

Proview

ProView ™ FULLY COOKED BREADED 4.0Z. FILLETS- SPICY PRODUCT CODE: 60425-WG 4/5 lbs. 20lb. Case

Effective	1/17/2019	Address	1150 Aviation Blvd., Gainesville, Georgia 30501		
Supersedes	1/14/2019	Phone	770-534-2344		
GENERAL DESCRIPTION					

. 5LBS, FROZEN, FULLY COOKED SPICY BREADED CHICKEN FILLET.

II. TARGET SPICY FILLET WEIGHT: 4.0 OZ.

III. THIS PRODUCT IS PREPARED FROM FRESH, WHOLESOME CHICKEN, WHICH IS USDA INSPECTED.

IV. THIS PRODUCT SHALL BE FREE FROM OFF FLAVORS AND AROMAS AND DISCOLORATION.

INGREDIENT STATEMENT

INGREDIENTS: Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin), Seasoning: (Salt, Sugar, Hydrolyzed Corn Gluten, Modified Food Starch, Wheat Gluten, Soy Protein Concentrate, Yeast Extract, Natural Flavors, Disodium Inosinate and Disodium Guanylate, Canola Oil), Sodium Phosphates. BREADED WITH: Whole Wheat Flour, Enriched Wheat Flour, Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Soybean Oil, Spices, Garlic Powder, Extractives of Paprika. BATTERED WITH: Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched with: Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Solt, Spices, Yellow Corn Flour, Garlic Powder, Soybean Oil, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Onion Powder, Extractives of Paprika, Natural Flavor. PREDUSTED WITH: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Wheat Gluten, Spices, Egg Whites, Salt, Yellow Corn Flour, Soybean Oil, Garlic Powder, Extractives of Paprika and Turmeric, Natural Flavor, Whey. Breading is set in Vegetable Oil.

Contains: WHEAT, SOY, MILK, EGG

GENERAL INFORMATION					
Product Code:		60425-WG		Shelf Life: Frozen / Unopened	365 Days
SPEC#:		60425-WG		Shelf Life at Receiving:	50% Remaining
UCC Code (GTIN)		10889752604257		Finished Product Storage:	Minimum -10° F / Max 10° F
VENDOR#		N/A		Storage Temperature	Minimum -10° F / Max 10° F
EPC Code		N/A		Shipping Temperature	Minimum -10° F / Max 20° F

ALLERGEN AND SENSITIVE INGREDIENT INFORMATION

CONTAINS:	YES/NO	CONTAINS:	YES/NO	CONTAINS:	YES/NO
Wheat:	YES	Tree Nuts:	No	MSG:	No
Soybean:	YES	Shellfish:	No	Sulfites:	No
Peanut:	No	Fish:	No	Colors:	No
Dairy:	YES	Eggs:	YES	Other:	Celerv

PACKAGING INFORMATION

Net Weight of Bag	5	lbs.	Case Dimensions	17.313"L X 11.313"W X 9.625"H
Gross Weight of Bag	5.04 I	lbs.	Case Cube	1.09 ft ³
Bags per Case	4 1	bags	Pallet Cube	91.8 ft ³
Counts / Bag	18-23 I	Portions	Ti	9
Net Case Weight	20	lbs.	High	8
Gross Case Weight.	22.84 I	lbs.	Cases/Pallet	72
Counts / Case	71-91 I	Portions		

PRODUCT FORMULATION / MMA STATEMENT

John Soules Foods, Inc. certifies that the above information is true and correct and that a __4.0 oz.___ serving of the above product (ready for serving) contains _2.0_ oz. Of equivalent meat/meat alternate when prepared according to directions. This product also provides <u>1.50 grain equivalent</u> credits per ___4.0 oz.___ serving. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225, 226, Appendix A as demonstrated by the attached supplier documentation.



