

Egg & Cheese on a Whole Grain English Muffin CN

Item #: 68243 Pieces Per Case: 96 Piece Size (oz.): 3.30 Case Weight (lb.): 19.80



Data Generated: 8/15/2018

Data Valid As Of: 8/2/2018

Description: Fully cooked Egg and American Cheese on a Whole Grain English Muffin with ovenable film.

Features & Benefits: No Soy Added. Fully Cooked. Individually Wrapped in Ovenable Film. Meets CN Breakfast requirements.

Technical Label Name: Fully Cooked Egg and Cheese on a Whole Grain Muffin

Brand: Advance Pierre

Packaging Type: BULK-FILM

Master Case GTIN: 00071421682434

Master Case Gross Weight: 21.26000

Master Case Length: 18.11500

Master Case Width: 15.86500

Master Case Height: 12.85500

Master Case Cube: 2.13800

Cases/Layer: 6

Cases/Pallet: 18

Layers/Pallet: 3

Frozen Shelf Life (days): 270

Refrigerated Shelf Life (days): 7

CN Credit: 1 OZ MMA NOMEAT

Equivalent Grain: 2.00

Preparation Method:

Convection Oven: From thawed state in a convection oven at 275 degrees for 11-13 minutes.

Ingredient Statement: INGREDIENTS: WHOLE GRAIN MUFFIN: Water, Whole Grain Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yeast, Contains Less Than 2% Of: Sugar, Datem, Citric Acid, Ascorbic Acid, Degermed Yellow Corn Flour, Degermed Yellow Cornmeal, Fumaric Acid, Calcium Propionate and Potassium Sorbate (Preservatives), Salt, Soybean Oil, Vinegar, Wheat Gluten. FULLY COOKED EGG: Whole Eggs, Water, Soybean Oil, Modified Food Starch, Whey Solids, Salt, Nonfat Dried Milk, and Citric Acid. PASTEURIZED PROCESS AMERICAN CHEESE: Milk, Water, Cheese Culture, Salt, Sodium Citrate, Cream, Sodium Pyrophosphate, Sodium Phosphate, Sorbic Acid (Preservative), Citric Acid, Enzymes, Color Added, Soy Lecithin. CONTAINS: EGG, WHEAT, MILK, SOY

CN Equivalency Statement: 68243

Nutrition Facts:

Serving Size: 3.30 OZ (92 g)
Servings Per Container: 96

Calories / Calories from Fat: 210 / 70

		% Daily Value **
Total Fat	8 g	12%
Saturated Fat	3.5 g	18%
Trans Fat	0 g	
Cholesterol	75 mg	25%
Sodium	390 mg	16%
Total Carbohydrate	24 g	8%
Dietary Fiber	2 g	8%
Sugars	1 g	
Protein	9 g	
Vitamin A		15%
Vitamin C		2%
Calcium		15%
Iron		8%

** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.



Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	139.8	151.4
Calories	kcal	205.4	222.3
Calories from Fat	kcal	69.9	75.6
Cholesterol	mg	73.3	79.3
Dietary Fiber	g	2.4	2.6
Iron	mg	1.5	1.6
Protein	g	9.1	9.8
Saturated Fat	g	3.6	3.9
Serving Size	g	92.4	100.0
Sodium	mg	391.7	424.0
Sugars	g	1.3	1.4
Total Carbohydrate	g	23.5	25.5
Total Fat	g	7.7	8.4
Trans Fat	g	0.1	0.2
Vitamin A	IU	808.5	875.0
Vitamin C	mg	0.6	0.7



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PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

Product Name: Fully Cooked Egg and Cheese on a Whole Grain Muffin Code No: 68243

Manufacturer: AdvancePierre Foods Inc

Case/Pack/Count/Portion Size: Net Wt 19.80 LBS / 96 Individual Sandwiches / 3.30 oz portion size

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	<u>Multiply</u>	Food Buying Guide Yield	Creditable Amount*
Fully Cooked Egg Patty (0.80 oz)	0.89	x	1.125	0.50
Pasteurized Processed American Cheese	0.50	x	1	0.50
A. Total Creditable Amount¹				<u>1.00</u>

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

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

II. Does the product contain non- creditable grains: Yes No **How many grams:** 0

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

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). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: D

III. EQUIVALENT GRAINS (EG)

The chart below shows the creditable amount of Grain used in finished good..

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012		Creditable Amount A ÷ B
		B	1	
Whole Grain Muffin	57 g	28 g		2.00
D. Total Creditable Amount for Equivalent Grains				<u>2.00</u>

Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 3.30

I certify that the above information is true and correct and that a 3.30 - ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat alternate and 2.00 equivalent grains when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Cracker

July 13, 2018

Your Name
 CN Labeling Technologist

Date

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.