Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :
true

Packaging Level :
Each

FSE AM ID :

TP Brand Name :

Last Baseline Update :

Publication Hazmat Demand Audit Flag :
true

Recipient Name :
Gordon Food Service

Core

Functional Name :
TOMATOES

Product Status :
Active

Info Provider :
ConAgra Foods Inc.

GLN :
08641300002…

Preliminary Item Status Code :

Manufacturer :
Conagra Brands

GLN :
08641300002…

Brand Name :
Angela Mia

Brand Owner :
Conagra Brands Inc

GLN :
08641300002…

Sub Brand :

GPC Description :
Sauces - Cooking (Shelf Stable)

Product Profile :
FOOD

GPC Code :
10000057

Seafood HACCP Regulatory Act :

GPC Type :
Food

Seafood HACCP Regulatory Agency :

Target Market :
USA

Seafood HACCP Permit Start Date :

Country Origin of Product :
USA

Seafood HACCP Rermit End Date :

Storage and Handling Information

Type of Date on Packaging :

Shelf Life :
630

UOM :
Days

Temperatures :

Shelf Life From Arrival :
30

UOM :
Days

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

Variable Unit :
No

Marked with Batch Number :
Yes

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 :
00027000388662

Barcode Type :
GTIN_12

Quantity :
6

Barcode :
027000388662

Product Code Type :
SUPPLIER ASSIGNED

Pack Size Description :

Recipient Item ID :
373800

Product Code :
2700038866

Short Name :
AM PPSCE 6/106Z

Long Name :
ANGELA MIA Fully Prepared Pizza Sauce, #10 Ca…

Case Description :

Net Content :
106.0000

UOM :
Ounce

Product Type :
Each

 # Unique Next Lower Level GTIN :

Packaging Information

Packaging :

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

Product Level Properties

Is Base Unit ? :
Yes

Is Consumer Unit ? :
Yes

Is Packaging Returnable? :
No

Dispatchable Unit ? :
No

Are Non-Sold Items Returnable? :
No

Invoice Unit ? :
No

is Orderable unit ? :
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 :
7.246

UOM :
Pounds

Depth :
6.046

UOM :
Inches

Net Weight :
6.625

UOM :
Pounds

Width :
6.046

UOM :
Inches

Front Face Type Code :

Height :
6.95

UOM :
Inches

Volume :
0.147

UOM :
Cubic Feet

Commercial Distribution Dates

Start Availability Date :
01/01/1900

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 Fully Prepared Pizza Sauce is a delicious, versatile sauce made of 100% select California tomatoes with the right balance of seasonings to provide authentic flavor to your pizza,

Brand Marketing Description :

pasta, or entrées.

General Description :

A thick, rich sauce with authentic Italian flavor, Angela Mia Fully Prepared Pizza Sauce delivers superb flavor, spreads easily and won't saturate any pizza crust.

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 :

Angela Mia's wide range of tomatoes and sauces are key to creating menu dishes from Mexican to Italian to American cuisine types. Visit conagrafoodservice.com for great Angela Mia

---

Growing Method

recipes.

Organic :

Marketing Claims

Is Marked Recyclable ? :

No

Genetically Modified Declaration Code :

Packaging Accreditations and Certifications

Agency Bio :	**Agriculture Bioligique :**
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 :

Dolphin Safe Certified :

UL Eco-Logo Certified :

Fair Trade Certified :

Food Alliance Certified :

Forest Stewardship Council FSC Certified :

Gluten Free Certified :

GMO Marked :

Is Packaging marked with Green Dot :

Green Restaurant Association Endorsed :

Green Seal Certified :

Label Rouge product :

Marine Stewardship Council Certified :

Fair Trade MAX_HAVELAAR :

Non-GMO Certified :

Biodegradable Ingredients :

Program for the Endorsement of Forest Certification PEFC :

Protected designation of origin :

Protected geographical indication :

Protected Harvest Certified :

Rainforest Alliance Certified :

Real California Milk :

Slk BIO :

Sustainable Forestry Initiative SFI Certified :

Traditional specialty guaranteed :

USDA Grade :

Nutrition

Nutrient Relevant Data Provided :
Yes

Number of Servings per package :
48

Child Nutrition Flag :
No

Serving Size Information

Serving Sizes :

Serving Size Value	UOM	Serving Size Description	Basis Quantity Value	UOM	Basis Quantity Type Code	Preparation State	Daily Value Intake	Servings Per Package Description
63	Gram	1/4 cup (63g)			By Serving	Unprepared		

Nutrition Type	Quantity Contained Value	UOM	Measurement Precision	Daily Value Intake Percent
Calcium (CA)				0
Carbohydrates (CHO-)	6	Gram	Approximate	2
Cholesterol; method of determination unknown or variable (CHOL-)	0	Milligram	Approximate	0
Calories Total (ENER-)	30	Kilocalorie	Approximate	
Calories from Fat (ENERPF)	0	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)	0	Gram	Approximate	0
Fatty acids, total trans (FATRN)	0	Gram	Approximate	
Iron, total (FE)				2
Total Diet Fiber (FIBTSW)	2	Gram	Approximate	8
Potassium (K)	270	Milligram	Approximate	8
Sodium (NA)	270	Milligram	Approximate	11
Protein, total; method of determination unknown or variable (PRO-)	1	Gram	Approximate	
Sugars, total, expression unknown (SUGAR-)	2	Gram	Approximate	
Vitamin A; method of determination unknown (VITA-)				6
Vitamin C; method unknown or variable (VITC-)				6
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	Edit

Ingredients

Ingredients

Ingredients :

Tomato Puree (Water, Tomato Paste), Less than 2% of: Salt, Dried Onion, Extra Virgin Olive Oil, Garlic, Dried Basil, Black Pepper, Citric Acid, Dried Oregano.

Allergen Information

Allergen Relevant Data Provided :

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 E
	PRODUCT_IMAGE		02/13/2019	📎	10027000388669		Marketing Image High Res	jpg		09/24/2013	
	PRODUCT_IMAGE		02/13/2019	📎	00027000388662.jpg		Marketing Image High Res	JPG		02/11/2019	

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
	373800	Gordon Food Service	0093901000002	Product Published		SYNCHRONISED	02/25/2019 11:43		02/25/2019	✓	✓	✓

@

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 Pizza Sauce   Code: 2700038866

Manufacturer: Conagra Brands   Serving Size: 1/4 cup (63g)

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	.77	X	RVWWQJ.|QWRU@	QSR@	
@	@	@	X	@	@	
@	@	@	X	@	@	
@ **Total Creditable Vegetable Amount: 1.32 rounded to**					QPP@	

@

§ [1]FBG 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 ⅛ 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 ½ 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 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:				@

@
§ [1]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 ⅛ 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, ½ cup raisins credits as1 cup fruit).

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 = ⅛ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable = ⅞ 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 ⅛ cup but a result of 1.0 equals ¼ cup

David Schuett MS RD @ @ @ @ @   Sr Nutritionist
Signature   Title

David Schuett MS RD   @   @   @   @   RORGODY@
Printed Name   Date   Phone Number