

Effective Date: 07/24/2018 <u>Supersedes:</u> 07/20/2018

#### Serving Size: 2.27 oz. Pack Size: 6 x 5 lbs.

Product Name: Whole Grain Ready To Eat Four Cheese Tortellini

Statement of child nutrition food based meal pattern equivalency: Each 2.27 oz. serving (14 pieces) of Whole Grain Four Cheese Tortellini provides 1.00 oz equivalent meat alternate and 1.00 oz eq grains.



Code: 00830WG

# **Nutrition Facts**

Serving Size 14 Pieces (64g)

Amount Per Se	rving		
Calories 12	) Cal	ories fron	n Fat 20
		% Da	aily Value*
Total Fat 2g			3%
Saturated	Fat 1g		<b>5</b> %
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium 140	mg		<b>6</b> %
Total Carbo	hydrate	19g	6%
Dietary Fik	er 2g		8%
Sugars 1g			
Protein 8g			
Vitamin A 0%	6 •V	ïtamin C	8%
Calcium 4%	• Ir	on 6%	
*Percent Daily Va diet. Your daily v depending on yo	alues may b	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less than Less than	65g 20g 300mg 2,400mg 300g	80g 25g 300mg 2,400mg 375g

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**Dietary Fiber** 

Andrew P. Signorelli VP of Operations Tasty Brands

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## Product Info 📃 📕 📕 📕 📕 📕

PREPARATION – for best results

#### Keep frozen until ready to prepare

#### <u>Method 1 – Baking</u>

1.Preheat convection oven to 350°; fan speed on high.

2.Spray bottom and sides of full steam table pan with non-stick cooking spray.

3.Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.

4.Place 5 pounds of frozen (-10°F to +10°F) ready to eat tortellini in pan and cover with 5 cups of room temperature, canned sauce.

5.Spread sauce over tortellini to cover.

6.Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil. 7.Bake for 30 minutes or until reaching a minimum internal temperature of 135°F for at least 15 seconds in the coldest spot. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting.** This ready-to-eat-product must be heated to at least 135 °F.

#### Method 2 - Boiling

1. Heat to a full boil an appropriate amount of water. Use 3 quarts of water for each 1 pound of tortellini.

2.Add the frozen ready to eat tortellini to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking.

3.Boil the tortellini for approximately 1 ½ minutes per pound; the tortellini will begin to float. 4.Ready to eat pasta need only reach 135°F. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting.

If storing in a warmer, cover the pan with plastic film and hold up to 1 hour.

Serving Measure: 1 level 4 oz. Spoodle serves 14 tortellini with sauce.

Shelf life:	12 months frozen (0° - 15°F)	Dim: 17.38"x13.38"x8.63"		
Ti-Hi:	8 x 6	Case cube: 1.16 ft3		
Cases/pallet:	48	Pallet height: 57.28-inches		
Gross case wt:	31.50 lbs; Net wt: 30.00 lbs			
Pallets/truck:	24			
UPC:	10852777708309			
ALLERGENS:	Contains Milk, Egg, & Wheat			
GRAINS: 51% of the grains used in this product are whole grains				
CONTAINS 110242 COMMODITY CHEESE				

Ingredients: Water, Whole Wheat Flour, Enriched Durum Flour (Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Lowfat Ricotta Cheese (Skim Milk, Water, Modified Food Starch, Milkfat, Milk Protein Concentrate, Xanthan Gum, Carrageenan Gum, Acetic Acid), Sodium Caseinate, Asiago Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Whole Eggs, Contains Less than 2% of: Cracker Meal (Whole Wheat Flour, Dextrose), Parmesan Cheese Flavor (Parmesan Cheese Concentrate [Granular Cheese and Parmesan Cheese {Pasteurized Milk, Cultures, Salt, Enzymes}, Water, Salt, Natural Flavor, Citric Acid], Salt, Yeast Extract, Parmesan Cheese [Pasteurized Milk, Cultures, Salt, Cultures, Salt, Enzymes], Butter [Cream], Corn Oil, Olive Oil, Sweet Cream, Sugar, Onion Powder, Garlic Powder, Natural Flavor), Dehydrated Garlic, Cheddar Cheese Flavor (Cheddar Cheese [Pasteurized Milk, Salt, Cheese Culture, Enzymes], Whey, Flavor, Maltodextrin, Modified Food Starch, Salt, Citric Acid, Autolyzed Yeast Extract, Sodium Phosphate, Sunflower Oil, Silicon Dioxide), Ascorbic Acid Powder (To Promote Color Retention), Salt, Soybean Oil.

