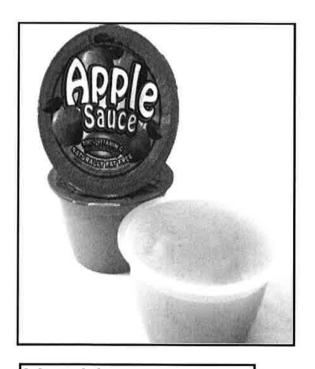


# Commodity Processing

**Product Information Sheet** 

Fax 248.669.3010 Phone 800.886.6866



### Plain Applesauce, 4.5 oz.

#### PRODUCT DETAILS:

Item Number: A1500-282A

Kosher: Yes

Pack Size: 96/4.5oz Serving Per Case: 96 Net Weight: 27 lbs. Meal Contribution: 1/2c FRT Product Is: Fully Cooked

Manufacturer Code: A1500

Temperature Class: Dry

Shelf Life: 1 1/2 years

Case Price: \$

PRODUCT INFORMATION/KEY INFORMATION:

### **Nutrition Facts**

This is a representation of the nutritional label. The actual nutritional label on the product may vary.

Serving Size 4.5 oz Amount Per Serving Calories 90 Calories from Fat

	% Daily Value '
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 22g	7.0%
Dietary Fiber 2g	8.0%
Sugars 19g	0.0%
Protein 0g Vitamin A Vitamin C Vitamin D Vitamin E Calcium Iron Zinc	0.0% 0.0% 100.0% 0.0% 0.0% 0.0% 0.0%

 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. INSTRUCTIONS FOR PREPARATION AND COOKING:

Chill for 2 hours prior to serving. INSTRUCTIONS FOR FRYING:

#### BENEFITS/SUGGESTED USE:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A87210

ALLERGEN STATEMENT:

N/A

National East	Manager Account
46820 Magellan Dr.	Email: actmgrs@nationalfoodgroup.com
Suite A	
Novi, MI 48377	
FAX: 248.669.3010	Call Toll-Free
www.nationalfoodgroup.com	800.886.6866



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#### **BID SPECIFICATIONS:**

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. Flavors to include Plain, Cinnamon, Strawberry, Strawberry Banana, Blue Raspberry, Mixed Fruit, Caramel Apple, Grape, Watermelon, Peach, and Sour Apple. Sweetened with real sugar. Product contains zero grams fat, 100% Vitamin C and must not contain HFCS. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

#### **INGREDIENTS:**

APPLES, SUGAR, WATER, ASCORBIC ACID (VITAMIN C).

#### LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions: 17.75x11.75x7.25

Pallet Count: 56
Double Stack:
Cube: .87504521
Block and Tier: 8 and 7

National East 46820 Magellan Dr. Suite A Novi, MI 48377 FAX: 248.669.3010

Email: actmgrs@nationalfoodgroup.com

Manager Account

FAX: 248.669.3010 Call Toll-Free www.nationalfoodgroup.com 800.886.6866



#### **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: Applesauce All Flavors	Code Number:
Manufacturer: Burnette foods	Case/Pack/Count/Portion Size: 90/4.50

#### Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section 8 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

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 *
		X		
, 3500 <u>, 3777</u>		×	310	
		X		
A. Total Creditable M/MA	1010100			

<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.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein,As-is*	Divide by 15**	Creditable Amount of Appare
		x		÷ 18	
TELLING III		х		+18	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		х		÷ 18	
8. Total Creditable APP Amount <sup>1</sup>	*****				
C. Total Creditable Amount ( A + 8 rou	anded down to the n	earest ¼ oz]			

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

Total weight (per portion) of product as purchased:_	4.5 02
Total creditable amount of product (per portion):	1/2 CUP FRT
(Reminder: Total creditable amount cannot count for	r 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 USOA 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
		÷ 16	
		÷ 16	
		+16	
		÷ 16	
		+ 16	

<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. Brain and germ are not creditable.

#### Section C: Fruits & Vegetables

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
	CND	1/2	1	1/2		1/2
Par Bortine						
						h
	Sub Group, If applicable	Sub Group, Unit* If applicable  CUP	Sub Group, If applicable Unit* production unit from FBG**  CUP 1/2	Sub Group,  If applicable  CUD  1/2  by crediting factor***	Sub Group, Unit® recipe or production unit from FBG** factor***  CUD 1/2 1/2	Sub Group, If production unit from FBG**   Sub Group   Sub Group

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

Section D: I certify that the above information is true and comproduct (ready for serving) contains		
I certify that the above information is true and corunit) portion of the above product (ready for service)		
I certify that there are no non-creditable grains abo	ove 3.99 grams or .24 or	unce equivalents per portion.****
I further certify that any APP used in this product of CFR Parts 210, 220, 225, 226, Appendix A) as demo		
If 14.75 grams per creditable portion of grain is use and I understand that effective July 1, 2013 that th accurate and that a revised product analysis will no using 16.0 grams per creditable portion of grain.	e product analysis prov	ided above will no longer be
-14	Q.A. MA	and l CR
Signature	Title	
RYAN FOUCH	12/9/13	269-621-317/ Ext. 12
Printed Name	Date	Phone Number

<sup>\*\*</sup>Round down to the nearest X 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