### MINI PEPPERONI FLAVORED CALZONES 9073BC

#### Mozzarella Cheese, Pepperoni, Zesty Sauce in a Golden Crust

Number of Servings: 48

Serving Size: 3 Mini Calzones (5.0 oz./142g)

Case - Net Weight: 15.00 lb, Gross Weight: 17.25 lb, Dimensions: L: 14.75" x W: 10.75" x H: 7.00," Cube: 0.64'

Pallet - TIHI: 10/9 = 90 Cases



## **Nutrition Facts**

48 servings per container

Serving size 3 Mini Calzones

(5.0 oz./142g)

## Amount per serving

Calcium 267mg

Potassium 117mg

Iron 2mg

330

20%

10%

2%

Calories	330
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 510mg	22%
Total Carbohydrate 40g	15%
Dietary Fiber 4g	14%
Total Sugars 6g	
Includes 4g Added Sug	gars 8%
Protein 16g	
Vitamin D 0mcg	0%

\*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, WHEAT ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), TOMATO PASTE, BEEF PEPPERONI (BEEF, SALT, DEXTROSE, LACTIC ACID STARTER CULTURE, NATURAL FLAVORINGS, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVORING, DEHYDRATED GARLIC, SODIUM NITRITE, BHA, BHT, CITRIC ACID), BEEF PEPPERONI (BEEF, SPICES, SALT, POTASSIUM CHLORIDE, CONTAINS 2% OR LESS OF THE FOLLOWING: SUGAR, MALTODEXTRIN, NATURAL SPICE EXTRACTIVES, PAPRIKA, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID, SODIUM NITRITE, LACTIC ACID STARTER CULTURES), SUGAR, CONTAINS LESS THAN 2% OF BAKING POWDER, BAKING SODA, GARLIC POWDER, METHYLCELLULOSE, PARMESAN CHEESE ([PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES], AND POWDERED CELLULOSE [ANTI-CAKING]), SOY PROTEIN ISOLATE, SALT, SEASONING (SUGAR, SEA SALT, DEHYDRATED GARLIC, DEHYDRATED ONION, OREGANO LEAF, BASIL LEAF, ANISE, WHITE PEPPER, BLACK PEPPER, PARSLEY LEAF, RED PEPPER SEED, TURMERIC, CANOLA OIL), SOYBEAN OIL, SPICE (OREGANO, BASIL, RED PEPPER AND DEHYDRATED PARSLEY), YEAST.

#### **Allergens:**

CONTAINS: MILK, SOY, WHEAT



#### **Preparation & Handling Instructions:**

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

For best results, allow to thaw prior to cooking. DO NOT REFREEZE. Cook for 8-10 minutes in a 350°F convection oven. Cook before eating to an internal temperature of 165°F as measured by a food thermometer.

#### **Meal Contribution:**

#### 

#### **Shelf Life:**

Five (5) months frozen.









# SF

Printed Name

#### **Product Formulation Statement**

Product Name MINI PEPPERONI CALZONE				Product Code				
Manufacturer S&F FOODS, INC., ROMULUS	o, IVII			_ Case Net Wt.	/Count/Portion Size	15#/48/5.00 OZ.		
I. Meat/Meat Alternative				T	ı	T		
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	1.1700			Х	100%	1.1700		
BEEF PEPPERONI	0.4305			х	94%	0.4047		
A. Total Creditable M/MA Amount <sup>a</sup> *Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information								
II. Alternative Protein Product (APP)					1	<u> </u>		
Description of APP, Manufacture's Name and Code Number		ry APP Per tion	Multiply	% of Protein As-Is*	Divide by 18%**	Creditable Amount APP***		
SOY ISOLATE PROTEIN	0.0	920	Х	85%	÷ by 18	0.4344		
B. Total Creditable APP Amount <sup>a</sup>			•			0.4344		
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)								
**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.  **Total Creditable Amount must be rounded <b>down</b> to the nearest 0.25 oz. (1.49 would round down to 1.25 oz. meat equivalent). Do <b>not</b> 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.								
Total weight (per portion) of product as purcha	ised	5.00 OZ.						
Total creditable amount of product (per portion)  (Reminder: Total creditable amount cannot count for more than the total weight of product.)								
I certify that the above information is true and correct and that a <b>5.00</b> ounce serving of the above product (ready for serving) contains <b>2.00</b> ounces of equivalent meat/meat alternative when prepared according to directions.								
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.								
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								
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 1 creditable grain per oz. eq.; Group I is re	•	•		; Group H use	s tne standard of	∠& grams		
Indicate to which Exhibit A Group (A-I)	-		-					
Description of Creditable Grain Ingred	·	Grams o	f Creditable gredient per ortion <sup>1</sup> A	Creditabl	Standard of e Grain per oz. at (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B		
WHITE WHOLE WHEAT		21	5796		16	1.3487		
ENRICHED FLOUR			).7912		16	0.6745		
Total Creditable Amount <sup>3</sup>						2.00		
*Creditable grains are whole-grain meal/flour and enriched meal/flour.								
<sup>1</sup> (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. <sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A. <sup>3</sup> Total Creditable Amount must be rounded <i>down</i> to the nearest quarter (0.25) oz. eq. Do <i>not</i> round up.								
I certify that the above information is true an correct and that a <b>5.00</b> ounce portion of the product (ready for serving) provides <b>2.00</b> ounces equivalent grains. I further certify that non-creditable grains <b>are not</b> 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.								
pavid W. Spencer					President/CEO			
Signature					Title			
David W. Spencer					12/1/17	734-728-1600		

Phone Number

Date