

Item #: 00830WG **WG Cheese Tortellini**

Effective Date: 09/19/2024 Supersedes: 05/30/2024

Pack Size: 6 x 5 lbs.

Serving Size: 9 tortellini, 2.27 oz

Servings Per Case: 211

STATEMENT OF CHILD NUTRITION FOOD BASED MEAL PATTERN EQUIVALENCY: 1.00 OZ M/MA and 1.00 OZ EQ GR

PREPARATION INSTRUCTIONS

For best results Keep frozen until ready to prepare.	00000	Sum Sum	
Baking	Preheat the convection oven to 375°F. Set fan to HIGH.	 Spray bottom and sides of full steam table pan with non-stick cooking spray. Pour 4 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom. Place 5 pounds of frozen (-10°F to 10°F) tortellini and add 5 cups of room temperature, canned sauce. Stir until distributed evenly. Lightly apply non-stick cooking spray to bottom of aluminum foil cover pan tightly with the foil 	Bake for 30 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot.
Boiling	Heat to a full boil 3 quarts of water for each 1 pound of tortellini.	Add the frozen tortellini to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking.	Boil the tortellini for approximately 3-4 minutes ; the tortellini will begin to float.

- Serving Measure: 1 level 4 oz. Spoodle serves 13 tortellini with sauce.
- Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
- If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour.

INGREDIENTS

Pasta: White Whole Wheat Flour, Enriched Durum Flour (Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water. Filling: Cracker Meal (Unbleached Wheat Flour), Part Skim Ricotta Cheese (Pasteurized Part Skim Milk, Cream, Starter, Salt), Water, Romano Cheese (Pasteurized Sheep Milk, Rennet, Bacterial Culture, Salt), Sodium Caseinate, Whey Protein Isolate, Soybean Oil, Salt.

ALLERGENS: Contains Milk & Wheat

ITEM DETAILS

UPC: 00810089290212

Shelf life: 15 months frozen (-10°F to 10°F)

Pack Size: 6 x 5 lbs.

Serving Size: 9 tortellini, 2.27 oz

Servings per Case: 211

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

whole grains

CONTAINS 110242 COMMODITY CHEESE: 3.17 lbs.

PACKING INFORMATION

Gross Case Wt: 31.21 lbs.

Net Wt: 30.00 lbs.

Dim: 17.313"x13.313"x8.625"

Pallets/truck: 24 Case Cube: 1.15 ft3

Pallet height: 74.00 inches

Ti-Hi: 8 x 8 Cases/pallet: 64



Nutrition Facts

Serving size 9 Pieces (64g)

Amount per serving	
Calories	120
% D	aily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 100mg	4%
Total Carbohydrate 29g	11%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 90mg	6%
Iron 2mg	10%
Potassium 120mg	2%
*The % Daily Value tells you how much a ne	utrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Xelly Clloclo, QA & Regulatory Manager

BID SPECS

Each 9 pc srvg to meet 1 oz m/ma and 1 oz eq gr, 51% WG. Each 9 pc Srvg to have no more than 120 cal; 100mg sodium and 2g fat and 1g sat fat. Product to offer commodity processing option using 500# Barrel Cheddar -WBSCM #110242



Premium Beef Spaghetti Sauce

JTM Item Number: CP5578

Product Title

SPAGHETTI SAUCE WITH BEEF

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	5.60	3.53
Serving Size (g)	158.80	100.00
Servings Per Case	85	136
Calories (kcal)	180	113
Protein (g)	16	10
Carbohydrates (g)	11	7
Dietary Fiber (g)	2	1
Total Sugar (g)	7	4
Added Sugar (g)	1	0
Fat (g)	8	5
Saturated Fat (g)	2.9	1.83
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	57	36
Vitamin D (mcg)	0	0
Calcium (mg)	47	30
Iron (mg)	2	2
Potassium (mg)	1097	691
Sodium (mg)	309	195

Ingredients

GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, CONTAINS LESS THAN 2% OF ONIONS, SUGAR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SEASONING (sugar, onion, spice, garlic), SALT, SPICES, DEHYDRATED GARLIC, SOYBEAN OIL, CITRIC ACID, DEHYDRATED PARSLEY.

