



**UNSWEETENED APPLE SAUCE in 6/10 can**

**Knouse Identification Code:** FASU8000

**Effective Date:** February 2018

**Product Description:**

Apple sauce shall be packed in accordance with Good Manufacturing practices and shall comply with the FDA Standard of Identity, Part 145.110, Canned Apple Sauce, of the Code of Federal Regulations, Title 21, and to all applicable USDA, state and local regulations.

Apple sauce is prepared from a varietal blend of apples. The fresh apples are washed, inspected, and chopped. The chopped apples are then cooked in a continuous operation. The cooked apple pulp is passed through a stainless steel screen to give a finely grained finish to the sauce. The hot sauce is filled into clean containers and rapidly cooled.

Knouse Foods products are packed under the supervision of the Union of Orthodox Jewish Congregations and are certified as kosher when bearing the **U** symbol on the label in accordance with a UOJC signed agreement.

**Nutrition Information:**

<b>Nutrition Facts</b>	
24 Servings Per Container	
<b>Serving size</b>	<b>1/2 cup (122g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>50</b>
	<b>% DV*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 10mg	<b>0%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 11g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 5mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 110mg	<b>2%</b>

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Ingredients:**

Apples and water. Ascorbic acid (Vitamin C) to maintain color.

**Physical Analysis**

**Flavor:** Apple flavor, free from any undesirable flavors from overripe apples, oxidation, fermentation or caramelization.

**Color:** Light golden color, free from discoloration due to oxidation, overcooking, or other causes.

**Consistency:** USDA Grade A

**Texture:** Evenly divided, finely grained texture.

**Brix:** Not less than 9.0

**pH:** <4.2

**Microbiological Standards:** Commercially Sterile

**Allergen Statement:** This product contains no allergens

**GMO Statement:** This product contains no genetically engineered ingredients.

**Country of Origin:** The product was produced in the United States and a product of the USA.

This is a gluten free product.

This product is produced in the United States and a product of the USA.

**Packaging:**

Case Pack: 6 - 6 lb. 8 oz. units (104 oz. each)

Unit Dimension: 6.160" d. x 6.975" h.

Net Weight: 39.00 lb.

Gross Weight: 44.75 lb.

Case Dimensions: 18.50" l. x 12.25" w. x 7.00" h.

Case Cube: 0.918 cu ft

Cases/Pallet: 56 (7 per layer/8 high)

**Storage:**

Dry storage is recommended between 40 deg. F. and 80 deg F. Maximum recommended product quality shelf life 36 months.

**Product Handling:**

After opening, transfer to covered storage container, refrigerate and use within 10 days. Product can be frozen and stored 3-6 months.



**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: Unsweetened Applesauce /104 oz. Code: FFASU8000

Manufacturer: Knouse Foods Serving Size: ½ Cup, 4oz

**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 <sup>1</sup> (quarter cups)	
			X			
			X			
			X			
<b>Total Creditable Vegetable Amount:</b>						
<ul style="list-style-type: none"> <li>▪ <sup>1</sup>FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ Vegetables and vegetable purees credit on volume served.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 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</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>					<b>Total Cups Beans/Peas (Legumes)</b>	
					<b>Total Cups Dark Green</b>	
					<b>Total Cups Red/Orange</b>	
					<b>Total Cups Starchy</b>	
					<b>Total Cups Other</b>	

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 <sup>1</sup> (quarter cups)
Apples	4 oz	X	4 ounces	1.76
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				

- <sup>1</sup>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 1/8 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, 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 4 oz. ounce serving of the above product contains 1.76 – 1/4 cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

*Bonnie S. Rondeau*

Customer Service Administrator

Signature

Title

Bonnie S. Rondeau

11/17/17

717-677-9115 X4611

Printed Name

Date

Phone Number

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