



Product Specification/Formula Statement

Current as of: 05/08/17

Version #: 01/23/17

Supersedes Version #: 08/25/16

310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Brand: Hot Off The Grill **Commodity Code #:** C13400 **Commodity UPC#:** 007219391 3400 9
Commercial Code #: 134000 **Commercial UPC#:** 007219391 3400 9

Product Name:
Grilled Cheese on WG w/ Reduced Sodium American Cheese & Mozzarella - IW

Packaging: CN Label: N/A Case Count: 72 Case Cube: 0.93 Cases/Pallet: 80
Portion Size: 4.19 oz. Net Wt./Case: 18.86 LBS. Case Dimensions: 19.5 x 9.06 x 9.13 Pallet Config: 10 x 8

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast	
Does product contain non-creditable grains?	No		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	18.31	16 grams	1.14
Enriched Wheat Flour (grams)	17.59	16 grams	1.10
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.24	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	2.18 oz.	1.00 oz.	2.18
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:			2.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Processed American Cheese	1.50 oz.	x	1.00	1.50 oz.	
Mozzarella Cheese	0.50 oz.	x	1.00	0.50 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
A. Total Creditable Cheese or M/MA				2.00	
Commodity Beef, Ground, 20% fat	0.00 oz.	x	0.00	0.00 oz.	
Commercial Beef, Ground, 24% fat	0.00 oz.	x	0.00	0.00 oz.	
B. Total Creditable Beef amount				0.00	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	2.00	MEAT/ MEAT ALTERNATE:	2.00
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Commercial Code #: 134000

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Product Name: Grilled Cheese on WG w/ Reduced Sodium American Cheese & Mozzarella - IW

Product Description:

USDA Commodities used:

Combined Processed Cheese (100036) and Mozzarella (110244)

Handling and Cooking Instructions:

Shelf Life: Frozen 18 months, once thawed 5 days (refrigerated).

Safe Handling and Heating Instructions: Although this product is Ready-to-Eat, for a better experience, it is recommended that it be heated following the instructions below.

Do not remove wrap on wrapped product before heating.

Product can be heated from frozen state; however, it is recommended that it is heated from thawed state. Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

Conventional Oven (Frozen): 325 F 18 Minutes

Convection Oven (Frozen): 350 F 18 Minutes

Conventional Oven (Thawed): 350 F 12 Minutes

Convection Oven (Thawed): 350 F 12 Minutes

Ingredients:

Whole Grain Bread: Water, Ultragrain Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Bread Base (Sugar, Soy Oil, Dextrose, Salt, Wheat Flour, Mono & Diglycerides, Calcium Stearoyl Lactylate, Wheat Gluten, Calcium Sulfate, Diacetyl Tartaric Acid Esters of Mono & Diglycerides, Ammonium Sulfate, Ethoxylated Mono & Diglycerides, Guar Gum, Ascorbic Acid, Monocalcium Phosphate, Potassium Iodide, Enzyme, Calcium Peroxide), Sugar, Yeast, Wheat Gluten, Calcium Propionate (Preservative). **Reduced Sodium, Reduced Fat American Cheese:** Cultured Pasteurized Milk and Skim Milk, Milk Fat, Whey Protein Concentrate, Contains less than 2% of Salt, Sodium Citrate, Potassium Citrate, Guar Gum, Locust Bean Gum, Xanthan Gum, Lactic Acid, Sorbic Acid (Preservative), APO-Carotenal and Beta Carotene (Color-If Colored), Enzymes, Vitamin A Palmitate, Soy Lecithin and Soybean Oil Blend. **Mozzarella Cheese:** Pasteurized Part-Skim Milk, Cheese Cultures, Salt and Enzymes. **Soybean Oil.**

Allergen Statement (Product Contains):

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

Nutritional Information:

Weight	118.78 g	Dietary Fiber	3.00 g	Sugar	5.65 g
Calories	280.32	Fat (total)	9.91 g	Calcium	465.89 mg
% Calories Fat	31.82 %	Fat (saturated)	5.56 g	Iron	1.64 mg
% Calories Sat Fat	17.85 %	Trans Fat	0.00 g	Vitamin C	0.00 mg
Protein	18.55 g	Cholesterol	31.85 mg	Vitamin A	523.96 IU
Carbohydrate	30.96 g	Sodium	580.79 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I certify that the above information is true and correct and that a 4.19 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate 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)

Signature

Dave J. Watzke, V.P. of Operations

5/8/2017

(310) 523-3664

Printed Name

Date

Phone Number

*CN only applies to commodity product. test