

Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :

FSE AM ID :

Last Baseline Update :

Packaging Level :

Case :

TP Brand Name :

Publication Hazmat Demand Audit Flag :

Recipient Name :

Core

Functional Name :

Product Status :

Info Provider : GLN :

Preliminary Item Status Code :

Manufacturer : GLN :

Brand Name :

Brand Owner : GLN :

Product Profile :

GPC Description :

Seafood HACCP Regulatory Act :

GPC Code :

Seafood HACCP Regulatory Agency :

GPC Type :

Seafood HACCP Regulatory Permit Identification :

Target Market :

Seafood HACCP Permit Start Date :

Country Origin of Product :

Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging :

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature at storage or handling	-20	FAH	20	FAH

Shelf Life : UOM :

Shelf Life From Arrival : UOM :

Variable Unit :

Marked with Batch Number :

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party ID Type	Additional Party ID Value	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
CYC								<input type="text" value="View"/>

Packaging

GTIN :

Quantity :

Product Code Type :

Supplier Assigned :

Recipient Item ID :

Barcode Type :

Product Code :

Barcode :

Short Name :

Pack Size Description :

Long Name :

Net Content : UOM :

Product Type :

Case :

Unique Next Lower Level GTIN :

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Weight		Width		Height		Depth		Shape	Platform Type	Deposit	Asset	Material Code
					Value	UOM	Value	UOM	Value	UOM	Value	UOM					
No items to show.																	

Packaging Deposit :

Effective Date and Time	End Date and Time	Deposit Amount	Deposit Amount Currency	Deposit Identification
No items to show.				

Packaging Asset :

Alternative Identification	Asset ID	GRAI	Is Returnable Asset Empty	Capacity Content		Contained Quantity		Owner GLN	Owner Name
				Value	UOM	Value	UOM		
No items to show.									

Packaging Material Code :

Material Code	Is Primary Material	Composition Quantity		Applied Process Code List	Coating Type Description
		Value	UOM		
No items to show.					

Product Level Properties

Is Base Unit ? :

Yes

Is Consumer Unit ? :

No

Is Packaging Returnable? :

No

Dispatchable Unit ? :

Yes

Are Non-Sold Items Returnable? :

Invoice Unit ? :

Yes

is Orderable unit ? :

Yes

Contents of Unmarked Children

Quantity of Inner Pack :

96

Quantity Within Inner Pack :

Individual Unit Minimum :

4.5

UOM :

Ounce

Individual Unit Maximum :

4.5

UOM :

Ounce

Contents - Pallet

Pallet TI :

8

Qty Per Layer (TI) :

Pallet HI :

8

Qty Of Layers (HI) :

Total Pallet Quantity :

64

Measures

Depth :	<input type="text" value="18.3125"/>	UOM :	<input type="text" value="Inches"/>
Gross Weight :	<input type="text" value="28.97"/>	UOM :	<input type="text" value="Pounds"/>
Width :	<input type="text" value="12.3125"/>	UOM :	<input type="text" value="Inches"/>
Net Weight :	<input type="text" value="27"/>	UOM :	<input type="text" value="Pounds"/>
Height :	<input type="text" value="10.625"/>	UOM :	<input type="text" value="Inches"/>
Volume :	<input type="text" value="1.3864"/>	UOM :	<input type="text" value="Cubic Feet"/>

Commercial Distribution Dates

Start Availability Date :

Discontinue Date :

Effective Date :

Marketing

General Information

Benefits :

Easy Preparation--thaw and serve. Substitutable Item-- available for commodity and commercial applications. Versatile--ideal for school lunch program, camps and daycare centers.

General Description :

Produced with apples. Packaged in a sealed, individual serving cup. Meets 1/2-cup fruit equivalent. Thaw and serve. Commodity processing available.

Packaging & Storage

Consumer Storage Information :

Keep frozen

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

READY_TO_EAT

Prep & Cook Suggestions :

Ready to eat: thaw and serve.

Serving Suggestion :

For more information, please contact AdvancePierre Foods or visit www.advancepierre.com.

Marketing Claims

Organic :

No

Is Trade Item Packaging made from Renewable Resources :

Is Trade Item Packaging marked Recyclable :

No

Is Marked Recyclable ? :

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided :

96

Child Nutrition Flag :

No

Serving Size Information

Serving Sizes :

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake
Value	UOM		Value	UOM			
126	Gram	4.5 OZ	126	Gram	By Serving	Prepared	
Nutrition Type			Quantity Contained		Measurement Precision	Daily Value Intake Percent	
			Value	UOM			
Cholesterol; method of determination unknown or variable (CHOL-)			0	Milligram	Approximate	0	
Vitamin D; method of determination unknown or variable (VITD-)			0	Number of International Units	Approximate	0	
Protein, total; method of determination unknown or variable (PRO-)			0	Gram	Approximate	0	
Insoluble Fiber (FIBINS)			0	Gram	Approximate		
Polyunsaturated Fat (FAPU)			0	Gram	Approximate		
Total Diet Fiber (FIBTSW)			2	Gram	Approximate	8	
Fatty acids, total saturated (FASAT)			0	Gram	Approximate	0	
Calories Total (ENER-)			60	Kilocalorie	Approximate		
Potassium (K)			90	Milligram	Approximate	3	
Vitamin C; method unknown or variable (VITC-)			9.261	Milligram	Approximate	15	
Calcium (CA)			8	Milligram	Approximate	0	
Soluble Fiber (FIBSOL)			0	Gram	Approximate		
Sodium (NA)			15	Milligram	Approximate	1	
Phosphorus (P)			11.3	Milligram	Approximate	2	
Folate, total (FOL)			0	Microgram	Approximate	0	
Fat, total (FAT)			0	Gram	Approximate	0	
Fatty acids, total trans (FATR)			0	Gram	Approximate		
Vitamin A; method of determination unknown (VITA-)			0	Microgram	Approximate	2	
B2-riboflavin (RIBF)			0	Milligram	Approximate	2	

