

Reduced Sodium Chicken Pot Pie Filling

JTM Item Number: 47450

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 Calories from Fat	180 62	75 26	
	13	20 6	
Protein (g)	13	6 7	
Carbohydrates (g) Fiber (g)	2	7 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	

Product Specifications

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

730

Product Title

CHICKEN POT PIE FILLING MADE WITH ALL WHITE MEAT CHICKEN

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

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.

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CORPORATE OFFICE 200 Sales Drive Education Division Harrison, OH 45030 Phone 800-626-2308/513-367-4900 Fax 513-367-3508

PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET 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	х	Supplier Certification letter	2.00
		х		
		х		
A. Total Creditable Amount ¹				

*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-ls*	Divide by 18**	Creditable Amount APP***
		х			
		х			
		Х			
B. Total Creditable Amount ¹					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:** <u>N/A</u>

(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.)

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount		1	

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.

3Total 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	х	9.87/16	0.6578
IQF Peas	Starchy	0.6665	X	9.59/16	0.3994
IQF Onions	Other	0.9011	Х	5.94/16	0.3345
Sliced Celery	Other	0.5332	Х	8.10/16	0.2699
			Х		
			Х		
			Х		
			Х		
	Total Credit	able Vegetable Amou	int:	-1	
 ¹FBG calculations for y cup to cup conversions Vegetables and vegeta 	s. able purees credit	t on volume served.			Total Cups Beans/Peas (Legumes)
 At least ¼ 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 Dark Green	

 requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a 	Total Cups Red/Orange	0.6578
 manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Starchy	0.3994
	Total Cups Other	0.6044

I certify the above information is true and correct and that <u>13.33</u> ounce serving of the above product contains <u>1/8 cup Red/Orange</u>. <u>1/8 cup other and 1/8 cup additional vegetables</u>.

(Vegetable subgroup)

Quarter Cup to Cup Conversions* 0.5 Quarter Cups vegetable = ¼ Cup vegetable or 0.5 ounces of equivalent meat alternate 1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate 1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate 2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate 2.5 Quarter Cups vegetable = ¾ Cup vegetable or 2.5 ounces of equivalent meat alternate 3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate 3.5 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate 4.0 Quarter Cups vegetable = 1 Cup vegetable or 3.5 ounces of equivalent meat alternate 4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate *The result of 0.9999 equals ¼ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 13.33 oz

I certify that the above information is true and correct and that a <u>13.33</u> ounce serving of the above product contains <u>2.00</u> ounces of equivalent meat and <u>1/8 cup red/orange</u>, <u>1/8 cup other & 1/8 cup additional</u> vegetables and <u>N/A</u> oz 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).

Brian Hofmeier

Vice President of Education Sales

Signature	Title	
Brian Hofmeier	10/13/2015	800-626-2308
Printed Name	Date	Phone Number