

BUFFALO STYLE CHICKEN STUFFER 205MC/206BC

Mozzarella Cheese, Chicken Meat, Buffalo Wing Sauce in a Golden Crust



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www.sffoodsinc.com

Number of Servings: 80

Serving Size: 1 Stuffer (4.80 oz./136g)

Case - Net Weight: 24.00 lb, Gross Weight: 26.25 lb, Dimensions: L: 17.25" x W: 12.50" x H: 7.38," Cube: 0.92'

Pallet - TIH: 8/7 = 56 Cases

Nutrition Facts	
80 servings per container	
Serving size	1 Stuffer (4.8 oz./136g)
Amount per serving	
Calories	270
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 610mg	27%
Total Carbohydrate 29g	11%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 263mg	20%
Iron 1mg	6%
Potassium 102mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

WATER, MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT AND ENZYMES), WHOLE WHEAT FLOUR, FULLY COOKED FAJITA SEASONED CHICKEN STRIPS WITH RIB MEAT GRILL MARKS ADDED (BONELESS SKINLESS CHICKEN BREAST WITH RIB MEAT, WATER, SEASONING [SALT, DEXTROSE, GRANULATED GARLIC, SPICES, SODIUM PHOSPHATES, GRILL FLAVOR (MALTODEXTRIN, MODIFIED FOOD STARCH, SALT, NATURAL SMOKE FLAVOR), GRANULATED ONION, NATURAL FLAVOR AND NOT MORE THAN 2% SOYBEAN OIL AND TRICALCIUM PHOSPHATE ADDED TO PREVENT CAKING], MODIFIED FOOD STARCH, CARRAGEENAN AND XANTHAN GUM), WHEAT ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUFFALO WING SAUCE (DISTILLED VINEGAR, AGED CAYENNE RED PEPPERS, SALT, WATER, CANOLA OIL, PAPRIKA, XANTHAN GUM, NATURAL BUTTER TYPE FLAVOR AND GARLIC POWDER), JALAPENO PEPPERS (WATER, DISTILLED VINEGAR, SALT, CONTAINS LESS THAN 2% OF CALCIUM CHLORIDE, GARLIC POWDER), SUGAR, CITRIC ACID, CONTAINS LESS THAN 2% OF BAKING POWDER, BAKING SODA, BLUE CHEESE CRUMBLE (BLUE CHEESE [PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES], POWDERED CELLULOSE, NATAMYCIN TO PROTECT FLAVOR), BUFFALO SEASONING (SUGAR, SALT, SODIUM DIACETATE, MALTODEXTRIN, PAPRIKA, CHILE, BUTTER FLAVOR (DEXTROSE, CORNSTARCH AND CONTAINS LESS THAN 2% SILICON DIOXIDE), DEHYDRATED GARLIC, DEHYDRATED ONION, SPICES, CITRIC ACID, OLEORESINS OF TURMERIC, PAPRIKA AND FLAVORINGS, SILICON DIOXIDE [PREVENTS CAKING]), METHYLCELLULOSE, SOYBEAN OIL, YEAST.

Allergens:

CONTAINS: MILK, SOY, WHEAT

Preparation & Handling Instructions:

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

For best results, allow to thaw prior to cooking.

Cook for 12-15 minutes in a 350°F convection oven. If individually wrapped, cook in ovenable film.

Cook before eating to an internal temperature of 165°F as measured by a food thermometer.



Meal Contribution:

MEAT/MEAT ALTERNATIVE..... 2.00
EQUIVALENT GRAINS..... 2.00

Shelf Life:

Five (5) months frozen.





Product Formulation Statement

Product Name BUFFALO STYLE CHICKEN STUFFER

Product Code 205MC/206BC

Manufacturer S&F FOODS, INC., ROMULUS, MI

Case Wt./Count/Portion Size 24.0#/80/4.8 OZ.

I. Meat/Meat Alternative					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per COOKED Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount*	
MOZZARELLA CHEESE	1.1718	X	100%	1.1718	
BLUE CHEESE	0.0656	X	100%	0.0656	
CHICKEN	0.7221	X	73%	0.5271	
A. Total Creditable M/MA Amount[‡]				1.7645	
*Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information					
II. Alternative Protein Product (APP)					
Description of APP, Manufacture's Name and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18%**	Creditable Amount APP***
SOY ISOLATE PROTEIN	0.0500	X	85%	÷ by 18	0.2361
B. Total Creditable APP Amount[‡]					0.2361
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)					2.000
<p>*Percent of Protein As-Is is provided on the attached APP documentation</p> <p>**18 is the percent of protein when fully hydrated.</p> <p>***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.</p> <p>‡Total Creditable Amount must be rounded down to the nearest 0.25 oz. (1.49 would round down to 1.25 oz. meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.</p> <p>Total weight (per portion) of product as purchased 4.8 OZ.</p> <p>Total creditable amount of product (per portion) 2.00 (Reminder: Total creditable amount cannot count for more than the total weight of product.)</p> <p>I certify that the above information is true and correct and that a 4.28 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternative when prepared according to directions.</p> <p>I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.</p>					

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the Nutritional School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams _____
(Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 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). (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.; Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
WHITE WHOLE WHEAT	22.6576	16	1.4161
ENRICHED FLOUR	11.3288	16	0.7081
Total Creditable Amount³			2.124
			2.0000

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

¹ (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz. eq. Do **not** round up.

I certify that the above information is true and correct and that a **4.80** ounce portion of the product (ready for serving) provides **2.00** ounces equivalent grains. I further certify that non-creditable grains are **not** above 0.24 oz. eq. per portion. Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 g rams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

David W. Spencer
Signature

David W. Spencer
Printed Name

President/CEO
Title

12/20/17
Date

734-728-1600
Phone Number