

# **Premium All-Meat Beef Taco Filling**

JTM Item Number: CP5249

#### **Product Title**

BEEF TACO FILLING

Nutritional Information	Per Serving	Per 100 Grams
····ormation	OCI VIII g	100 Grains
Serving Size (oz.)	2.71	3.53
Serving Size (g)	76.80	100.00
Servings Per Case	177	136
Calories (kcal)	124	161
Protein (g)	14	18
Carbohydrates (g)	2	3
Dietary Fiber (g)	1	1
Total Sugar (g)	0	0
Added Sugar (g)	0	0
Fat (g)	7	9
Saturated Fat (g)	2.7	3.57
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	49	64
Vitamin D (mcg)	0	0
Calcium (mg)	17	22
Iron (mg)	2	2
Potassium (mg)	492	641
Sodium (mg)	287	374

# Ingredients

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA POWDER, PAPRIKA EXTRACT.

#### CN Statement: CN ID Number:098174

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-19.)

#### **Allergens**

None

#### **Product Specifications**

#### UPC (GTIN) 10049485052491 Case Pack 30# 6 Bags Net Weight 30.000 **Gross Weight** 31.300 15.310 Case Length Case Width 11.880 Case Height 6.880 Case Cube 0.720 TixHi 10x7 Shelf Life 730

#### **Preparation**

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

May 27, 2024



CORPORATE OFFICE

200 Sales Drive Education Division Harrison, OH 45030 Phone 800-626-2308/513-367-4900 Fax 513-367-3508

# PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA), VEGETABLE COMPONET SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Description of Creditable Amount Ingredients per Food Buying Guide  A. Total Creditable Amount  Creditable Amount – Multiply ounces per raw			rmination. Foc Buyi Guide	od ing	Creditable Amount*
Description of Creditable Our Ingredients per Food Buying Guide  A. Total Creditable Amount <sup>1</sup> Creditable Amount – Multiply ounces per raw	nces per Raw on of Creditable	Multiply  X X	Foo Buyi	ing	
Ingredients per Food Buying Guide  A. Total Creditable Amount¹  *Creditable Amount – Multiply ounces per raw	nces per Raw on of Creditable	Multiply  X X	Foo Buyi	ing	
Ingredients per Food Buying Guide  A. Total Creditable Amount¹  *Creditable Amount – Multiply ounces per raw	on of Creditable	X X	Buyi	ing	
*Creditable Amount – Multiply ounces per raw		Х			
*Creditable Amount – Multiply ounces per raw					
*Creditable Amount - Multiply ounces per raw  II. Alternate Protein Product (APP)		Х			
*Creditable Amount – Multiply ounces per raw					
• • • • •					
	portion of credit	ahla ingradic	ant by the Food Ruy	ing Guide vield	
II. Alternate Protein Product (APP)	portion of credit	able ingredit	sili by the rood buy	ing Guide yield.	
If the product contains APP, the chart below to					ed,
documentation as described in Attachment A	of the sample st	atement for o	each APP used is p	rovided.	
D ::: (400			0/ 6	1	0 111 11
Description of APP, Manufacturer's name,	Ounces Dry APP	Multiply	% of Protein	Divide by 18**	Creditable Amount APP***
and code number	Per Portion	Х	As-Is*		APP
		X			
		X			
B. Total Creditable Amount <sup>1</sup>		^			
C. TOTAL CREDITABLE AMOUNT (A + B r	ounded down t	o nearest 1/2	(OZ)1		

#### III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)	
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Progr	ram.)
II. Does the product contain non- creditable grains: Yes No How many grams:	

 $(Products\ with\ more\ than\ 0.24\ oz\ equivalent\ or\ 3.99\ grams\ for\ Groups\ A-G\ or\ 6.99\ grams\ for\ Group\ H\ of\ non-creditable\ grains\ may\ not\ credit\ towards\ the\ grain\ requirements\ for\ school\ meals.)$ 

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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

<sup>&</sup>lt;sup>1</sup>Total 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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

mulcate to which Eambit a Group (a-1) the Fronte Delongs.	Indicate to	which Exhibit A	Group (A-I	) the Product Belongs:_	
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#### **Total Creditable Amount**

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion1 A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)2 B	Creditable Amount A ÷ B
Total Creditable Amount	•	•	

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

- 1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
- 2 Standard grams of creditable grains from the corresponding Group in Exhibit A.
- 3Total 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 50 g (1.75oz)* 

