MJINOMOTO® WINDSOR

Product Specification for: 52937, WHOLE GRAIN CHICKEN & TVP EGG ROLL (CN)

Date Revised:

4/15/2014

Description: A frozen, 3 oz. chicken, textured vegetable protein, and vegetable filled egg roll. Product has a light tan to golden brown wrapper color and mild flavor.

Piece Count and Suggested Serving Size:

Piece Size (Net Wt.,) oz.

 $3.0 \text{ oz.} \pm 0.05 \text{ oz.}$

Case Net Weight, Lbs.
Case Gross Weight, Lbs.

12.00

Piece Count per Unit Net Wt. per Container

60pcs /3.0 oz.=180 oz & 4 bags packed in a master carton

180 oz

Shelf Life and Storage Conditions:

Shelf Life

1 Year (365 days)

Storage Requirements

Frozen: Store at of 0°F Maximum

Preparation Instructions:

Preparation Type

Heating Instructions

Conventional Oven Instructions

Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn

once during baking. Conventional: 15 - 17 minutes

Convection Oven Instructions

Preheat oven to 425ºF. Place frozen egg rolls on a baking sheet. Turn

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once during bakin. Convection: 12-14 minutes

Preparation Notes

Heating time may vary with equipment.

Allergen Information

Allergens: Egg, Wheat, Soy

Ingredients: Filler: Cabbage, Carrots, Chicken, Textured Soy Protein Concentrate Contains 2% or Less of The Following: Whole Egg Powder (Dried Egg Yolks, Whole Eggs), Green Onions, Salt, Whole Wheat Flour, Dehydrated Soy Sauce (Soy Sauce [Soybeans, Wheat, Salt, Vinegar, Lactic Acid], Maltodextrin), Sesame Flavor (Safflwoer Oil, Sesame Oil, Natural Flavoring), Chicken Type Flavor (Yeast Extract, Natural Flavor), Flavoring, Seasoning (Yeast Extract, Natural Flavor). Wrapper: Water, Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Cornstarch, Dextrin, Soybean Oil, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate], Whole Eggs, Dextrose, Malted Barley Flour), Vegetable Oil (Soybean And/Or Canola), Modified Food Starch, Sugar, Whole Egg Powder (Dried Egg Yolks, Whole Eggs), Salt, Chicken Type Flavor (Yeast Extract*, Natural Flavor, Salt), Yeast Extract*, Xanthan Gum. Fried In Vegetable Oil (Soybean And/Or Canola).

Nutrition Facts

Serving Size 1 Piece (85g) Servings per Container 60

Calories 150	g Col	ories from Fat	60
Oalones 150	Cal	ones from Fat	00
		9	6 Daily Value
Total Fat 7g			11%
Saturated Fa	at 1g		5%
Trans Fat	0g		
Cholesterol	40mg	***************************************	13%
Sodium 360	mg		15%
Potassium :	55mg		2%
Total Carbohy	drate 16	g	5%
Dietary Fiber			8%
Sugars 2g			
Protein 7a			
Protein 7g Vitamin A	35% •	Vitamin C	15%
Vitamin A Calcium	35% • 4% •	Vitamin C	
Protein 7g Vitamin A Calcium Not a significant sour	35% • 4% • rce of trans fat.	Iron	15% 8%
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value	35% • 4% • rce of trans fat.	Iron a 2,000 calorie diet.	8% Your daily
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value	35% • 4% • rce of trans fat.	Iron a 2,000 calorie diet. I on your calorie nee	8% Your daily eds.
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value values may be higher	35% 4% • rece oftrans fat. s are based on a r or lower based Calories	Iron a 2,000 calorie diet. d on your calorie nee 2,000	Your daily eds.
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Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value	35% 4% • rece oftrans fat. s are based on a r or lower based Calories	Iron a 2,000 calorie diet. on your calorie nee 2,000 65g 20g	8% Your daily eds. 2,500 80g 25g
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value values may be higher Total Fat Saturated Fat Cholesterol	35% 4% rce oftrans fat. s are based on a ror lower based Calories Less than Less than	Iron a 2,000 calorie diet. on your calorie nee 2,000 65g 20g 300mg	8% Your daily eds. 2,500 80g 25g 300mg
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value values may be higher Total Fat Saturated Fat Cholesterol Sodium	35% • 4% • roe oftrans fat. s are based on r or lower based Calories Less than Less than Less than	Iron a 2,000 calorie diet. on your calorie nee 2,000 65g 20g 300mg 2,400mg	8% Your daily eds. 2,500 80g 25g 300mg 2,400mg
Protein 7g Vitamin A Calcium Not a significant sour *Percent Daily Value values may be higher Total Fat Saturated Fat	35% • 4% • roe oftrans fat. s are based on r or lower based Calories Less than Less than Less than	Iron a 2,000 calorie diet. on your calorie nee 2,000 65g 20g 300mg	8% Your daily eds. 2,500 80g 25g 300mg

