

Perkins Item ID :

GFS MPC :

Publication Hazmat Audit Flag :

FSE AM ID :

Last Baseline Update :

Packaging Level :

TP Brand Name :

Publication Hazmat Demand Audit Flag :

Recipient Name :

Core

Functional Name :

Info Provider : GLN :

Manufacturer : GLN :

Brand Owner : GLN :

GPC Description :

GPC Code :

GPC Type :

Target Market :

Country Origin of Product :

Product Status :

Preliminary Item Status Code :

Brand Name :

Sub Brand :

Product Profile :

Seafood HACCP Regulatory Act :

Seafood HACCP Regulatory Agency :

Seafood HACCP Regulatory Permit Identification :

Seafood HACCP Permit Start Date :

Seafood HACCP Permit End Date :

Storage and Handling Information

Type of Date on Packaging :

Temperatures :

Qualifier	Minimum		Maximum	
	Value	UOM	Value	UOM
Temperature at storage or handling	55	FAH	75	FAH

Shelf Life : UOM :

Shelf Life From Arrival : UOM :

Variable Unit :

Marked with Batch Number :

Order Information

Order Sizing Factor : UOM :

Trade Item Contact Information

Contacts :

Contact Type	Additional Party ID Type	Additional Party ID Value	Available Time	Contact Address	Contact Description	Contact Name	GLN	Communication Channel
No items to show.								

Packaging

GTIN :

Quantity :

Product Code Type :

Recipient Item ID :

Product Code :

Short Name :

Long Name :

Case Description :

Net Content : UOM :

Product Type :

Unique Next Lower Level GTIN :

Packaging Information

Packaging :

Level	Packaging Type	Feature	Function	Owner	Recycling		Sustainability Feature	Weight		Width		Height		Depth		Shape	Platform		Deposit	Asset	Material Code
					Process Type	Scheme Code		Value	UOM	Value	UOM	Value	UOM	Value	UOM		Type	Terms And Conditions Code			
No items to show.																					

Product Level Properties

Is Base Unit ? :

Is Consumer Unit ? :

Dispatchable Unit ? :

Invoice Unit ? :

is Orderable unit ? :

Is Packaging Returnable? :

Are Non-Sold Items Returnable? :

Contents of Unmarked Children

Quantity of Inner Pack :

Quantity Within Inner Pack :

Individual Unit Minimum : UOM :

Individual Unit Maximum : UOM :

Contents - Pallet

Pallet TI : Qty Per Layer (TI) :

Pallet HI : Qty Of Layers (HI) :

Total Pallet Quantity :

Measures

Gross Weight : UOM : Depth : UOM :

Net Weight : UOM : Width : UOM :

Front Face Type Code : Height : UOM :

Volume : UOM :

Commercial Distribution Dates

Start Availability Date :

Production Variant Description :

Production Variant Effective Date :

Consumer Product Variant End Effective Date/Time : Discontinue Date :

Consumer Product Variant Identification :

Consumer Product Variant Reason :

Effective Date :

Marketing

General Information

Benefits :

Brand Marketing Description :

General Description :

Product Activities :

Product Activity Type	Region Description
No items to show.	

Packaging & Storage

Consumer Storage Information :

55 to 75 degrees fahrenheit

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

BOIL

Prep & Cook Suggestions :

-6 qts of water per 1 lb. pasta. Bring to rolling boil and add pasta. Stir vigorously 15 seconds. Cook to recommended cook time. Drain pasta into prepared ice bath. Rinse with cold water and shake dry. Add vegetable oil to coat. Pasta can be stored up to 24

Serving Suggestion :

hours under refrigerated conditions.

hot or cold side dish or main entree

Growing Method

Organic :

Marketing Claims

Is Marked Recyclable ? :

Genetically Modified Declaration Code :

Packaging Accreditations and Certifications

Agency Bio :

Agriculture Biologique :

Aquaculture Council Certification Certified :

Austria Bio Garantie :

Best Aquaculture Practices Certified :

Best Aquaculture Practices 2 Stars :

Best Aquaculture Practices 3 Stars :

Best Aquaculture Practices 4 Stars :

Bio Austria Label :

Bio Czech Label :

Bio Fish :

Bio Label German :

Bio Ring Allgäu :

Bio Swiss Bud Seal :

Biodegradable Logo :

Bioland :

Bioland Ennstal :

BIOS Kontrolle :

Certified Angus Beef (CAB) :

CosmeBIO :

Organic Certifying Body Debio :

Dolphin Safe Certified :

<input type="text"/>	<input type="text"/>
UL Eco-Logo Certified :	Fair Trade Certified :
<input type="text"/>	<input type="text"/>
Food Alliance Certified :	Forest Stewardship Council FSC Certified :
<input type="text"/>	<input type="text"/>
Gluten Free Certified :	GMO Marked :
<input type="text"/>	<input type="text"/>
Is Packaging marked with Green Dot :	Green Restaurant Association Endorsed :
<input type="text"/>	<input type="text"/>
Green Seal Certified :	Label Rouge product :
<input type="text"/>	<input type="text"/>
Marine Stewardship Council Certified :	Fair Trade MAX_HAVELAAR :
<input type="text"/>	<input type="text"/>
Non-GMO Certified :	Biodegradable Ingredients :
<input type="text"/>	<input type="text"/>
Program for the Endorsement of Forest Certification PEFC :	Protected designation of origin :
<input type="text"/>	<input type="text"/>
Protected geographical indication :	Protected Harvest Certified :
<input type="text"/>	<input type="text"/>
Rainforest Alliance Certified :	Real California Milk :
<input type="text"/>	<input type="text"/>
Slk BIO :	Sustainable Forestry Initiative SFI Certified :
<input type="text"/>	<input type="text"/>
Traditional specialty guaranteed :	USDA Grade :
<input type="text"/>	<input type="text"/>

