

PRODUCT CODE: 63030WG



DESCRIPTION: Whole Grain Breaded Fully Cooked Chicken Tender Fritter

CHILD NUTRITION: CN # N/A
 SERV SIZE 3.60 oz
 M/MA 1.25
 GRAIN 1.00

M/MA and Grain Equivalent Based on FNS/AMS Requirements

NUTRITIONAL FACTS:

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	102	100	Saturated Fat (g)	0.8	0.78
Calories (kcal)	167.84	164.55	Trans Fatty Acid (g)	0	0
Calories from Fat (kcal)	47.17	46.24	Cholesterol (mg)	34.63	33.95
Protein (g)	14.87	14.58	Vitamin A - IU (IU)	77.91	76.38
Carbohydrates (g)	13.97	13.7	Vitamin C (mg)	0.68	0.67
Dietary Fiber (g)	1.41	1.38	Calcium (mg)	13.21	12.95
Total Sugars (g)	0.04	0.04	Iron (mg)	1.27	1.25
Fat (g)	5.24	5.14	Sodium (mg)	334.39	327.83

ALLERGENS: Wheat Soy Milk

QUALITY CONTROL VARIABLES:
 Approx Pc Wt: 1.80 oz Serving Size 3.60 oz
 Approx Pc Wt Range 1.50-2.1 oz Approx Pc Per Serving 2
 Approx Pc Ct Per Case 155 - 180 Approx Servings/ Case 78-90

PACKAGING AND HANDLING INFORMATION:
 Net Weight: 20 lb Tare Wt: 1.42 lb
 Packaging Description: 4/5 lb sealed bags Gross Wt: 21.42 lb
 Pouches/Boxes: 70 boxes Case Dim: 17 5/16 x 11 5/16 x 9 5/8
 Code Date: Julian Date Cube: 1.09
 Handling: Keep Frozen Shelf Life: 12 months

PALLETIZING INFORMATION
 Pallet Quantity: 72 Cases/Layer: 9 Layers/Palle: 8
 Column Stack 1st 3 layers/Interlock remaining layers.

ProView FOODS **63030-WG**
FULLY COOKED
CHICKEN BREAST TENDER FRITTER

Ingredients: Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, and Riboflavin), Salt, Sodium Phosphates. Predusted and Battered With: Whole Wheat Flour, Yellow Corn Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Gluten, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Soybean Oil, Garlic Powder, Spices, Mustard, Whey. Breaded With: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Soybean Oil, Garlic Powder, Spices, Dextrose, Corn Starch, Sugar, Yeast, Mustard, Extractives of Paprika. Breading is set in Vegetable Oil.

CONTAINS: WHEAT, SOY, MILK.
HEATING INSTRUCTIONS: CONVENTIONAL OVEN: 14 to 16 minutes at 325°F. Turn product after 6 minutes. CONVECTION OVEN: 13 to 15 minutes at 325°F, Turn Product after 6 minutes.

INNER INDIVIDUAL PACKAGES NOT LABELED FOR SALE
KEEP FROZEN



DISTRIBUTED BY:
 PRO VIEW FOODS, LLC
 GAINESVILLE, GA 30501



NET WT. 20 LBS.

Phil L. Bradberry
 Phil L. Bradberry

Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official representative of the manufacturer.)

Product Name: FC Chicken Breast Tender Fritter

Code No.: 63030WG

Manufacturer: John Soules Foods acquisitions dba ProView Foods

Serving Size: 3.6oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of meat/meat alternate.

A Description of Creditable Ingredients per <i>Food Buying Guide for School Meal Programs</i>	B Ounces per Raw Portion of Creditable Ingredient	Multiply (B x C)	C FBG Yield/ Servings Per Unit	D Creditable Amount ² (Result of B x C)
Chicken Tender	1.62	x	.73	1.18
		x		
		x		
A. Total Creditable Amount¹				1.18

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 in the Attachment A: Sample on the next page for each APP used.

A Description of APP, Manufacture's Name, and Code Number	B Ounces Dry APP Per Portion	Multiply (B x C)	C % of Protein <i>As-Is</i> ³	Divide (C ÷ 18) ⁴	D Creditable Amount APP ⁵
ISP, Solae, 520F	.032	x	86	÷ by 18	.15
		x		÷ by 18	
		x		÷ by 18	
B. Total Creditable Amount⁶					.15
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest .25 ounce)					1.25

¹ CEs may take a picture of the label for records retention as described in the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation*.