CN Statement: CN ID Number:098048

This 30 lb. case provides 85 servings 5.60 oz each. Each 5.60 oz serving (by weight) of Spaghetti Sauce with Beef provides 2.00 oz equivalent meat and 1/2 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-19.)

Allergens

None

Product Specifications

UPC (GTIN) 10049485055782 Case Pack 30# 6 Bags Net Weight 30.000 **Gross Weight** 31.300 15.440 Case Length Case Width 11.810 Case Height 6.880 Case Cube 0.730 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)

Manufacturer: J.T.M. Provisions Co	ompany, Inc. Case/Pa				
I. Meat/Meat Alternate		ck/Count/Porti	on Size:		
The chart below shows the creditable	amount of Meat/Meat Al	ternate deteri	mination.		
Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Foo Buy Guide	ing	Creditable Amount*
, <u>, , , , , , , , , , , , , , , , , , </u>		х			
		х			
		Х			
A. Total Creditable Amount ¹					
Creditable Amount – Multiply ounces I. Alternate Protein Product (If the product contains APP, the chart documentation as described in Attachi Description of APP, Manufacturer's name, and code number	(APP) below to determine the c	reditable am atement for e	ount of APP is fille	d out. If APP is us	ed, Creditable Amount APP***
		X			
		X			
B. Total Creditable Amount ¹		^			
C. TOTAL CREDITABLE AMOUNT	/A + B rounded down t	o nearest 1/.	07)1		
G. TOTAL GREDITABLE AMOUNT	(A + D TOUTINEU NOWIT	U HEALEST 74	02)		

III. Grain Equivalent

**18 is the percent of protein when fully hydrated.

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 Program.)
II. Does the product contain non- creditable grains: Yes No How many grams:

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

(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.)

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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box

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.)

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	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
			Х			
	Total Credit	able Vegetable Amou	int:			
 ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. 					Total Cups Beans/Peas (Legumes)	
 At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly 				Total Cups Dark Green		
	Dank Orden					

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.	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).		. ,				
Brian Hofmeier	Vice Pres	sident of Education Sales				
Signature	Title					
Brian Hofmeier		800-626-2308				
Printed Name	Date	Phone Number				



Trade East Garlic Herb Seasoning, Salt-Free, No MSG, 19 Oz Each, 1/Each

#565164 | GTIN: 10093901565164 | 19 Ounces/Each, 1 Each/Each

There is a direct correlation between flavor and quality. The higher the quality of the spice or seasoning, the fuller the flavor and aroma it will deliver, and the more it is valued in foodservice kitchens. With that quality in mind, Trade East offers a variety of the finest spices, seasonings, rubs and blends - all MSG-free - so you can deliver authentic flavor of the world to your customers. Trade East is available exclusively through Gordon Food Service.

PRODUCT DESCRIPTION

- A savory mix of garlic, herbs and a hint of orange peel characterizes this zesty-flavored garlic herb seasoning, which will give a vibrant flavor boost to numerous dishes
- This is an ideal seasoning for pasta, chicken, pork or fish. Combine it with butter to create a spread for breads, or mix it with oil and vinegar to create a signature marinade.
- · Create a tempting herb butter with this seasoning, or sprinkle it on buttered French bread to make a quick, easy and delicious garlic bread.
- · This is a highly versatile seasoning that's useful in all foodservice segments on almost every portion of the menu.
- This product contains no MSG and comes in a 19-ounce package.
- Before milling, Trade East spices and seasonings are thoroughly cleaned and undergo a stringent quality-assurance process, so only the most worthy
 ingredients are packaged. Each product is sealed to preserve flavor and aroma the heart of the product. Each package has a tamper-evident seal to ensure
 safety and enhance shelf-life, for quality and consistency you can count on.