CONTAINS: 211-2.27 OZ SERVINGS PER CASE (14 WG 4-CHEESE TORTELLINI PER SERVING) 7783050

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## Product Formulation Statement (Product Analysis) for Meat/meat Alternate (M/MA)

Product Name: Whole Grain Cheese Tortellini			Code No:	00830WG
Case/Pack/Count/Po	ortion/Size:	211/2.27oz servings per case (14 pc per servin	g)	

#### I. Meat/Meat Alternate

	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ricotta Cheese	0.272	Х	0.500	0.136
Romano Cheese	0.025	Х	1.000	0.025
Asiago Cheese	0.025	Х	1.000	0.025
Mozzarella Cheese	0.032	Х	1.000	0.032
Whole Egg	0.068	Х	1.125	0.077
A. Total Creditable M/MA Amount				0.294

\* Creditable amount - Ounce per portion of creditable ingredient x FBG yield information.

## II. Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is*		Creditable Amount***
Sodium Caseinate	0.146	х	88.00	÷ by 18	0.715
		х		÷ by 18	
		х		÷ by 18	
B. Total Creditable APP Amount		0.715			
TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest <sup>1</sup> / <sub>4</sub> oz)					1.000

\*Percent protein as-is as provided on APP documentation

\*\*18 is the percent protein when fully hydrated

\*\*\*Creditable amount of APP is ounced dry APP x percent protein as-is divided by 18

Total	number of servings purchased
Total	oz of meat/meat alternate

 $\frac{211/2.27 \text{oz servings per case (14 pc per serving)}}{1.0 \text{ oz}}$ 

I certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

Conclew Plefte	VP of Operations			
	Title			
Andrew P. Signorelli	11/08/17	516-938-4588		
Printed Name	Date	Phone Number		

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## Formulation Statement for Documenting Grains in School Meals

Product Name: Whole Grain Cheese To Case/Pack/Count/Portion/Size: 211/2			e Tortellini Code I 1/2.27oz servings per case (14 pc per serving)				00830WG	-
I. Does the product (Refer to SP-30-2012 Gra.	meet the Whole	Grain-Rich Crite	eria?	Yes	X	No	- 	_
II. Does the product	1 0		Yes	X	No		How many grams:	<3.99g

(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 cannot be credited using Exhibit A weights, only by calculating total creditable grains.

#### 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, Group H or Group I.

(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 oer oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

#### Indicate which Exhibit A Group (A-I) the product belongs: H

Decomption of Product new Food	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
WG Pasta, dry	1.07	1.00	1.07
A. Total Creditable Amount <sup>2</sup>			1.00

<sup>1</sup>(Portion size) ÷ (Exhibit A weight for one oz eq)

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

	Portion	Grams of Creditable Crain Ingradiant par	Gram Standard of Creditable Grain per oz equivalent <i>(16g or 28g)</i>	Creditable Amount <sup>2</sup>
A. Total Creditable Amount <sup>3</sup>				

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*\*If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup>(Portion size) x (% of creditable grains in formula).

<sup>2</sup>(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased: 2.27 oz. Total contribution of product (per portion): 1.00 oz-eq

ounce portion of this product (ready for serving I certify that the above information is true and correct and that a 2.27 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion. provides

Conclew P Septe	VP of Operations		
/	Title		
Andrew P. Signorelli	11/08/17	516-938-4588	
Printed Name	Date	Phone Number	

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