



61419 – Cheese Cup with Salsa Meal Break

Serving Size: 1 meal

Each serving (1 meal) of Meal Breaks provides 2.00 oz equivalent meat alternate, 1.25 oz equivalent grains, ½ cup red vegetable and ½ cup fruit based on the USDA Food Buying Guide requirements

Code	Component	Menu item	Serving Size	Component Value	Calories	Calories from Fat	Total Fat g	Sat Fat g	Trans fat g	Chol mg	Sodium mg	Total Carb g	Dietary Fiber g	Sugar g	Protein g	Vit A IU	Vit C mg	Calcium mg	Iron mg
61419	Protein	Cheese Spread Cup	2 oz	1 m/ma	150	110	12.0	8.0	0	35	520	2	<1	<1	6	200	0.0	250	0.00
Chips & Dips	Protein	Sunflower Seeds - Roasted, Honey	1.2 oz	1 m/ma	190	135	15.0	1.5	0	0	65	11	3.0	5	6	0	0.0	21	1.00
	Fruit/Veg	Salsa, Red Gold	3.0 oz	1/2 cup red v	25	0	0.0	0.0	0	0	195	5	1.0	3	1	100	2.4	16	1.00
	Fruit/Veg	Apple Juice, 100% Juice	4 fl oz	1/2 cup f*	60	0	0.0	0.0	0	0	10	15	0.0	12	0	0	60.0	0	0.00
	Grain	WG Wheat Cracker	1 oz	1.25 oz eq gr	110	31	3.5	0.5	0	0	230	19	2.0	3	2	0	0.0	9	5.00
	Total Nutritional Profile					535	276	30.5	10.0	0	35	1020	52	6.0	23	15	300	62.4	296

INGREDIENTS: Cheese Spread Cup: Cheddar Cheese, (Milk, Cheese Culture, Salt, Enzymes), Water, Cream, Whey, Sodium Phosphate, Natural Cheddar Cheese Flavor, Calcium, Propionate (Preservative), Apo-Carotenal For Color. **Sunflower Seeds – Roasted, Honey:** Sunflower Kernels, Sugar, Sunflower Oil, Honey, Salt, Maltodextrin, Xanthan Gum. **Salsa, Red Gold:** Tomato Puree (Water, Tomato Paste), Diced Tomatoes, Jalapeno Peppers, Water, Vinegar, Dried Onion, Sea Salt, Salt, Sugar, Dried Garlic, Natural Flavor, Spice. **100% Juice - Apple Juice:** Water, Apple Juice Concentrate, Vitamin C (Ascorbic Acid). **WG Wheat Cracker:** Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Sugar, Salt, Sodium Bicarbonate, Non Fat Dry Milk, Malt Syrup, Molasses, Honey, Ammonium Bicarbonate, Onion Powder, Citric Acid, Cream of Tartar (Potassium Bitartrate), Sodium Acid Pyrophosphate, Honey Flavor, Garlic Powder. **Contains: Milk and Wheat.**

Each meal kit contains:

- Protein component(s) (2 m/ma)
- One grain component
- One vegetable and one fruit component
- Spoon, napkin & straw

A trash bag is included in each master case

Shelf life: 4 months, minimum (Shelf Stable 35°F-85°F)
 TiHi: 8 x 7
 Pallets/truck: 26
 Case dimensions: 23.75" x 9.75" x 11.375"
 Case cube: 1.52 ft³
 Case count: 30
 Net wt: 20.25 lbs
 Gross wt: 26 lbs
 Case code: "Best used by" date
 GTIN: 10693392001600

I certify that the information above is correct.

N. Castro Natalia Castro
 Technical Services/QA Director



Product Formulation Statement for Meat/Meat Alternate (M/MA) & Alternate Protein Product (APP)

Product Name: Cheese Cup with Salsa Meal Break Code No.: 61419

Manufacturer: E S Foods Portion/Size: 11.20 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 *
Cheese Spread , Cheddar	2.000	x	0.500	1.000
Sunflower Seeds	1.200	x	1.000	1.200
		x		
A. Total Creditable M/MA Amount¹				2.200

*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 on page 4 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***
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.000

*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.

¹Total 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 11.20

Total creditable amount of product (per portion) 2.0

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that that the above information is true and correct and that a 11.20 ounce portion of this above product (ready for serving) contains 2.0 oz 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.

