

ALBIE'S FOODS, INC.
NUTRITIONAL PANEL & INGREDIENT LIST

SUNRISE EGG AND CHEESE BREAKFAST CALZONE
48-4.5 OZ. WHOLE GRAIN EGG AND CHEESE CALZONE
Mfr. Product Code #823

Nutrition Facts	
Serving Size 1 Piece (126g)	
Servings Per Container 48	
Amount per serving	
Calories 350	Calories from Fat 140
% Daily Value*	
Total Fat 15g	23%
Saturated Fat 8g	41%
Trans Fat 0g	
Cholesterol 135mg	44%
Sodium 460mg	19%
Total Carbohydrates 42g	14%
Dietary Fiber 3g	11%
Sugars 3g	
Protein 13g	
Vitamin A 6%	Vitamin C 0%
Calcium 15%	Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrates	300g 375g
Dietary Fiber	25g 30g



C.N. EQUIVALENTS –2 MMA, 2 GRAINS

INGREDIENTS: FILLING: Egg (whole eggs, nonfat milk, soybean oil, modified food starch, salt, xanthan gum, citric acid, butter flavor{maltodextrin, natural butter flavor, annatto, and turmeric[added for color]} pepper), Gravy (Dry Whole Milk, Modified Corn Starch, corn starch, yeast extract, less than 2% spices, sugar, natural flavor, onion powder, xanthan gum, disodium inosinate and guanylate, salt, fully refined soybean oil (anti-caking agent)). Mozzarella Cheese (pasteurized part-skim milk, cheese culture, salt, enzymes) May contain: Pasteurized Milk and Skim Milk, Modified Corn Starch, Nonfat Milk, Modified Food Starch, Powdered Cellulose, Potassium Chloride, Natural Flavors, Ascorbic Acid (to protect flavor). **CRUST:** Water, Whole Wheat flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Malted barley flour, Sugar, Soybean oil (citric acid), Shortening (palm oil and soybean oil with mono- and diglycerides added), Yeast (sorbitan monostearate, ascorbic acid), Salt (yellow prussiate of soda), Corn Meal.

CONTAINS: WHEAT, SOY, EGG AND MILK PRODUCTS.

SHELF LIFE: Frozen – 365 days, Refrigerated – 5-7 days

For Food Safety follow these COOKING instructions carefully

Calzone Cooking Instructions: For best results thaw product before cooking. Remove packaging. Ovens and microwaves may vary; cooking times may need to be adjusted. For Microwave (1100W), Cook for 1 ½-2 minutes or until internal temperature reaches 160°. Additional cooking time may be required for lower wattage microwave ovens. For Conventional oven: remove from container it is not oven safe. Cook for 10-12 minutes at 350° or until internal temperature reaches 160°. **FOR FOOD SAFETY, ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 160°**

Regan Quaal



05/21/2018



ALBIE'S

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Product Analysis Worksheet Form

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by official company representative.

Product Name: Whole Grain Egg & Cheese Calzone Code Number: 823

Manufacturer: Albie's Foods, Inc. Case/Pack/Count/Portion Size: 48-4.5 oz.

Directions to Manufacturers:

1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
2. Complete Section B for crediting of Grains (if appropriate).
3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Eggs	1.33	X	18/16	1.49 oz.
100% Mozzarella	0.52	X	16/16	0.52 oz.
		X		
A. Total Creditable M/MA				2.01 oz.

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

II. 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 by *Attachment A* for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
		X		÷ 18	
		X		÷ 18	
		X		÷ 18	
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.00 oz.

*Percent of Protein-As-Is is provided on the attached APP documentation.

**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. ¹Total Creditable Amount must be rounded down to the nearest .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: 4.5 oz.

Total creditable amount of product (per portion): 2.0 oz.

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

Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole Wheat Flour	35	÷ 16	2.18
		÷ 16	
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			2

*All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

**Round down to the nearest ¼ grain serving.

***Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

**** Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

*Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

**Cups listed per EP purchase unit in Food Buying Guide

*** Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1

Section D:

I certify that the above information is true and correct and that a 4.5 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

I certify that the above information is true and correct and that a 4.5 ounce/gram (circle appropriate unit) portion of the above product (ready for serving) contains 2 ounces of creditable grains.

I certify that there are no non-creditable grains above 3.99 grams or .24 ounce equivalents per portion.****

I further certify that any APP used in this 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.

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.



 Signature

President

 Title

Regan Quaal

 Printed Name

4.28.17

 Date

989-732-2800

 Phone Number