Zinc (ZN)	0	Milligram	Approximate	0
Sugars, total, expression unknown (SUGAR-)	13	Gram	Approximate	
Carbohydrates (CHO-)	16	Gram	Approximate	5
Calories from Fat (ENERPF)	0	Kilocalorie	Approximate	
Carbohydrate, available (CHOAVL)		Gram		
Iron, total (FE)		Milligram		
Salt Equivalent (SALTEQ)		Gram		

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
FREE_FROM_GLUTEN		Edit

Ingredients

Ingredients :

INGREDIENTS: APPLESAUCE (APPLES, WATER, ASCORBIC ACID (TO MAINTAIN COLOR)), APPLES (ASCORBIC ACID, SALT, CITRIC ACID), POTASSIUM SORBATE.

Allergen Information

Allergen Relevant Data Provided :

Allergens :

Allergen	Level Of Containment	Agency Name	Regulation Name
AE Eggs and egg products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AF Fish and fish products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AM Milk and milk products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AP Peanuts and peanut products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
UW Wheat and wheat products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AN Tree nuts and tree nut products. Can include almonds, hazelnuts, walnuts, cashews etc.	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AY Soybeans and soybean products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AC Crustaceans and crustacean products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
BM Mustard or mustard products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AX Other gluten containing grain and gluten containing grain products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AS Sesame seeds or sesame products	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004
AU Sulphur Dioxide and Sulphites	Free From	FDA	Food Allergen Labeling and Consumer Protection Act of 2004

Hazmat

Is Hazmat :

No

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat MSDS No :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description	File Effective Start Date Time	File Effective End Date Time	Can
	PRODUCT_IMAGE		05/07/2016			Marketing Image High Res	jpg				
	PRODUCT_IMAGE		05/18/2014			Sell Sheet / Mobile Image	jpg				
	PRODUCT_IMAGE		05/07/2016			Open Case Image	jpg				
	PRODUCT_IMAGE		05/07/2016			Case Image	jpg				
	PRODUCT_IMAGE		05/07/2016			Raw/Uncooked Image	jpg				

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
	557791	Gordon Food Service	0093901000002	Product Published		SYNCHRONISED	10/03/2017 02:04		10/03/2017			



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**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
 PRODUCT FORMULATION STATEMENT FOR VEGETABLE/FRUIT/JUICE PRODUCT (VFJ)**

Product Name: Chunky Applesauce Fruit Cup Code No: 101041
 Manufacturer: AdvancePierre Foods
 Case/Pack/Count/Portion Size: Net Wt. 27.00 Lbs / 96 / 4.50 oz = portion size

I. Vegetable

The chart below shows how the creditable amount of Vegetable determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Divide by	Multiply	Food Buying Guide Yield	Creditable Amount*
		÷ by 16	x		
		÷ by 16	x		
A. Total Creditable Amount¹					<u>0</u>

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Fruit/Juice Product

If the product contains Fruit, the chart below to determine the creditable amount of Fruit is filled out.

Description of Creditable Ingredients per Food Buying Guide	Food Buying Guide Yield (ounce per 1/4 cup)		Multiply	Food Buying Guide Yield	Creditable Amount*
Applesauce Smooth or Chunky (canned)	2.26		2 x	2.26 (1/4 cup serving)	4.53
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/8 Cup)					4.50 per 1/2 cup serving

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

¹Total Creditable Amount must be rounded **down** to the nearest 1/8 Cup (0.432 would round down to 0.375 or 3/8 cup VFJ). Do **not** round up. If you are also crediting Vegetable and Fruit together you do not need to round down in box A until after you have added the creditable Fruit amount from box B.

Total weight (per portion) of product as purchased: 4.50 oz

I certify that the above information is true and correct and that a 4.50 - ounce serving of the above product (ready for serving) contains 1/2 cup serving of equivalent Fruit when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

In order to be creditable, a juice must contain a minimum of 50% full-strength juice and then, only the full-strength juice portion may be counted to meet the VFJ requirement. If less than full strength juice is used, the volume of liquid must be adjusted and credited based on a full strength equivalency. As of November 24, 1997, policy is revised to require that all fruit-juices must be pasteurized. Some kinds of juice and cider have not been pasteurized. Frozen fruit bars must state the amount of 100% fruit juice is contained in each serving. Cooked dried beans or peas may be counted either as a VFJ or as a MMA but not as both in the same meat or food item. Vegetables and fruits are credited as served. In order to count for crediting purposes, a minimum of 1/8 cup VFJ per serving is required. Breaded vegetables must list the amount of VFJ and GB per serving separately.

Kimberly Crocker
 Kimberly Crocker
 Labeling and Commercialization Services Coordinator

November 30, 2016
 Date

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.