

3115 Melrose Drive, Suite 160 | Carlsbad, CA | 800-574-3663

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: <u>Cheddar Mozz</u>	duct Name: <u>Cheddar Mozzarella Twin Filled Whole Grain Breadstick</u> Code Number <u>: A33056 / A</u>					
Manufacturer: Tools for Schools Case/Pack/Count/Portion Size: 3.1oz						
Directions to Manufacturers:						
1. Complete Section A for	1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).					
2. Complete Section B for	crediting of Grains (if approp	oriate).				
3. Complete Section C for						
4. Complete Section D for	verification and statement c signed will not be accepted b	of understar	ding. Any product	•		
Section A: Meat/Meat Alterna	ates					
I. Please complete the cha	art below to determine th	e creditabl	e amount of Mea	t/Meat Alternate		
Description of Creditable Ingredients	Ounces per Raw Portion of	Multiply	Food Buying Guide Y			
per USDA Food Buying Guide (FBG)	Creditable Ingredient		Servings per Unit	t		

per OSDA FOOd Buying Guide (FBG)	Creditable ingredient		Servings per Unit	
Mozzarella Cheese	.5	Х	100%	.5
Cheddar Cheese	.5	Х	100%	.5
		Х		

A. Total Creditable M/MA

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***
		Х		÷ 18	
		Х		÷ 18	
		Х		÷ 18	
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					

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

Total weight (per portion) of product as purchased:	3.1oz
Total creditable amount of product (per portion):	1
(Reminder: Total creditable amount cannot count for more	than the total weight of the product.)

 $^{{}^*\}overline{\text{C}}\text{reditable } \text{ Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.}$

^{**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 .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.

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 Flour	16.66	÷ 16	1.04125
Enriched Wheat Flour	16.01	÷ 16	1.0
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			2

^{*}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.

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.

Signature

Dan Grout

Printed Name

crediting factor. Traste. Thattiply by 4, oreen early vegetables. Thattiply by 1.5, blied that. Thattiply by 2, All others. Thattiply by 1
Section D:
I certify that the above information is true and correct and that a3.1 ounce serving of the above
product (ready for serving) contains1 ounces of equivalent meat/meat alternate when prepare according to directions.
I certify that the above information is true and correct and that a 3.1 ounce/gram (circle appropriat 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.
Director of Merchandising

Title

Date

7/30/18

208-365-1445

Phone Number

^{**}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.

^{**}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