

# PEPPERONI PIZZA BREADSTICKS 087BC/089MC

Breadsticks topped with Mozzarella Cheese, Pepperoni, Zesty Sauce



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www.sffoodsinc.com

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 - TIH: 6/7 = 42 Cases

Nutrition Facts	
105 servings per container	
Serving size	1 Breadstick (4.0 oz./113g)
Amount per serving	
<b>Calories</b>	<b>290</b>
	% Daily Value*
<b>Total Fat</b> 13g	<b>17%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 550mg	<b>24%</b>
<b>Total Carbohydrate</b> 27g	<b>10%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 3g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 16g	
Vitamin D 0mcg	0%
Calcium 209mg	15%
Iron 2mg	10%
Potassium 8mg	0%

\*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.



### Meal Contribution:

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

### 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), BEEF PEPPERONI (BEEF, SALT, DEXTROSE, LACTIC ACID STARTER CULTURE, NATURAL FLAVORINGS, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVORING, DEHYDRATED GARLIC, SODIUM NITRITE, BHA, BHT, CITRIC ACID), BEEF PEPPERONI (BEEF, SPICES, SALT, POTASSIUM CHLORIDE, CONTAINS 2% OR LESS OF THE FOLLOWING: SUGAR, MALTODEXTRIN, NATURAL SPICE EXTRACTIVES, PAPRIKA, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID, SODIUM NITRITE, LACTIC ACID STARTER CULTURES), WATER, TOMATO PASTE, CONTAINS LESS THAN 2% OF CELLULOSE (ANTI-CAKING), SOY PROTEIN ISOLATE, SEASONING (SUGAR, SEA SALT, DEHYDRATED GARLIC, DEHYDRATED ONION, OREGANO LEAF, BASIL LEAF, ANISE, WHITE PEPPER, BLACK PEPPER, PARSLEY LEAF, RED PEPPER SEED, TURMERIC, CANOLA OIL).

### 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. If individually wrapped, cook in ovenable film.  
Cook before eating to an internal temperature of 165°F as measured by a food thermometer.

### Shelf Life:

Five (5) months frozen.





Product Formulation Statement

Product Name PEPPERONI PIZZA BREADSTICKS

Product Code 087BC/089MC

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 COOKED Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount*	
MOZZARELLA CHEESE	1.3000	X	100%	1.3000	
BEEF PEPPERONI	0.5838	X	94%	0.5488	
<b>A. Total Creditable M/MA Amount<sup>‡</sup></b>				<b>1.8488</b>	
*Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information					
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	0.0330	X	85%	÷ by 18	0.1558
<b>B. Total Creditable APP Amount<sup>‡</sup></b>					<b>0.1558</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)</b>					<b>2.00</b>
<p>*Percent of Protein As-Is is provided on the attached APP documentation</p> <p>**18 is the percent of protein when fully hydrated.</p> <p>***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.</p> <p>‡Total Creditable Amount must be rounded <b>down</b> to the nearest 0.25 oz. (1.49 would round down to 1.25 oz. meat equivalent). Do <b>not</b> 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.</p> <p>Total weight (per portion) of product as purchased <b>4.0 OZ.</b></p> <p>Total creditable amount of product (per portion) <b>2.00</b></p> <p>(Reminder: Total creditable amount cannot count for more than the total weight of product.)</p> <p>I certify that the above information is true and correct and that a <b>4.00</b> ounce serving of the above product (ready for serving) contains <b>2.00</b> ounces of equivalent meat/meat alternative when prepared according to directions.</p> <p>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.</p>					

**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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
WHITE WHOLE WHEAT	18.0000	16	1.1250
ENRICHED FLOUR	17.5000	16	1.0938
			2.2188
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.00</b>

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

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

I certify that the above information is true and correct and that a **4.00** ounce portion of the product (ready for serving) provides **2.00** 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 g rams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

David W. Spencer  
 Signature  
 David W. Spencer  
 Printed Name

President/CEO  
 Title  
 11/28/17  
 Date  
 734-728-1600  
 Phone Number