CHEEZY BREADSTICKS 151BC

Breadsticks topped with Mozzarella Cheese, Garlic Seasoning, Butter Flavoring

Number of Servings: 105

Serving Size: 1 Breadstick (4.0 oz./113g)

Case - Net Weight: 26.25 lb, Gross Weight: 28.50 lb, Dimensions: L: 24.56" x W: 12.44" x H: 10.63," Cube: 1.88'

Pallet - TIHI: 6/7 = 42 Cases



Nutrition Facts

105 servings per container

Serving size

1 Breadstick (4.0 oz./113g)

Amount per serving

Calories

Vitamin D 0mcg

Calcium 313mg

Iron 2mg

2	6	0

0%

25%

10%

0%

	% Daily Value*
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 380mg	17%
Total Carbohydrate 28g	10%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 0g Added Sug	gars 0 %
Protein 15g	

Potassium 14mg *The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.

Ingredients:

BREADSTICK (WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], YEAST, CANOLA OIL, DEXTROSE, SUGAR, SALT, SOYBEAN OIL, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, GRANULATED GARLIC, DEHYDRATED ONION, WHITE PEPPER, CALCIUM SULFATE, GUAR GUM, MONOGLYCERIDES, AMMONIUM SULFATE, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, POTASSIUM IODATE, AND ENZYMES), MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT AND ENZYMES), WATER, CONTAINS LESS THAN 2% OF BUTTER BUDS (MALTODEXTRIN, NATURAL BUTTER FLAVOR), CELLULOSE (ANTI-CAKING), GARLIC POWDER, MODIFIED FOOD STARCH, SOY ISOLATE PROTEIN.

Allergens:

CONTAINS: MILK, SOY, WHEAT



Preparation & Handling Instructions:

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

For best results, allow to thaw prior to cooking. DO NOT REFREEZE. Cook for 9-12 minutes in a 350°F convection oven. Cook before eating to an internal temperature of 165°F as measured by a food thermometer.

Meal Contribution:

MEAT/MEAT ALTERNATIVE...... 2.00 EQUIVALENT GRAINS...... 2.25

Shelf Life:

Nine (9) months frozen.









(S.F)

Product Formulation Statement

Product Name CHEEZY BREADSTICKS Product Code 150MC/151BC

Manufacturer S&F FOODS, INC., ROMULUS, MI Case Wt./Count/Portion Size 26.25#/105/4.0 OZ.

I. Meat/Meat Alternative					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per RAW Portion of Creditable Ingredient	Multiply FBG Yield/Servings Per Unit X 100%	Yield/Servings	Creditable Amount*	
MOZZARELLA CHEESE	1.593		1.5931		
A Total Creditable M/MA Amount®				1 5931	

II. Alternative Protein Product (APP)

Description of APP, Manufacture's Name and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18%**	Creditable Amount APP***
SOY ISOLATE PROTEIN	0.0865	X	85%	÷ by 18	0.4085
B. Total Creditable APP Amount ^a					0.4085
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)				2.00	

^{*}Percent of Protein As-Is is provided on the attached APP documentation

^aTotal Creditable Amount must be rounded **down** to the nearest 0.25 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.

Total weight (per portion) of product as purchased

4.0 OZ.

Total creditable amount of product (per portion)

2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternative 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.

I. Does the product meet the Whole Grain-Rich Criteria: Yes 🗸 No

(Refer to SP 30-2012 Grain Requirements for the Nutritional School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No 🗸 How many grams

(Products with more than 0.24 oz. 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.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast 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). (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 oz. eq.; Group H uses the standard of 28 grams creditable grain per oz. eq.; Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
WHITE WHOLE WHEAT	19.7390	16	1.2337
ENRICHED FLOUR	18.9649	16	1.1853
			2.4190
Total Creditable Amount ³			2.25

^{*}Creditable grains are whole-grain meal/flour and enriched meal/flour.

I certify that the above information is true an correct and that a **4.00** ounce portion of the product (ready for serving) provides **2.25** ounces equivalent grains. I further certify that non-creditable grains **are not** above 0.24 oz. eq. per portion. Products with more than 0.24 oz. 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.

David W. Spencer		President/CEO	
Signature	-	Title	
David W. Spencer	_	10.16.17	734-728-1600

Name Phone Nu

^{*}Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information

^{**18} is the percent of protein when fully hydrated.

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

¹ (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

 $^{^{\}rm 2}$ Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz. eq. Do *not* round up.