## Peanut Butter & HFCS Free Grape Jelly On Whole Grain Graham Wafers







Item #: Pieces Per Case: Piece Size (oz.): Case Weight (lb.):

A1290 160 2.30 23.00

Data Generated: 12/12/2018

Data Valid As Of: 8/15/2017

**Description:** Peanut butter and grape jelly sandwich on whole grain graham wafers. Individually packaged for hand held convenience. Rectangle shape. Commodity processing available.

Features & Benefits: Unique Item--attracts student participation. Convenient--individually wrapped; grab and go. Versatile--great forbreakfast, lunch or after-school snack. Reduced LaborCosts--easy preparation and no messy cleanup. Substitutable-commodity processing available.

Technical Label Name: Peanut Butter and HFCS Free Grape Jelly on Graham Wafers made with 100% Whole Grain

Brand: Advance Pierre

Packaging Type: BULK-FILM

Master Case GTIN: 00075999012907

Master Case Gross Weight: 23.71400

Master Case Length: 15.56300

Master Case Width: 12.31300

Master Case Height: 6.00000

Master Case Cube: 0.66540

Cases/Layer: 9

Cases/Pallet: 81

Layers/Pallet: 9

Frozen Shelf Life (days): 270

Refrigerated Shelf Life (days): 21

CN Credit: 1 OZ MMA NOMEAT

Equivalent Grain: 1.00

## Preparation Method:

Ready To Eat: Can be enjoyed frozen or thawed at room or refrigerated temperature prior to eating.

Ingredient Statement: INGREDIENTS: PEANUT BUTTER: PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL (COTTONSEED, RAPESEED, AND/OR SOYBEAN OILS), SUGAR, SALT. WHOLE GRAIN GRAHAM WAFER: WHOLE WHEAT FLOUR, SUGAR, ORGANIC CANE SYRUP, INTERESTERIFIED SOYBEAN OIL, (WITH TOCOPHEROLS ADDED), NATURAL VANILLA FLAVOR, TOPCITHIN SOY LECITHIN, BAKING SODA, SALT, MOLASSES, ROSEMARY EXTRACT. GRAPE JELLY: GRAPE JUICE, CORN SYRUP, SUGAR, PECTIN, CITRIC ACID, SODIUM CITRATE. CONTAINS: PEANUTS, WHEAT, SOY

| Nutrition Facts:<br>Serving Size: 2.30 OZ (64 g)<br>Servings Per Container: 160 | )                |
|---|------------------|
| Calories / Calories from Fat:   | 310 / 160        |
|   | % Daily Value ** |
| Total Fat 18 g  | 28%              |
| Saturated Fat 4 g   | 20%              |
| Trans Fat 0 g   |                  |
| Cholesterol 0 mg  | 0%               |
| Sodium 210 mg   | 9%               |
| Total Carbohydrate 31 g   | 10%              |
| Dietary Fiber 5 g   | 20%              |
| Sugars 13 g   |                  |
| Protein 10 g  |                  |
| Vitamin A   | 0%               |
| Vitamin C   | 0%               |
| Calcium   | 2%               |

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

Iron

Master-Case-Labels: A1290

## **Nutritional Data:**

| Name               | UoM  | Per Serving | Per 100g |
|--------------------|------|-------------|----------|
| Calcium            | mg   | 17.8        | 27.6     |
| Calories           | kcal | 306.2       | 475.4    |
| Calories from Fat  | kcal | 163.6       | 254.1    |
| Cholesterol        | mg   | 0.0         | 0.0      |
| Dietary Fiber      | g    | 4.6         | 7.2      |
| Iron               | mg   | 1.2         | 1.9      |
| Protein            | g    | 9.7         | 15.0     |
| Saturated Fat      | g    | 4.1         | 6.4      |
| Serving Size       | g    | 64.4        | 100.0    |
| Sodium             | mg   | 205.7       | 319.4    |
| Sugars             | g    | 13.4        | 20.9     |
| Total Carbohydrate | g    | 30.5        | 47.5     |
| Total Fat          | g    | 18.1        | 28.2     |
| Trans Fat          | g    | 0.0         | 0.1      |
| Vitamin A          | IU   | 3.9         | 6.1      |
| Vitamin C          | mg   | 0.0         | 0.0      |





**CN Labeling Technologist** 

## PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

| Product Name: Peanut Butter and   | d Grape Jam on Whole G                                | rain Graham           | Wafer C                       | ode No: <u>A1290</u> | _                             |  |
|---|---|-----------------------|-------------------------------|----------------------|-------------------------------|--|
| Manufacturer: Advar   | cePierre Foods Inc                                    |                       |                               |                      |                               |  |
| Case/Pack/Count/Portion Size: Net W   | t 23.00 LBS / 160 pc / 2.30                           | 0 oz = portion        | size                          |                      |                               |  |
| I. Meat/Meat Alternate  |   |                       |                               |                      |                               |  |
| The chart below shows the creditable  | e amount of Meat/Meat A                               | Iternate dete         | ermination.                   |                      | <del>,</del>                  |  |
| Description of Creditable<br>Ingredients per<br>Food Buying Guide                                   | Ounces per Raw<br>Portion of Creditable<br>Ingredient | Multiply              | Food<br>Buying<br>Guide Yield |                      | Creditable<br>Amount*         |  |
| Peanut Butter   | 1.10  | х                     | 1 serving = 2 TBSP 1.10 oz    |                      | 1.10                          |  |
|   |   | X                     |                               |                      |                               |  |
| A. Total Creditable Amount <sup>1</sup>   |   | Х                     |                               |                      | 1.00                          |  |
| L   |   |                       |                               |                      |                               |  |
| The chart below shows the creditable  Description of Creditable  Ingredients per  Food Buying Guide |   |                       |                               | Ar                   | Creditable<br>Amount<br>A ÷ B |  |
| Whole Wheat Flour (60.7%)   | 9.712g  |                       | 16g                           | 0.607                | x 2 = 1.21                    |  |
| D. Total Creditable Amount fo   | r Equivalent Grains                                   |                       |                               | 1                    | 1.00                          |  |
|   |   |                       |                               |                      |                               |  |
| Total Creditable Amount must be rounde  | d down to the nearest 1/4 ser                         | ving. Do <b>not</b> r | ound up.                      |                      |                               |  |
| Total w   | eight (per portion) of pr                             | oduct as pu           | ırchased: <u>2.30 c</u>       | OZ                   |                               |  |
| I certify that the above inform product (ready to cook) cont grains when prepared according         | ains <u>1.00</u> ounces                               |                       |                               |                      |                               |  |
| (Reminder: Total cre  | editable amount cannot                                | count for m           | ore than the total            | weight of produ      | ct)                           |  |
| I further certify that any APP used i 225 or 226 Appendix A).                                       | n this product conforms                               | to Food and           | Nutrition Service re          | egulations (7CFF     | R Parts 210, 220,             |  |
| Kim Crocker   |   | April 5, 2018         |                               |                      |                               |  |
|   |   |                       | <u>ирш 3,</u>                 | 2010                 |                               |  |

<sup>\*</sup>This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

<sup>\*\*</sup>This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.