



168-1 oz. Light Mozzarella String Cheese. Meal Contribution Credit per serving: 1 m/ma
 50% Less Fat than Regular Low-Moisture Part-Skim Mozzarella Cheese, Fat has been reduced from 6g to 3g per Serving. Smart Snack.

Product Code: 59703000034500

Land O Lakes® Light Mozzarella String Cheese Stick

Ingredients

Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes, *Vitamin A Palmitate. CONTAINS: Milk
 *Not found in Regular Low-Moisture Part-Skim Mozzarella Cheese

Specification Details

GTIN-Case: 10034500597033
 GTIN-Each: 00034500597036
 Shipping Requirements: 33 to 35 F (Refrigerated)
 Storage Requirements: Refrigerated (34 to 38 F)
 Allergens (Known to Contain): Milk and Milk Products
 Package Dimensions:

	<u>Each</u>	<u>Case</u>	<u>Pallet</u>
Height:	6.3 in	5.5 in	46.5 in
Width:	1.3 in	9.4 in	40.625 in
Depth:	.6 in	12.5 in	48 in
Volume:	.00284 Cu. Ft	.34679 Cu. Ft	52.47396 Cu. Ft
Net Weight:	28.35 g	10.5 lb	1344 lb
Gross Weight:	29.25 g	11.88 lb	Gross Weight (w/o pallet): 1590.64 lb
Tare Weight:	.9 g	1.38 lb	

Product Type: Pallet
 Units Per Case: 168
 Cases/Layer: 16
 Number of Layers: 8
 Cases/Pallet: 128
 Whse Stacking Height: 0
 Lot Code Format: Line 1: LOT,3 digit plant id, last digit of prod. year, 3 digit julian date, 2 digit line #_(military time, hh:mm)_(optional plant information)
 Line 2: EXP_mm_dd_yy(yy)_2 character plant code_(optional plant information)

Product Shipping Policy: Land O'Lakes products are coded with an Expiration Date. Land O'Lakes guarantees a minimum of 60 days of freshness from the date of shipment from Land O'Lakes warehouse facilities when product is handled and stored as recommended.

Shelf Life: This product has a total shelf life of 150 days from date of manufacture.

Food Safety: Land O'Lakes, Inc. regards Hazard Analysis Critical Control Points (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers, HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes, Inc. Dairy Foods manufacturing facilities have targeted assessment programs for HACCP. In addition, Land O'Lakes, Inc. provides corporate guidance, oversight and assesses compliance of the systems.

Quality Assurance: Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and finished product requirements. Please note that all information contained within this document is subject to change. Customer Service: 1-800-328-9610

Preparation Type: Ready to Eat
 Preparation Instructions: Ready to eat.
 Serving Suggestions: Serve as a snack. Create your own bistro box with breads, vegetables, and or fruit. Breakfast, lunch or afterschool snack. Perfect for self-serve bars.



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Nutrition Facts	
Serving size	1 Stick (28g; 1 oz)
Amount per serving	
Calories	60
Calories from Fat 25	
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 2g	9%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 200mg	8%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 7g	
Vitamin A	4%
Vitamin C	0%
Calcium	20%
Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.	



Land O'Lakes, Inc.

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2018 - 2019

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 an official company representative.

Product Name: Light Mozzarella String Cheese (1 oz.) Code No.: 59703

Manufacturer: Land O'Lakes, Inc. Case/Pack/Count/Portion/Size: 168/1 oz. portions

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Low-Moisture Part-Skim Mozzarella Cheese	1 oz.	X	1 oz.	1 m/ma
		X		
A. Total Creditable M/MA Amount¹				1 m/ma

II. Alternate Protein Product (APP)

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 in 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 APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest 1/4 ounce)					1 m/ma

*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 0.25oz (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 _____ 1 oz. _____

Total creditable amount of product (per portion) _____ 1 oz. _____
(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 1 ounce serving of the above product (ready for serving) contains 1 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) as demonstrated by the attached supplier documentation.

Signed by:

Sara Mortimore

Signature ID: 5D431...

Sara Mortimore

Printed Name

VP Product Safety, Quality & Regulatory Affairs
Title

8/3/18

Date