

Peanut Butter & HFCS Free Grape Jelly On Whole Grain Bread, Twin Pack



Item #: A1004 **Pieces Per Case:** 36 **Piece Size (oz.):** 5.60 **Case Weight (lb.):** 12.60

Data Generated: 1/8/2019

Data Valid As Of: 2/9/2017

Description: Crustless peanut butter and grape jelly sandwich, made with whole grain bread. Two sandwiches packaged together. Squareshape. Commodity processing available.

Features & Benefits: Unique Item--attracts student participation. Convenient--individually wrapped for grab and go applications. Versatile--great for breakfast, lunch or after-school snack. Labor-Saving--easy preparation with no messy cleanup; thaw and serve. Substitutable--commodity processing available.

Technical Label Name: PB Jamwich with Peanut Butter And HFCS Free Grape Jelly made with Whole Grain Bread

Brand: Pierre

Packaging Type: BULK-FILM

Master Case GTIN: 00075999010040

Master Case Gross Weight: 13.77600

Master Case Length: 15.68800

Master Case Width: 11.68800

Master Case Height: 9.50000

Master Case Cube: 1.00810

Cases/Layer: 10

Cases/Pallet: 90

Layers/Pallet: 9

Frozen Shelf Life (days): 270

Refrigerated Shelf Life (days): 7

CN Credit: 2 OZ MMA NOMEAT

Equivalent Grain: 2.00

Preparation Method:

Ready To Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.

Nutrition Facts:

Serving Size: 5.60 OZ (157 g)
Servings Per Container: 36

Calories / Calories from Fat: 600 / 280

		% Daily Value **
Total Fat	31 g	48%
Saturated Fat	4.5 g	23%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	590 mg	25%
Total Carbohydrate	69 g	23%
Dietary Fiber	7 g	28%
Sugars	22 g	
Protein	20 g	
Vitamin A		0%
Vitamin C		0%
Calcium		15%
Iron		15%

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

Ingredient Statement: INGREDIENTS: WHOLE GRAIN BREAD: WHITE WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VITAL WHEAT GLUTEN, SUGAR, SOYBEAN OIL. CONTAINS LESS THAN 2% OF: YEAST, SALT, SOY FLOUR, MONOGLYCERIDES WITH PROPIONIC ACID AND PHOSPHORIC ACID, DATEM, AMMONIUM SULFATE, CALCIUM SULFATE, ENZYMES, SODIUM STEAROYL LACTYLATE, CALCIUM PROPIONATE, ASCORBIC ACID. PEANUT BUTTER: PEANUTS, DEXTROSE, HYDROGENATED VEGETABLE OIL (COTTONSEED, RAPESEED, AND/OR SOYBEAN OILS),

SUAGR, AND SALT. GRAPE JELLY: GRAPE JUICE, CORN SYRUP, SUGAR, PECTIN, CITRIC SODIUM CITRATE. CONTAINS: WHEAT, SOY, PEANUTS

[CN Equivalency Statement: A1004](#)

[Master-Case-Labels: A1004](#)

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	126.1	80.4
Calories	kcal	604.3	385.4
Calories from Fat	kcal	280.5	178.9
Cholesterol	mg	0.0	0.0
Dietary Fiber	g	7.1	4.5
Iron	mg	2.8	1.8
Protein	g	20.1	12.8
Saturated Fat	g	4.7	3.0
Serving Size	g	156.8	100.0
Sodium	mg	592.7	378.0
Sugars	g	21.9	14.0
Total Carbohydrate	g	68.5	43.7
Total Fat	g	31.1	19.8
Trans Fat	g	0.0	0.0
Vitamin A	IU	1.5	0.9
Vitamin C	mg	0.0	0.0



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**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 HFCS Free Grape Jelly on Whole Grain Bread Code No: A1004

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 12.60 lbs / 36 Individually Wrapped / 5.60 oz = portion size

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Peanut Butter	2.20	x	1.10 oz = 2 Tbsp	2.20
		x		
		x		
A. Total Creditable Amount¹				<u>2.00</u>

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			0
		x			
		x			
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

III. EQUIVALENT GRAINS (EG)

I. Does this product meet the Whole Grain-Rich Criteria: Yes X No

II. Does this product contain non-creditable grains: Yes No X How many grams

(Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for schools)

III. Indicate which Exhibit A Group (A-I) the Product Belongs: B

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula ¹	Creditable Amount
White Whole Wheat Bread	1.13	52.28%	X28.35 / 16	1.04
		%		
D. Total Creditable Amount for Equivalent Grains				<u>1.00 x 2= 2.00</u>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 5.60

I certify that the above information is true and correct and that a 5.60 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 2.00 equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Crocker

June 4, 2018

Your Name
 CN Labeling Technologist

Date

*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.



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**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.