



# Product Specification/Formula Statement

310 W. Alondra Blvd.  
 Gardena, CA 90248  
 (310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 02/17/15

Version #: 02/28/15

Supersedes Version #: 03/05/14

**Brand:** Hot Off The Grill      **Commodity Code #:** C38021      **Commodity UPC#:** 007219391 3821 2  
**Commercial Code #:** 380021      **Commercial UPC#:** 007219391 3821 2

**Product Name:**  
 Turkey Ham, Cheese and Egg Sunrise Stick on a Whole Grain Flour Tortilla - Individually Wrapped

**Packaging:**      CN Label: **N.A.**      Case Count: **100**      Case Cube: **0.88**      Cases/Pallet: **80**  
 Portion Size: **2.25 oz.**      Net Wt./Case: **14.06 LBS.**      Case Dimensions: **18 x 12 x 7**      Pallet Config: **8 x 10**

## EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	<b>Yes</b>	<b>Grain crediting from Exhibit "A" School Lunch and Breakfast</b>	
Does product contain non-creditable grains?	<b>No</b>		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	<b>9.42</b>	16 grams	<b>0.59</b>
Enriched Wheat Flour (grams)	<b>9.05</b>	16 grams	<b>0.57</b>
<b>TOTAL CREDITABLE GRAINS BY WEIGHT:</b>	<b>1.16</b>	<b>TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:</b>	<b>1.00</b>

## EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
<b>Bread or Buns</b>	0.00 oz.	0.00 oz.	0.00
<b>TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:</b>			<b>0.00</b>

## MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Cheddar Cheese	0.25 oz.	x	1.00	0.25 oz.	
Turkey Ham Cooked	0.40 oz.	x	0.70	0.28 oz.	
Egg	0.50 oz.	x	1.00	0.50 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
<b>A. Total Creditable Cheese or M/MA</b>				<b>1.03</b>	
Commodity Beef, Ground, 20% fat	0.00 oz.	x	0.00	0.00 oz.	
Commercial Beef, Ground, 24% fat	0.00 oz.	x	0.00	0.00 oz.	
<b>B. Total Creditable Beef amount</b>				<b>0.00</b>	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
<b>C. Total Creditable APP amount</b>					<b>0.00</b>
<b>D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)</b>					<b>1.00</b>

<b>TOTAL CREDITABLE MEAL CONTRIBUTION:</b>	<b>EQUIVALENT GRAINS:</b>	<b>1.00</b>	<b>MEAT/ MEAT ALTERNATE:</b>	<b>1.00</b>
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**Product Name:** Turkey Ham, Cheese and Egg Sunrise Stick on a Whole Grain Flour Tortilla - Individually  
**Product Description:**

**USDA Commodities used:**

100036 Processed Cheese

### Handling and Cooking Instructions:

Shelf Life: Frozen – 9 months, once thawed – 3 days (refrigerated).

Thawing is required before heating: Do not remove wrap on wrapped product before heating.

**Thawing Instructions:** If product is kept in its box, allow 48 hours to thaw at <41°F before cooking. On bun pans, allow 24 hours to thaw at <41°F before cooking. Once fully thawed product should be cooked and served within 24 hours. **Cooking Instructions:** Place product on a bun pan and cook until an internal temperature of 160°F is achieved. Allow to cool 5 minutes before serving.

Conventional Oven (Frozen): n/a

Convection Oven (Frozen): n/a

Conventional Oven (Thawed): 300 F 18 - 20 Minutes

Convection Oven (Thawed): 275 F 18 - 20 Minutes

### Ingredients:

**Whole Grain Flour Tortilla:** Whole Grain Wheat Flour, Bleached Enriched Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Contains less than 2% of the Following: Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Sodium Aluminum Sulfate), Salt, Sugar, Calcium Propionate (Preservative), Potassium Sorbate (Preservative), Mono-Diglycerides, Fumaric Acid, Yeast, Enzyme, L-Cysteine (Dough Conditioner). **Scrambled Egg Squares:** Whole Eggs, Water, Whey Solids, Nonfat Dried Milk, Corn Syrup Solids, Xanthan Gum and Citric Acid. **Fully Cooked Turkey Ham Cured Turkey Thigh Meat Chopped and Formed with 5% Water Added and Natural Smoke Flavoring:** Turkey Thigh Meat, Contains 2% or Less Water, Lite Salt (Potassium Chloride, Sodium Chloride), Salt, Sugar, Sodium Phosphate, Carrageenan, Sodium Erythorbate, Natural Smoke Flavoring, Sodium Nitrite. **Cheddar Cheese:** Milk, Culture, Salt, Enzyme, Annatto (Color). **Kelvis:** (Sodium Alginate E401), Water. Allergens: Wheat, Egg, Milk

**Allergen Statement (Product Contains):**

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

### Nutritional Information:

Weight	63.79 g	Dietary Fiber	1.71 g	Sugar	0.35 g
Calories	144.70	Fat (total)	5.99 g	Calcium	115.59 mg
% Calories Fat	37.24 %	Fat (saturated)	3.12 g	Iron	1.22 mg
% Calories Sat Fat	19.43 %	Trans Fat	0.00 g	Vitamin C	3.47 mg
Protein	7.03 g	Cholesterol	66.72 mg	Vitamin A	133.53 IU
Carbohydrate	15.66 g	Sodium	243.75 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

### Case Coding Example:

(Manufacture Date/ Production Line #)  
(Example: January 1st 2013 Product produced on Line A)

# 010113A

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)

Signature

Dave J. Watzke, V.P. of Operations

2/17/2015

(310) 523-3664

Printed Name

Date

Phone Number