



Italian Breaded Mozzarella Cheese Sticks
 USDA School Lunch Meal Planning Nutrition Facts
 Product Code: 40010251

NUTRITION FACTS	
Serving Size 1.94 oz (55g)(2 sticks) FROZEN *	
Amount per Serving	
Calories 140	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 4g	20%
<i>Trans</i> Fat 0g	
Cholesterol 10mg	3%
Sodium 450mg	19%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 9g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
<p>INGREDIENTS: Part-Skim Mozzarella Cheese (Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes, Calcium Chloride), Bleached Wheat Flour, Water, Yellow Corn Flour. Contains 2% or less of Brewer's Yeast, Dehydrated Parsley, Dextrose, Dried Garlic, Food Starch - Modified, Guar Gum, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate), Natural Flavors, Onion Powder, Partially Hydrogenated Soybean Oil, Salt, Spice, Sugar, Yeast.</p>	

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)			
Product: Cheese, Mozzarella (pg. 1-23)			
USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	16	1 oz	6.3

McCain Equivalent per Bag			
FBG serving adjusted to accommodate coating system; not part of meat alternate serving			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
3 Pounds	24.76	1 oz	4.04
3 Pounds	12.38	2 oz	8.07

McCain Equivalent per Case			
FBG serving adjusted to accommodate coating system; not part of meat alternate serving			
McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
18 Pounds (6 bags per case)	148.56	1 oz	0.67
18 Pounds (6 bags per case)	74.28	2 oz	1.35

Meat/Meat Alternate Servings:

- * Per FBG, 1 oz meat alternate serving equals 1.94oz (55g)(2 sticks) of Cheese sticks
- * Per FBG, 2 oz meat alternate serving equals 3.88oz (110g)(4 sticks) of Cheese sticks

I certify that this information is true and correct.

5/3/2013
Date

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 Research and Development