Nutrition

Number of Servings per package :

Nutrient Relevant Data Provided :

Child Nutrition Flag :

Serving Size Information

Serving Sizes :

Serving Size		Serving Size Description	Basis Quantity		Basis Quantity Type Code	Preparation State	Daily Value Intake	Servings Per Package Description
Value	UOM		Value	UOM				
100	Gram	2 OZ	100	Gram	By Serving	Unprepared		
Nutrition Type			Quantity Contained		Measurement Precision	Daily Value Intake Percent		
Calories from Fat (ENERPF)			18	Kilocalorie	Approximate			
Calcium (CA)			29	Milligram	Approximate	0		
Carbohydrates (CHO-)			72.7	Gram	Approximate	13		
Cholesterol; method of determination unknown or variable (CHOL-)			0	Milligram	Approximate	0		
Iron, total (FE)			3.54	Milligram	Approximate	0		
Protein, total; method of determination unknown or variable (PRO-)			13.7	Gram	Approximate			
Fatty acids, total saturated (FASAT)			0.3	Gram	Approximate	0		
Sodium (NA)			7.6	Milligram	Approximate	0		
Total Diet Fiber (FIBTSW)			6	Gram	Approximate	13		
Fat, total (FAT)			2	Gram	Approximate	2		
Sugars, total, expression unknown (SUGAR-)			3.3	Gram	Approximate	0		
Fatty acids, total trans (FATRn)			0	Gram	Approximate			
Vitamin A; method of determination unknown (VITA-)			0	Number of International Units	Approximate	0		
Vitamin C; method unknown or variable (VITC-)			0	Milligram	Approximate	0		
Calories Total (ENER-)			364	Kilocalorie	Approximate			
Carbohydrate, available (CHOAVL)				Gram				

Potassium (K)	Milligram
Salt Equivalent (SALTEQ)	Gram
Vitamin D; method of determination unknown or variable (VITD-)	Microgram
Added Sugars (SUGAD)	Gram

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER		Edit

Ingredients

Ingredients :

Whole durum wheat flour, enriched durum flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid

Allergen Information

Allergen Relevant Data Provided :

Allergens :

Allergen	Level Of Containment	Agency Name	Regulation Name
NM Corn and Its Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
BM Mustard and its Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AX Other gluten Containing Grain and Gluten Containing Grain Products	MAY_CONTAIN	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AS Sesame Seeds and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
UN Shellfish	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AU Sulfur Dioxide and Sulfites	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AE Eggs and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AF Fish and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AM Milk and its Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AP Peanuts and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
UW Wheat and Their Derivatives	CONTAINS	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AN Tree Nuts and Their Derivatives	FREE_FROM	Food Allergen Labelling and Consumer Protection Act of 2004	Food Allergen Labelling and Consumer Protection Act of 2004
AY Soybean and its Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AC Crustaceans and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004

Hazmat

Is Hazmat :

Hazmat MSDS No :

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code :

Hazmat Emergency Phone :

Hazmat Chemical :

Hazmat Class (Sub-Risk) :

Attachments

View	Image	Type of Information	File Camera Perspective	Created Date	Image	Notes	Attachment Type	File Format Name	Content Description French	File Effective Start Date Time	File Effective End Date Time	Can File Be Edited	Is File Background Transparent	Uniform Reso
		PRODUCT_IMAGE		03/17/2017			Marketing Image High Res	WG Rotini		04/01/2016	04/01/2016			
		PRODUCT_IMAGE		03/23/2017			Marketing Image High Res	JPG		03/23/2017				
		PRODUCT_IMAGE		10/23/2018			Marketing Image High Res	JPG		10/23/2018				
		PRODUCT_IMAGE		10/23/2018			Marketing Image High Res	JPG		10/23/2018				
		PRODUCT_IMAGE		10/23/2018			Marketing Image High Res	JPG		10/23/2018				

Publications

View	Recipient Item ID	Recipient Name	Recipient GLN	Publication Status	Command	Status	Status Date	Action Details	Last Published Date	Core	Mktg	Nutr
		Gordon Food Service	0093901000002	Audit Failed		REVIEW	10/24/2018 09:49	DOC-53834433.100939010000020070753000008US10070753081271REVIEW10070753081271Trade Item failed minimum audit requirement 10070753081271: Errors: Core: Type of Date on Packaging is mandatory for Food Non-Bulk products when Batch Number is not Yes;	10/24/2018			

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Rotini, Elbows, Penne, Spaghetti Code No.: 8127, 9070, 8155, 8023

Manufacturer: A. Zerega's Sons, Inc. Serving Size 56g (2oz)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National 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 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: H

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Durum Wheat Flour	29.12g	28g	1.04
Enriched Durum Flour	28.88g	28g	0.96
Total Creditable Amount³			2.00

*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 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.

Total weight (per portion) of product as purchased 56g (2.00oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a ounce portion of this product (ready for serving) provides oz 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.



 Signature

Technical Services Director

 Title

Gary Rivers

 Printed Name

7/20/18

 Date

201-797-1400

 Phone Number