

Effective Date: 01/25/2016 Supersedes: 01/09/2015

Serving Size: 2.72 oz. Pack: 120/2.72 oz.

Product Name: Whole Grain Turkey Sausage & Cheese Breakfast Round

Statement of child nutrition food based meal pattern equivalency: Each 2.72 oz Whole Grain Breakfast Round provides 1.00 oz equivalent meat/meat alternate & 1.0 oz-eq grains. CN # 085550 10/12



Nutrition Facts

Serving Size 1 Round (77g)

Amount Per 9	

Code: 55202

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Calories 160 Calorie	es from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 370mg	15%
Total Carbohydrate 199	g 6 %
Dietary Fiber 2g	8%

Sugars 2g Protein 8g

Vitamin A 0%	 Vitamin C 0%
Calcium 10%	 Iron 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		25g	30g
Calories per arai	m ·		

Fat 9 · Carbohydrate 4 · Protein 4

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

Product Info

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 Round on an parchment lined sheet pan.
- 3.Bake Breakfast Round 12 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: 18.31" x 13.81" x 7.88"

Ti-Hi: 6×11 Case cube: 1.15 ft^3

Cases/pallet: 66 cases Pallet height: 92.18-inches

Gross case wt: 22.90 lbs; Net wt: 20.40 lbs

Pallets/truck: 26

UPC: 10852777003565

ALLERGENS: Contains Wheat, Soy & Milk

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

CONTAINS 110242 COMMODITY CHEESE

Ingredients: Bread (Water, Whole Wheat Flour, Enriched Unbleached Wheat Flour [Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate (B1), Riboflavin (B2), Folic Acid], Pea Protein, Contains 2% Or Less Of Soybean Oil, Sugar, Yeast, Salt, Vital Wheat Gluten, Dough Conditioners [Hydrated Monoglycerides, Sweet Whey, Ammonium Sulfate, L-Cysteine]), Sauce (Water, Seasoning [Non Fat Dry Milk, Palm And/Or Soybean Oil, Whey, Salt, Lactose, Maltodextrin, Yeast Extract, Spices, Natural Flavors, Sodium Caseinate, Onion Powder], Modified Corn Starch), 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 (B6), Cyanocobalamin]), 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]).



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

Product Name:	WG Cheese & To	urkey Sausage Breakfast Round	Code No:	55202
Case/Pack/Count/Po	ortion/Size:	120 / 2.72 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	0.359	X	0.843	0.302
Mozzarella / Substitute Mozzarella	0.507	X	1.000	0.507
		X		
		X		
		X		
A. Total Creditable M/MA Amount				0.809

^{*} 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*		Creditable Amount***
Pea Protein Isolate	0.0480	X	78.00	÷ by 18	0.208
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	0.208				
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 / 2.72 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)

 Vice President of Operations

 Title

 Andrew P. Signorelli
 08/10/15
 516-938-4588

 Printed Name
 Date
 Phone Number

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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 Cheese &	-	•			le No:	55202	
Case/Pack/Count/Portion/Size:	1	20 / 2.72 oz.	servings	per case			
I. Does the product meet the Whole	Grain-Rich	Criteria?	Yes	X	No		
(Refer to SP-30-2012 Grain Requirements for	the National S	chool Lunch Pro	gram and	School breakfas	st Progra	am)	
II. Does the product contain non-cre	ditable gra	ins: Yes		No	X	How many grams:	
(Products with more than 0.240z equivalent or	_		nd 6.99 gra				
grains cannot be credited using Exhibit A weig			_		· J		
III. Use Policy Memorandum SP 30-	2012 Cusin	Daguinaman	ta fou th	o National S	ahaal	Lunah Duoguam and	
School Breakfast Program: Exhibit		-				O	
(Different methodologies are applied to calculate		_		-			
standard of 16 grams creditable grain oer oz e						ips A-0 use the	
				, rotuine or well	5111/		
Indicate which Exhibit A Group (A-	I) the produ	uct belongs:	В	-			
			XX/-:-l-4	- C			
Deganization of Duodust non Food	Portion Si	ze (oz) of	_	of one ounce ent as listed i		C 1:4-1:1- A	
Description of Product per Food Buying Guide	Product a	s Purchased	30-2012		III ST	Creditable Amount ¹	
Whole Grain Bread	1	.19	30-2012	1.00		1.19	
Whole Grain Bread	1)		1.00		1,17	
A. Total Creditable Amount ²	1					1.00	
(Portion size) ÷ (Exhibit A weight for one oz e							
² Total Creditable Amount must be rounded dov	vn to the neares	st quarter (0.25)	oz eq. Do	not round up.			
	1	T		I			
	Portion	Grams of Cred		Gram Standar Creditable Gr			
Description of Creditable Grain	Size (g)**	Grain Ingredie	ent per	oz equivalent	-	Creditable Amount ²	
Ingredient*	(8)	Portion ¹		28g)			
A. Total Creditable Amount ³							
*Creditable grains are whole-grain meal/flour a							
**If known, use the raw dough weight for a mo 1(Portion size) x (% of creditable grains in form		aitable amount.					
² (Grams of creditable grains) ÷ (standard gran		e grains from cor	responding	g Group of Exhil	oit A).		
² Total Creditable Amount must be rounded dov	vn to the neares	st quarter (0.25)	oz eq. Do	not round up.			
Total weight (per portion) of product a	s purchased	: 2.72 oz.					
Total contribution of product (per port	-		oz-eq				
		1.1	2.72		0.11		
I certify that the above information is true			2.72	_		product (ready for serving	
	rains. 1 turt	ner certify the	it non-cr	editable grair	is are n	ot above 0.25oz per portion.	
Conclew PSylle	Vice Presi	dent of Opera	tions				
- Marie	Title	исті от Орста	110113	-			
Andrew P. Signorelli	08/10/15			516-938-458	38		
Printed Name	Date			Phone Number	-		

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