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PRODUCT FORMULATION STATEMENT



Ajinomoto Windsor, Inc. 4200 Concours St #100, Ontario, CA 91764 Tel: 909-477-4700 (Dept.) Fax: 909-477-4600

		120 0 0 1000			161. 909-47	7-4700 (Dept.) Fax:	909-477-4600
Product Bra	ınd:	Golden Tige	r				_
Product:	Whole Gr	ain Chicken &	TVP Egg Roll		Portion size:	1 roll/3oz	
Product Co	de:	52937		. (CN Label No.:	089582	-
Product De	scription:	Fully Cooked	Whole Grain C	Chicken	and Textured	Vegetable Prote	- ein Egg Roll
Net Case W		11.25 LBS			t/Case Pack:		
Tatal Cart	·L						.
		USDA Meal I	Requirements	:			
Protein	1.00	OZ	j	Grains _	1.25oz	e.	
Vegetable	1/4 cup	-	Protein/Veg	etable _			
Data submit	tted for thi	s product are	on (check one	e):	"AS	SERVED" basis:	
					"AS PURC	CHASED" basis:	Х
ANALYSIS	FOR STAN	NDARD SERV	/ING SIZE ST	ATFD	ABOVE		
	er Serving		85 g		Sugars	2	g
	Calories		150 Kcal		Sodium	360	
	Protein		7 g		Cholesterol		mg
	Total Fat		7 g		Calcium		%
Sat	urated Fat		1 g		Iron		%
	Trans Fat		0 g		Vitamin C	15	
Carb	ohydrates		16 g		Vitamin A	35	%
Die	etary Fiber		2 g				
Allergen In	formation	Soy, Egg, Whea	t				
This item con Child Nutritic	tains Vegeta on Programs	able Protein pr	oduct, which is	authori	zed as an alter	nate food in	YES
This product i	meets USDA	A-FNS specifica	ations for chees	e altern	ate products		No
the USDA Chi	ild Nutrition	oduct meets or 1 Program whe fish or cheese	ne half of the M n served in com	/MA red	quired of lunch n with one or n	or supper of nore ounces	YES
I certify that	a USDA ap	oproved analy	sis method w	as empi	loyed to deter	rmine above d	ata.
Signed		Elizabeck	Trinite	1	itle	Regulatory	
Print Name		Elizabeth 1		_	Date	12-Jan-18	

12-Jan-18

В

Product Brand: Golden Tiger

Does the product meet the Whole Grain-Rich Criteria:

Product: Whole Grain Chicken & TVP Egg Roll

GRAIN COMPONENT

YES

Product Code: 52937

Exhibit A Group (A-I) Product Belongs:

Does the product contain non-creditable grains:		NO		How many Grams:		29
ain Ingredient	Grain Ingredient per Portion A 27.98	Grain per oz equivalent (16g or 28g) B 28	Creditable Amount A + B 0.999285714			
Wheat Flour (All Purpose)		L				
	Total Cre	editable Amount	1.035714286	•		
7	Total weight (per po	ortion) of produc	t as purchased	3.0	Ounces	
			n (per portion)	1.25	oz equivalent	
	MEAT/MEAT A	LTERNATE CO	MPONENT			
Description of Creditable Ingredients per Food Buyer Guide Raw Chicken		Multiply	FBG Yield/ Servings Per Unit	Creditable Amount		
	0.2719		0.7	0.19033		
				0	4	
	A.	Total Creditable	M/MA Amount	0.19033		
JCT (APP)						
ure's name,	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18	Creditable Amount APP	
			64.8	÷ by 18	0.5922	
	0.0467		4		0.1868	
	TOTAL CREDITARIE	AMOUNTA	B. Total Creditab	le APP Amount		
				o nearest ¼ oz)	0.96933	
Т				3.0	Grams/ Ounces	5
	l otal cı	reditable amoun	t (per portion)	1.00	oz equivalent	
	VEGETA	BLE COMPON	FNT			
ν						
	able Subgroup	Ounces per Raw			1	
(Beans/Pea	as (Legumes), Dark	Portion of		FBG	Creditable	
(Beans/Pea	as (Legumes), Dark d/Orange, Starchy,	Portion of Creditable	Multiply	Yield/Servings	Amount (1/4	
(Beans/Pea	as (Legumes), Dark	Portion of	<i>Multiply</i> X			
(Beans/Pea	as (Legumes), Dark d/Orange, Starchy,	Portion of Creditable Ingredient		Yield/Servings Per Unit	Amount (1/4 cups)	
(Beans/Pea	as (Legumes), Dark d/Orange, Starchy,	Portion of Creditable Ingredient .7309	X	Yield/Servings Per Unit 15.86	Amount (1/4 cups) 1/8	
(Beans/Pea	as (Legumes), Dark d/Orange, Starchy,	Portion of Creditable Ingredient .7309 .3909	X	Yield/Servings Per Unit 15.86 11.2 13.8	Amount (1/4 cups) 1/8 <1/8	
(Beans/Pea Green, Red	as (Legumes), Dark d/Orange, Starchy,	Portion of Creditable Ingredient .7309 .3909 .08499	X X X Creditable Vege	Yield/Servings Per Unit 15.86 11.2 13.8	Amount (1/4 cups) 1/8 <1/8 <1/8	
(Beans/Pea Green, Red	as (Legumes), Dark d/Orange, Starchy, Other) otal weight (per po	Portion of Creditable Ingredient .7309 .3909 .08499 Total	X X X Creditable Vege t as purchased	Yield/Servings Per Unit 15.86 11.2 13.8 etable Amount:	Amount (1/4 cups) 1/8 <1/8 <1/8 1/4 Grams/ Ounces	
(Beans/Pea Green, Red	as (Legumes), Dark d/Orange, Starchy, Other)	Portion of Creditable Ingredient .7309 .3909 .08499 Total rtion) of production) contains:	X X X Creditable Vege	Yield/Servings Per Unit 15.86 11.2 13.8 etable Amount:	Amount (1/4 cups) 1/8 <1/8 <1/8 1/4	
(Beans/Pea Green, Red	as (Legumes), Dark d/Orange, Starchy, Other) otal weight (per po	Portion of Creditable Ingredient .7309 .3909 .08499 Total rtion) of production) contains:	X X X Creditable Vege t as purchased Vegetable	Yield/Servings Per Unit 15.86 11.2 13.8 etable Amount:	Amount (1/4 cups) 1/8 <1/8 <1/8 1/4 Grams/ Ounces Cup(s)	
	JCT (APP) ure's name, C.	Grams of Creditable Grain Ingredient per Portion A 27.98 1.02 Total Cre Total weight (per per an a	Grams of Creditable Grain Ingredient per Portion A 27.98 28 1.02 28 Total Creditable Amount Total weight (per portion) of product Total contribution MEAT/MEAT ALTERNATE CO Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B Total Creditable Amount Total contribution MEAT/MEAT ALTERNATE CO Gram Standard of Creditable Amount Total Creditable Ingredient Multiply 0.2719 A. Total Creditable UCT (APP) Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B Amount Total Creditable Amount Multiply 0.1645 X 0.0467 X C. TOTAL CREDITABLE AMOUNT (A + B Total weight (per portion) of produc Total creditable amoun VEGETABLE COMPON	Grams of Creditable Grain Ingredient per Portion A 27.98 28 0.999285714 1.02 28 0.036428571 Total Creditable Amount Total weight (per portion) of product as purchased Ingredient A Total Creditable M/MA Amount Ounces Dry APP Per Portion A Total Creditable Ingredient A Total Creditable Ingredient A Total Creditable M/MA Amount Ounces Dry APP Per Portion A Total Creditable Ingredient A Total Creditable Amount (per portion) VEGETABLE COMPONENT	Grams of Creditable Grain Ingredient per Portion A 1.02 28 0.999285714 1.02 28 0.036428571 Total Creditable Amount 1.035714286 Total weight (per portion) of product as purchased Ingredient Prediction of Creditable Amount O.2719 Ounces Raw Portion of Creditable Multiply Servings Per Unit Amount O.19033 OCT (APP) Ounces Dry APP Per Portion Multiply As-Is* Divide by 18 0.1645 X 64.8 ÷ by 18 0.0467 X 4 Draw Ounces May Continuate Amount O.1002 Total weight (per portion) of product as purchased 3.0 Total Creditable M/MA Amount O.19033 OCT (APP) Ounces Dry APP Per Portion Multiply As-Is* Divide by 18 Ounces Dry APP Res Portion Ounces Dry APP Per Portion	Grams of Creditable Grain Ingredient per Portion A 1.02 28 0.999285714 1.02 28 0.999285714 1.02 28 0.036428571 Total Weight (per portion) of product as purchased Total contribution (per portion) MEAT/MEAT ALTERNATE COMPONENT Ounces Raw Portion of Creditable Multiply Ounces Raw Portion of Creditable Multiply Ounces Raw Portion of Creditable Multiply A. Total Creditable Multiply Ounces Raw Portion of Creditable Multiply Ounces Raw Portion Ounces Raw Portion of Creditable Multiply Ounces Raw Portion Ounces Portion Ounces Portion Ounces Ounces Portion Ounces Ou

Golden Tiger



CHICKEN AND TEXTURED VEGETABLE PROTEIN EGG ROLL

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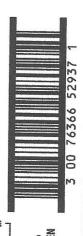
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