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

# **IV.Vegetable Component**

Description of

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	Creditable Amount <sup>1</sup> (quarter cups)		
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
	Total Credit	able Vegetable Amou	ınt:			
<sup>1</sup> FBG calculations for cup to cup conversions     Vegetables and vegeta	s. able purees credi	t on volume served.			Total Cups Beans/Peas (Legumes)	
<ul> <li>At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>School food authorities may offer any vegetable subgroup to meet the total weekly</li> </ul>					Total Cups Dark Green	

requirement for the additional vegetable subgroup.  Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a					
manufacturer should provide documentation to show how legumes component and the meat alternate component. See chart on the for factors  The PFS for meat/meat alternate may be used to document how leg the meat alternate component.	ollowing page for convers	On Total Cups			
		Total Cups Other			
I certify the above information is true and correct and that ounce ofvegetables.	e serving of the above proc	luct containscup(s)			
(Vegetable subgroup)					
Quarter Cur	p to Cup Conversions*				
0.5 Quarter Cups vegetable = 1/6 Cup vegetable of	r 0.5 ounces of equivalen	t meat alternate			
1.0 Quarter Cups vegetable = 1/4 Cup vegetable o	r 1.0 ounce of equivalent	meat alternate			
1.5 Quarter Cups vegetable = 3% Cup vegetable of	r 1.5 ounces of equivalen	t meat alternate			
2.0 Quarter Cups vegetable = ½ Cup vegetable o	r 2.0 ounces of equivalen	t meat alternate			
2.5 Quarter Cups vegetable = 5% Cup vegetable o	r 2.5 ounces of equivalen	t meat alternate			
3.0 Quarter Cups vegetable = 3/4 Cup vegetable o	or 3.0 ounces of equivalen	t meat alternate			
3.5 Quarter Cups vegetable = 7/8 Cup vegetable or	3.5 ounces of equivalent	meat alternate			
4.0 Quarter Cups vegetable = 1 Cup vegetable or	4.0 ounces of equivalent	meat alternate			
*The result of 0.9999 equals ½ cup but a result of	f 1.0 equals ¼ cup				
Total weight (per portion) of produc	ct as purchased:	<u>:</u>			
I certify that the above information is true and correct and that a ounces of equivalent meat/meat alternate and oz equ	ounce serving of t uivalent grains when pr	ne above product (ready to cook) contains epared according to directions.			
(Reminder: Total creditable amount cannot count f  I further certify that any APP used in this product conforms to Food a Appendix A).		<b>.</b> ,			
Brian Hofmeier	Vice Pres	sident of Education Sales			
Signature	Title				
Brian Hofmeier		800-626-2308			
Printed Name	Date	Phone Number			

# LAND O LAKES® SHREDDED MILD CHEDDAR CHEESE





PRODUCT DESCRIPTION

Land O Lakes® Shredded Cheese boosts the flavor and eye-appeal of countless dishes while cutting down on kitchen prep time.

#### **PRODUCT FEATURES**

Standard shred length and size

Exceptional melt

Reliable and consistent performance

Works well for hot or cold applications

1 oz (1/4 cup) provides 1 M/MA

#### **SUGGESTED USE**

Use as a topping for salads or a filling for enchiladas, hot sandwiches and other entrees.

Product Code: 41749 | SCC: 10034500417492 | UPC: 00034500417495

## **CASE INFORMATION**

Case Pack / Weight:4/5 lb

Pallet Tie:17

Pallet High:4

Total Pallet:68

Gross Weight:21.5 lb

Net Weight:20 lb

Length:11.813 in

Width:9.188 in

Height:14.625 in

Case Cube: 91861 Cu. Ft

# SHELF LIFE & STORAGE

Guaranteed Shelf Life:90 days

Maximum Shelf Life:150 days

Storage:KEEP REFRIGERATED.

