



DON'T JUST SERVE ITALIAN.
SERVE CONTADINA® DELUXE.



SERVING SUGGESTION



SINCE 1918, CONTADINA® HAS DELIVERED SIMPLE, GENUINE ITALIAN FLAVOR, CRAFTED WITH PREMIUM TOMATOES, TO ENSURE ONLY THE FINEST IN TASTE AND TEXTURE. REMEMBER – WHEN YOU SERVE ITALIAN, MAKE IT CONTADINA DELUXE.

	FEATURE	BENEFIT
TASTE	Premium quality ingredients	Authentic, scratch taste and texture are high in value
APPEARANCE	Strong appetite appeal	Build repeat business and higher check averages
SIMPLICITY	Complete recipes that are ready to heat-and-serve	No lengthy prep, training, extra equipment or supervision needed. Saves you time and money thanks to reduced clean-up time
CONSISTENCY	Quality assurance is measured throughout the process, ensuring the highest quality standards are always met	Taste, texture and appearance are always the same – every product, every time
VERSATILITY	A range of products that fits a wide spectrum of use and customer taste	Create a variety of Italian menu items, from simple to complex

GENUINE ITALIAN FLAVOR, PACKED WITH VERSATILITY, VALUE AND HEAT-AND-SERVE CONVENIENCE

DELUXE MARINARA SAUCE



- Made with rich, red tomato tidbits, olive oil and traditional Italian seasonings
- Perfect “as is” or made into a signature sauce with just a splash of wine, garlic or fresh herbs
- Serve over angel hair pasta, herb-flavored linguine, tortellini or ravioli
- An ideal base for soups, chicken or seafood stew, or as a sauce in vegetable lasagna or in stuffed green peppers



DELUXE SPAGHETTI SAUCE



- Made with authentic Italian spices
- Great for traditional spaghetti with meatballs or sausage, with chicken or seafood combinations, or even over eggplant Parmesan
- Serve over bruschetta, on a flank steak or mixed with clams for a great linguini and red clam sauce



DELUXE PIZZA SAUCE



- A classic robust flavor that lets you create real pizzeria-style pizza, calzones or French bread pizza
- Delivers thick-textured value and consistent quality every time
- Featuring an authentic blend of Italian cheeses





**DELUXE
MARINARA SAUCE**

Code #: 2001720
Dot #: 395003
Case pack: 6/106 oz
UPC: 24000 35671
Case weight: 44.62
Case dimensions: 18.76 x 12.66 x 7.06
Cube: 0.97
Ti / Hi: 8 / 7

Nutrition Facts

Serving Size 1/2 cup (125g)
 Servings Per Container about 24

Amount Per Serving		Calories from Fat 15
		% Daily Value*
Calories 70		
Total Fat 1.5g		3%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 540mg		23%
Total Carbohydrate 11g		4%
Dietary Fiber 1g		7%
Sugar 6g		
Protein 1g		
Vitamin A 10% • Vitamin C 10%		
Calcium 4% • Iron 4%		

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: DICED TOMATOES IN JUICE, TOMATO PUREE, ONIONS, SAUTERNE WINE, CORN SYRUP, CRUSHED GARLIC, SALT, OLIVE OIL, SOYBEAN OIL, SPICES, CARROT FIBER, NATURAL FLAVOR, CITRIC ACID, CALCIUM CHLORIDE, LEMON JUICE CONCENTRATE, XANTHAN GUM

**DELUXE
SPAGHETTI SAUCE**

Code #: 2001718
Dot #: 395002
Case pack: 6/106 oz
UPC: 24000 35673
Case weight: 44.4
Case dimensions: 18.69 x 12.63 x 7.10
Cube: 0.98
Ti / Hi: 8 / 7

Nutrition Facts

Serving Size 1/2 cup (126g)
 Servings Per Container about 24

Amount Per Serving		Calories from Fat 15
		% Daily Value*
Calories 70		
Total Fat 1.5g		3%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 620mg		25%
Total Carbohydrate 12g		5%
Dietary Fiber 2g		10%
Sugar 3g		
Protein 2g		
Vitamin A 15% • Vitamin C 15%		
Calcium 4% • Iron 8%		

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: TOMATO PUREE, ONIONS, SALT, SOYBEAN OIL, CORN SYRUP, SPICES, CITRIC ACID, GARLIC POWDER, XANTHAN GUM, NATURAL FLAVOR

**DELUXE
PIZZA SAUCE**

Code #: 2001742
Dot #: 395007
Case pack: 6/106 oz
UPC: 24000 35674
Case weight: 45.25
Case dimensions: 18.69 x 12.63 x 7.10
Cube: 0.98
Ti / Hi: 8 / 7

Nutrition Facts

Serving Size 1/4 cup (63g)
 Servings Per Container about 48

Amount Per Serving		Calories from Fat 0
		% Daily Value*
Calories 30		
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 190mg		8%
Total Carbohydrate 6g		2%
Dietary Fiber 2g		8%
Sugar 3g		
Protein 1g		
Vitamin A 6% • Vitamin C 20%		
Calcium 4% • Iron 2%		

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: TOMATO PUREE (WATER, TOMATO PASTE), DICED PEELED TOMATOES, ITALIAN STYLE CHEESE BLEND (PASTEURIZED PART SKIM COW'S MILK, CULTURE, SALT, ENZYMES, RENNIN), SALT, MODIFIED FOOD STARCH (CORN), HIGH FRUCTOSE CORN SYRUP, SPICES, GARLIC PUREE, CALCIUM CHLORIDE, CARROT FIBER, CITRIC ACID, ONION POWDER, XANTHAN GUM, NATURAL FLAVOR. **CONTAINS: MILK**

**SEE HOW CONTADINA'S HIGH QUALITY
AND FRESH IDEAS CAN PAY OFF FOR YOU!**

For Product Information call 800-463-8932

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: Contadina Deluxe Pizza Sauce Code: 2001742

Manufacturer: Del Monte Foods Inc Serving Size: 1/4 cup (2.43oz)

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 ¹ (quarter cups)	
Tomato Products, canned, Tomato Puree	Red/Orange	1.03	X	96.00/106	0.93	
Tomatoes, canned, Diced	Red/Orange	0.83	X	49.20/102	0.40	
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. ▪ 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 vegetable component or a specific vegetable subgroup. ▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. ▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. ▪ 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 ▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/4 cup
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 2.43 ounce serving of the above product contains 1/4 cup(s) of Red/Orange 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 ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> ▪ ¹FBG 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 _____ ounce serving of the above product contains _____ cup(s) of fruit.

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

Kaylee Russell

Signature

Sr. Manager R&D/Innovation, Foodservice

Title

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12/21/16

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