² Creditable Amount: Multiply ounces per raw portion of creditable ingredient by the *Food Buying Guide for School Meal Programs* yield.

³ Percent of Protein *As-Is* is provided on the attached APP documentation.

⁴ Eighteen is the percent of protein when fully hydrated.

⁵ Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein *as-is* divided by 18.

⁶ Total Creditable Amount must be rounded down to the nearest 0.25 ounce (1.49 would round down to 1.25 ounce equivalent meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in Box C until after you have added the creditable APP amount from Box D.

III. Total

Total weight per portion of product as purchased	<u>1.8OZ</u>	Total creditable contribution of product (per portion) ⁷	<u>.625</u>
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I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) contains 1.25 ounces of 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.

Jeff Kenny
 Signature of Company Official

Director, Quality Assurance
 Title

Jeff Kenny
 Printed Name

5/22/15
 Date

770-534-2344
 Phone Number

**Attachment A: Sample
 Soy Company X, Soy Protein Concentrate, Product Y**

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in food manufactured for Child Nutrition programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-9, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an *as-is* basis for the *as-purchased* product. (Note: Protein is often provided on a moisture free basis [mfb] which is not the information FNS requires.)

All of the above information is required for APP and must be presented for approval.⁸

(NOTE: It is also helpful to have the ingredient statement for Product Y. For example, if the product is uncolored and unflavored the ingredient statement might be soy protein concentrate or if the product is colored and texture the ingredient statement might be textured vegetable protein (soy flour, caramel color).

⁷ Total creditable amount cannot count for more than the total weight of product.

⁸ USDA provides approval for protein alternates. Manufacturers that list APP on a Product Formulation Statement must list, by common name, the ingredients used in the formulation of process food products on the label for that product.



Product Formulation Statement for Grains Products

(Contracting entities must retain a copy of the label¹ from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official company representative.)

Product Name: FC Chicken Breast Tender Fritter

Code No.: 63030WG

Manufacturer: John Soules Foods Acquisitions dba ProView Foods

Serving Size: 3.6oz

(Raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the Whole Grain-Rich Criteria:² Yes No
- II. Does the product contain non-creditable grains:³ Yes No If yes, how many grams: _____

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: *Food Buying Guide for Child Nutrition Program, Exhibit A* to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).⁴

Indicate to which Exhibit A Group (A-I) the Product Belongs: A

A Description of Creditable Grain Ingredient ⁵	B Grams of Creditable Grain Ingredient per Portion (Serving size multiplied by % of creditable grain in formula) ⁶	C Gram Standard of Creditable Grain per ounce equivalent (16g or 28g) ⁷	D Creditable Amount (B ÷ C)
Whole Grain Wheat	10.93	16	.68
Enriched Wheat	9.01	16	.56
Total Amount of Whole Grain-Rich			1.24
Total Creditable Contribution ⁸			1.00

¹ See the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation* for additional guidance on method for retaining CN Labels.

² Refer to *USDA Memo, SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program*

³ Products with more than 0.24 ounce 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.

⁴ 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 ounce equivalent; Group H uses the standard of 28 grams creditable grain per ounce equivalent; and Group I is reported by volume or weight.

⁵ Creditable grains are whole-grain meal/flour and enriched meal/flour.

⁶ Serving sizes reported in measures other than grams must be converted to grams.

⁷ Standard grams of creditable grains from the corresponding group in Exhibit A.

⁸ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) ounce equivalent. Do *not* round up.



IV. Total

Total weight per portion of product as purchased: 1.80oz

Total creditable contribution of product (per portion): .50oz

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) contains 1.50 ounce equivalent Grains. I further certify that non-credible grains are not above 0.24 ounce equivalent per portion.⁹

Jeff Kenny

Signature of Company Official

Jeff Kenny

Printed Name

Director, Quality Assurance

Title

5/02/15

Date

770-534-2344

Phone Number

⁹ Products with more than 0.24 ounce equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-credible grains may not credit towards the grain requirements for school meals.