity :

Qty Per Layer (TI) :
16

Qty Of Layers (HI) :
10

Measures

Depth :
12.6875

UOM :
Inches

Gross Weight :
14.5

UOM :
Pounds

Width :
8.3125

UOM :
Inches

Net Weight :
14

UOM :
Pounds

Height :
5.25

UOM :
Inches

Volume :
55369041

UOM :
Cubic Inches

Commercial Distribution Dates

Start Availability Date :
06/13/2017

Effective Date :
10/12/2017

Discontinue Date :

Marketing

General Information

Benefits :
100% Fruit Smoothie

General Description :
24/8oz Switch Strawberry Banana Smoothie

Product Activities :

Product Activity Type	Region Description

No items to show.

Packaging & Storage

Consumer Storage Information :

Dry, cool area

Consumer Usage Information :

Preparation & Cooking

Preparation Type :
READY_TO_DRINK

Prep & Cook Suggestions :

Ready to drink

Serving Suggestion :

The suggested serving size is 1 can

Growing Method

Organic :

Marketing Claims

Is Marked Recyclable ? :

Nutrition

Nutrient Relevant Data Provided :

Number of Servings per package :
24

Child Nutrition Flag :

Serving Size Information

Serving Sizes :

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake
Value	UOM		Value	UOM			
8	Fluid ounce (US)	1			By Serving	Ready To Drink	

Nutrition Type	Quantity Contained		Measurement Precision	Daily Value Intake Percent
	Value	UOM		
Biotin (BIOT)	0	Milligram	Exact	0
Calcium (CA)	0	Milligram	Exact	0
Carbohydrates (CHO-)	32	Gram	Exact	12
Cholesterol; method of determination unknown or variable (CHOL-)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Chloride (CLD)	0	Milligram	Exact	0
Chromium (CR)	0	Milligram	Exact	0
Copper (CU)	0	Milligram	Exact	0
Calories Total (ENER-)	120	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Calories from Fat (ENERPF)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Monounsaturated Fat (FAMS)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Polyunsaturated Fat (FAPU)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Fatty acids, total saturated (FASAT)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Total fat by NLEA definition (triglyceride equivalents) (FATNLEA)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Fatty acids, total trans (FATRN)	0	DO NOT USE. Use E14 instead. Calorie - International Table (IT) (Code will be deprecated soon)	Exact	0
Iron, total (FE)	0	Milligram	Exact	0
Insoluble Fiber (FIBINS)	0	Milligram	Exact	0
Soluble Fiber (FIBSOL)	0	Milligram	Exact	0
Total Diet Fiber (FIBTSW)	3	Gram	Exact	11
Folate, Folacin (FOL-)	0	Milligram	Exact	0
Iodine (ID)	0	Milligram	Exact	0
Potassium (K)	300	Milligram	Exact	6
Lactose (LACS)	0	Milligram	Exact	0
Magnesium (MG)	0	Milligram	Exact	0
Manganese (MN)	0	Milligram	Exact	0
Molybdenum (MO)	0	Milligram	Exact	0
Sodium (NA)	5	Milligram	Exact	0

Niacin, preformed (NIA)	0	Milligram		Exact	0
Phosphorus (P)	0	Milligram		Exact	0
Pantothenic acid (PANTAC)	0	Milligram		Exact	0
Protein, total; method of determination unknown or variable (PRO-)	0	Gram		Exact	0
B2-riboflavin (RIBF)	0	Milligram		Exact	0
Selenium, total (SE)	0	Milligram		Exact	0
Sugars, total, expression unknown (SUGAR-)	26	Gram		Exact	0
Thiamin (THIA)	0	Milligram		Exact	0
Vitamin A; method of determination unknown (VITA-)	0	Gram		Exact	0
Vitamin B-12 (VITB12)	0	Milligram		Exact	0
Vitamin B-6, total; method unknown or variable (VITB6-)	0	Milligram		Exact	0
Vitamin C; method unknown or variable (VITC-)	60	Milligram		Exact	70
Vitamin D; method of determination unknown or variable (VITD-)	0	Milligram		Exact	0
Vitamin E, method of determination unknown or variable; expressed as alpha- tocopherol equivalents (VITE-)	0	Milligram		Exact	0
Vitamin K (VITK)	0	Milligram		Exact	0
Zinc (ZN)	0	Milligram		Exact	0
Added Sugars (SUGAD)		Gram			
Carbohydrate, available (CHOAVL)		Gram			
Fat, total (FAT)		Gram			
Salt Equivalent (SALTEQ)		Gram			

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
	No items to show.	

