# ALBIE'S FOODS, INC. NUTRITIONAL PANEL & INGREDIENT LIST

### WHOLE GRAIN WOWBUTTER & GRAPE JELLY

72-2.4 oz. Individually Wrapped Sandwiches
Product Code #607





**SIMPLY THAW AND SERVE** 

# C.N. EQUIVALENTS - 1 MMA/1 GRAIN or ¼ C VEGETABLES (Legume) / 1 GRAIN

Shelf Life: 6 months frozen. For best results use within 48 hours after thawing.

INGREDIENTS: BREAD: Whole Grain Wheat Flour, Water, Enriched Flour [Unbleached Wheat Flour, Malted Barley Flour, Reduced Iron, Thiamine Hydrochloride (Vitamin B1), Riboflavin (Vitamin B2), Niacin (Vitamin B3), Folic Acid], Sugar, Wheat Gluten, Resistant Corn Starch, Soybean Oil, Salt, Yeast, Monoglycerides, Modified Whey, Calcium Propionate (A Preservative), Butter Flavor, Citric Acid, Calcium Sulfate, Vitamin D2 (Ergocalciferol), Ascorbic Acid. JELLY: Grape Juice, Sugar, Corn Syrup, Fruit Pectin, Citric Acid, Sodium Citrate, Potassium Sorbate. WOWBUTTER: Whole Toasted Soy, Pressed Soy Oil, Cane Sugar, Palm Oil (Sustainable), Sea Salt.

Albie's Wowbutter & Jelly Sandwich is made with at least 51% whole grain wheat flour.

CONTAINS: WHEAT, MILK AND SOY PRODUCTS.



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# **Product Analysis Worksheet Form**

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 official company representative.

Product Name:	EZ Jammer WOW! Butter Sandwich	Code Number: 607
Manufacturer: <u>/</u>	Albie's Foods, Inc	Case/Pack/Count/Portion Size: 72-2.4oz

#### Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

#### Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Soy Butter	1.12	Х	14.4/16	1
		X		
		X		
A. Total Creditable M/MA				

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

II. 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 by *Attachment A* for each APP used.

÷ 18	
÷ 18	
÷ 18	
,	÷ 18

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

Total weight (per portion) of product as purchased: 2.4oz					
Total creditable amount of product (per portion): 10z					
(Reminder: Total creditable amount cannot count for more than the total weight of the product )					

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>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 .25 oz (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.

#### Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole Grain Bread	17	÷ 16	1.06-rounds down to 1
		÷ 16	
:		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			

<sup>\*</sup>All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

## Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

<sup>\*</sup>Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

Printed Name

Section D:  I certify that the above information is true and correct a product (ready for serving) contains 1 ouncaccording to directions.	· · · · · · · · · · · · · · · · · · ·				
I certify that the above information is true and correct a unit) portion of the above product (ready for serving) co					
I certify that there are no non-creditable grains above 3	.99 grams or .24 ounce e	quivalents per portion.****			
I further certify that any APP used in this product confor CFR Parts 210, 220, 225, 226, Appendix A) as demonstra					
If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.					
	President				
Signature	Title				
Regan Quaal	04-07-2017	989-732-2800			

Date

Phone Number

<sup>\*\*</sup>Round down to the nearest  $\frac{1}{2}$  grain serving.

<sup>\*\*\*</sup>Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

<sup>\*\*\*\*</sup> Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

<sup>\*\*</sup>Cups listed per EP purchase unit in Food Buying Guide

<sup>\*\*\*</sup> Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1