Peach Valley Bakery, LLC 2215 Beech Street

Gaffney, SC 29340



case count	length	width	height	cube	ship weight	skid	ti x hi	skid weight	skid height	
72	19"	12"	8"	1.06	13.60	64	8 x 8	921 lbs	70"	

UPC 855064005184

CPC 00855064005184



PVB 9745NL/72

Whole Grain Breaded Chicken Star Waffle: No Label

NET WT: 2.8 oz.

WEIGHT OF MEAT: 1.6 oz. WEIGHT OF BREAD: 1.2 oz.



whole grain

INGREDIENTS FOR CHICKEN: CHICKEN BREAST WITH RIB MEAT(WATER, VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CLACIUM PANTHOTHENATE, THIAMIN MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, AND CYANOCOBALAMIN). SEASONING: (SALT, SUGAR, SODIUM PHOSPHATES, MALTODEXTRIN, DEXTROSE, SPICES, YEAST EXTRACT, NATURAL FLAVORS, SUNFLOWER OIL, MODIFIED FOOD STARCH), SODIUM PHOSPHATE, TRICALCIUM PHOSPHATE. BREADED WITH: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SALT, DISODIUM INOSINATE AND DISODIUM GUANYLATE, NONFAT MILK, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SPICE, SOYBEAN OIL, YEAST, EXTRACTIVES OF PAPRIKA.BATTERED WITH: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SALT, NONFAT MILK, DISODIUM INOSINATE AND DISODIUM GUANYLATE, WHEAT GLUTEN, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SPICE, SOYBEAN OIL, EXTRACTIVES OF PAPRIKA. PREDUSTED WITH: ENRICHED WHEAT FLOUR (NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED POTATO STARCH, SALT, SOYBEAN OIL.

INGREDIENTS FOR PREPARED WAFFLE: WHOLE WHITE WHEAT FLOUR, ENRICHED FLOUR (NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, EGGS, SOY LECITHIN, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE), WHEY, NATURAL AND ARTIFICIAL FLAVOR, SALT, SUCRALOSE.

CONTAINS: WHEAT, SOY, MILK, EGG, FD&C YELLOW 5&6

NATIONAL LUNCH REQUIREMENTS:

Each 2.8 oz. portion (cooked) will provide 1 Meat/Meat Alternative and 1.5 Grain Servings

Servings Pe	er Con	tain	er 72		79 (
			CI 72		
Amount Per 8					
Calories 1	70 Cal	orie	es Fron	n Fa	t 60
			% D	ally \	
Total Fat 7	g				119
Saturated	d Fat 0)g			0%
Trans Fat	0g				
Cholestero	I 0 mg				0%
Sodium 3	10mg				139
Total Carb	ohydr	ate	25g		8%
Dietary F	iber :	2g			89
Sugars 4	g				
Protein 10g	9				
Vitamin A	0%	*	Vitam	in C	0%
Calcium	6%	*	Iron		10%
*Percent Daily calorie diet. Yo or lower deper	our daily	val you	ues may	be hig	gher s:
Sat Fat Cholesterol		in in	65g 20g 300mg 2,400mg 300g 25g		g 0mg 0mg 5g

Heating Instructions

DO NOT THAW, COOKING TEMPERATURE MAY VARY

CONVECTION OVEN: Place wrapped sandwich(s) on baking sheet or suitable pan. Place in 325 degree oven for approximately 10-12 minutes or until warm. (For best results leave package sealed. Moisture in package will help prevent sandwich from becoming dry and hard. Do not over cook).

STORAGE REQUIREMENTS: Keep Frozen

SHELF LIFE: 9 months

REVISION DATE: 4/5/16 (CRE)





Tasty Blend Foods, Inc #1 Tasty Blend Way, Fraziers Bottom, WV 25082 P. (304) 757-6686 F. (304) 757-0641





