	Perkins Item ID :								
	GFS MPC :								
Publication Hazmat Audit Flag : true	Desired and								
FSE AM ID :	Packaging Level : Case								
I GE AWID .	TP Brand Name :								
Last Baseline Update :	Publication Hazmat Demai	nd Audit Flag :							
	Recipient Name : Gordon Food Service								
Core			Product Statu	e :					
Functional Name : Breakfast Kit (Shelf Stable)			Active						
Info Provider :		GLN:	Preliminary Ite	em Status Cod	e:				
ES Foods, Inc.		06933920000	Brand Name :						
Manufacturer :		GLN:	ES Foods						
ES Foods, Inc.		06933920000	Sub Brand :		_		1		
Brand Owner :		GLN:							
East Side Entrees		06933920000	Product Profil	e:	-				
GPC Description :		,	FOOD						
Cereals Products - Ready to Ear	t (Shelf Stable)		Seafood HAC	CP Regulatory	Act :				
GPC Code : 10000284			Seafood HAC	CP Regulatory	Agency :				
GPC Type :			Seafood HAC	CP Regulatory	Permit Identifi	cation :			
Target Market :			Seafood HAC	CP Permit Sta	rt Date :				
Country Origin of Product :									
USA			Seafood HAC	CP Rermit End	d Date :		1		
Type of Date on Packaging : EXPIRATION_DATE, PR Temperatures :				N	l inimum		Maximum	Shelf Life : UOM : 120 Days	
Qualifier				Value	иом	Value	UOM	Variable Unit :	
Temperature at storage or har	ndling			34	FAH	85	FAH	Marked with Batch Number :	
								Yes	
Order Information Order Sizing Factor: Trade Item Contact Information	UOM:								=
Contacts :									
Contact Type Additional	Party ID Type Additio	nal Party ID Value	Available Ti	me Contac	t Address	Contact Descri	ption Contact Nam	e GLN Communication Channel	
			No items to sho	W.					
Packaging									=
GTIN:				Barcode					
10693392000146				GTIN_14	1				
Quantity :				Barcode 106933	92000146				
Product Code Type :				Pack Siz	e Description :				
Supplier Assigned									
Recipient Item ID :									
Product Code : 61114									
Short Name :									
ESF Trix Red Sugar BB									
Long Name :	16 15								
ESF Trix Reduced Sugar Bre	eaktast Breaks								
Case Description :									

Net Content : UOM : 5.9000 Ounce										
Product Type :										
Case										
# Unique Next Lower Level GTIN	:									
Packaging Information										
Packaging :										
Level Packaging Type Feat	ture Function O	Recycling	Sustainability Featu	Weight	Width Value UOM	Height	Depth	Shape	Platform	Depos
		Process Type Schem	ne Code	value UOM	value UOM	value UOM	Value UOM	liype	Terms And Conditions Cod	ae
Product Level Properties										
Is Base Unit ? :										
Yes Is Consumer Unit ? :										
Yes	Is Packaging Ret	urnable? :								
Dispatchable Unit ? : Yes	No Are Non-Sold Iter	ma Datumahla?								
Invoice Unit ? :	No	nis Returnable?								
Yes										
is Orderable unit ? : Yes										
Contents of Unmarked Children	1									
Quantity of Inner Pack :										
Quantity Within Inner Pack :										
Individual Unit Minimum : UOM :										
5.9000 Ounce										
Individual Unit Maximum: UOM: Ounce										
5.9000 Ounce										
Contents - Pallet										
Pallet TI: 7 Qty Per	r Layer (TI) :									
Pallet HI:										
Total Pallet Quantity :	Layers (HI) :									
35										
Measures —										
One as Mainha	HOM	Depth : 19.875	UOM : Inches							
Gross Weight : 28.7	OM:	Width :	UOM :							
Net Weight :	UOM :	13.125	Inches							
22.12	Pounds	Height: 18.5	UOM : Inches							
Front Face Type Code :		Volume :	UOM :							
		2.80	Cubic Feet							
Commercial Distribution Dates										
Start Availability Date :			08/24/2015							
Production Variant Description	:									
Production Variant Effective Da	ato :									
Production variant Ellective Da	ate .									
Consumer Product Variant End	d Effective DateTin	ne:	Disc	ontinue Date :						
Consumer Product Variant Idea	ntification :									
Consumer Product Variant Rea	ason:									
Effective Date :			07/40/0045							
			07/16/2015							
Marketing										

