

Effective Date: 01/25/2016 Supersedes: 01/08/2016

Pack Size: 384/1.17 oz

4 per serving (4.68 oz.)

Product Name: Whole Grain Mini Cheese Pizza Bagels

Each serving (4 - 1.17 oz. units) of Whole Grain Mini Cheese Pizza Bagels provides 2.00 oz. equivalent meat alternate, 2.0 oz eq grains, and 1/8 cup red-orange vegetable.



Code: 52222

Nutrition Facts

Serving Size 4 Mini Pizza Bagels (133g)

Amount Per Serving

Calories 260	Calories	from Fat 80
		% Daily Value*
Total Fat 9g		14%
Saturated Fa	t 5g	25%
Trans Fat 0g		
Cholesterol 20	mg	7 %
Sodium 560mg	l	23%
Total Carbohyo	drate 24g	8%
Dietary Fiber	16%	
Sugars 4g		

Protein 21g

Calcium 35%

Vitamin A 15%	٠	Vitamin C 10%

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

Iron 10%

Calories:	2,000	2,500
Less than	65g	80g
Less than	20g	25g
Less than		300mg
Less than	2,400mg	2,400mg
Total Carbohydrate Dietary Fiber		
	25g	30g
	Less than Less than Less than Less than	Less than 65g Less than 20g Less than 300mg Less than 2,400mg ate 300g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Robin Canterella Director R&D Tasty Brands

Product Info PREPARATION – for best results

Keep frozen until ready to prepare

- 1. Preheat convection oven to 400°F (conventional oven to 425°F). Set fan speed to HIGH.
- 2. Place 64 mini pizza bagels on a parchment lined full sheet pan.
- 3. Bake for 9 11 minutes. Ovens will vary so please adjust time and temperature. Internal product temperature must reach 165°F, regardless of bake time).
- 4. Serve.
- 5. Holding: Allow pan to cool for 3-5 minutes and then cover tightly with plastic film. Hold covered tray in a moist 145°F warmer for up to 1 hour.

Shelf life: 12 months frozen (-10°F - 0°F)

Ti-Hi: 8 x 5

Cases/pallet: 40 Dim: 19.2"x11.75"x14.1"

Case cube: 2.21 ft³

Gross Case Wt: 30.28 lbs; Net wt: 28.08 lbs

UPC: 10852777002315 **ALLERGENS: Wheat, Soy & Milk**

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

CONTAINS 110242 COMMODITY CHEESE

INGREDIENTS: BAGEL: Whole Wheat Flour, Enriched High Gluten Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate [B1], Riboflavin [B2], Folic Acid), Water, Isolated Soy Protein, Wheat Gluten, Sugar, Contains Less Than 2% Of Yeast, Salt, Soybean Oil, Soy Lecithin, And Calcium Propionate (Preservative). TOPPING: Low Moisture Part Skim Mozzarella Cheese (Pasteurized Milk, Nonfat Milk, Cultures, Salt, Enzymes), Cheddar Cheese (Pasteurized Milk, Salt, Enzymes, Annatto [Color], Monterey Jack Cheese (Pasteurized Cultured Milk, Salt, Enzymes). PIZZA SAUCE: Water, Tomato Paste, Sugar, Salt, Garlic Powder, Spices [Not More Than 2% Soybean Oil Added To Prevent Caking].

CONTAINS: 384 MINI CHEESE PIZZA BAGELS (96 SERVINGS) PER CASE



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

Product Name:	WG Mini Chees	e Pizza Bagels (4 mini bagels/serving)	Code No:	52222
Case/Pack/Count/Po	ortion/Size:	96 / 4.68 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*
Mozzarella, Cheddar & Monterey Jack cheeses	1.411	X	1.000	1.411
		X		
		X		
		X		
A. Total Creditable M/MA Amount				1.411

^{*} 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***
Soy protein isolate 1	0.109	X	86.00	÷ by 18	0.521
Soy protein isolate 2	0.046	X	85.00	÷ by 18	0.217
		X		÷ by 18	
B. Total Creditable APP Amount		0.738			
TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.000

