

Kunzler & Company, Inc.



652 MANOR STREET, P.O. BOX 4747, LANCASTER, PA 17604-4747 TEL. (717) 390-2100 MAIN OFFICE FAX (717) 390-2170 SALES FAX (717) 2171

Pretzel Dog Product Specification Product: Whole Grain Turkey Pretzel Dog Item #: 1113

General Description

Kunzler's Whole Grain Turkey Pretzel Dog is a turkey frank wrapped in delicious whole grain pretzel dough creating the ultimate hand-held "fun food".

Physical Characteristics

Approximately 6" in length Portable "Hand Held"

Packaging Information

15 lb. Net Weight Box

1 pack of 60

60-4 oz. Sandwiches per case

Preparation Instructions

Convection Oven - Thaw product for 24 hrs prior to cooking. Preheat oven to 350°F. Bake in pre-heated oven on lined baking sheet for 12 to 13 min with low fan. Or preheat oven to 325°F. Bake in pre-heated oven on lined baking sheet for 14 to 15 min with low fan. Place pretzel dog in provided sleeve for holding once removed from oven . Product internal temperature should reach 165°F for best results

Microwave on high for 1:30 Let stand for 2 minutes before eating. (Microwave times may vary due to wattage, size, etc)

Suggested Use

Excellent Choice for School Lunches

4.0 oz pretzel dog provides 2 oz. meat equivalent and 2 oz. of grains for Child Nutrition Meal Pattern Requirements*

Recommended Storage

Keep product frozen

Allergen Info

Contains Milk, Soy, Wheat No MSG

	N			
	Nutrition F	acts		
Serving Size	1 Pretzel Dog (4 oz.)			
Servings per Container	60)		
Amount per Serving				
Calories	280	Calories from Fat	110	
		% Daily Value		
Total Fat	12g	18%		
Saturated Fat	3.5g	18%		
Trans Fat	0g			
Cholesterol	50mg	17%		
Sodium	390mg	16%		
Total Carbohydrates	29g	10%		
Dietary Fiber	3g	12%		
Sugars	4g			
Protein	11g			
Vitamin A	0%	Vitamin C	4%	
Calcium	10%	Iron	15%	
Ingredients				

Pretzel Dough Wrap: Whole Wheat Flour, Water, Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dark Brown sugar, Yeast (Yeast, Sorbitan Monostearate, Ascorbic Acid), Dough Conditioner (Gum Arabic, Wheat Flour, Mono and Dyglycerides, Salt)0, Contains 2% or less of the following: Soy Bean Oil, Cellulose Gun, Guar Gum, Enzymes), Natural Butter Flavor, Calcium Propionate (preservative), Salt, Bicarbonates and Carbonates of Soda, Soy Flour

Turkey Frank: Mechanically Separated Turkey, Water, 2% Or Less Of: Corn Syrup, Potassium Lactate, Natural Flavorings, Salt, Sodium Phosphates, Potassium Chloride, Sodium Diacetate, Paprika, Sodium Erythorbate, Sodium Nitrite.





Label UPC	Case Dimensions (H x L x W)	Case Cube	Case Pack	Case GTIN	Tie x High (Total)	Case Tare Weight	Use By
071755011139	8.688" x 16.25" x 13.125"	1.072	15 lbs.	10071755011136	8 x 7 (56)	.75 lbs.	365 Days

^{*}This information is provided only as a guide and has not been approved by the USDA AMS Child Nutrition Programs office.



GOODNESS IS IN THE MAKING Kunzler & Company, Inc.

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July 13,2018

To Whom it May Concern:

The following list details information regarding the meat and grain equivalent of each of the Kunzler items listed as it pertains to the USDA's Agricultural Marketing Services Food Buying Guide. These items are not Child Nutrition labeled but do meet the "CN Equivalency" guidelines as outlined by AMS.

Item	Description	Serving Size	Meat Equivalent	Grain Equivalent
1113	Whole Grain Turkey Pretzel Dog	4.00 oz	2.00 oz	2.00 oz
1115	Beef Pretzel Dog	4.00 oz	2.00 oz	2.00 oz

If you have any questions, please feel free to contact your Kunzler sales rep. or me at 717.390.2144.

