

## **BANQUET Chicken Pot Pie**

Banquet Chicken Per Pte

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Product Last Saved Date:02 December 2017

# **Nutrition Facts**

Servings per container

Serving Size

1 Pie (198g)

Amount Per Serving Calories

350

	% Daily Value*
Total Fat 19 g	29%
Saturated Fat 7	g <b>35%</b>
Trans Fat 0 g	
Cholesterol 55 m	ng <b>18%</b>
<b>Sodium</b> 930 mg	39%
Total Carbohydrate	33 g <b>11%</b>
Dietary Fiber 3 g	12%
Total Sugars 2 g	
Includes g	Added Sugars %
Protein 12 g	
Vitamin D mg	%
Calcium mg	4%
Iron mg	6%
Potassium 210 mg	6%

Product	Specifications:
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Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
3100010300	348122	20031000103006	24 X 7 ONZ	

Brand	Brand Owner	GPC Description
BANQUET	Conagra Brands Inc	Pies/Pastries/Pizzas/Quiches – Savoury (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.354 LBR	10.5 LBR	USA	Undeclared	Yes

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
16.125 INH	11.094 INH	6 INH	0.621 FTQ	10x6	540 Days	0 FAH / 20 FAH

#### Ingredients:

FILLING: Water, Cooked Chicken Roll (Chicken Leg Meat, Ground Chicken, Water, Salt, Sodium Tripolyphosphate), Carrots, Mechanically Separated Chicken (Mechanically Separated Chicken, Sodium Tripolyphosphate, Natural Flavoring, Citric Acid), Potatoes (Potatoes, Calcium Chloride), Modified Corn Starch, Peas, Less than 2% of the Following: Seasoning Blend (Salt, Onion Powder, Sodium Stearoyl-Lactylate, Sugar, Dextrose, Natural Flavor (Soy Lecithin), Paprika, Oleoresin Turmeric, Lactic Acid), Rendered Chicken Fat, Wheat Flour, Chicken Stock, Soybean Oil, Salt, Hydrolyzed Soy Protein, Flavors, Autolyzed Yeast Extract, Chicken Fat, Cooked Chicken Powder, Whey Protein Concentrate, Beta Carotene (Color). CRUST: Wheat Flour, Lard (Deodorized Lard, Hydrogenated Lard, BHT [Preservative]), Water, Dextrose, Salt, Caramel Color. CONTAINS: MILK, SOY, WHEAT

# Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Fags - NI Milk - C Peanuts - NI

Eggs - NI	Milk - C	Peanuts - NI
Soy - C	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

### **Handling Suggestions:**

nutrition advice.

Follow storage and usage instructions as printed on consumer packaging.

#### Benefits:

Visit our website for benefit and recipe ideas.

#### **Serving Suggestions:**

Follow serving suggestions as printed on the packaging.

#### **Prep & Cooking Suggestions:**

Please follow preparation instructions as printed on the consumer packaging.

#### More Information:



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.

Product Name: Banquet Chicken Pot Pie Code: 3100010101 Manufacturer: ConAgra Foods Serving Size: 1 Pie (198g)

I. Does the product meet the Whole Grain-Rich Criteria: Yes  $\square$  No  $\boxtimes$ 

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

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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A	Group (A-I) the Product	Belongs:	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sub>2</sub>	Creditable Amount
	Α	В	$\mathbf{A} \div \mathbf{B}$
Total Creditable Amount <sup>3</sup>			N/A

<sup>&</sup>lt;sup>3</sup>Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

#### **Vegetable Component**

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Vegetable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	9   ~   Multiply				
	Total Creditable Vegetable Amount:					

**Meat Component** 

Description of Creditable Meat Ingredients per Food Buying Guide	Ounces Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*	
Chicken Cooked frozen	1.05	х	16/16 = 1	1.05	
X X					
A. Total Creditable Amount of Meat/ Meat alternatives – rounded down to 1.00					

 $<sup>\</sup>hbox{$^*$Creditable Amount-Multiple ounces per raw portion of creditable ingredient by the Food Buying Guide Yield}$ 

I certify the above information is true and	l correct. This estimate of equivalents has not	been evaluated by the FNS, or USDA

David Schuett MS RD	Nutritionist
Signature	Title
David Schuett MS RD	10/31/16
Printed Name	Date