

**Item #: 10101**  
**ANYTIMERS® Cheese**  
**Whole Grain Pizza Lunch Kit**



Effective Date: 6/1/2023  
 Supersedes: 04/27/2023

Pack Size: 48/5.25 oz  
 Serving Size: 5.25 oz

**STATEMENT OF CHILD NUTRITION FOOD BASED MEAL PATTERN EQUIVALENCY:** Each tray (one – 5.25 oz serving) of Cheese WG Pizza Lunch Kits provides 2.0 oz equivalent meat / meat alternate, 2.0 oz. eq. grains and 1/8 cup red-orange vegetable for the Child Nutrition Meal Pattern Requirements.

**PRODUCT INFORMATION**

**PREPARATION – for best results keep frozen until ready to prepare**

**Thawing Option 1**

Remove the desired number of lunch kit cases from freezer and then remove the individual lunch kits from the cases to racks or trays, separating them slightly. Hold in the refrigerator for 24 to 36 hours prior to serving for complete thawing. Keep refrigerated until served.

**Thawing Option 2**

Remove the desired number of lunch kit cases from freezer and place in refrigerator for 48-72 hours prior to serving for complete thawing. Keep refrigerated until served.



**Nutrition Facts**

**Serving size 1 Kit (149g)**

**Amount per serving**  
**Calories 360**

**% Daily Value\***

<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 7g	35%
Trans Fat 0g	
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 760mg	<b>33%</b>
<b>Total Carbohydrate</b> 41g	<b>15%</b>
Dietary Fiber 4g	14%
Total Sugars 5g	
Includes 2g Added Sugars	4%
<b>Protein</b> 19g	
Vitamin D 8mcg	40%
Calcium 493mg	40%
Iron 2mg	10%
Potassium 311mg	6%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Kelly Orlando*, QA & Regulatory Manager

**Shelf life:** 9 months frozen (-10°F to 10°F)  
 10 days refrigerated (34°F – 38°F after thawing)

**Ti-Hi:** 6 x 9

**Cases/pallet:** 54

**Gross case wt:** 18.26 lbs.

**Pallets/truck:** 28

**UPC:** 10852777002919

**ALLERGENS:** Contains Wheat & Milk

**GRAINS:** 51% of the grains used in this product are whole grains

**CONTAINS 110242 COMMODITY CHEESE – DF lbs. 6.00**

**Dim:** 21.00”x12.00”x8.75”

**Case cube:** 1.27 ft<sup>3</sup>

**Pallet height:** 84.25”

**Net wt:** 15.75 lbs.

**INGREDIENTS**

**Mozzarella Cheese** (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes, Potato Starch And Powdered Cellulose (To Prevent Caking), Sorbic Acid And Natamycin [Preservative]), **Pizza Crusts** (Wheat Flour, (Whole Wheat Flour, Enriched Bleached Wheat Flour [Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Soybean Oil, Sugar, Glycerin, Contains 2% Or Less Of: Baking Powder (Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Monocalcium Phosphate), Cultured Wheat Starch, Fumaric Acid, Guar Gum, Monoglycerides, Salt, Vital Wheat Gluten, Yeast), **Pizza Sauce** (Tomato Puree (Water, Tomato Paste), Sugar, Salt, Food Starch-Modified, Citric Acid, Garlic Powder, Spices, Onion Powder, Sodium Benzoate And Potassium Sorbate (Preservatives), Xanthan Gum, Natural Flavor).

CONTAINS: 48 – 5.25 OZ SERVINGS PER CASE  
 (1 TRAY PER SERVING)



**Product Formulation Statement (Product Analysis) for Meat/meat Alternate (M/MA)**

**Product Name:** Cheese Pizza Lunch Kit **Code No:** 10101  
**Case/Pack/Count/Portion/Size:** 48 / 5.25 oz. servings per case

**I. Meat/Meat Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
PS mozzarella cheese	2.000	x	1.000	2.000
		x		
		x		
		x		
		x		
<b>A. Total Creditable M/MA Amount</b>				<b>2.000</b>

\* Creditable amount - Ounce per portion of creditable ingredient x FBG yield information.