marketing — General Information =

Benefits

Each serving (1 meal) of Breakfast Breaks provides	s 2 ounce equivalent grain servings, and ½ cup f	fruit based on the USDA Food Buying Guide Requirements.
Brand Marketing Description :		
General Description :		
Breakfast kit		
Product Activities :		
Product Activity Type		Region Description
No items t	to show.	
Packaging & Storage		
Consumer Storage Information :		
Store Dry. 34°F to 85°F.		
Consumer Usage Information :		
Preparation & Cooking		
Preparation Type : READY_TO_EAT		
Prep & Cook Suggestions :		
Ready-to-eat		
Serving Suggestion :		
Serve with carton of milk.		
Growing Method		
Organic :		
Marketing Claims Is Marked Recyclable ? :		
Genetically Modified Declaration Code :		
Packaging Accreditations and Certifications		
Agency Bio :	Agriculture Bioligique :	
Aquaculture Council Certification Certified :	Austria Bio Garantie :	
Best Aquaculture Practices Certified :	Best Aquaculture Practices 2 Stars :	
Best Aquaculture Practices 3 Stars :	Best Aquaculture Practices 4 Stars :	
Bio Austria Label :	Bio Czech Label :	
Bio Fish :	Bio Label German :	
Bio Ring Allgäu :	Bio Swiss Bud Seal :	
Biodegradable Logo :	Bioland :	
Bioland Ennstal :	BIOS Kontrolle :	
Certified Angus Beef (CAB) :	CosmeBIO :	

Organic Certifying Body Debio :	Dolphin Safe Certified :
UL Eco-Logo Certified :	Fair Trade Certified :
Food Alliance Certified :	Forest Stewardship Council FSC Certified :
Gluten Free Certified :	GMO Marked :
Is Packaging marked with Green Dot :	Green Restaurant Association Endorsed :
Green Seal Certified :	Label Rouge product :
Marine Stewardship Council Certified :	Fair Trade MAX_HAVELAAR:
Non-GMO Certified :	Biodegradable Ingredients :
Program for the Endorsement of Forest Certification PEFC :	Protected designation of origin :
Protected geographical indication :	Protected Harvest Certified :
Rainforest Alliance Certified :	Real California Milk:
SIK BIO :	Sustainable Forestry Initiative SFI Certified:
Traditional specialty guaranteed:	USDA Grade :

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided : 60

Child Nutrition Flag:

No

Serving Size Information -

Serving					Υ						
	ing Size	Serving Size Description		Quantity	Basis Quar	ntity Type	e Code	Preparation State	Daily Value Intake	Serving	s Per Package Description
Value	UOM	1 .	Value	иом				<u> </u>	Jam, raido intano		
5.9	Ounce	5.9 ounces	5.9	Ounce	By Serving			Prepared	_		_
Nutrit	ion Type						·	/ Contained	Measurement Precision	n	Daily Value Intake Percent
						Value	UOM				I,
	es Total (E	,				270	Kilocalorie		Approximate		
Calorie	es from Fa	t (ENERPF)				42	Kilocalorie		Approximate		
Calciu	m (CA)					108	Mi ll igram		Approximate		10.8
Carbol	hydrates (CHO-)				56	Gram		Approximate		18.66
Choles	sterol; met	hod of determination unknown or	variable (C	HOL-)		0	Milligram		Approximate		0
Iron, to	otal (FE)					8.2	Mi ll igram		Approximate		45.55
Proteir	n, total; me	ethod of determination unknown or	r variab l e (PRO-)		2	Gram		Approximate		4
Fatty a	acids, total	saturated (FASAT)				0	Gram		Approximate		0
Sodiur	n (NA)					195	Mi ll igram		Approximate		8.125
Total D	Diet Fiber (FIBTSW)				2	Gram		Approximate		8
Fat, to	tal (FAT)					4.5	Gram		Approximate		6.92
Sugars	s, tota l , ex	pression unknown (SUGAR-)				27	Gram		Approximate		54
Fatty a	acids, total	trans (FATRN)				0.01	Gram		Approximate		
Vitami	n A; metho	od of determination unknown (VITA	4-)			700	Number of Ir	ternational Units	Approximate		10
Vitami	n C; metho	od unknown or variable (VITC-)				68.4	Milligram		Approximate		114
Carbol	hydrate, av	vailable (CHOAVL)					Gram				
Potass	sium (K)						Milligram				
Salt E	quivalent (SALTEQ)					Gram				
Vitami	n D; metho	od of determination unknown or va	ariable (VIT	D-)			Microgram				
Added	Sugars (S	SUGAD)					Gram				
Calorie	es Total (E	NER-)					Kilojoule				

Diet Type Information =

Diet Type Code Diet Type Sub Code Certification

No items to show.

Ingredients Ingredients

Ingredients:

Trix Reduced Sugar 25% Less: Whole Grain Corn, Corn Meal, Sugar, Corn Syrup, Canola Oil, Salt, Color (Vegetable and Fruit Juice, Turmeric Extract and Annatto Extract), Trisodium ATIONS PART VARIOUS ACID. Malic Acid. Vitamins and Minerals: Calcium Carbonate, Tricalcium Phosphate, Zinc and Iron (mineral nutrients), Vitamin C (Sodium Ascorbate), B Agency Name Itamin A (Palmitate), B Vitamin GS1 Level Of Containment Regulation Name Allergen Folic Acid), Vitamin B12, Vitamir GS1 GTIN OTW (Niacinamide), Vitamin B6 (Pyridoxine Hydrochloride), Vitamin B2 (Ribotlavin), Vitamin B1 (Thiamin Mononitrate) Sesame Seeds and Their Derivatives Vitamin FREE_FROM GS1 GS1 GTIN OTW ΑU Sulfur Dioxide and Sulfits ΑE Eggs and Their Derivatives CONTAINS GS1 GS1 GTIN OTW FREE FROM GS1 GS1 GTIN OTW Fish and Their Derivatives AM. &nbkmik?ahhanpewijai,Cejnamon (WG): Whole Wheat Flour, Sugar, ഉട്ടരുപ്പെട്ടെ Refused Flour (Wheat FREE_FROM GS1 AΡ Peanuts and Their Derivatives GS1 GTIN OTW UW Wheat and Their Derivatives CONTAINS GS1 GS1 GTIN OTW Tree Nuts and Their Derivatives FREE_FROM GS1 GTIN OTW GS1 GTIN OTW ልካbsp;Fsዜያልልគាំ l_mឱ្យនៅចម្រាធ្លាប់ទីCinnamon, Honey, Molasses, Salt, Leavening (አርብተኒክኪያ Bicarbonate), Soy Lecithin, Egg, Milង្គនគិពbsp;100% Juice - Fruit Juices Pean Nujay Concentrate AC Crustaceans and Their Derivatives FREE_FROM GS1 GTIN OTW Hazmat Is Haitanain C (Ascorbic Acid), Citric Acid, Natural Flavors. FALSE Hazmat UN Number: Hazmat Package Group: Hazmat MSDS No : Hazmat Manifest Code Hazmat Emergency Phone Hazmat Chemical:

