

Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :

FSE AM ID :

Last Baseline Update :

Packaging Level :

TP Brand Name :

Publication Hazmat Demand Audit Flag :

Recipient Name :

Core

Functional Name :

Product Status :

Info Provider : GLN :

Preliminary Item Status Code :

Manufacturer : GLN :

Brand Name :

Brand Owner : GLN :

Sub Brand :

GPC Description :

Product Profile :

GPC Code :

Seafood HACCP Regulatory Act :

GPC Type :

Seafood HACCP Regulatory Agency :

Target Market :

Seafood HACCP Permit Start Date :

Country Origin of Product :

Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging :

Shelf Life : UOM :

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature during delivery to distribution center	50	FAH	85	FAH
Temperature at storage or handling	50	FAH	85	FAH

Shelf Life From Arrival : UOM :

Variable Unit :

Marked with Batch Number :

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party ID Type	Additional Party ID Value	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
No items to show.								

Packaging

GTIN :

Barcode Type :

Quantity :

Barcode :

Product Code Type :

Pack Size Description :

Recipient Item ID :

Product Code :

Short Name :

Long Name :

Case Description :

Net Content : UOM :
104.0000 Ounce

Product Type :
Each

Unique Next Lower Level GTIN :

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Recycling		Sustainability Feature	Weight		Width		Height		Depth		Shape	Platform		Deposit	Asset	
					Process Type	Scheme Code		Value	UOM	Value	UOM	Value	UOM	Value	UOM		Type	Terms And Conditions Code			
No items to show.																					

Product Level Properties

Is Base Unit ? :
Yes

Is Consumer Unit ? :
Yes

Dispatchable Unit ? :
No

Invoice Unit ? :
No

is Orderable unit ? :
No

Is Packaging Returnable? :
No

Are Non-Sold Items Returnable? :
No

Contents of Unmarked Children

Quantity of Inner Pack :
[]

Quantity Within Inner Pack :
[]

Individual Unit Minimum : UOM :
[] []

Individual Unit Maximum : UOM :
[] []

Contents - Pallet

Pallet TI : [] Qty Per Layer (TI) : []

Pallet HI : [] Qty Of Layers (HI) : []

Total Pallet Quantity : []

Measures

Gross Weight : UOM :
7.123 Pounds

Net Weight : UOM :
6.5 Pounds

Front Face Type Code : []

Depth : UOM :
6.188 Inches

Width : UOM :
6.188 Inches

Height : UOM :
7 Inches

Volume : UOM :
0.155 Cubic Feet

Commercial Distribution Dates

Start Availability Date :
07/06/2005

Production Variant Description :
[]

Production Variant Effective Date :
[]

Consumer Product Variant End Effective DateTime : [] Discontinue Date : []

Consumer Product Variant Identification :
[]

Consumer Product Variant Reason :
[]

Effective Date :
06/09/2016

Marketing

General Information

Benefits :

Angela Mia Marinara Sauce is well-balanced, featuring a thick home-style consistency and perfect for operators looking to minimize labor and time back-of-house.

Brand Marketing Description :

General Description :

A great tasting marinara sauce with excellent aroma and authentic Italian flavor. Made with extra virgin olive oil for thick consistency and a home-style impression.

Product Activities :

Product Activity Type	Region Description
No items to show.	

Packaging & Storage

Consumer Storage Information :

Follow storage and usage instructions as printed on consumer packaging.

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

READY_TO_EAT

Prep & Cook Suggestions :

Simply open the can and add to your favorite recipe.

Serving Suggestion :

Follow serving suggestions as printed on the packaging.

Growing Method

Organic :

Marketing Claims

Is Marked Recyclable ? :

No

Genetically Modified Declaration Code :

Packaging Accreditations and Certifications

Agency Bio :

Agriculture Biologique :

Aquaculture Council Certification Certified :

Austria Bio Garantie :

Best Aquaculture Practices Certified :

Best Aquaculture Practices 2 Stars :

Best Aquaculture Practices 3 Stars :

Best Aquaculture Practices 4 Stars :

Bio Austria Label :

Bio Czech Label :

Bio Fish :

Bio Label German :

Bio Ring Allgäu :

Bio Swiss Bud Seal :

Biodegradable Logo :

Bioland :

Bioland Ennstal :

BIOS Kontrolle :

Certified Angus Beef (CAB) :

CosmeBIO :