**II. Alternate Protein Product (APP)**

Description of APP, manufacture's name, & code number	Oz Dry APP per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount***
		x		÷ by 18	
		x		÷ by 18	
		x		÷ by 18	
		x		÷ by 18	
<b>B. Total Creditable APP Amount</b>					
<b>TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					<b>2.000</b>

\*Percent protein as-is as provided on APP documentation

\*\*18 is the percent protein when fully hydrated

\*\*\*Creditable amount of APP is ounces dry APP x percent protein as-is divided by 18

Total number of servings purchased 48 / 5.25 oz.  
 Total oz of meat/meat alternate 2.0 oz

I certify that the above is true and accurate when prepared according to instructions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A)

*Kelly Ilardo* QA & Regulatory Manager  
 Title  
 Kelly Ilardo 08/17/22 516-938-4588  
 Printed Name Date Phone Number

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### Formulation Statement for Documenting Grains in School Meals

**Product Name:** Cheese Pizza Lunch Kit **Code No:** 10101  
**Case/Pack/Count/Portion/Size:** 48 / 5.25 oz. servings per case

**I. Does the product meet the Whole Grain-Rich Criteria?** Yes  x  No \_\_\_\_\_

*(Refer to SP-30-2012 Grain Requirements for the National School Lunch Program and School breakfast Program)*

**II. Does the product contain non-creditable grains:** Yes \_\_\_\_\_ No  x  How many grams: \_\_\_\_\_

*(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)*

### III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.

*(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).*

**Indicate which Exhibit A Group (A-I) the product belongs:**  B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount <sup>1</sup>
WG pizza crust	2.00	1.00	2.00
<b>A. Total Creditable Amount<sup>2</sup></b>			<b>2.00</b>

<sup>1</sup>(Portion size) ÷ (Exhibit A weight for one oz eq)

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount <sup>2</sup>
<b>A. Total Creditable Amount<sup>3</sup></b>				

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*\*If known, use the raw dough weight for a more accurate creditable amount.

<sup>1</sup>(Portion size) x (% of creditable grains in formula).

<sup>2</sup>(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of Exhibit A).

<sup>3</sup>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  5.25 oz.   
 Total contribution of product (per portion):  2.00 oz-eq

I certify that the above information is true and correct and that a  5.25  ounce portion of this product (ready for serving) provides  2.00  oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.

Kelly Ilardo   QA & Regulatory Manager   
 Title  
 Kelly Ilardo   08/17/22   516-938-4588   
 Printed Name Date Phone Number



**Product Formulation Statement (PFS) for Documenting Vegetables and Fruits**

**Product Name:** Cheese Pizza Lunch Kit **Code No:** 10101  
**Case/Pack/Count/Portion/Size:** 48 / 5.25 oz. servings per case

**I. Vegetable Component**

Description of Creditable Ingredient per Food Buying Guide	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
Tomato paste, (28% NTSS)	Red orange	0.432	X	27.6/16	0.745
			X		
			X		
			X		
<b>Total Creditable Vegetable Amount:</b>					<b>0.500</b>

<b>TOTAL CUPS</b>	<b>LEGUMES</b>	<b>DARK GREEN</b>	<b>RED/ORANGE</b> <b>1/8</b>	<b>STARCHY</b>	<b>OTHER</b>
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- <sup>1</sup>FBG calculations for vegetables are in quarter cups.
- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least 1/8 cup of recognizable vegetable is required to contribute towards the veg component or a specific veg subgroup
- The OTHER vegetable subgroup may be met with any additional amounts from the other subgroups.
- School food authorities may offer any veg subgroup to meet the total weekly requirement for the additional veg subgroup
- Leafy green vegetables credit as half the volume served in schools. Legumes may credit toward the vegetable component or the meat alternate component but not as both.

**II. Fruit Component**

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield / Purchase Unit	Creditable Amount <sup>1</sup> (quarter cups)
		X		
		X		
<b>Total Creditable Fruit Amount:</b>				

- <sup>1</sup>FBG calculations for fruits are in quarter cups.
- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component
- Note that dried fruits credit as double the volume served in school meals.

I certify the above information as true and correct and that a 5.25 ounce serving of the above product contains **1/8** cup(s) of vegetable / fruit.

Kelly Ilardo QA & Regulatory Manager  
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