N. Castro.
 Signature
 Natalia Castro
 Printed Name

Technical Services / QA Director
 Title
01/11/19 516-682-5494
 Date Phone Number



Product Formulation Statement (PFS) for Documenting Vegetables

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Each serving of the 11.20 ounce (s) provides the following:

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	Servings per Purchase Unit, EP ÷ Purchase Unit (FBG)	Creditable Amount ¹ (quarter cups)	
Red Gold Salsa Sauce, Tomato Puree	Red/Orange	1.820	X	0.900	1.638	
Red Gold Salsa Sauce, Tomatoes Diced	Red/Orange	0.800	X	0.480	0.384	
Total Creditable Vegetable Amount:					2.000	
<input type="checkbox"/> ¹ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. <input type="checkbox"/> Vegetables and vegetable purees credit on volume served. <input type="checkbox"/> At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. <input type="checkbox"/> The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. <input type="checkbox"/> School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. <input type="checkbox"/> Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors <input type="checkbox"/> The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	
					Total Cups Red/Orange	1/2 cup
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 11.20 ounce(s) serving of the above product contains 1/2 cup(s) of Red / Orange vegetables.

N. Castro.

 Signature

Natalia Castro

 Printed Name

Technical Services / QA Director

 Title

01/11/19 516-682-5494
 _____ _____
 Date Phone Number

RED GOLD LLC K12 Product Information Destination Form

PRODUCT FORMULATION STATEMENT

A		B				C						
Pack Size	Product Name	Red Gold Manufacturer Item Code	Serving Size (Oz.)	Description of Creditable Ingredient Per Food Buying Guide (FBG)	Vegetable Sub-category	Ounces of Creditable Ingredient (Column B)	Multiply	FBG Yield / Purchase Unit (16 oz.)	Creditable Amount (1/4 cups)	Purchase Unit = 1 Case Oz. per 1 Case	Servings/ Case (Column C / Column A)	Total Cups / Case
168 / 3.0 oz	Red Gold Salsa Dipping Cups (Meets 1/2 cup RIO Veg.; Double Pack)	REDS02ZC168	1.50	Tomato Puree	Red/Orange	0.31	X	0.90	0.8	504	336	84
				Tomato Diced	Red/Orange	0.40	X	0.48	0.2			

Red Gold Certifies that the NSLP 1/4 cup FV (oz.) values as noted contain the specified number of 1/4 cup vegetable servings per container as stated and that this information is true and correct.

Certification / Signature Section

David J. Halt

David Halt
 Divisional VP - Foodservice, Red Gold LLC.
 Date: 1/31/2018





Product Formulation Statement (PFS) for Documenting Fruits in School Meals

Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Each serving of <u>11.20</u> ounce (s) provides the following:				
Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Servings per Purchase Unit, EP ÷ Purchase Unit (FBG)	Creditable Amount ¹ (quarter cups)
Apple Juice, 100% Juice	4.5	X	4/9	2
		X		
		X		
Total Creditable Fruit Amount:				½ cup
<input type="checkbox"/> FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. <input type="checkbox"/> Fruits and fruit purees credit on volume served. <input type="checkbox"/> At least ⅓ cup of recognizable fruit is required to contribute towards the fruit component. <input type="checkbox"/> Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).				

Quarter Cup to Cup Conversions*

- 0.5 Quarter Cups vegetable = ⅓ Cup vegetable or 0.5 ounces of equivalent meat alternate
- 1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate
- 1.5 Quarter Cups vegetable = ⅜ Cup vegetable or 1.5 ounces of equivalent meat alternate
- 2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
- 2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate
- 3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate
- 3.5 Quarter Cups vegetable = ⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate
- 4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅓ cup but a result of 1.0 equals ¼ cup

N. Castro.
 Signature
 Natalia Castro
 Printed Name

Technical Services / QA Director
 Title
01/11/19 516-682-5494
 Date Phone Number



Formulation Statement for Documenting Grains in School Meals

Crediting Standards Based on Grams on Revised Exhibit A weights per oz equivalent

School Food Authorities (SFAs) 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. 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: Cheese Cup with Salsa Meal Break Code No: 61419

Manufacturer: E S Foods Serving Size: 11.20 oz
 (Raw dough weight may be used to calculate creditable grain amount)

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:** _____
 (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 not credit towards the grain requirements for school meals.)

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 (baked goods), Group H or Group I. (cereal grains) , or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams 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 to which Exhibit A Group (A-I) the Product Belongs: A

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1 ounce equivalent as listed in SP 30-2012	Creditable Amount
		B	A ÷ B
Savory Crackers, ESF Wheat Crackers WG	1.0	0.8	1.25
Total Creditable Amount³			1.25

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ 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 11.20 oz
 Total contribution of product (per portion) 1.25 oz equivalent.
 I certify that that the above information is true and correct and that a 11.20 ounce portion of this product (ready for Serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. 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 not credit towards the grain requirements for school meals.

N. Castro.

 Signature

Technical Services / QA Director

 Title

Natalia Castro

 Printed Name

01/11/19 516-682-5494
 _____ _____
 Date Phone Number