Product Image		03/01/201	17 / 14883946866	7361114RSTrix	BreakfastBreaks.	jpg Marketing High Res	Image jpeg		
Publications									
View Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date Core	Mktg Nutr
	Gordon Food Service	0093901000002	Sent To Staging		ACCEPTED	12/12/2018 15:51		12/12/2018	

Notes Attachment Type File Format Name Content Description French File Effect

View Image Type of Information File Camera Perspective Created Date Image Image file name

Hazmat Class (Sub-Risk):



Product Formulation Statement (PFS) for Documenting Fruits in School Meals

Product Name: Trix 25% Less Sugar WG BB Code No.: 61114

Manufacturer: <u>E S Foods</u> Portion/Size: <u>5.90 oz</u>

Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Each serving of 5.90 ounce (s) provides the following:							
Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Servings per Purchase Unit, EP ÷ Purchase Unit (FBG)	Creditable Amount ¹ (quarter cups)			
Fruit Juice, 100% Juice	4.0	X	0.5	2			
		X					
Total Creditable Fruit Amount: 1/2 cup							
FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. Fruits and fruit purees credit on volume served. At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit).							

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternat
1.0 Quarter Cups vegetable = 1/4 Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = 3/8 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 = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = 7/8 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 ½ cup but a result of 1.0 equals ¼ cup

N. Castro.	Technical Serv	Technical Services / QA Director			
Signature	Title				
Natalia Castro	11/05/18	516-682-5494			
Printed Name	Date	Phone Number			



Formulation Statement for Documenting Grains in School Meals

Crediting Standards Based on Grams of Creditable Grains

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

roduct Name: Trix 25% Less Sugar WG BB	Code No:	61114	
Innufacturer: ES Foods		ize: 5.90 oz	
	(Raw dough weight	nay be used to calculate creditable	grain amount)
I. Does the product meet the Whole Grain-Rich (Refer to SP 30-2012 Grain Requirements for the N			ukfast Program.)
II. Does the product contain non- creditable grain (Products with more than 0.24 oz equivalent or 3.9) creditable grains may not credit towards the grain will. Use Policy Memorandum SP 30-2012 Grain School Breakfast Program: Exhibit A to determine	9 grams for Groups A requirements for scho Requirements for th	-G or 6.99 grams for Grou ol meals.) e National School Lunch	Program and
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr	st cereals). (Different 1	nethodologies are applied	to calculate servir
Group I. (cereal grains), or Group I (RTE breakfa	st cereals). (Different i coups A-G use the star grain per oz eq; and G	nethodologies are applied adard of 16 grams credital	to calculate servir de grain per oz eq
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr Group H uses the standard of 28 grams creditable g	st cereals). (Different is coups A-G use the star grain per oz eq; and C duct Belongs: B / I Grams of Creditable Grain Ingredient per	methodologies are applied adard of 16 grams credital Group I is reported by volu Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	to calculate serving ble grain per oz eque me or weight.) Creditable Amount
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr Group H uses the standard of 28 grams creditable g Indicate to which Exhibit A Group (A-I) the Pro-	st cereals). (Different is coups A-G use the star grain per oz eq; and C duct Belongs: B / I Grams of Creditable Grain	methodologies are applied adard of 16 grams credital Group I is reported by volu Gram Standard of Creditable Grain per oz equivalent	to calculate servii ole grain per oz eq me or weight.) Creditable
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr Group H uses the standard of 28 grams creditable g Indicate to which Exhibit A Group (A-I) the Pro Description of Creditable Grain Ingredient*	st cereals). (Different is roups A-G use the star grain per oz eq; and C duct Belongs: B / I Grams of Creditable Grain Ingredient per Portion ¹	methodologies are applied adard of 16 grams credital Group I is reported by volu Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	to calculate serving ole grain per oz eque me or weight.) Creditable Amount A÷B
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr Group H uses the standard of 28 grams creditable g Indicate to which Exhibit A Group (A-I) the Pro Description of Creditable Grain Ingredient* WG Grahams Mini Cinn ESF, Whole Wheat Flour	st cereals). (Different is roups A-G use the star grain per oz eq; and Coduct Belongs: B/I Grams of Creditable Grain Ingredient per Portion 10.65	methodologies are applied adard of 16 grams credital Group I is reported by volu Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B 16	to calculate serving ble grain per oz eque or weight.) Creditable Amount A ÷ B 0.66
Group I. (cereal grains), or Group I (RTE breakfa of grain component based on creditable grains. Gr Group H uses the standard of 28 grams creditable grains. Indicate to which Exhibit A Group (A-I) the Proc Description of Creditable Grain Ingredient* WG Grahams Mini Cinn ESF, Whole Wheat Flour	st cereals). (Different is roups A-G use the star grain per oz eq; and C duct Belongs: B/I Grams of Creditable Grain Ingredient per Portion 10.65 5.50	methodologies are applied adard of 16 grams credital Group I is reported by volu Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B 16 16	to calculate serving ble grain per oz eque or weight.) Creditable Amount A ÷ B 0.66 0.34

