

Brand: Hot Off The Grill

Product Specification/Formula Statement

Current as of: 12/21/15

Version #: 04/04/16

Supersedes Version #: 02/01/16

310 W. Alondra Blvd. Gardena, CA 90248 (310) 523-3664 - Office (310) 523-1619- Fax

Commodity Code #: C14004

Commodity UPC#: 007219391 1400 1

Commercial Code #: 140004

Commercial UPC#: 007219391 1400 1

Product Name:

Italian Submarine Sandwich on a Whole Grain Hoagie Roll - Individually Wrapped

Packaging: CN Label: N.A. Case Count: 72 Case Cube: 1.25 Cases/Pallet: 64

Portion Size: 5.35 oz. Net Wt./Case: 24.08 LBS. Case Dimensions: 18 x 12 x 10 Pallet Config: 8 x 8

EQUIVALENT GRAIN CALCULATIONS											
Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes		Grain crediting from Exh								
Does product contain non-creditable grains?	No	School Lunch and Brea				aktast					
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?		Gram Standard of Creditable Grain per ounce equivalent?			Creditable Amount (A/B)					
Whole Wheat/Grain Flour (grams)	19.71	16 grams				1.23					
Enriched Wheat Flour (grams)	18.93	16 grams				1.18					
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.42	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			2.25						
EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)											
Description of Product per Food Buying Guide:	Portion size of product as purchased		Weight of one ounce equivalent as listed in SP 30-2012			Creditable Amount					
Bread or Buns	2.30 oz.	1.00 oz.				2.30					
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:						2.25					
MEAT/ MEAT ALTERNATIVE CALCULATIONS											
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient		Multiply		F	BG Yield/Servings per Unit	Creditable Amount				
Mozzarella Cheese	1.00 oz.		х			1.00	1.00 oz.				
Lower Sodium Turkey Ham	0.70 oz.		х			0.55	0.39 oz.				
Lower Sodium Turkey Salami	0.70 oz.		х			0.60	0.42 oz.				
Turkey Pepperoni	0.35 oz.		х		0.64		0.22 oz.				
A. Total Creditable Cheese or M/MA	2.03										
Commodity Beef, Ground, 20% fat	0.00 oz.		х			0.00	0.00 oz.				
Commercial Beef, Ground, 24% fat	0.00 oz.		х		0.00		0.00 oz.				
B. Total Creditable Beef amount	0.00										
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion Mul		tiply % of Protein As-		s-Is	Divide by 18	Creditable Amount				
	0.00		0.00			18	0.00 oz.				
C. Total Creditable APP amount	0.00										
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)							2.00				

TOTAL CREDITABLE MEAL CONTRIBUTION:

EQUIVALENT GRAINS:

2.25

MEAT/ MEAT ALTERNATE:

2.00



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Product Name: Italian Submarine Sandwich on a Whole Grain Hoagie Roll - Individually Wrapped

Product Description:

USDA Commodities used:

110244 - Mozzarella Cheese

Handling and Cooking Instructions:

Shelf Life: Frozen 9 months, once thawed 3 days (refrigerated).

Heating Instructions: Product must be completely thawed before heating. **Convection Oven**: Heat at 300 degrees F for 20-25 minutes. Place product in 160 degree warmer for up to 15 minutes.

NOTE: Due to oven variations the above times are to be used as guidelines.

Conventional Oven (Frozen): n/a Convection Oven (Frozen): n/a

Conventional Oven (Thawed): n/a Convection Oven (Thawed): 300 F 20 - 25 Minutes

Ingredients:

Whole Grain Hoagie Roll: Whole Wheat Flour, Enriched Wheat Flour (Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin, Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Contains 2% or Less of: Soybean Oil, Wheat Gluten, Yeast, Salt, Dough Conditioners (Calcium Sulfate, Enzymes, Sodium Stearoyl Lactylate, Ascorbic Acid, Monoglycerides), Calcium Propionate. Mozzarella Cheese: Pasteurized Part Skim Milk, Cheese Cultures, Salt and Enzymes. Lower Sodium Turkey Ham Chunked and Formed, Cured Turkey Thigh Meat with 25% Added Ingredients, Smoke Flavoring and a Portion of Ground Turkey Thigh Meat Added: Turkey Thigh, Water, and Less Than 2% of Salt, Sugar, Vinegar, Modified Food Starch, Sodium Phosphate, Smoke Flavoring, Sodium Nitrite, and Sodium Erythorbate. Lower Sodium Turkey Salami Smoke Flavoring Added: Mechanically Separated Turkey, Turkey Dark Meat, Water, Modified Food Starch, Less Than 2% of Spices, Salt, Smoke Flavoring, Sugar, Carrageenan, Vinegar, Sodium Phosphate, Sodium Erythorbate, and Sodium Nitrite. Pepperoni Flavored Cured Turkey Roll Smoke Flavoring Added: Turkey Dark Meat, Pepperoni Seasoning (Salt, Dextrose, Corn Syrup Solids, Spices, Hydrolyzed Soy Protein, Paprika, Garlic Powder, Sugar, Natural Spice Extractives), Water, Carrageenan, Sodium Phosphates, Natural Extractives of Paprika, Sodium Erythorbate, Sodium Nitrite. Pizza Sauce: Tomatoes, Olive Oil, Sugar, Garlic, Salt, Black Pepper, Oregano, Basil.

Allergen Statement (Product Contains):		✓ Wheat ✓ Milk	■ Eggs ■ Peanuts	■ Tree Nuts ✓ Soy	Fish/Shellfish Gluten		
Nutritional Information:							
Weight	151.67 g	Dietary Fiber	3.38 g	Sugar	4.27 g		
Calories	327.69	Fat (total)	11.50 g	Calcium	444.27 mg		
% Calories Fat	31.58 %	Fat (saturated)	4.72 g	Iron	2.85 mg		
% Calories Sat Fat	12.96 %	Trans Fat	0.00 g	Vitamin C	0.82 mg		
Protein	20.56 g	Cholesterol	48.96 mg	Vitamin A	239.02 IU		
Carbohydrate	35.91 g	Sodium	890.43 mg	Riboflavin	0 mg		
Niacin	0 mg	Thiamine	0 mg	Potassium	0 mg		

Case Coding Example:

(Manufacture Date/ Production Line #)

(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 5.35 ounce serving of the above product (ready for serving) contains 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)

Signature

David J. Watzke, V.P. of Operations 12/21/2015 (310) 523-3664

Printed Name Date Phone Number