### TYSON PRODUCT SPECIFICATION

Product-Brand: 16924 - 0321 Version: 13 Status: Official Effective Date 1/4/2016

Brand: GFS Last Issue Date: 9/26/2015

Minor Line: 000 NO MINOR LINE Sell Group: MISCELLANEOUS

Product Name: UNCKD, ICE GLZ USDA A Grade 8 PC Cut CKN, SPLT BST W/RIB, TH W/BAC,

DRM, WNG

### **General Information**

Computer Name: IF CKN 8 PCE LG

Description: Chicken, 8 piece (Split Breast W/Ribs, thighs W/Back, Drums, Wings), USDA Grade A,

Bone-in, Unmarinated, Unbreaded, IF, Uncooked, Min 96 pcs, 37.5 lb caseUSDA A Grade

**UPCs** 

000-93901-26264 6

### **Ingredient Statement**

Ice Glazed USDA A Grade IF Chicken 8 Piece Cut (split breasts with ribs, thighs w/ back portion, drumsticks, wings).

### **Cooking Instructions**

FOOD SAFETY RECOMMENDS COOKING UNTIL INTERNAL TEMPERATURE IS  $165\,^{\circ}\text{F}$ 

APPLIANCES VARY, ADJUST ACCORDINGLY. COOK FROM FROZEN. IF THAWED, LESS COOKING TIME IS REQUIRED.

**Storage & Handling** 

**Shelf Life:** 365 days **Storage Temperature:** 0 F **Storage Method:** Frozen

**Storage Instructions:** 

### SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

. Keep refrigerated or frozen.

Thaw in refrigerator or microwave.

. Keep raw meat and poultry separate from other foods.

Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

- . Cook thoroughly.
- . Keep hot foods hot. Refrigerate leftovers immediately or discard.

### **Piece/Pack Information**

Minimum of 24 BREAST(s) per Case.

Minimum of 24 DRUM(s) per Case.

Minimum of 24 THIGH(s) per Case.

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Warning: Data may be continued on next page

### TYSON PRODUCT SPECIFICATION

Product-Brand: 16924 - 0321 Version: 13 Status: Official Effective Date 1/4/2016

### **Piece/Pack Information**

Minimum of 24 WING(s) per Case.

NOTE: Pieces may be added in natural rotation to meet case net weight.

### **Method of Packaging**

- 1. Breasts and thighs are packaged in 16 3/8 x 24" bags. Drums and wings are packaged in 9 x 4 x 21" bags.
- 2. Bags are closed with the appropriate color coded Kwik-Lock tabs as follows:

SEGMENT TAB COLOR

Breast White
Drum Blue
Thigh Yellow
Wing Red

- 3. One (1) bag each of breasts, thighs, drums, and wings are placed in the master case. Total piece count is 96 (12 head) per case.
- 4. The master case is weighed, sealed, labeled (bilingual English/Spanish), date coded (Refer to Quality Assurance Policies and Procedures Manual) and palletized.

### Weights

_ Inner Package ——		
Net Weight(US):		0 LB
Net Weight (Metric):		0 KG
	Count:	4

ahte	
Pounds	Kilograms
37.5000	17.0100
2.3110	1.0483
1.8100	0.8210
41.6210	18.8793
	37.5000 2.3110 1.8100

_ TI/ HI/ CPP	
TI/HI/ Cases Per Pallet:	5/8/40
NOTE:	

All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

Weight Indicator is Standard weight

### **TI/HI Information**

Pallet TI/HI		
Cases Per Tier (TI):	5	
Tiers Per Pallet (HI):	8	
Cases Per Pallet:	40	

NOTE: All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

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### TYSON PRODUCT SPECIFICATION

Product-Brand: 16924 - 0321 Version: 13 Status: Official Effective Date 1/4/2016

### **Nutritional Information**

Record 1 of 1 UNCOOKED FRYING CHICKEN 8 PIECE CUT

	Nutriti	on Facts	
Se	erving Size : 4	OZ.SERVING	112 g
Servings Per	Container :	102	
Amount Per Se	erving		
Calories	250	Calories from Fa	nt 170
		% Daily	/ Values *
Total Fat		19 g	29 %
Saturated Fa	at	6 g	30 %
Trans Fat		0 g	
Polyunsatura	ated Fat	3.5 g	
Monounsatu	rated Fat	9 g	
Cholesterol		65 mg	22 %
Sodium		70 mg	3 %
Total Carbohy	drate	0 g	0 %
Dietary Fibe	er	0 g	0 %
Sugars		0 g	
Protein		19 g	38 %
Vitamin A	0 %	· Vitamin C	0 %
Calcium	0 %	· Iron	2 %

Printed on: 12/27/2016 This is not a complete Product Specification Page 3 of 3



# Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA)

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Code No.: 1007 Lt 3 

Case/Pack/Count/Portion/Size: Manufacturer: LUSTON

### 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	Raw Multiply FBG Yiel Servings t	Multiply FBG Yield/ Creditable Servings Amount * Per Unit	Creditable Amount *
Children dicimontick w		×	0.140	1,170
SKIP & DONE		×		
		×		
A. Total Creditable M/MA Amount	141			1770

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	ולן				
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to	OUNT (A + B re	ounded dowr	to		00.7

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

<sup>1</sup>Total 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.

