

Code: 55112

Product Name: Whole Grain Turkey Sausage, Cheese & Gravy

Breakfast Toast

Effective Date: 07/22/2014 <u>Supersedes:</u> 06/02/2014

Serving Size: 2.78 oz. Pack: 120/2.78 oz

Statement of child nutrition food based meal pattern equivalency: Each 2.78 oz Whole Grain Turkey Sausage & Cheese Breakfast Toast provides 1.00 oz equivalent meat alternate & 1.0 oz-eq grains.





Nutrition Facts

Serving Size 1 Toast (79g)

Amount Per Serving

Calories 180 Calories from Fat 60

	% Daily Value*		
Total Fat 7g	11%		
Saturated Fat 2g	ed Fat 2g 10%		
Trans Fat 0g			
Cholesterol 15mg	5%		

Onoicateror roing	U 70
Sodium 350mg	15%
Total Carbohydrate 19g	6%

Dietary Fiber 2g 8%
Sugars 2g

Protein 9a

Vitamin A 0% • Vitam

Vitamin C 0%

Calcium 10% • Iron 8%

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

depending on yo	ur calone ne	eas:	
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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Andrew P. Signorelli Dir./Tech. Services Tasty Brands

PREPARATION – for best results Keep frozen until ready to prepare

- 1.Preheat convection oven to 375°F (conventional oven to 400°F).
- 2. Place frozen Breakfast Toast on an parchment lined sheet pan.
- 3.Bake Breakfast Toast 13 15 minutes. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting.** Cook all food thoroughly to 165°F.
- 4.Remove from oven. Serve.
- 5. Holding: Hold for up to 30 minutes in a warmer at 145°F.

Shelf life: 12 months frozen (0° - 15°F) Dim: 14.88" X 13.19" X 11.44"

Ti-Hi: 7 X 7

Case cube: 1.57 ft³

Cases/pallet: 49 Pallet height: 86-inches

Gross case wt: 24.10 lbs; Net wt: 20.85 lbs

Pallets/truck: 28

UPC: 10852777003640

ALLERGENS: Contains Wheat, Soy, & Milk

GRAINS: At least 50% of the grains used in this product are whole grains.

Ingredients: Bread (Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour [Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid], Soybean Oil, Pea Protein, Vital Wheat Gluten. Contains 2% Or Less Of Sugar, Salt, Yeast, Dough Conditioners [Hydrated Monoglycerides, DATEM, Dextrose, Ascorbic Acid, L-Cysteine, Azodicarbonamide (ADA), Enzymes]), Turkey Sausage And Textured Vegetable Protein Topping (Turkey Sausage [Mechanically Separated Turkey, Water, Spices, Salt, Potassium Chloride, Garlic, Hydrolyzed Vegetable Protein (Hydrolyzed Corn, Torula And Brewers Yeast, Wheat Gluten, Soy Protein}, Sugar] Water, Textured Vegetable Protein Product [Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamin Mononitrate, Pyridoxine Hydrochloride, Riboflavin, Vitamin B12]), Sauce (Water, Seasoning [Non Fat Dry Milk, Palm Oil, Whey, Lactose, Maltodextrin, Yeast Extracts, Contains 2 % Or Less Of Spices, Sodium Caseinate, Natural Flavors, Onion Powder, Chicken Flavor, Potassium Phosphate], Modified Corn Starch. Salt), Cheese Blend (Low Moisture Part Skim Mozzarella Cheese [Pasteurized Milk, Cultures, Salt, Enzymes], Mozzarella Cheese Substitute (Water, Vegetable Oil [Corn Oil And/Or Soy Oil], Cheese Solids, Modified Corn Starch, Nonfat Dry Milk, Sweet Whey, Salt, Magnesium Oxide, Ferric Orthophosphate, Vitamin A Palmitate, Niacinamide, Zinc Oxide, Pyridoxine Hydrochloride (Vitamin B6), Cyanocobalamin]), Caramel Color.



Product Formulation Statement (Product Analysis) for Meat/meat Alternate (M/MA)

Product Name:	WG Turkey Sausa	age, Cheese & Gravy Breakfast Toast Bulk	Code No:	55112
Case/Pack/Count/Po	ortion/Size:	120 / 2.78 oz. servings per case		

I. Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Turkey sausage with TVP	0.529	X	0.843	0.446
Mozzarella/substitute mozzarella	0.458	X	1.000	0.458
		X		
		X		
		X		
A. Total Creditable M/MA Amount				0.904

^{*} Creditable amount - Ounce per portion of creditable ingredient x FBG yield information.

II. Alternate Protein Product (APP)

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount***
Pea protein isolate	0.035	X	78.00	÷ by 18	0.152
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount					0.152
TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)				1.000	

^{*}Percent protein as-is as provided on APP documentation

Total number of servings purchased	120 / 2.78 oz.
Total oz of meat/meat alternate	1.0 oz

I certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

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^{**18} is the percent protein when fully hydrated

^{***}Creditable amount of APP is ounced dry APP x percent protein as-is divided by 18



Formulation Statement for Documenting Grains in School Meals

Product Name: WG Turkey Sa Case/Pack/Count/Portion/Size:	•	se & Gravy B: 120 / 2.78 oz.		Toast Bul Code No: s per case	55112	
I. Does the product meet the Whol (Refer to SP-30-2012 Grain Requirements fo			Yes ogram an	x No d School breakfast Progr	ram)	
II. Does the product contain non-creative (Products with more than 0.24oz equivalent of grains cannot be credited using Exhibit A we	or 3.99 grams fo	or Groups A_G a	_		How many grams:	0.06
III. Use Policy Memorandum SP 36 School Breakfast Program: Exhibit (Different methodologies are applied to calcustandard of 16 grams creditable grain oer oz Indicate which Exhibit A Group (A	t A to detern ulate servings of eq; Group H, 2	nine if the profession of grain components 8 grams per oz e	oduct fi nt based o	ts into Groups A-G n creditable grains. Gro	, Group H or Group I	
Description of Product per Food Buying Guide	Portion S Product a	ize (oz) of as Purchased	_	t of one ounce lent as listed in SP 2	Creditable Amount ¹	
Bread, sliced	1.23			1.00	1.23	
A. Total Creditable Amount ² (Portion size) ÷ (Exhibit A weight for one oz Total Creditable Amount must be rounded de	-	est quarter (0.25)	oz eq. De	o not round up.	1.00	
Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Cree Grain Ingredic Portion ¹		Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²	
Creditable Amount *Creditable grains are whole-grain meal/flour **If known, use the raw dough weight for a n ¹(Portion size) x (% of creditable grains in for ²(Grams of creditable grains) ÷ (standard gr ²Total Creditable Amount must be rounded de	nore accurate cre mula). ams of creditabl	editable amount. le grains from co				
Total weight (per portion) of product Total contribution of product (per por	_		oz-eq			
	Grains. I furt	her certify tha			s product (ready for servir ot above 0.25oz per por	
Andrew P. Signorelli Printed Name	Title 08/11/14	f Technical So	ervices	516-938-4588	_	
Printed Name	Date			Phone Number		

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