

Commodity Processing

Mixed Fruit Applesauce, 4.5 oz.

Product Information Sheet

Fax 248.669.3010 Phone 800.886.6866



PRODUCT DETAILS: Item Number: A1580-235A

Kosher: Yes

Pack Size: 96/4.5oz Serving Per Case: 96 Meal Contribution: 1/2c FRT Product Is: Fully Cooked Manufacturer Code: A1580

Net Weight: 27 lbs.
Temperature Class: Dry

Shelf Life: 1 1/2 years

Case Price: \$

PRODUCT INFORMATION/KEY INFORMATION:

Nutrition Facts

This is a representation of the nutritional label. The actual nutritional label on the product may vary.

Serving Size 4.5 oz. Amount Per Serving Calories 90 Calories from Fat

	% Daily Value 1
Total Fat 0g	0.0%
Total Lat og	0.0 %
Saturated Fat 0g	0.0%
Trans Fat 0g	0.0%
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 22g	7.0%
Dietary Fiber 2g	8.0%
Sugars 19g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%

 Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. INSTRUCTIONS FOR PREPARATION AND COOKING: Chill 2 hours prior to serving.

INSTRUCTIONS FOR FRYING:

BENEFITS/SUGGESTED USE:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack!

ALLERGEN STATEMENT:

N/A

National East	Manager Account
46820 Magellan Dr.	Email: actmgrs@nationalfoodgroup.com
Suite A	
Novi, MI 48377	
FAX: 248.669.3010	Call Toll-Free
www.nationalfoodgroup.com	800.886.6866



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BID SPECIFICATIONS:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. Flavors to include Plain, Cinnamon, Strawberry, Strawberry Banana, Blue Raspberry, Mixed Fruit, Caramel Apple, Grape, Watermelon, Peach, and Sour Apple. Sweetened with real sugar. Product contains zero grams fat, 100% Vitamin C and must not contain HFCS. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

INGREDIENTS:

APPLES, APRICOT PUREE, CHERRY PUREE, SUGAR, WATER, ASCORBIC ACID (VITAMIN C), RED 40.

LOGISTICS INFORMATION:

Gross Weight: 30

Case Dimensions: 17.75x11.75x7.25

Pallet Count: 56
Double Stack:
Cube: .87504521
Block and Tier: 8 and 7

National East 46820 Magellan Dr. Suite A Novi, MI 48377 FAX: 248.669,3010

FAX: 248.669.3010 Call Toll-Free www.nationalfoodgroup.com 800.886.6866

Manager Account

Email: actmgrs@nationalfoodgroup.com



Product Analysis Worksheet Form

roduct Name: Apple Sc	nuce All	Flavo	ors Con	de Number:	580/ MFG# A1580-235		
roduct Name: Apple Sauce, All Flavors fanufacturer: Burnette, foods			Cas	Case/Pack/Count/Portion Size: 96/4.5			
Directions to Manufacturers: 1. Complete Section A for 2. Complete Section 8 for 3. Complete Section C for 4. Complete Section D for section completed and	or crediting of Gr or crediting of Fr or verification ar	rains (if ap uits & Veg nd stateme	propriate). etables (if appro int of understan	opriate).	ysis without this		
ection A: Meat/Meat Alter I. Please complete the consciption of Creditable Ingredients	thart below to	w Partion of	the creditable	e amount of Meat/Mi food Buying Guide Yield/ Servings per Unit	eat Alternate Creditable Amount *		
per USDA Food Buying Guide (FBG)	Creditable In	greatent	×	Jerraines per brint			
			х				
AWAR DIRECTOR			x				
A. Total Creditable M/MA			-1				
Greditable Amount-Multiply ources p	s APP, please f	ill out the	chart below to	o determine the credi	table amount of API		
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If APP is used, you mu					Creditable Amount of		
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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
	-Air	÷ 16	
-15.		÷ 16	
		+ 16	
		÷ 16	
		+ 16	
D. Total Creditable Grain per Portion**			

^{*}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. Brain 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
applesauce		Cnb	1/2		1/2		1/2
				.,,			
E. Total Cups of Creditable Fruits (er Partion						
F. Total Cups of Creditable Vegeta	bles per Portlo	n					

^{*}Production unit is the basis for calculating servings - recipe, pizza pie, individual sandwich, galion etc.

^{**}Round down to the nearest X grain serving.

^{***} Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

^{**}Cups listed per EP purchase unit in Food Buying Guide

^{***} Craditing factor: Paste: multiply by 4; Green leafy vegetables: multiply by 5; Dried fruit: multiply by 2; All others: multiply by 1