Product Attributes

uy American
o Artificial Flavors
o Artificial Sweeteners
o Color From Artificial Sources
o High Fructose Corn Syrup
o MSG
on-GMO
egan)
egetarian)

Basic Preparation

SPRINKLE ON OR USE DURING COOKING. IDEAL IN FOODS WHERE GARLIC IS NORMALLY USED. 1/2 TSP OF TRADE EAST GARLIC & SEASONING EQUALS 1 CLOVE OF GARLIC.

Item Yield

1 Each = 19 Ounces of Seasoning, Garlic Herb, Salt-Free, No MSG

Shelf Life

1095 days

Packaging & Storage

Weight

1.19 lb

Dimensions

7.75 x 2.50 x 3.75 inches / 19.68 x 6.35 x 9.53 cm

Vendor

Name: B&G Foods (Ankeny, IA) Dry B&G FOODS INC

Item #: 56516

Ingredients

Dried Garlic, Spices, Dried Onion, Dried Orange Peel, Paprika, Red Pepper. COMMON ALLERGENS PRESENT: None. Prior to consuming the product, individuals with severe food allergies should confirm the ingredient information on the actual label of the product. Nutrition and Ingredient statement updated February 2022. This ingredient and nutrition information was provided by the third-party product manufacturer and/or supplier and was not in any way created or verified by GFS. The information is being passed on as a courtesy and for informational purposes only. GFS in no way guarantees the accuracy or completeness of this information and NO WARRANTIES ARE MADE OR IMPLIED; ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE EXPRESSLY EXCLUDED.

AP Seasoning, Garlic Herb, No Salt, Trad

Rounding: True

Serving Size	0.25 tsp (0.8g
Amount Per Serving	
Calories	C
	% Daily Value
Total Fat 0g	0%
Saturated Fat n/a	n/a
Trans Fat n/a	
PolyUnsat. Fat n/a	
MonoUnsat Fat n/a	
Cholesterol n/a	n/a
Sodium 0mg	0%
Total Carbohydrate 1g	0%
Fiber n/a	n/a
Total Sugars n/a	
Includes n/a Added S	Sugars n/a
Protein 0g	0%
Vitamin D mcg n/a	n/a
Calcium n/a	n/a
Iron n/a	n/a
Potassium n/a	n/a

School Equivalents	
Serving Size	n/a
Meat/Meat Alternative	n/a
Fruit	n/a
Grain/Breads	n/a
Red/Orange	n/a
Dark Green	n/a
Starchy	n/a
Beans/Peas	n/a
Other	n/a
Notes:	n/a

Minerals	
Phosphorous	n/a
Zinc	n/a
Magnesium	n/a
Copper	n/a
Selenium	n/a
Manganese	n/a
Iodine	n/a

Fat Soluble Vitamins	
Vitamin E mg	n/a
Vitamin K	n/a
Vitamin A IU	n/a
Water Soluble Vitamins	
Thiamin	n/a
Riboflavin	n/a
Niacin B3	n/a
Pantothenic Acid	n/a
Folic Acid	n/a
Vitamin C	n/a
Vitamin B6	n/a
Vitamin B12	n/a



Trade East Italian Herb Seasoning, No MSG, 6 Oz Each, 1/Each

#428574 | GTIN: 10093901428575 | 6 Ounces/Each, 1 Each/Each

There is a direct correlation between flavor and quality. The higher the quality of the spice or seasoning, the fuller the flavor and aroma it will deliver, and the more it is valued in foodservice kitchens. With that quality in mind, Trade East offers a variety of the finest spices, seasonings, rubs and blends - all MSG-free - so you can deliver authentic flavor of the world to your customers. Trade East is available exclusively through Gordon Food Service.

