



Reduced Sodium Chicken Pot Pie Filling

JTM Item Number: 47450

Product Title

CHICKEN POT PIE FILLING
MADE WITH ALL WHITE MEAT CHICKEN

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	8.47	3.53
Serving Size (g)	240.0	100.0
Servings Per Case	38	91
Calories	180	75
Calories from Fat	62	26
Protein (g)	13	6
Carbohydrates (g)	17	7
Fiber (g)	2	1
Total Fat (g)	7	3
Saturated Fat (g)	4.1	1.7
Trans Fat	0.0	0.0
Cholesterol (mg)	36	15
Sodium (mg)	558	232
Sugar (g)	4	2
Vitamin A (IU)	3080	1284
Vitamin C (mg)	3	1
Calcium (mg)	35	15
Iron (mg)	1	0

Ingredients

WATER, COOKED SEASONED CHICKEN WHITE MEAT (chicken white meat, water, salt, sodium phosphate), CARROTS, ONIONS, PEAS, CELERY, MODIFIED FOOD STARCH, CREAM SAUCE BASE (coconut oil, corn syrup solids, cream powder [pasteurized sweet cream, skim milk solids, sodium caseinate, lecithin and BHT], modified food starch, sodium caseinate, soy lecithin, dipotassium phosphate, mono- and diglycerides, xanthan gum, titanium dioxide), CONTAINS LESS THAN 2% OF CHICKEN BASE (cooked mechanically separated chicken, sugar, hydrolyzed wheat gluten, salt, chicken fat, onion powder, disodium inosinate and disodium guanylate, extractive of turmeric, spice extractive), SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED GARLIC, SPICES, DEHYDRATED PARSLEY.

Allergens

Soy, Milk, Wheat

Product Specifications

UPC (GTIN)	00049485474500
Case Pack	20# 4 Bags
Net Weight	20.000
Gross Weight	21.300
Case Length	15.440
Case Width	15.440
Case Height	5.380
Case Cube	0.570
TixHi	10x9
Shelf Life	730

Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

February 25, 2019



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**PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
 PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
 VEGETABLE COMPONENT SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)**

Product Name: CHICKEN POT PIE FILLING Code Number: 47450

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 20 lbs/cs 24 portions/ 13.33 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	Multiply	Food Buying Guide Yield	Creditable Amount*
Purchased Cooked Shredded Seas. Chicken	2.50	x	Supplier Certification letter	2.00
		x		
		x		
A. Total Creditable Amount¹				2.00

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		x			
		x			
		x			
B. Total Creditable Amount¹					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)

(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: N/A

(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 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: N/A

Total Creditable Amount

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
Total Creditable Amount			

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.

Total weight (per portion) of product as purchased 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz 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 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV. 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)	
Sliced Carrots	Red/Orange	1.0664	X	9.87/16	0.6578	
IQF Peas	Starchy	0.6665	X	9.59/16	0.3994	
IQF Onions	Other	0.9011	X	5.94/16	0.3345	
Sliced Celery	Other	0.5332	X	8.10/16	0.2699	
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ 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 1/8 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 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	