Organic Certifying Body Debio : <input type="text"/>	Dolphin Safe Certified : <input type="text"/>
UL Eco-Logo Certified : <input type="text"/>	Fair Trade Certified : <input type="text"/>
Food Alliance Certified : <input type="text"/>	Forest Stewardship Council FSC Certified : <input type="text"/>
Gluten Free Certified : <input type="text"/>	GMO Marked : <input type="text"/>
Is Packaging marked with Green Dot : <input type="text"/>	Green Restaurant Association Endorsed : <input type="text"/>
Green Seal Certified : <input type="text"/>	Label Rouge product : <input type="text"/>
Marine Stewardship Council Certified : <input type="text"/>	Fair Trade MAX_HAVELAAR : <input type="text"/>
Non-GMO Certified : <input type="text"/>	Biodegradable Ingredients : <input type="text"/>
Program for the Endorsement of Forest Certification PEFC : <input type="text"/>	Protected designation of origin : <input type="text"/>
Protected geographical indication : <input type="text"/>	Protected Harvest Certified : <input type="text"/>
Rainforest Alliance Certified : <input type="text"/>	Real California Milk : <input type="text"/>
Slk BIO : <input type="text"/>	Sustainable Forestry Initiative SFI Certified : <input type="text"/>
Traditional specialty guaranteed : <input type="text"/>	USDA Grade : <input type="text"/>

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided :

Yes

Child Nutrition Flag :

Serving Size Information

Serving Sizes :

Serving Size Value	Serving Size UOM	Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake	Servings Per Package Description	
			Value	UOM					
126	Gram	1/2 cup (126g)			By Serving	Unprepared			
Nutrition Type						Quantity Contained		Measurement Precision	Daily Value Intake Percent
						Value	UOM		
Calcium (CA)									4
Carbohydrates (CHO-)						11	Gram	Approximate	4
Cholesterol; method of determination unknown or variable (CHOL-)						0	Milligram	Approximate	0
Calories Total (ENER-)						60	Kilocalorie	Approximate	
Calories from Fat (ENERPF)						10	Kilocalorie	Approximate	
Monounsaturated Fat (FAMS)						0	Gram	Approximate	
Polyunsaturated Fat (FAPU)						0	Gram	Approximate	
Fatty acids, total saturated (FASAT)						0	Gram	Approximate	0
Total fat by NLEA definition (triglyceride equivalents) (FATNLEA)						1	Gram	Approximate	2
Fatty acids, total trans (FATRNL)						0	Gram	Approximate	
Iron, total (FE)									6
Total Diet Fiber (FIBTSW)						3	Gram	Approximate	12
Potassium (K)						380	Milligram	Approximate	11
Sodium (NA)						490	Milligram	Approximate	20
Protein, total; method of determination unknown or variable (PRO-)						2	Gram	Approximate	
Sugars, total, expression unknown (SUGAR-)						7	Gram	Approximate	
Vitamin A; method of determination unknown (VITA-)									6
Vitamin C; method unknown or variable (VITC-)									15
Carbohydrate, available (CHOAVL)							Gram		
Fat, total (FAT)							Gram		
Salt Equivalent (SALTEQ)							Gram		
Vitamin D; method of determination unknown or variable (VITD-)							Microgram		
Added Sugars (SUGAD)							Gram		

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER	PAREVE	<input type="text" value="Edit"/>

Ingredients

Ingredients :

Tomato Puree (Water, Tomato Paste), Tomatoes, Onions, Less than 2% of: Brown Sugar, Extra Virgin Olive Oil, Salt, Citric Acid, Basil, Garlic Powder, Dried Oregano, Onion Powder, Natural

Allergen Information

Allergen Relevant Data Provided: Allergen: Black Pepper, Dried Parsley, Ground Fennel, Ground Savory, Ground Thyme, Calcium Chloride.

Yes

Allergens:

	Allergen	Level Of Containment	Agency Name	Regulation Name
AE	Eggs and Their Derivatives			
AF	Fish and Their Derivatives			
AM	Milk and its Derivatives			
AP	Peanuts and Their Derivatives			
UW	Wheat and Their Derivatives			
AN	Tree Nuts and Their Derivatives			
AY	Soybean and its Derivatives			
AC	Crustaceans and Their Derivatives			

Hazmat

Is Hazmat :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image Type of Information	File Camera Perspective	Created Date	Image	Image file name	Notes	Attachment Type	File Format Name	Content Description French	File Effective Start Date Time	File Effec
	PRODUCT_IMAGE		12/08/2018		1WS_90007		Marketing Image High Res	JPG		11/17/2018	

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
	360730	Gordon Food Service	0093901000002	Product Published		SYNCHRONISED	12/10/2018 16:44		12/10/2018			



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: FS Marinara Sauce Code: 2700039125

Manufacturer: ConAgra Brands Serving Size: 1/2 cup (126g)

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 Paste	Red/Orange	.88	X			
Tomato, Diced	Red/Orange	1.46	X			
			X			
Total Creditable Vegetable Amount: 2.21 rounded to						
<p>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. 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.</p>					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/2 Cup
					Total Cups Starchy	
					Total Cups Other	

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



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		n/a
		X		n/a
		X		n/a
Total Creditable Fruit Amount:				
<p>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).</p>				

I certify the above information is true and correct and that n/a ounce serving of the above product contains n/a cup(s) of fruit. This estimate of equivalents has not been evaluated by the FNS, or USDA.

Quarter Cup to Cup Conversions*
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

David Schuett MS RD
Signature

Sr Nutritionist
Title

David Schuett MS RD
Printed Name

Date

Phone Number