



Effective Date: 12/17/2014
Supersedes: 10/31/2014

Code: 33504

Product Name: Oven Ready Whole Grain Breaded Onion Rings **Serving Size: 2.69 oz.**

Each 2.69 oz serving of Whole Grain Breaded Onion Rings provides 1.0 oz eq grains and ¼ cup other vegetable.

Product Info



PREPARATION – for best results

Keep frozen until ready to prepare

1. Preheat convection oven to 425°F (conventional oven to 450°F).
2. Place frozen breaded onion rings on parchment lined sheet full sheet pan.
3. Bake onion rings for 10 – 11 minutes until crispy (bake in conventional oven for 12 – 14 minutes). **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.**
4. Remove from oven. Serve.
5. Holding: Hold for up to 1 hour in a dry warmer at 145°F.

Nutrition Facts

Serving Size 5 Pieces (77g)

Amount Per Serving

Calories 200 **Calories from Fat 70**

	% Daily Value*
Total Fat 8g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 28g	9%
Dietary Fiber 3g	12%
Sugars 5g	

Protein 3g

Vitamin A 0% • Vitamin C 4%
 Calcium 10% • Iron 6%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Shelf life: 12 months frozen (-10° - 15°F)
 Ti-Hi: 5 x 9
 Cases/pallet: 45
 Case cube: 1.91 ft³; Dimension: 23.25”x15.81”x9.00”
 Pallet height: 86.50-in
 Gross case wt: 31.00 lbs Net: 30.00 lbs
 Pallets/truck: 28
 UPC: 10652777002526

ALLERGENS: Contains Wheat, Soy, & Milk

GRAINS: At least 50% of the grains used in this product are whole grains

Ingredients: Onions, Whole Wheat Flour, Water, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Sugar, Contains Less than 2% of: Enriched Yellow Corn Flour (Yellow Corn Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Onion Powder, Garlic Powder, Whey, Yeast, Modified Corn Starch, Spice, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Extractives of Paprika, Guar Gum, Methylcellulose, Calcium Chloride, Sodium Alginate, Salt, Soybean Oil.

Andrew P. Signorelli
 Dir./Tech. Services
 Tasty Brands

CONTAINS: 178 – 2.69 OZ SERVINGS PER CASE
 (5 ONION RINGS PER SERVING)



Formulation Statement for Documenting Grains in School Meals

Product Name: Whole Grain Breaded Onion Rings **Code No:** 33504
Case/Pack/Count/Portion/Size: 178 / 2.69 oz. servings per case

I. Does the product meet the Whole Grain-Rich Criteria? Yes x No _____
(Refer to SP-30-2012 Grain Requirements for the National School Lunch Program and School breakfast Program)

II. Does the product contain non-creditable grains: Yes x No _____ How many grams: < 3.99
(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

Indicate which Exhibit A Group (A-I) the product belongs: B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
Batter type coating	1.13	1.00	1.13
A. Total Creditable Amount²			1.00

¹(Portion size) ÷ (Exhibit A weight for one oz eq)

²Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²
A. Total Creditable Amount³				

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

**If known, use the raw dough weight for a more accurate creditable amount.


¹(Portion size) x (% of creditable grains in formula).

²(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

³Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.69 oz.
 Total contribution of product (per portion): 1.00 oz-eq

I certify that the above information is true and correct and that a 2.69 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.


 Andrew P. Signorelli
 Printed Name

VP of Operations
 Title
08/03/15 516-938-4588
 Date Phone Number



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name: Whole Grain Breaded Onion Rings **Code No:** 33504
Case/Pack/Count/Portion/Size: 178 / 2.69 oz. servings per case

I. Vegetable Component

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)
Onions, mature, fresh, diced	Other	1.500	X	12.60 / 16	1.000
			X		
			X		
Total Creditable Vegetable Amount:					1.000

TOTAL CUPS

LEGUMES	DARK GREEN	RED/ORANGE	STARCHY	OTHER
				1/4


- ¹FBG calculations for vegetables are in quarter cups.
- 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 1/8 cup of recognizable vegetable is required to contribute towards the veg component or a specific veg subgroup
- The OTHER vegetable subgroup may be met with any additional amounts from the other subgroups.
- School food authorities may offer any veg subgroup to meet the total weekly requirement for the additional veg subgroup
- Leafy green vegetables credit as half the volume served in schools. Legumes may credit toward the vegetable component or the meat alternate component but not as both.

II. Fruit Component

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)
		X		
		X		
Total Creditable Fruit Amount:				

- ¹FBG calculations for fruits are in quarter cups.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component
- Note that dried fruits credit as double the volume served in school meals.

I certify the above information as true and correct and that a 2.69 ounce serving of the above product contains **1/4** cup(s) of vegetable / fruit.


Andrew P. Signorelli
 Printed Name

VP of Operations
 Title
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