Sincerely,

Jim Wherley

Vice President of Sales

CC:

A. Watkins

K. Cournow

T.McKinnell



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Kunzier W	nole Grain Turkey	Pretzel Dog Cod	e No.: #1113	
Manufacturer: Kunzler and	d Company, Inc	Serving Size	113 g/4 oz y be used to calculate co	reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich C quirements for the Nat	Criteria: Yes_X_ No_ ional School Lunch Pre	ogram and School I	Breakfast Program.)
II. Does the product contain (Products with more than 0.24 creditable grains may not cred	oz equivalent or 3.99 c	grams for Groups A.G.	or 6 00 grame for 6	Group H of non-
III. Use Policy Memorandun School Breakfast Program: E H (cereal grains) or Group I of grain component based on c eq; Group H uses the standard weight.) Indicate to which Exhibit A (n SP 30-2012 Grain R Exhibit A to determind (RTE breakfast cerea reditable grains. Grou of 28grams creditable	equirements for the Ne if the product fits in Is). (Different methodo Ips A-G use the standa grain per oz eq; and C	lational School Lu to Groups A-G (ba	iked goods), Group to calculate servings
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount	
Whole Grain Turkey Pretzel I		28 g	A + B	
		206		
Total Creditable Amount Creditable grains are whole-grain	ment/flour and enriched	maal/Oour	2	
1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable gra 3 Total Creditable Amount must be	grain in formula). Please	be aware that serving siz		nust be converted to
Total weight (per portion) of p Total contribution of product (roduct as purchased	<u>ł oz</u> z equivalent		
I certify that the above information serving) provides 2 oz equivarion. Products with more the non-creditable grains may not	alent Grains. I further o an 0.24 oz equivalent o	certify that non-credital	ble grains are not a	hove 0 2d oz eg nen
Signature Signature	<u>. </u>	JIS. W	PKETNG	-
Printed Name	E		8, 18 7.7 - Phone N	<u>390-2167</u>

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: KUNZ LER			No.:	<u>113</u>		
Manufacturer: <u>JBJSNAC</u>	K foods	Serving Size	/13g / 402 te usculo calculate co	editable grain amount)		
I. Does the product meet the (Refer to SP 30-2012 Grain Req	Whole Grain-Rich Control of the Nati	riteria: Yes <u> </u>	gram and School E	Breakfast Program.)		
II. Does the product contain n (Products with more than 0.24 c creditable grains may not credit	oz equivalent or 3.99 g	rams for Groups A-G o	or 6.99 grants for G	iroup H of non-		
Iil. Use Policy Memorandum School Breakfast Program: E. H (cereal grains) or Group I (of grain component based on cr eq: Group H uses the standard weight.) Indicate to which Exhibit A G	xhibit A to determine RTE breakfast cerea editable grains. Grou of 28grams creditable	If the product fits Int Is). (Different methodo ps A-G use the standar grain per 02 eq; and G	o Groups A-G (ba logies are applied t d of 16grams credi	iked goods), Group to calculate servings table grain per oz		
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ¹	Creditable Amount	i		
PREIZE	570	289	$\frac{A \div B}{2}$			
Total Creditable Amount	3		Secretary Secretary			
Total Creditable Amount Creditable grains are whole-grain	meal flour and enriched	meal/flour.	V-4			
(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.						
Total weight (per portion) of product as purchased 1139/402 Total contribution of product (per portion) 2 oz equivalent						
I certify that the above information provides 2 oz equive portion. Products with more the non-creditable grains may not	alent Grains. I fürther an 0.24 oz equivalent (certify that non-credita or 3.99 grams for Grou	ble grains are not ps A·G or 6.99 gra	above 0.24 oz eg. per		
Signature Mr Mow	nch Marvich	- Quali	Ty ASURANC	<u>LE MAN</u> AGER		
John I Printed Name	Marvich	7-18 Date	7 ASURANC -18 856	532-906 H Number		

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operat	ors should include a co	opy of the label fror	n the purchased j	product carton
in addition to the following info	rmation on letterhead	signed by an officia	al company repre	sentative.

Product Name:	Turkey Franks 8/1	Code No.:#1079	
Manufacturer:_	Kunzler & Company, Inc	Case/Pack/Count/Portion/Size:	2/5# 8/3

I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
MS Turkey - Turkey Franks 8/1	2 oz	Х	1	2 oz
		X		
		X		
A. Total Creditable M/MA Amount ¹				

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

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, manufacture'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	
	1	X	1	÷ by 18	
B. Total Creditable APP Amou	int ¹			A Lat	
C. TOTAL CREDITABLE AN nearest ¼ oz)	MOUNT (A + B r	ounded down	n to		

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

Total weight (per portion) of product as purchase	ed <u>2 oz</u>	
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot cour		veight of product.)
I certify that the above information is true and coproduct (ready for serving) contains2_ ounce according to directions.		
I further certify that any APP used in the product (7 CFR Parts 21), 220, 225, 226, Appendix A) a		ched supplier documentation.
Signature	Title	- KEIMG
TIM VANCE	Ava 9, 18	717 390 2167
Printed Name	Date	Phone Number

^{**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.