1 Total weight (per portion) of product as purchased Total creditable amount of product (per portion)

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

ounces of equivalent meat/meat alternate when prepared I certify that the above information is true and correct and that a L ounce serving of the above product (ready for serving) contains according to directions. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations Appendix A) as demonstrated by the attached supplier documentation. 225, 226, (7 CFR Parts 210, 220,

Printed Name Signature

5

Mandler PT

Title

2

Phone Number

<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.



School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in 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 addition to the following information on letterhead signed by an official company representative. Grain

165-460	1 Drogn = J. 4
Code No.:	ase/Pack/Count/Portion/Size:
Ted City to	of , Inc case/
HE WINC ASSIT	- Tysin foo
Product Nam	Manufacture

5

(Refer to SP 30–2012 Grain Requirements for the National School Lunch Program and School Breakfast Program) SN N Does the product meet the Whole Grain-Rich Criteria: Yes

(Products with more than 0.240z 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. Please use template for crediting using amount of How many grams: 8 II. Does the product contain non-creditable grains: Yes\_ creditable grains).

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

Creditable Amount	
Weight of one ounce equivalent as listed in SP 30-2012	
Portion Size of Product as Purchased	c
Description of Product per Food Buying Guide	i i

A. Total Creditable Amount

Total weight (per portion) of product as purchased Total contribution of product (per portion)

ounce portion of this product oz equivalent Grains. I further certify that non-creditable grains are not I further certify that the above information is true and correct and that a per portion (ready for serving) provides above 0.24 oz eq.

g

Phone Num

<sup>(</sup>Portion size) + (Exhibit A weight for one oz eq)

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



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

OCA Code No .: 1129 45501 Product Name: UNC

5.30g - Uniqu) Case/Pack/Count/Portion/Size: 1 000 S Manufacturer: 11

## 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 Multiply FBG Yiele Portion of Creditable Servings Ingredient Per Unit	Multiply	Multiply FBG Yield/ Creditable Servings Amount * Per Unit	Creditable Amount *
CHICA TOTAL COCK	5,3 07	×	74.0	1)TCT-4
+ WOOLY O		×		
		×		
A. Total Creditable M/MA Amount	7-1			1000

<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

				TIME IN THE PROPERTY OF THE PR	•
Description of APP,	Ounces	Multiply	Jo %	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		×		÷ by 18	
		×		÷ by 18	
		×		÷ by 18	
B-Total Creditable APP Amount	ıtı				
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to	OUNT (A + Bro	nuded down	to		2
nearest 1/4 oz)					3

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

Total creditable amount of product (per portion)  Total creditable amount of product (per portion)  Reminder: Total creditable amount cannot count for more than the total weight of product.)  I certify that the above information is true and correct and that a 5.2 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared
according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations as demonstrated by the attached supplier documentation. 225, 226, Appendix A) 7 CFR Parts 210, 220

Printed Name

Signatur

ate

Phon

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

<sup>&</sup>lt;sup>1</sup>Total 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. \*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.



School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in 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 addition to the following information on letterhead signed by an official company representative. Grain

3	)=20
-1700	e: 6.3
Code No.:	tt/Portion/Size
Be	ase/Pack/Count/Portion/S
250	Inca
Sortec	Finds
Unit A	MOSIM
Product Name:	Manufacturer

theigh

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program) Does the product meet the Whole Grain-Rich Criteria: Yes

(Products with more than 0.240z 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. Please use template for crediting using amount of How many grams: S II. Does the product contain non- creditable grains: Yes\_ creditable grains).

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

Product per Food Product as equivalent as listed Amount in SP 30-2012  A. Total Creditable Amount	Description of	Portion Size of	Weight of one ounce	Cunditable
Purchased in SP 30-2012	oduct per Food	Product as	equivalent as listed	Creditable
otal Creditable Amount²	Buying Guide	Purchased	in SP 30-2012	Amount
otal Creditable Amount²				
otal Creditable Amount				
	otal Creditable Am	10unt		

(Portion size)  $\div$  (Exhibit A weight for one oz eq) Fotal 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 Total contribution of product (per portion).

ounce portion of this product oz equivalent Grains. I further certify that non-creditable grains are not I further certify that the above information is true and correct and that a bove 0.24 oz eq. per portion. ready for serving) provides

Signatur

Chounding RDN 12/29/16 479-3



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

Code No.: [[0]] Product Name: UNC

Case/Pack/Count/Portion/Size: 5 Manufacturer: [1]

