



**CLEAR  
SPRINGS  
FOODS®**

Clear Springs Foods, Inc.  
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**08892 - WG Rainbow  
Trout Melts 3.6 oz.**

Doc #:	PIS-PR-SA-0267
Revision:	1.3
Revision Date:	12/10/2014
Supersedes:	08/11/2014
Product Number	08892
SCC 14#	10070765088923
Brand:	Clear Springs

A blend of minced and steamed Rainbow Trout, formed, topped with American Cheese and coated with a delicious crisp Whole Grain breading. Individually quick frozen and ready to bake or deep fry.

**Nutrition Facts**

Serving Size 1 Piece (102g)  
Servings Per Container about 45

Amount Per Serving	
<b>Calories 220</b>	<b>Calories from Fat 100</b>
	<b>% Daily Value*</b>
<b>Total Fat 11g</b>	<b>17%</b>
Saturated Fat 4g	<b>20%</b>
Trans Fat 0g	
<b>Cholesterol 30mg</b>	<b>10%</b>
<b>Sodium 510mg</b>	<b>21%</b>
<b>Total Carbohydrate 14g</b>	<b>5%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 1g	
<b>Protein 15g</b>	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

**Ingredient Statement:**

Rainbow Trout (Minced Trout Meat, Trout Meat, water, salt, corn syrup solids, onion powder, garlic powder, sodium phosphate), Pasteurized Processed American Cheese (Cheddar cheese (milk, cheese culture, salt, enzymes), water, milkfat, sodium citrate, calcium phosphate, salt, sodium phosphate, sorbic acid (preservative), oleoresin paprika (color), annatto (color), vitamin D3), whole wheat flour, enriched wheat flour (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, water, salt, enriched degerminated yellow corn flour (corn flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), enriched rice flour (rice flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), sugar, wheat gluten, yeast, enriched defatted soy flour (soy flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, leavening (sodium bicarbonate, monocalcium phosphate).

Contains: Fish (Trout), Wheat, Milk, Soy

**School Lunch Equivalent: One 3.6 oz. Melt = 2.0 oz. meat equivalents and 1.00 bread serving.**

**Cooking Instructions: (From Frozen)**

Melts must reach an internal temperature of 160°F prior to eating. Appliances vary, adjust accordingly  
Convection Oven 400°F 11-13 min  
Conventional Oven 425°F 14-16 min  
Deep fry 350°F 3.5-4 min.

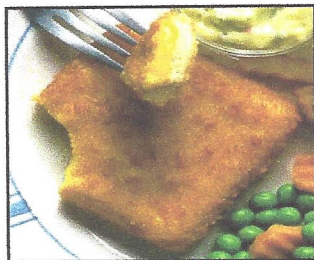
**Handling / Shelf Life**

	Temperature	Shelf Life:
Frozen :	≤ 0°	2 Years
Refrigerated:	33-38°F	7 Days

**Packaging:**

Piece Count:	44 - 46	Inner Bag 18 x 26"
Net Weight:	10 pounds	Case Size (L x W x H): 15" x 9.25" x 6.25"
Gross Weight:	11 pounds	Ti / Hi 13 x 12
Cube:	0.50 cubic ft.	Units/Pallet: 156

Product of USA



*Marc Tillis*  
Marc Tillis – Director of Product Development

12-10-2014  
Date

208-543-3406  
Phone

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

Child Nutrition Program operators 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.

Product Name Rainbow Trout Melts 3.6 oz. Code No.: 08892

Manufacturer: Clear Springs Foods Case/Pack/Count/Portion/Size: .1 – 10 lb. ; 45 – 3.6 oz.

**I. Meat/Meat Alternate**

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	Creditable Amount *
Raw Minced Rainbow Trout	1.11	X	75	.8333
Raw Rainbow Trout Fillet	1.107	X	70	.7749
American Cheese	.4626	X	100	.4626
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>2.0708</b>

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**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 Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					

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

\*\*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.

<sup>1</sup>Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not 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 purchased (102 g) 3.6 oz.

Total creditable amount of product (per portion) 2.0708 rounded down to 2.0

(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 3.6 ounce serving of the above product (ready for serving) contains 2.0 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.

Marc Tillis  
Signature

Director of Product Development  
Title

Marc Tillis  
Printed Name

8-11-2014 208-543-3406  
Date Phone Number

**Formulation Statement for Documenting Grains in School Meals  
Required Beginning SY 2013-2014  
(Crediting Standards Based on Grams of Creditable Grains)**

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: Rainbow Trout Melts Code No.: 08892

Manufacturer: Clear Springs Foods Case/Pack/Count/Portion/Size: 1 x 10 lbs. 45 x 3.6 oz.

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No   
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program)

**II. Does the product contain non-creditable grains:** Yes  No  **How many grams: 1.0**  
(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 be credited using the amount of creditable grains only).

**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, Group H or Group I.** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight).

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

Description of Creditable Grain Ingredient*	Portion Size**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>
Whole Wheat Flour	3.6 oz.	10.598	16	.6624
Enriched Wheat Flour	3.6 oz.	8.6261	16	.5391
Enriched Rice Flour	3.6 oz.	.3376	16	.0211
Enriched Soy Flour	3.6 oz.	.1012	16	.0063
				1.2289
<b>A. Total Creditable Amount<sup>3</sup></b>				<b>1.0</b>

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

\*\* If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup> (Portion size) X (% of creditable grain in formula).

<sup>2</sup> (Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

<sup>3</sup>Total 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 3.6

Total contribution of product (per portion) 1.0

I certify that the above information is true and correct and that a 3.6 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Marc Tillis  
Signature

Director of Product Development  
Title

Marc Tillis  
Printed Name

01-13-2015  
Date

208-543-3406  
Phone Number