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

WHOLE GRAIN PIZZA CALZONE

24-6 oz. Whole Grain Pizza Calzone
(Cheese, Pizza Sauce and Pepperoni in a Whole Grain Crust)

Product Code #307

Mandaidian	Гос	40			
Nutrition Facts					
Serving Size 1 Calz	one (17	0g)			
Servings per conta	iner 6				
Amount per serving					
Calories 400 Calori	es from F	at 170			
	% Daily	Value*			
Total Fat 19g		29%			
Saturated Fat 9g		43%			
Trans Fat Og					
Cholesterol 50mg		16%			
Sodium 655mg	Sodium 655mg 43%				
Total Carbohydrates 40g 13%					
Dietary Fiber 6g		25%			
Sugars 5g					
Protein 20g					
Vitamin A 10%	Vitan	in C 4%			
Calcium 25%		Iron 5%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. Calories: 2,000 2,500					
Total Fat Less than Sat Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g			

### C.N. EQUIVALENTS - 2 MMA & 2 GRAINS

INGREDIENTS: FILLING: Mozzarella Cheese (pasteurized part skim milk, cultures, salt, enzymes), Crushed Tomato, Water, Pepperoni (pork, beef, salt, spices, dextrose, lactic acid starter culture, oleoresin of paprika, garlic powder, sodium nitrite, BHA, BHT, citric acid), Seasoning (monosodium glutamate, spices, garlic, onion, less than 2% vegetable oil (soy) as a processing aid. CRUST: Whole Wheat flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Sugar, Soybean oil (citric acid), Shortening (partially hydrogenated soybean & cottonseed oils), Salt (yellow prussiate of soda), Yeast (sorbitan monostearate, ascorbic acid), Corn Meal.

CONTAINS: Wheat, soy and milk products.

Regan Quaal, President



Albies Foods, Inc. ● 1534 O'Rourke Blvd. ● Gaylord, MI 49735 ● www.albies.com

Ph: 989.732.2880 • Fax: 989.732.3112 **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: Whole Grain Pizza Calzone	Code Number: 307
Manufacturer: Albie's Foods, Inc	Case/Pack/Count/Portion Size: <u>24/6oz</u>

#### 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

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

Description of Creditable Ingredients	Ounces per Raw Portion of	Multiply	Food Buying Guide Yield/	Creditable Amount *
per USDA Food Buying Guide (FBG)	Creditable Ingredient		Servings per Unit	
100% Mozzarella Cheese	1.25	Х	16/16	1.25
Pepperoni (4320098071)	.85	Х	14,16/16	.75
		х		
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.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Dívide by 18**	Creditable Amount of APP***
		Х		÷18	
		Х		÷18	
		Х		÷ 18	
B. Total Creditable APP Amount <sup>1</sup>					
C. Total Creditable Amount ( A + B rounded down to the nearest ¼ oz)					2

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

Total weight (per portion) of product as purchased:_	6 oz.
Total creditable amount of product (per portion):	2
(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 Flour	40	÷ 16	2.5
		÷ 16	
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			2.5

<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 p	per Portion						
F. Total Cups of Creditable Vegeta	bles per Portio	n					-

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

Printed Name

Section D:	2	
I certify that the above information is true and correct a		
product (ready for serving) contains2 ounce according to directions.	es of equivalent m	eat/meat alternate when prepared
I certify that the above information is true and correct a	nd that a6_	ounce/gram (circle appropriate
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 oເ	unce equivalents per portion.****
I further certify that any APP used in this product confo	rms to the Food an	d Nutrition Service Regulations (7
CFR Parts 210, 220, 225, 226, Appendix A) as demonstra	ited by the attache	d supplier documentation.
If 14.75 grams per creditable portion of grain is used the	en this document is	s null and void after June 30, 2013
and I understand that effective July 1, 2013 that the pro	duct analysis prov	ided above will no longer be
accurate and that a revised product analysis will need to	be provided to th	e Child Nutrition Program operator
using 16.0 grams per creditable portion of grain.		
	President	·
Signature	Title	
Regan Quaal	3-14-16	989-732-2800

Date

Phone Number

<sup>\*\*</sup>Round down to the nearest ¼ 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