Ingredients

Ingredients

Ingredients :

Allergen Information

Allergen Relevant Data Provided :

Allergens :

	Allergen	Level Of Containment	Agency Name	Regulation Name
AE	Eggs and Their Derivatives	FREE_FROM	N/A	N/A
AF	Fish and Their Derivatives	FREE_FROM	N/A	N/A
AM	Milk and its Derivatives	FREE_FROM	N/A	N/A
AP	Peanuts and Their Derivatives	FREE_FROM	N/A	N/A
UW	Wheat and Their Derivatives	FREE_FROM	N/A	N/A
AN	Tree Nuts and Their Derivatives	FREE_FROM	N/A	N/A
AY	Soybean and its Derivatives	FREE_FROM	N/A	N/A
AC	Crustaceans and Their Derivatives	FREE_FROM	N/A	N/A
AS	Sesame Seeds and Their Derivatives	FREE_FROM	N/A	N/A

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Can
	PRODUCT_IMAGE		10/12/2017	📎		Marketing Image High Res	JPG				

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Pul
🗒		Gordon Food Service	0093901000002	Audit Failed		REVIEW	10/12/2017 11:24	DOC-45020479.10093901000002007630100018US20831012003529REVIEW00831012003525Trade Item failed minimum audit requirement 00831012003525: Errors: Nutrition: Serving Size Description is required when GPC Type equals Food, Allergen Regulation Name is required when Allergen Type is present (AC,AE,AF,AM,AN,AP,AS,AY,UW), Allergen Agency Name is required when Allergen Type is present (AC,AE,AF,AM,AN,AP,AS,AY,UW); Warnings: Nutrition: (SUGAD) Added Sugar Amount & UOM + % Daily Value will be required with the new FDA Label Regulation. The effective date is July 26th 2018.; 10831012003522Trade Item failed minimum audit requirement 10831012003522: Errors: Core: Volume is incorrect;	

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: SWITCH STRAWBERRY BANANA   Code: 00352SM

Manufacturer: APPLE AND EVE   Serving Size: 8 oz

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		
			X		
Total Creditable Vegetable Amount:					

- [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. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least ⅛ 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 ½ 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] (quarter cups)
Apple Puree	5.2	X		2.5
Apple juice from concentrate	2.3	X		1.0
Strawberry Banana blend	0.5	X		0.5
		X		
		X		
		X		
Total Creditable Fruit Amount:				4

- [1]FBG 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 ⅛ 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, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that _8_ ounce serving of the above product contains 1 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =⅞ 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 ⅛ cup but a result of 1.0 equals ¼ cup

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Signature

DHANYA JAYARAJ

Printed Name

QA ASSOCIATE

Title

7/14/2017

Date

516) 621-1122 ,204

Phone Number

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: SWITCH MANGO   Code: __00354SM__

Manufacturer: __APPLE AND EVE__   Serving Size: __8 oz__

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		
			X		
Total Creditable Vegetable Amount:					

- [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. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least ⅛ 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 ½ 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] (quarter cups)
Apple Puree	4.56	X		2.3
Apple juice from concentrate	2.50	X		1.2
Strawberry Banana blend	0.94	X		0.5
		X		
		X		
		X		
Total Creditable Fruit Amount:				4

- [1]FBG 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 ⅛ 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, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that _8_ ounce serving of the above product contains 1 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups = ⅞ 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 ⅛ cup but a result of 1.0 equals ¼ cup

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Signature

DHANYA JAYARAJ

Printed Name

QA ASSOCIATE

Title

7/14/2017

Date

516) 621-1122 ,204

Phone Number