WG Breaded Fish Hoagie 3.6 oz Portions

TRIDENT CN PIECE SIZE: 3.6 OZ ITEM # 418318

Whole grain, breaded, and slightly seasoned wild-caught pollock. Par-fried and oven ready. Child Nutrition product.

AS PACKAGED:

Nutri Serving Size Servings Per	1 piece	(102 g/3.	6 oz)
Amount Per Ser	ving		
Calories 180) Cal	ories fron	n Fat 70
		% Da	aily Value*
Total Fat 8g			12%
Saturated	Fat 1.5g		8%
Trans Fat	0a		
Cholesterol	40ma		13%
Sodium 280			12%
Total Carbo		140	5%
	,	149	• 70
Dietary Fil			8%
Sugars 0g			
Protein 14g			
Vitamin A 0%	, ·	Vitamin (0%
Calcium 2%	•	Iron 6%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or I	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Protein Calories per gran	Less than Less than Less than Less than te		80g 25g 300mg 2,400mg 375g 30g 65g

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Date Code Format: JULIAN

Country of Origin: MADE IN THE USA FROM US AND IMPORTED INGREDIENTS

Method of Production: Excluded - 7CFR60.105(b) Coating % Target**: 29% Case Pack: 1/10.00 LB Portion Size Target**: 3.6 OZ

Case Net Wt.: 10.00 lb (4.54 kg) ** Plus or Minus variation natural to the production process

Case Gross Wt.: 11.50 lb (5.22 kg) Shelf Life: 24 Months-FROZEN

Package UPC: Inner (in)

Case GTIN: 0 00 28029 18318 4 Master (in) L 15.00 W 9.94 H 6.25

Case Cube (cu.ft.) 0.54 Pallet Ti/Hi: 12 / 7

Ingredients

71.3% FISH (ALASKA POLLOCK), 28.7% BATTER & BREADING (WHOLE WHEAT FLOUR, VEGETABLE OIL [SOYBEAN AND/OR CANOLA], ENRICHED WHEAT FLOUR [FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, WHEAT GLUTEN, IODIZED SALT, SALT, SUGAR, YEAST, WHOLE YELLOW CORN FLOUR, WATER, SOY FLOUR, DEXTROSE, EXTRACTIVES OF PAPRIKA, LEAVENING [SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE], MONO AND DIGLYCERIDES, SPICE EXTRACT, SPICE).

CONTAINS FISH (ALASKA POLLOCK), WHEAT, SOY.

Handling and Preparation

Keep Frozen at 0 °F or Below. Designed to cook from frozen.

Cooking instructions:* Keep frozen until ready to cook. Thawing is not recommended - cook from frozen.

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Convection oven: preheat to 375 °F. Place frozen product on lightly greased baking sheet, cook for 15 to 18 minutes until crisp. Turn product halfway through bake time for best results.

Conventional oven: preheat to 425 °F. Place frozen product on lightly greased baking sheet, cook for 20 to 26 minutes until crisp. Turn product halfway through bake time for best results.

Microwave cooking is not recommended.

* Cooking times and temperatures may vary substantially. Internal temperature should be at least 165 °F. We strive to produce a fully "boneless" product. As with all fish, however, occasional bones may still be present.

FSQA Manager

TimK@tridentseafoods.com

Printed Date: 10/11/2017

Nutritional information is calculated. Data is based on laboratory analysis, information from ingredient suppliers, and USDA Standard Reference values. This information is believed to be accurate, but no warranty is implied.

Trident SEAFOODS

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Product Name: 3.6 oz Crunchy Breaded Fish Hoagie Portion Code No.: 418318

Brand: Trident GTIN: 0 00 28029 18318 4

Manufacturer: Trident Seafoods Corp Serving Size: 1 piece (102 g/3.6 oz)

I. Meat/Meat Alternate Component

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	
Seafood, Frozen, Fish Portions	2.57	X	0.78	2.005
Total Creditable Amount (rounded down to the nearest quarter (0.25) serving)				2.00

^{*}Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG yield Information

II. Alternate Protein Product (APP)

APP is not creditable for this product.

III. Grains/Breads Componenet

Please fill out the chart below to determine the creditable servings of Grains/Breads

Creditable Grain Ingredient *	Grams of Ingredient per Serving ¹	Divide	FBG Yield	Creditable Amount
Whole Wheat Flour	14.23	÷	16	0.89
Enriched Wheat Flour	4.88	÷	16	0.31
Whole Yellow Corn Flour	0.08	÷	16	0.01
Totals	19.19	÷	16	1.20
Total Creditable Amount (rounded down to the nearest quarter (0.25) serving)				1.00

^{*} 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.

Non-Creditable Grain Ingredient	Grams of Ingredient per Serving		Portion	% of Total Non-
Yellow Corn Flour	0.56	Divide	Size In	Creditable Grain
Soy Flour	0.03		Grams	per Portion ²
Totals	0.59	÷	102	0.58%

² Non-Creditable Grains must be below 2% of the total formula for the product's grain component to be creditable in school meal programs.

Total weight (per portion) of product as purchased	1 piece (102 g/3.6 oz)		
Total creditable amount of product (per portion)	2.00 servings of equivalent meat and 1.00 servings of equivalent grains		

**I certify that the above information is true and correct and that each 3.6 ounce serving of the above product contains 2.57 ounces of Alaska Pollock and contributes 2.00 servings of equivalent meat for Child Nutrition Programs. Each 3.6 oz. serving contains 19.19 grams of whole grains and enriched flour and contributes 1.00 servings of equivalent grains for Child Nutrition Programs.

Lim Kolot	Corporate QA and Technical Services		
Signature	Title		
Tim Koester	10/12/2017	206-297-5822	
Printed Name	Date	Phone Number	