

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

**WHOLE GRAIN PIZZA CALZONE**  
**48-4.5 oz. Whole Grain Pizza Calzone**  
**(Cheese, Pizza Sauce and Pepperoni in a Whole Grain Crust)**  
**Product Code #813**

<b>Nutrition Facts</b>	
Serving Size 1 package (128g)	
Amount Per Serving	
<b>Calories</b> 300	Calories from Fat 120
% Daily Value*	
<b>Total Fat</b> 13g	<b>20%</b>
Saturated Fat 5g	<b>26%</b>
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 460mg	<b>19%</b>
<b>Total Carbohydrate</b> 30g	<b>10%</b>
Dietary Fiber 3g	<b>11%</b>
Sugars 4g	
Protein 14g	
Vitamin A 4%	Vitamin C 4%
Calcium 15%	Iron 15%
* 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 65 g    80 g
Saturated Fat	Less than 20 g    25 g
Cholesterol	Less than 300 mg    300 mg
Sodium	Less than 2,400 mg    2,400 mg
Total Carbohydrate	300 g    375 g
Dietary Fiber	25 g    30 g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



**C.N. EQUIVALENTS – 2 MMA & 2 GRAINS**

**INGREDIENTS CRUST:** Water, Whole Wheat Flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Malted Barley Flour, Isolated Soy Protein (isolated soy protein with less than 2% soy lecithin), 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. **FILLING:** Crushed Tomato, Water, Pepperoni (pork, beef, salt, spices, lactic acid starter culture, oleoresin of paprika, sodium nitrite, May contain: garlic powder, dextrose, sugar, flavoring, natural smoke flavoring, sodium ascorbate, sodium erythorbate, BHA, BHT, citric acid), 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), Seasoning (monosodium glutamate, spices, garlic, and less than 2% vegetable oil as a processing aid). **CONTAINS: Wheat, soy 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, President



05/21/2018



# ALBIE'S

Albies Foods, Inc. • 1534 O'Rourke Blvd. • Gaylord, MI 49735 • www.albies.com

Ph: 989.732.2880 • Fax: 989.732.3112

## 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 Pizza Calzone Code Number: 813

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 *
100% Mozzarella Cheese	1	X	16/16	1
		X		
		X		
A. Total Creditable M/MA				

\*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***
Soy Protein^ -see below	0.21	X	86%	÷ 18	1
		X		÷ 18	
		X		÷ 18	
B. Total Creditable APP Amount <sup>1</sup>					1
C. Total Creditable Amount ( A + B rounded down to the nearest ¼ oz)					2

\*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. <sup>1</sup>Total 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.)

^ADM PRO-FAM 955, Isolated Soy Protein, 066-955 - 86% Protein as is



# ProFam® 955

## DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.72 parts water to one part product.
- e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

This certification applies to the ingredient product as supplied by ADM. The PDCAAS for your product should be calculated based on all protein ingredients contained in your formulation. Additional information is available from ADM to assist you with this calculation. This certification is valid 1 year from date of certification.

Date: 1-7-16

**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**			

\*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

Regan Quaal  
Printed Name

\_\_\_\_\_  
President  
Title

4.28.17                      989.732.2800  
Date                                      Phone Number