#### **NUTRITIONAL INFORMATION**

Serving Size:	1/4 cup (28g; 1 oz)
Serving Per Case:	320
Ammount Per Serving	
Calories	110 kcal
*Total Fat 9 g	12 %
Saturated Fat 6 g	30 %
Trans Fat 0 g	
Cholesterol 30 mg	10 %
Sodium 190 mg	8 %
Total Carbohydrate 1 g	0 %
Dietary Fiber 0 g	0 %
Sugars 0 g	
Added Sugars 0 g	0 %
Protein 6 g	12 %
Vitamin D 0 mcg	0 %
Calcium 199 mg	15 %
Iron 0 mg	0 %
Potassium 20 mg	0 %
*The percent daily values are based on a 2,000 calorie diet. Your daily values may be hi your calorie needs.	gher or lower depending on

# **INGREDIENTS**

Cheddar Cheese [cultured pasteurized milk, salt, enzymes, annatto (color)], Anticaking Blend (potato starch, cellulose), Natamycin (natural mold inhibitor).CONTAINS: Milk

Kosher: No

### **LAND O LAKES**

**EXCEPTIONAL VARIETY AND QUALITY** 

Land O'Lakes offers exceptional variety and quality for your menu so you can feel good about providing great-tasting options to keep your customers coming back for more.

# Land O'Lakes, Inc.



# Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2021-2022

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 an official company representative.

Product Name: Shredded Mild Cheddar Cheese (yellow)	Code No.: 41749			
Manufacturer: <u>Land O'Lakes, Inc.</u>	_ Case/Pack/Count/Portion/Size: 4/5 lb. pouches			
I. Meat/Meat Alternate Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate *Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.				

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheddar cheese	1 oz.	X	1 oz.	1 m/ma
		X		
		X		
A. Total Creditable M/MA Am	ount <sup>1</sup>	•		1 m/ma

#### 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, manufacturer'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	
		X		÷ by 18	
B. Total Creditable APP Amou	nt <sup>1</sup>				
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ ounce)				1 m/ma	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>1</sup>Total 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.

Total weight (per portion) of product as purchased _	1 oz
Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for more than	
•	ct and that a1 ounce serving of the above product (ready for //meat alternate when prepared according to directions.
I further certify that any APP used in the product co 210, 220, 225, 226, Appendix A) as demonstrated by	nforms to the Food and Nutrition Service Regulations (7 CFR Parts y the attached supplier documentation.
BRL_	Director Product Safety, Quality, and Regulatory Affairs
Signature 58C69A942A	Title
Ben Warren	7/8/2021   2:57 PM CDT
Printed Name	Date

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

### **Tostitos Tortilla Chips Crispy Rounds 16 Oz**

GTIN: 00028400610483 | UPC: 028400610483 NET CONTENT: 16 Ounce | PRODUCT ID:



From Production: 98

**Brand Owner** PepsiCo Inc. Brand Owne **Brand Name** Tostitos

Manufacturer Frito-Lay

.358 Cubic foot Volume

Minimum Life Span (days) From Arrival: 42

Storage & Handling Temperature

Minimum: 35 °F Maximum: 85 °F

Origin

Region: Country: US

INGREDIENTS: Whole Corn, Corn, Vegetable Oil (Corn, Canola, And/Or Sunflower Oil), And Salt..

#### **FEATURES & BENEFITS**

- Whole Grain Council Stamp
- 16 Ounce
- Gluten Free
- Diets Rich In Whole Grain Foods And Other Plant Foods, And Low In Saturated Fat And Cholesterol, May Help Reduce The Risk Of Heart Disease
- Triangle K Certification

#### INSTRUCTIONS

Ready To Eat

#### **NUTRITIONAL CLAIMS**

· Gluten Free



Product oz. weight	Product gram weight	Grams Creditable Grain	Oz. Eq. Grain	Approx. Number of Chips	Approx. Volume*
1 oz.	28 g	21.82g	1.25 OEG	~13	~ 1 1/2 c.
.75 oz.	21.2 g	16.39g	1.0 OEG	~10	~ 1 heaping cup
1.5 oz.	42.5g	32.79g	2.0 OEG	~20	~ 2 c.

16 servings per contain	iner
Serving Size	
Abou	t 13 chips (28 g
Amount Per Serving	
Calories	140
	% Daily Value
Total Fat 6g	89
Saturated Fat 0.5g	49
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 105mg	59
Total Carbohydra	ate 19g 79
Dietary Fiber 2g	89
Total Sugars 0g	
Includes Added St	igars <sup>9</sup>
Protein 2g	
Vitamin D 0mcg 0% •	Calcium 30mg 2
Iron 0.3mg 2% •	Potassium 40mg 0 <sup>st</sup>