Product Name	e: Whole Grain Breaded Chicke	n Star Waffle	Code No.: PVB9745NL/72			
Manufacture	r: Peach Valley Bakery		Serving Size:	2.8 oz.		
Does the no	roduct meet the Whole	Grain-Rich Critieria:Vos	v	No		
Manufacturer: Peach Valley Bakery I. Does the product meet the Whole Grain-Rich Critieria:Yes Refer to the SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program) II. Does the product contain non - creditable grains: Yes X No 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 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 15 grams creditable grain per oz eq; and 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 Per Portion 1 A Grams Standard of Creditable Grain Ingredient Per Portion 1 A Grams of Creditable Grain per oz equivalent (16g or 28g) 2 B Whole Wheat Flour 9.77 16 0.610625 Enriched Wheat Flour 9.77 16 0.610625 Chicken Breading 0.54 0.54 Total Creditable Amount 3 1.544375 *Creditable Amount 3 1.544375 *Creditable Amount size of creditable grains are whole-grain meal/flour and enriched meal/flour. 1) (Serving Size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. 2) Standard grams of creditable grains from te 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. Total Weight (per portion) of product (per portion) 1.5 grain Lectify that the above information is true and correct and that a 0.24 oz equivalent or grams for Group Hor non-creditable grains my not credit towards the grain requirements for schemests						
		The second second				
				roun H of non-		
				Toup H of Hori-		
	-					
			s reported by volume or	weight).		
uicate to w	men Exhibit A Group A-i	the Froduct Belongs.				
			Gram Standard of			
De	scription of Creditable		Creditable Grain	Creditable		
	The state of the s	VA		Amount		
	~~	А		A divided by B		
	Whole Wheat Flour	9 77		0.610625		
	Enriched Wheat Flour		16			
	Chicken Breading	0.54		0.54		
To	tal Creditable Amou	nt 3		1.544075		
				1.544375		
	e) X (% of credtiable grain ir	n formula). Please be aware that serv	ing sizes other than grams	must be converted		
Standard gra						
Total Credita	able Amount must be roun	ded down to the nearest quarter (0.	25) oz eq. Do <i>not</i> round u	p.		
otal Weight (p	per portion) of product as p	ourchased	2.8oz			
			40.000			
tal creditable	e amount of product (per p	ortion)	1.5 grain			
ertify that th	e above information is true	e and correct and that a	2.8 ounce servir	ng of the ablove product (ready for serving)		
ontains1	.5 ounces of equivalent Gra	ins.				
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Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

(Contracting entities must retain a copy of the label from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official representative of the manufacturer.)

Product Name: WH Grain Breaded Chicken Breast Pattie Fillet Code No.: 50515 WG

Manufacturer: John Soules Foods acquisitions dba ProView Foods Serving Size: 1.6 oz. (1pcs)

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of meat/meat alternate.

A Description of Creditable Ingredients per Food Buying Guide for School Meal Programs	B Ounces per Raw Portion of Creditable Ingredient	Multipl y (B x C)	C FBG Yield/ Servings Per Unit	D Creditable Amount (Result of B x C)
Chicken Boneless	0.61	х	.73	0.44
		х		
		х		
A. Total Creditable Amount	0.44			

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in the Attachment A: Sample on the next page for each APP used.

A Description of APP, Manufacture's Name, and Code Number	B Ounces Dry APP Per Portion	Multiply (B x C)	C % of Protein As-Is	Divide (C ÷ 18)	D Creditable Amount APP
ISP	0.184	х	64.8	÷ by 18	0.66
		х		÷ by 18	
		х		÷ by 18	
B. Total Creditable Amount					1.10
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest .25 ounce)					1.0

	(''
III. Total		
Total weight per portion of product as purchased	Total creditable contribution of product (per portion)	1.0oz
I certify that the above information is true a serving) contains the above creditable amo		1 , ,
I further certify that any APP used in the pr	roduct conforms to the Food and Nutrition	Service Regulations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated	d by the attached supplier documentation.	
_ Waste Thompson	<u>Director, Quality Assura</u>	<u>nce</u>
Signature of Company Official	Title	
Wade Thompson	3/1/2016	<u>770-534-2344</u>
Printed Name	Date	Phone Number



Wade Thompson

Printed Name

Product Formulation Statement for Grains Products

(Contracting entities must retain a copy of the label from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official company representative.)

Prod	uct Name: FC Breaded Ch	icken Breast Patty Fillet	Code No.: <u>50</u>	<u>1515 WG</u>	
I. I II. I III. U	Does the product meet the Does the product contain n	O .	: Yes X No No X If yes, how m	,	
	A Description of Creditable Grain Ingredient	B Grams of Creditable Grain Ingredient per Portion (Serving size multiplied by % of creditable grain in formula)	C Gram Standard of Creditable Grain per ounce equivalent (16g or 28g)	D Creditable Amount (B ÷ C)	
	Whole Grain Wheat Enriched Wheat	4.71	16 16	0.29	
	Total Amount of Whole Grain Total Creditable Contribution			0.54	
IV. T					
	weight per portion of produce the contribution of the contribution of produce the cont	uct as purchased: 1.6 <u>oz.</u> product (per portion): 0 <u>.50 o</u>	<u>z.</u>		
above	•	is true and correct and that an rther certify that non-credible §		oduct (ready for serving) contains the equivalent per portion.	
	ture of Company Official	<u>Di</u> Tit	rector, Quality Assurance le		

3/1/16

Date

770-534-2344

Phone Number