INGREDIENTS: Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zino Oxide, Nisciniamide, Ferrorus Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmintate, Calolium Pantothenate, Pyridoxine Hydiochioride, Timaline Monoritate, Riboflavin, Seasoning; (Sali, Sugar, Hydroyled Com Gluten, Modified Food Starch, Wheat Gluten, Soy Protein Concentrate, Yeast Extract, Natural Flavors, Disodum Inosinate and Disodum Guanylate, Canola Oil), Sodium Phosphates, BRADED WITH: Whole Wheat Flour, Enriched Wheat Four (Enriched Went Four (Enriched Water, Four Actionate), Sali, Spiceas, Garlio Powder, Extractives of Papria, BATTERED WITH: Water, Whole Wheat Flour, Enriched Worde, With Nisoin, Reduced Iron, Thaimine Monoritare, Riboflavin, Folio Acid), Modified Com Starch, Sali, Spiceas, Yellow Com Flour, Garrio Powder, Soybean Oil, Leavening (Sodium Acid Pyrophosphate, Sodium Moder, Extractives of Papria, Natural Flavor, Reduced Iron, Thaimine Monoritate, Riboflavin, Folio Acid), Modified Com Starch, Whast Gluten, Spices, Eng Whites, Sali, Vellow Com Flour, Garrio, Soybean Oil, Garlio Powder, Extractives of Papria, and Turmerio, Natural Flavor, Whey Breading is set in Vegetable Oil.

CONTAINS: WHEAT, Sory, EGG, MILK.

Turmerio, Natural Flavor, Whey, Breading is set CONTAINS: WHEAT, SOY, EGG, MILK HEATING INSTRUCTIONS: CONVENTIONAL OVEN: 41 to 16 minutes at 375°F. Turn product after 6 minutes. CONVECTION OVEN: 13 to 15 minutes at 375°F. Turn Product after 6 minutes. FRYER: 3 1/2 to 4

INNER INDIVIDUAL PACKAGES NOT LABELED FOR SALE

KEEP FROZEN



PROD. DATE: 02/21/2019

(01) 1 0889752 60425 7

NET WT. 20 LBS.

Nutrition Facts Serving Size (113g) Servings Per Container Calories 220 Calories from Fat 70 Total Fat 8g Saturated Fat 1.5g 8% Trans Fat 0g Cholesterol 60mg 20% Sodium 360mg 15% Total Carbohydrate 16g 5% Dietary Fiber 2g 8% Sugars 0g Protein 21g Vitamin A 4% • Vitamin C 0%
Calcium 2% • Iron 10%

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



Product Formulation Statement for Grains Products

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official company representative.)

Product Name: FC Breaded Fillets-Spicy Code No.: 60425-WG

Manufacturer: John Soules Foods Acquisitions dba ProView Foods

Serving Size: 4.00 oz.

(Raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X

II. Does the product contain non-creditable grains: $3 \text{ Yes } \underline{X}$ No If yes, how many grams: $\underline{1.334 \text{ g}}$

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Food Buying Guide for Child Nutrition 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).⁴ Indicate to which Exhibit A Group (A-I) the Product Belongs: A

A Description of Creditable Grain Ingredient ⁵	B Grams of Creditable Grain Ingredient per Portion (Serving size multiplied by % of creditable grain in formula)	C Gram Standard of Creditable Grain per ounce equivalent (16g or 28g) ⁷	D Creditable Amount (B ÷ C)
Whole Grain Wheat	14.365 g	16	0.898 oz.
Enriched Wheat	10.125 g	16	0.0633oz.
Total Amount of Whole Grain	1.531 oz.		
Total Creditable Contrib	1.50 oz.		

IV. Total

Total weight per portion of product as purchased: <u>4.00 oz.</u> Total creditable contribution of product (per portion): 1.50 oz.

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready for serving) contains 1.50 ounce equivalent Grains. I further certify that non-credible grains are not above 0.24 ounce equivalent per portion.

Janna Rucker	Specs & Labels Technician	
Signature of Company Official	Title	
Tauna Rucker	7/24/2018	770-534-2344
Printed Name	Date	Phone Numbe

See the Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation for additional guidance on method for retaining CN Labels.