GTIN	Level Qty of Next		HxWxD	Weight		Ti x Hi
GTIN	Level	Level Item(s)	HAWAD	Net	Gross	11.4.111
00028400623995	Case	8	13.563 x 16.25 x 20.063 Inches	8 Pound	9.76 Pound	6 x 6
00028400610483	Each	1	16.5 x 10 x 3.75 Inches	16 Ounce	16 Ounce	





Product Name: Tostitos® WGR Crispy Rounds Bulk Product Code: 62399

**Serving Size:** 1 oz **Date:** 01/01/2024

#### **Grains Based on Grams of Creditable Grains**

Does this product meet the Whole Grain-Rich Criteria: ☑

Does this product contain non-creditable grains: □

Description of Creditable Grain Ingredient	Exhibit A Group (A - I) the Product Belongs To	Grams of Creditable Grain Ingredient per Portion (A)	Gram Standard of Creditable Grain per oz Equivalent (B)	Creditable Amount (A / B)
Whole Corn, Corn (Cooked with Lime)	Group B	23.72 g	16.00 g	<b>1.4825</b> <i>oz eq</i> .
Total Grains Based on Grai	<b>1.25</b> oz eq.			

### **Meal Pattern Contribution Statement**

I certify that the above information is true and correct and that a **1 oz** ounce serving of the above product (ready for serving) provides **1.25** oz equivalent Grains when prepared according to directions.

I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Rachel Huber	PepsiCo Foodservice Dietitian
Signature	Title
Rachel Huber, MPH, RDN	972-334-4789
Printed Name	Phone Number

#### PRODUCT SPECIFICATION SHEET

Premium Tomato & Food Products

1500 Tomato Country Way • P.O. BOX 83 • ELWOOD, IN 46036 TEL. (765) 557-5500 • FAX (765) 557-5501 • www.redgoldtomatoes.com



SC2Z Effective Date:

# Mild Salsa Red Gold 3oz

2/4/2022

#### **PRODUCT DESCRIPTION**

Red Gold Mild Salsa has a deep red color, and a thick, chunky consistency. Premium tomatoes are smoothly blended with jalapenos, onion, and garlic to provide depth of flavor with a mild heat.

### **NET WEIGHT AND PACKAGING**

Label Net Contents: 3.0 oz (85 g)
Packaging: Plastic cup with foil cover

#### **INGREDIENTS**

Tomato Puree (Water, Tomato Paste), Diced Tomatoes, Jalapeno Peppers, Distilled Vinegar, Water, Less Than 2% Of: Dried Onion, Sea Salt, Salt, Sugar, Dried Garlic, Natural Flavors, Spices, Citric Acid, Potassium Chloride.

#### **ALLERGEN STATEMENT**

Contains no allergens.

#### **QUALITY ATTRIBUTES**

Particulate Target (#8,rinse,2min, % wt): 30% Color Target (Hunter TPS, #8 sieved): 44 TPS

#### **MICROBIAL DATA**

Commercially sterile for canned food storage conditions.

#### **ELIGIBLE CERTIFYING BODIES**

Kosher - Orthodox Union



#### **SHELF LIFE AND STORAGE**

9 months

Recommended Storage - Ambient, warehouse or household, dry storage.

# **Nutrition Facts**

About 3 serving per container

Serving size 2 Tbsp (29g)

Calories	Per serving 10		Per container <b>25</b>		
	% DV*		% DV*		
Total Fat	0g	0%	0g	0%	
Saturated Fat	0g	0%	0g	0%	
Trans Fat	0g		0g		
Cholesterol	0g	0%	0g	0%	
Sodium	65mg	3%	195mg	8%	
Total Carb.	2g	1%	5g	2%	
Dietary Fiber	0g	0%	1g	4%	
Total Sugars	1g		3g		
Incl. Added Sugars	0g	0%	0g	0%	
Protein	0g		1g		
Vit. D	0mcg	0%	0mcg	0%	
Calcium	0mg	0%	16mg	2%	
Iron	0mg	0%	1mg	4%	
Potassium	102mg	2%	300mg	6%	

<sup>\*</sup> The % Daily Value (DV) 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.

# **NUTRITION AND LABEL COMMENTS**

Bioengineering Disclosure Not Required

#### **NSLP**

1.5oz = 1/4 cup serving of Red/Orange Vegetable

3.0oz = 1/2 cup serving of Red/Orange Vegetable

4.5oz = 3/4 cup serving of Red/Orange Vegetable