

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	50	FAH	80	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 :

Barcode Type :

Quantity :

Barcode :

Product Code Type :

Pack Size Description :

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 :

Whole Grain Spaghetti is a 10" long, thin, cylindrical pasta of Italian and Sicilian origin made with more than 50% Whole Wheat flour. Traditionally, most spaghetti was 20 inches long, but shorter lengths gained in popularity during the latter half of the 20th century and now spaghetti is most commonly available in 10" lengths. A variety of pasta dishes are based on it, from spaghetti alla Carbonara or garlic and oil to a spaghetti with tomato sauce, meat and other sauces.

Brand Marketing Description :

General Description :

LONG CUT NOODLE

Product Activities :

Product Activity Type	Region Description
No items to show.	

Packaging & Storage

Consumer Storage Information :

Dry Storage 55 - 95 degrees Fahrenheit

Consumer Usage Information :

Preparation & Cooking

Preparation Type :

BOIL

Prep & Cook Suggestions :

4-6 qts of water per 1 lb. pasta. Bring to rolling boil and add pasta. Sitr 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.

Great for hot and cold entrees, and side dishes

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				
2	Ounce	56 g	2	Ounce	By Serving	Unprepared		
Nutrition Type			Quantity Contained		Measurement Precision	Daily Value Intake Percent		
			Value	UOM				
		Fatty acids, total trans (FATR)	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	
		Vitamin D; method of determination unknown or variable (VITD-)	0	Microgram		Approximate	0	
		Calories Total (ENER-)	200	Kilocalorie		Approximate		
		Calories from Fat (ENERPF)	10	Kilocalorie		Approximate		
		Calcium (CA)	0	Milligram		Approximate	0	
		Carbohydrates (CHO-)	41	Gram		Approximate	14	
		Cholesterol; method of determination unknown or variable (CHOL-)	0	Milligram		Approximate	0	
		Iron, total (FE)	10	Milligram		Approximate	10	
		Protein, total; method of determination unknown or variable (PRO-)	7	Gram		Approximate		
		Fatty acids, total saturated (FASAT)	0	Gram		Approximate	0	
		Sodium (NA)	0	Milligram		Approximate	0	
		Total Diet Fiber (FIBTSW)	2	Gram		Approximate	7	
		Fat, total (FAT)	1	Gram		Approximate	2	
		Sugars, total, expression unknown (SUGAR-)	2	Gram		Approximate		

Carbohydrate, available (CHOAVL)	Gram
Potassium (K)	Milligram
Salt Equivalent (SALTEQ)	Gram
Added Sugars (SUGAD)	Gram

Diet Type Information

Diet Types :

Diet Type Code	Diet Type Sub Code	Certification
KOSHER	PAREVE	Edit

Ingredients

Ingredients :

WHOLE DURUM WHEAT FLOUR, ENRICHED DURUM FLOUR (DURUM WHEAT FLOUR, NIACIN, IRON (FERROUS SULFATE) THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID.

Allergen Information

Allergen Relevant Data Provided :

Allergens :

Allergen	Level Of Containment	Agency Name	Regulation Name
AS Sesame Seeds and Their Derivatives	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AU Sulfur Dioxide and Sulfits	FREE_FROM	FDA	Food Allergen Labelling and Consumer Protection Act of 2004
AE Eggs and Their Derivatives	MAY_CONTAIN	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 : FALSE

Hazmat UN Number :

Hazmat Package Group :

Hazmat Manifest Code : Hazmat MSDS No :









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		05/06/2016			Marketing Image High Res	JPG						

 PRODUCT_IMAGE	09/16/2016		Sell Sheet / Mobile Image	JPG	
 PRODUCT_IMAGE	03/22/2017		Marketing Image High Res	JPG	03/22/2017
 PRODUCT_LABEL_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
 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	Sent To Staging		ACCEPTED	10/24/2018 09:49		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