### 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	Multiply FBG Yield/ Creditable Servings Amount * Per Unit	Creditable Amount *
Chicken lates to SELY	<b>S.S</b>	×	0101.X	3,103
F Loung		×		
		×		
A. Total Creditable M/MA Amount	Ψ,			

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	
		×		÷ by 18	
B. Jotal Creditable APP Amount	r,				
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to	JUNT (A + Bro	unded down	to		0
nearest ½ oz)					

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

Total 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 (T Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.
Total weight (per portion) of product as purchased 6.5 ~
Total creditable amount of product (per portion) 3, 5 57 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (ZCFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation. 226, Appendix A) as demonstrated by the attached supplier documentation.

product (ready for serving) contains 3.5 ounces of equivalent meat/meat alternate when prepared I certify that the above information is true and correct and that a S. Sounce serving of the above

according to directions.

14 14 - 2910 - 454 gnature

Printed Name

otai \*\*18 is the percent of protein when fully hydrated.
\*\*\*Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. Ç edn



School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in 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 addition to the following information on letterhead signed by an official company representative. Grain planner.

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0,1	2
7	00
8	
3	Size
 6.	rtion
ode N	t/Poi
Ö	Coun
3	ack/(
()	ase/Pack/Count/Po
4	ථ
2	2
6	5
7	10
P	8
F	P
	<
N	8
ie.	17
Nam	ture
luct .	ntac
Proc	Mar

Does the product meet the Whole Grain-Rich Criteria: Yes

(Refer to SP 30–2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

(Products with more than 0.240z 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. Please use template for crediting using amount of How many grams: II. Does the product contain non-creditable grains: Yes\_ creditable grains).

Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups Agrain component based on creditable grains. Groups A-G use the standard of 16 grams areditable grain per oz eg; Group Huses the standard of 28 grams creditable grain per oz eg; and Group I is reported by volume or weight). G, Group H or Group I (Please be aware that different methodologies are applied to calculate servings of III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Indicate which Exhibit A Group (A-I) the Product Belongs:

Mary Street		nonnt <sup>2</sup>	A. Total Creditable Amount
		9	
Amount	in SP 30-2012	Purchased	Buying Guide
Creditable	equivalent as listed	Product as	Product per Food
	Weight of one ounce	Portion Size of	Description of

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

Total weight (per portion) of product as purchased
Total contribution of product (per portion)

ounce portion of this product oz equivalent Grains. I further certify that non-creditable grains are not I further certify that the above information is true and correct and that a above 0.24 oz eq. per portion. (ready for serving) provides

Signature

Date

Phone Numb

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



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

Code No.: M. 92 Product Name:

とれた。ころろの Case/Pack/Count/Portion/Size: Manufacturer: \\

### 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 Multiply FBG Yield Portion of Creditable Servings Ingredient Per Unit	Multiply	Multiply FBG Yield/ Creditable Servings Amount * Per Unit	Creditable Amount *
Childry wind will bring to	7.7	×	4,24	のアコンの
75.77	) <u>*</u>	×		
		×		
A. Total Creditable M/MA Amount	1,1			077

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***
		×		÷ by 18	
		×		÷ by 18	
		×		÷ by 18	
B. Fotal Creditable APP Amount	ıtı				
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to	OUNT (A + Bro	nuded down	ı to		0
nearest 1/, 07)					

Percent of Protein As-Is is provided on the attached APP documentation.

reditable MMA Amount) until after you have added the Total Creditable APP Amount from box B to box C.	otal weight (per portion) of product as purchased 3.2 A	
reditable	otal weig	

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

product (ready for serving) contains & S ounces of equivalent meat/meat alternate when prepared ounce serving of the above I certify that the above information is true and correct and that a  $\supseteq$ according to directions. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations Appendix A) as demonstrated by the attached supplier documentation. CFR Parts 210, 220, 225, 226, とい

Signature

Printed Name

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

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 amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat



School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in 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 addition to the following information on letterhead signed by an official company representative. Grain planner.

Product Name: UND ASSOYARD OKN DOZ Code No.: [WQ24-32] Manufacturer-Tyson Forth, Inc. Case/Pack/Count/Portion/Size:   WING=3-7	I. Does the product meet the Whole Grain-Rich Criteria: Yes NO (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breatfast Program)	II. Does the product contain non- creditable grains: YesNoHow many grams:
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100

Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups Agrain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eg; Group Huses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight). G, Group H or Group I (Please be aware that different methodologies are applied to calculate servings of III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Indicate which Exhibit A Group (A-I) the Product Belongs:

		onnt-	A. Total Creditable Amonnt
			Annual Control of the
Autount	in SP 30-2012	Purchased	Buying Guide
Creditable	equivalent as listed	Product as	Product per Food
	Weight of one ounce	Portion Size of	Description of

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

Total 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 Total contribution of product (per portion)

ounce portion of this product I further certify that the above information is true and correct and that a omnce portion of this product (ready for serving) provides or equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

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15th-06