 $^{^2 \ \} Refer to \ USDA \ Memo, SP \ 30-2012 \ Grain \ Requirements for the \ National \ School \ Lunch \ Program \ and \ School \ Breakfast \ Program$

³ Products with more than 0.24 ounce 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.

⁴ 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 ounce equivalent; Group H uses the standard of 28 grams creditable grain per ounce equivalent; and Group I is reported by volume or weight.

⁵ Creditable grains are whole-grain meal/flour and enriched meal/flour.

⁶ Serving sizes reported in measures other than grams must be converted to grams.

⁷ Standard grams of creditable grains from the corresponding group in Exhibit A.

⁸ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) ounce equivalent. Do *not* round up.

⁹ Products with more than 0.24 ounce 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.



Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official representative of the manufacturer.)

Product Name: <u>FC Breaded Fillets-Spicy</u> Code No.: <u>60425-WG</u>

Manufacturer: John Soules Foods acquisitions dba ProView Foods Serving Size: 4.00 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of meat/meat alternate.

A Description of Creditable Ingredients per Food Buying Guide for School Meal Programs	B Ounces per Raw Portion of Creditable Ingredient	Multipl y (B x C)	C FBG Yield/ Servings Per Unit	D Creditable Amount ² (Result of B x C)
Chicken, Boneless	2.716 oz.	x	0.70	1.901 oz.
		x		
		х		
A. Total Creditable Amount ¹	1.901 oz.			

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in the Attachment A: Sample on the next page for each APP used.

A Description of APP, Manufacture's Name, and Code Number	B Ounces Dry APP Per Portion	Multiply (B x C)	C % of Protein As-Is ³	Divide (C ÷ 18) ⁴	D Creditable Amount APP ⁵
Soy Protein Isolate	0.063 oz.	х	86	÷ by 18	0.302 oz.
		х		÷ by 18	
x					
B. Total Creditable Amount ⁶					2.203 oz.
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest .25 ounce)					2.00 oz.

III. Total

Total weight per portion of product as purchased $\frac{4.00 \text{ oz.}}{(\text{per portion})^7}$ Total creditable contribution of product $\frac{2.00 \text{ oz.}}{(\text{per portion})^7}$

¹ CEs may take a picture of the label for records retention as described in the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation.*

² Creditable Amount: Multiply ounces per raw portion of creditable ingredient by the *Food Buying Guide for School Meal Programs* yield.

³ Percent of Protein *As-Is* is provided on the attached APP documentation.

⁴ Eighteen is the percent of protein when fully hydrated.

⁵ Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein *as-is* divided by 18.

⁶ Total Creditable Amount must be rounded down to the nearest 0.25 ounce (1.49 would round down to 1.25 ounce equivalent meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in Box C until after you have added the creditable APP amount from Box D.

⁷ 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 $\underline{4.00}$ ounce serving of the above product (ready for serving) contains $\underline{2.00}$ ounces of equivalent meat/meat alternate 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.

Jauna Rucker	Specs & Labels Technician			
Signature of Company Official	Title			
Tauna Rucker	7/24/2018	770-534-2344		
Printed Name	Date	Phone Number		

Attachment A: Sample Soy Company X, Soy Protein Concentrate, Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in food manufactured for Child Nutrition programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constitutes have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-9, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an *as-is* basis for the *as-purchased* product. (Note: Protein is often provided on a moisture free basis [mfb] which is not the information FNS requires.)

All of the above information is required for APP and must be presented for approval.8

(NOTE: It is also helpful to have the ingredient statement for Product Y. For example, if the product is uncolored and unflavored the ingredient statement might be <u>soy protein concentrate</u> or if the product is colored and texture the ingredient statement might be <u>textured vegetable protein</u> (<u>soy flour, caramel color</u>).

⁸ USDA provides approval for protein alternates. Manufacturers that list APP on a Product Formulation Statement must list, by common name, the ingredients used in the formulation of process food products on the label for that product.