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

Total number of servings purchased	96 / 4.68 oz.	
Total oz of meat/meat alternate	2.0 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)

Condew Plette	VP of Operations	
	Title	
Andrew P. Signorelli	10/15/18	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: Case/Pack/Count/Po	WG Mini Chees	se Pizza Bag	gels (4 mini ba 96 / 4.68 oz.	_	•	Code No:	52222
I. Does the product a (Refer to SP-30-2012 Grain				Yes gram and	X I School bre	No akfast Progra	<u></u>
II. Does the product (Products with more than 6 grains cannot be credited a	0.24oz equivalent or	3.99 grams for	r Groups A_G ar	_	-	X oup H of non-	How many grams:
III. Use Policy Memo School Breakfast Pro (Different methodologies a standard of 16 grams cred	ogram: Exhibit A	A to determ te servings of	nine if the program componen	duct fi	ts into Gr n creditable	oups A-G	, Group H or Group I.
Indicate which Exhil	oit A Group (A-l	(i) the produ	uct belongs:	В	_		
Description of Produ Buying Guide	ct per Food	Portion Si Product a	ize (oz) of s Purchased	_	t of one or lent as lis		Creditable Amount ¹
A. Total Creditable 1(Portion size) ÷ (Exhibit A 2Total Creditable Amount of the size of	weight for one oz ed	n to the neares	st quarter (0.25)		o not round		
Description of Credi Ingredient*	table Grain	Portion Size (g)**	Grain Ingredice Portion ¹			e Grain per lent <i>(16g or</i>	Creditable Amount ²
Whole wheat & enriched	d flour		32.20		16.00		2.013
A. Total Creditable *Creditable grains are who	Amount ³	ad amai ah ad ma	201/610325				2.00
**If known, use the raw do 1 (Portion size) x (% of crec C (Grams of creditable grain Total Creditable Amount in	ugh weight for a mor litable grains in form ns) ÷ (standard gram	re accurate credula).	ditable amount. e grains from cor				
Total weight (per port Total contribution of p	, .	-		oz-eq			
I certify that the above in provides 2.00			ther certify that	4.68 at non-c	_ ^		product (ready for serving not above 0.25oz per portion.
Andrew P. Signorelli		Title			516-938	_1588	
Printed Name	-	10/15/18 Date			Phone Num		-

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Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name:	WG Mini Cheese	e Pizza Bagels (4 mini bagels/serving)	Code No:	52222
Case/Pack/Count/Po	ortion/Size:	96 / 4.68 oz. servings per case		

I. Vegetable Component

Description of Creditable Ingredient per Food Buying Guide (FBG)	~ .	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amount ¹ (quarter cups)
Tomato paste, Medium (31% NTSS)	Red orange	0.280	х	32.2/16	0.564
			X		
			X		
			X		
Total Creditable Veg	etable Amount:				0.500

TOTAL CUPS	LEGUMES	DARK GREEN	RED/ORANGE	STARCHY	OTHER	
			1/8			

[•]¹FBG calculations for vegetables are in quarter cups.

- •At least 1/8 cup of recognizable vegetable is required to contribute towards the veg component or a specific veg subgroup
- •The OTHER vegetable subgroup may be met with any additional amounts from the other subgroups.
- •School food authorities may offer any veg subgroup to meet the total weekly requirement for the additional veg subgroup
- •Leafy green vegetables credit as half the volume served in schools. Legumes may credit toward the vegetable component or the meat alternate component but not as both.

II. Fruit Component

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
Total Creditable Fruit Amount:				

[•]¹FBG calculations for fruits are in quarter cups.

- •At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component
- •Note that dried fruits credit as double the volume served in school meals.

I certify the above information as true and correct and that a 4.68 ounce serving of the above product contains

1/8 cup(s) of vegetable / fruit.

andew PLyte	VP of Operations			
	Title			
Andrew P. Signorelli	10/15/18	516-938-4588		
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[•]Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.

[•]Fruits and fruit purees credit on volume served.