SPLIT TOP PEPPERONI FLAVORED CALZONE 201MC/211BC

Mozzarella Cheese, Pepperoni, Zesty Sauce in a Golden Crust

Number of Servings: 80

Serving Size: 1 Calzone (5.0 oz./142g)

Case - Net Weight: 25.00 lb, Gross Weight: 27.25 lb, Dimensions: L: 17.25" x W: 12.50" x H: 7.38," Cube: 0.92'

Pallet - TIHI: 8/7 = 56 Cases



Nutrition Facts

80 servings per container

Serving size

1 Calzone (5.0 oz./142g)

Amount per serving **Calories**

280

	% Daily Value*
Total Fat 11g	14%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 590mg	26%
Total Carbohydrate 32g	12%
Dietary Fiber 3g	11%
Total Sugars 6g	
Includes 3g Added Suga	ars 6%

Protein 19g

0%
30%
10%
2%

*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.

Ingredients:

WATER, LOW FAT MOZZARELLA CHEESE ([PASTEURIZED PART-SKIM MILK, CULTURES, SALT, ENZYMES], NONFAT MILK, MODIFIED FOOD STARCH*, POTASSIUM CHLORIDE*, *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE), WHOLE WHEAT FLOUR, BEEF PEPPERONI (BEEF, SALT, DEXTROSE, LACTIC ACID STARTER CULTURE, NATURAL FLAVORINGS, OLEORESIN OF PAPRIKA, NATURAL SMOKE FLAVOR, 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), MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CULTURES, SALT AND ENZYMES), TOMATO PASTE, WHEAT ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, PARMESAN CHEESE ([PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES], AND POWDERED CELLULOSE [ANTI-CAKING]), 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), YEAST, METHYLCELLULOSE, BAKING SODA, BAKING POWDER, SALT, SPICE (OREGANO, BASIL, RED PEPPER AND DEHYDRATED PARSLEY), GARLIC POWDER.

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 12-15 minutes in a 350°F convection oven. If individually wrapped, cook in

Cook before eating to an internal temperature of 165°F as measured by a food thermometer.

Meal Contribution:

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

Shelf Life:

Five (5) months frozen.









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Product Formulation Statement

Product Name SPLIT TOP PEPPERONI FLAVORED CALZONE Product Code 201MC/211BC

Manufacturer S&F FOODS, INC., ROMULUS, MI Case Net Wt./Count/Portion Size 25#/80/5.00 OZ.

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	0.5236	Х	100%	0.5236
REDUCED SODIUM LOW FAT MOZZARELLA CHEESE	1.3464	х	100%	1.3464
BEEF PEPPERONI	0.5259	Х	94%	0.4943
A. Total Creditable M/MA Amount ^a			ı	2.3643

Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information

II. Alternative Protein Product (APP)

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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***
B. Total Creditable APP Amount ^a				0.0000	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)				2.25	

^{*}Percent of Protein As-Is is provided on the attached APP documentation

^aTotal Creditable Amount must be rounded **down** to the nearest 0.25 oz. (1.49 would round down to 1.25 oz. meat equivalent). Do **not** 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.

Total weight (per portion) of product as purchased 5.00 OZ.

Total creditable amount of product (per portion)

2.25

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 5.00 ounce serving of the above product (ready for serving) contains 2.25 ounces of equivalent meat/meat alternative when prepared according to directions.

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.

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 ¹ A	Gram Standard of Creditable Grain per oz. equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
WHITE WHOLE WHEAT	21.5796	16	1.3487
ENRICHED FLOUR	10.7912	16	0.6745
			2.0232
Total Creditable Amount ³			2.00

^{*}Creditable grains are whole-grain meal/flour and enriched meal/flour.

I certify that the above information is true an correct and that a **5.00** 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	President	/CEO
Signature	Title	
David W. Spencer	11/28/17	734-728-1600
Printed Name	Date	Phone Number

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

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.