

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**

oduct Name: EZ Jammer Dowbutter Sundwich anufacturer: Albiv's Foods, Inc.			wich o	Code Number: 606		
				Case/Pack/Count/Portion Size: 72/240		
Directions to Manufacturers:  1. Complete Section A for a complete Section B for a complete Section C for a complete Section D for section completed an	or crediting of Go or crediting of Fr or verification ar	rains (if ap uits & Veg nd stateme	propriate). etables (if appendent ent of underst	propriate). anding. Any pro		sis without this
ction A: Meat/Meat Alter I. Please complete the c				ble amount of	-	at Alternate
per USOA Food Buying Guide (FBG)	Creditable in			Servings per Unit		
Soy Butter	1.19		X	14.4/16	2	
	1		·   X	l		
<del></del>		<del></del>		<b></b>		
	er raw portion of cr	editable Ingo	X edient by the FBG	Yield Information.		
reditable Amount-Multiply ounces p	s APP, please f	ill out the	edient by the FBG	to determine i		
reditable Amount Multiply ounces p  II. If the product contain  If APP is used, you mu  Description of APP, manufacturer's	s APP, please f	ill out the	edient by the FBG	to determine to determine to determine the determined by Attachm	ent A for	
	s APP, please f ist provide doc	ili out the umentati	edient by the FBG chart below on as describ	to determine oped by Attachm	ent A for	each APP used.
reditable Amount Multiply ounces p  II. If the product contain  If APP is used, you mu  Description of APP, manufacturer's	s APP, please f ist provide doc	ill out the umentati	edient by the FBG chart below on as describ	to determine to de	ent A for	each APP used.
reditable Amount Multiply ounces p  II. If the product contain  If APP is used, you mu  Description of APP, manufacturer's	s APP, please f ist provide doc	ill out the umentati Multiply	edient by the FBG chart below on as describ	to determine to ded by Attachm	9 18**  8 8	each APP used.
reditable Amount Multiply ounces p  II. If the product contain  If APP is used, you mu  Description of APP, manufacturer's	s APP, please f ist provide doc	ill out the umentati Multiply X	edient by the FBG chart below on as describ	to determine to de	9 18**  8 8	each APP used.
II. If the product contain If APP is used, you mu Description of APP, manufacturer's name, and code number  B. Total Creditable APP Amount C. Total Creditable Amount (A + B rou	S APP, please f ist provide doc  Ounces Dry APP Per Portion	Multiply  X  X  X  earest % 02)	edient by the FBG e chart below on as describ Kef Protein A	to determine to de	9 18**  8 8	each APP used.
II. If the product contain If APP is used, you mu Description of APP, manufacturer's name, and code number  3. Total Creditable APP Amount C. Total Creditable Amount (A + B roulercent of Protein-As-is is provided on 18 is the percent of protein when full	S APP, please first provide doc  Ounces Dry APP Per Portion  Inded down to the interestrated APP dry hydrated.	Multiply  X  X  X  earest X 02)	edient by the FBG c chart below on as describ N of Protein A	to determine to ded by Attachm s-is* DiMee +1 +1	ent A for 18**  8 8 8 8 8	each APP used.  Creditable Amount of App***
II. If the product contain If APP is used, you mu Description of APP, manufacturer's name, and code number  B. Total Creditable APP Amount C. Total Creditable Amount (A + B rou Percent of Protein-As-is is provided on	S APP, please f ist provide doc  Ounces Dry APP Per Portion  Inded down to the in the strached APP d inces of Dry APP mu 49 would round down	Multiply  X  X  X  coumentatio	edient by the FBG e chart below on as describ N of Protein A	to determine to de	ent A for 1918**  8 8 8 8 8 8 8 8 9 9 9 9 9 9 9 9 9 9 9	each APP used.  Creditable Amount of APP***  ilitable Amount must be liting M/MA and APP, you

## 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 Grain Bread	17	+16	1-06-Rounds de
		+16	
		+16	
		+16	
		+16	
D. Total Creditable Grain per Portion**			

<sup>&</sup>quot;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 X grain serving.

\*\*\*Previous calculations using 14.75 grams per grain/bread serving can be used only for 5Y 12-13.

\*\*\*\* Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after 5Y 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 <sup>†</sup>	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 p	er Portion						
F. Total Cups of Creditable Vegeta		h					

*Production unit is the basis for calculating servings — recipe, pizza ple, indivi **Cups listed per EP purchase unit in Food Buying Guide *** Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply	· ·	All others: multiply by 1
Section D: I certify that the above information is true and correct a product (ready for serving) contains ounc according to directions.		
I certify that the above information is true and correct a unit) portion of the above product (ready for serving) co	nd that a 2, 4 or	unce/gram (circle appropriate unces of creditable grains.
I certify that there are no non-creditable grains above 3	.99 grams or .24 ounce e	equivalents per portion.***
I further certify that any APP used in this product confor CFR Parts 210, 220, 225, 226, Appendix A) as demonstra		
If 14.75 grams per creditable portion of grain is used the and I understand that effective July 1, 2013 that the proaccurate and that a revised product analysis will need to using 16.0 grams per creditable portion of grain.	duct analysis provided a	bove will no longer be d Nutrition Program operator
Signature	Title	
Rigan Quan!		989-732-2800
Printed Name	Date	Phone Number