PRODUCT DESCRIPTION

- . A savory blend of oregano, thyme, basil, rosemary and sage characterize this Italian herb seasoning ideal for traditional Italian or Mediterranean dishes.
- Create a signature application with this convenient and consistent seasoning. Mix it into tomato sauces or soups, or sprinkle atop chicken, baked fish, vegetables, egg dishes or stuffing.
- · Make a quick and easy focaccia bread by sprinkling this seasoning on to bread dough with olive oil.
- This is a highly versatile seasoning that's useful in all foodservice segments on almost every portion of the menu.
- This product contains no MSG and comes in a six-ounce package.
- Before milling, Trade East spices and seasonings are thoroughly cleaned and undergo a stringent quality-assurance process, so only the most worthy ingredients
 are packaged. Each product is sealed to preserve flavor and aroma the heart of the product. Each package has a tamper-evident seal to ensure safety and
 enhance shelf-life, for quality and consistency you can count on.

Product Attributes

Buy American
No Artificial Flavors
No Artificial Preservatives
No Artificial Sweeteners
lo Color From Artificial Sources
No High Fructose Corn Syrup
No MSG
Non-GMO
<mark>/egan</mark>
<mark>/egetarian</mark>

Basic Preparation

BEST IF ADDED EARLY IN THE COOKING PROCESS; OR RESERVE PART OF THE SEASONING AND STIR IN THE LAST 10-15 MINUTES OF COOKING.
THIS PRODUCT WILL DELIVER THE MOST FLAVOR IF GENTLY CRUSHED BEFORE ADDING TO FOODS. START WITH 1/4 TO 1/2 TSP. PER SERVING AND ADJUST FROM THERE. THIS PRODUCT CAN BE SPRINKLED ON TO FOODS, BUT WORKS BEST WHEN INCORPORATED INTO COOKING.

Item Yield

1 Each = 6 Ounces of Seasoning, Italian Herb, No MSG

Shelf Life

1095 days

Packaging & Storage

Weight

0.38 lb

Dimensions

7.50 x 2.50 x 3.75 inches / 19.05 x 6.35 x 9.53 cm

Vendor

Name: B&G Foods (Ankeny, IA) Dry B&G FOODS INC

Item #: 42857

Ingredients

Oregano, Marjoram, Thyme, Basil, Rosemary, Sage. COMMON ALLERGENS PRESENT: None. Prior to consuming the product, individuals with severe food allergies should confirm the ingredient information on the actual label of the product. Nutrition and Ingredient statement updated February 2022. This ingredient and nutrition information was provided by the third-party product manufacturer and/or supplier and was not in any way created or verified by GFS. The information is being passed on as a courtesy and for informational purposes only. GFS in no way guarantees the accuracy or completeness of this information and NO WARRANTIES ARE MADE OR IMPLIED; ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE EXPRESSLY EXCLUDED.

AP Seasoning, Italian, Trade East

Rounding: True

Serving Size 0.25	tsp (0.3g)
Amount Per Serving	
Calories	U
%	Daily Value*
Total Fat 0g	0%
Saturated Fat n/a	n/a
Trans Fat n/a	
PolyUnsat. Fat n/a	
MonoUnsat Fat n/a	
Cholesterol n/a	n/a
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Fiber n/a	n/a
Total Sugars n/a	
Includes n/a Added Sugars	n/a
Protein 0g	0%
Vitamin D mcg n/a	n/a
Calcium n/a	n/a
Iron n/a	n/a
Potassium n/a	n/a

School Equivalents	
Serving Size	n/a
Meat/Meat Alternative	n/a
Fruit	n/a
Grain/Breads	n/a
Red/Orange	n/a
Dark Green	n/a
Starchy	n/a
Beans/Peas	n/a
Other	n/a
Notes:	n/a
Notes.	11/3

Minerals	
Phosphorous	n/a
Zinc	n/a
Magnesium	n/a
Copper	n/a
Selenium	n/a
Manganese	n/a
lodine	n/a

Fat Soluble Vitamins		
Vitamin E mg	n/a	
Vitamin K	n/a	
Vitamin A IU	n/a	
Water Soluble Vitamin	s	
Thiamin	n/a	
Riboflavin	n/a	
Niacin B3	n/a	
Pantothenic Acid	n/a	
Folic Acid	n/a	
Vitamin C	n/a	
Vitamin B6	n/a	
Vitamin B12	n/a	

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