Total weight (per portion) of product as purchased 5.90 oz

Total contribution of product (per portion) <u>2.0</u> oz equivalent	
I certify that that the above information is true and correct and that a 5.90	ounce portion of this product (ready for
Serving) provides 2.0 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 sci	hool meals.
N. Castes.	

N. CASOW.	Technical Services / QA Director				
Signature	Title				
Natalia Castro	11/05/18	516-682-5494			
Printed Name	 Date	Phone Number			

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.



GENERAL MILLS

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Revised

(Crediting Standards Based on Revisea Exhibit A weights per oz equivalent)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30- 2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	25% Less Sugar Trix® Bowlpak	Code No.: 16000-3192	2
Manufacturer:	General Mills, Inc.	Serving Size	1.0 OZ (28g)
		` & &	ay be used to calculate creditable grain amount)
I. Does the pro	oduct meet the Whole Grain-Rich (C riteria: Yes <u>X</u> No	_
(Refer to SP 30	0-2012 Grain Requirements for the N	ational School Lunch Progra	um and School Breakfast Program.)
(Products with	roduct contain non- creditable grain more than 0.24 oz equivalent or 3.99 ins may not credit towards the grain i	grams for Groups A-G or 6	.99 grams for Group H of non-
III. Use Policy	Memorandum SP 30-2012 Grain l	Requirements for the Natio	nal School Lunch Program and
			roups A-G (baked goods), Group H
(cereal grains)) or Group I (RTE breakfast cereal	s). (Please be aware that diff	ferent methodologies are applied to
calculate servi	ngs of grain component based on cre	ditable grains. Groups A-G เ	ise the standard of 16 grams creditable
grain per oz eq or weight.)	g; Group H uses the standard of 28 gr	rams creditable grain per oz	eq; and Group I is reported by volume

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

Description of Product per Food	Portion Size of	Weight of one ounce	Creditable Amount
Buying Guide	Product as	equivalent as listed in	$\mathbf{A} \div \mathbf{B}$
	Purchased	SP 30-2012	
	A	В	
Ready to Eat Cereal	28g	28g	$28g \div 28g = 1.0$
Total Creditable Amount ¹	1.00		

¹Total 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 $\underline{1.0}$ $\underline{OZ~(28g)}$ Total contribution of product (per portion) $\underline{1.00}$ oz equivalent

I further certify that the above information is true and correct and that a <u>28g/1.0</u> ounce portion of this product (ready for serving) provides <u>1.00</u> 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.

Anh-Tram Pham, MPH, RD Labeling and Regulatory Compliance Specialist, K12 Education February 26, 2018

NumberOneGeneralMillsBoulevard,MinneapolisMN55426