

CHEEZY BREADSTICKS



151BC

Description

Breadsticks topped with Mozzarella Cheese and Butter Sauce with Garlic Seasoning

Ingredients

INGREDIENTS: BREADSTICKS (WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SUGAR, CANOLA OIL, YEAST, SALT, GRANULATED GARLIC, DEHYDRATED ONION, WHITE PEPPER, ASCORBIC ACID, ADDED AS A DOUGH CONDITIONER, AND ENZYMES), MOZZARELLA (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), WATER, CONTAINS LESS THAN 2% OF FOOD STARCH MODIFIED, BUTTER BUDS (MALTODEXTRIN, NATURAL BUTTER FLAVOR), CELLULOSE (ANTI-CAKING), GARLIC POWDER, SOY PROTEIN ISOLATE.

Packaging

Case Net Wt.: 26.25 lb.| Gross Wt. 28.25 lb. Case Dimensions LxWxH: 24.56" x 12.44" x 10.63" Case Count: 105 Units | 1 Unit per Serving | 105 Servings Pallet Net Wt.: 1250 lb. |TIHI: 6/7 | Cases per Pallet: 42 Dimensions LxWxH: 48" x 40" x 83"

Case and Pallet GTIN

Case GTIN 00024426001519 Pallet GTIN 10024426001516

Shelf Life and Storage

Ten (10) months frozen | 300 days Keep Frozen | For Institutional Use Only

Allergens

Milk | Soy | Wheat

Nutrition

Nutrition Fa	icts			
	adstick z./113g)			
Amount per serving Calories	260			
% Da	ily Value*			
Total Fat 10g	13%			
Saturated Fat 5g	25%			
Trans Fat 0g				
Cholesterol 25mg	8%			
Sodium 410mg	18%			
Total Carbohydrate 29g	11%			
Dietary Fiber 3g	11%			
Total Sugars 2g				
Includes 2g Added Sugars	4%			
Protein 14g				
Vitamin D 0mcg	0%			
Calcium 297mg	25%			
Iron 1mg	6%			
Potassium 84mg	2%			
*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.				

Meal Contribution

Meat/Meat Alternative 2.00 oz. 2.00 oz. **Equivalent Grains**

Safe Handling Instructions

Keep Frozen | Not Ready-To-Eat Cook to an internal temperature of 165° F as measured by a food thermometer.

For best results, thaw up to 2 hours prior to cooking. Do not refreeze. Cook for 9-12 minutes in a 350° F convection oven. CAUTION: Item will be hot. Let stand for 2 minutes.

Bioengineered Statement

S&F Foods, Inc. has gathered the required information necessary to determine which manufactured products contain ingredients that may be sourced from a bioengineered material. It should be noted, formulation and ingredient order of predominance impact the decision-making process as does the recognized threshold that allows for the inadvertent or technically unavoidable presence of a bioengineered substance - up to 5% in each ingredient. In addition, highly refined products are exempt from the Standard disclosure.

S&F Foods, Inc. has concluded that any School Foodservice item currently manufactured that has a bioengineered ingredient will be identified with the following statement; Contains a bioengineered food ingredient. This item contains a bioengineered food ingredient.



Verified on January 31, 2024 by:

Iohn Cather

Dan Grout John Cather, VP K12 Sales - Eastern Division Dan Grout, VP K12 Sales - Western Division



Product Code	151BC

Product Name	CHEEZY BREADSTICKS				
Manufacturer	S&F FOODS, INC., ROMULUS, MI				

Serving Size 4.0 OZ.

I. Meat/Meat Alternative Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per RAW Portion of Creditable Ingredient 1.593		Multiply	FBG Yield/Servings Per Unit	Creditable Amount*	
MOZZARELLA CHEESE			Х	100%	1.5931	
A. Total Creditable M/MA Amount ^a *Creditable Amount - Multiply ounces per portion	on of creditab	le ingredient l	ov the FBG Yield	nformation		1.5931
II. Alternative Protein Product (APP)						
Description of APP, Manufacture's Name and Code Number		Ory APP Per rtion	Multiply	% of Protein As-Is*	Divide by 18%**	Creditable Amoun APP***
SOY ISOLATE PROTEIN	0.0	865	Х	85%	÷ by 18	0.4085
B. Total Creditable APP Amount ^a						0.4085
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)						2.00
18 is the percent of protein when fully hydrat *Creditable amount of APP equals ounces of [^a Total Creditable Amount must be rounded dow If you are crediting M/MA and APP, you do not r Total Creditable APP Amount from box B to box Total weight (per portion) of product as purchas	Dry APP multi <i>in</i> to the near need to round C.	est 0.25 oz. (1	.49 would round	down to 1.25 d	oz. meat equivalen	, ,
Total creditable amount of product (per portion (Reminder: Total creditable amount cannot cour		2.00	veight of product	.)		
I certify that the above information is true and c ounces of equivalent meat/meat alternative who I further certify that any APP used in the produc Appendix A) as demonstrated by the attached su	en prepared a t conforms to	according to di the Food and	irections.			-
· · · · · · · · · · · · · · · · · · ·						
I. Does the product meet the Whole Gra (Refer to SP 30-2012 Grain Requirements for the				ol Breakfast Pro	gram.)	
II. Does the product contain non-credita (Products with more than 0.24 oz. equivalent or towards the grain requirements for school meals	3.99 grams fo		-		n-creditable grains	may not credit
III. Use Policy Memorandum SP 30-2012 Program: Exhibit A to determine if the p (RTE breakfast cereals). (Different metho grains. Groups A-G use the standard of 16 creditable grain per oz. eq.; Group I is rep Indicate to which Exhibit A Group (A-I) t	roduct fits i dologies ard grams cred orted by vol	into Groups e applied to ditable grair lume or weig	A-G (baked g calculate serv per oz. eq.; G	oods), Group ings of grain d	H (cereal grains	s) or Group I d on creditable
Description of Creditable Grain Ingredi	ent*		reditable Grain It per Portion ¹ A	Grain per oz	ard of Creditable . equivalent (16g r 28g) ² B	Creditable Amount A + B
WHITE WHOLE WHEAT			9.7390		16	1.2337
ENRICHED FLOUR		18	3.9649		16	1.1853 2.4190
Total Creditable Amount ³						2.25
*Creditable grains are whole-grain meal/flour ar	nd enriched m	ieal/flour.				•
 ¹ (Serving Size) X (% of creditable grain in formula). ² Standard grams of creditable grains from the correlation of the correlation of	esponding Gro to the nearest rrect and that itable grains a	up in Exhibit A. quarter (0.25) t a 4.00 ounc ire not above	oz. eq. Do not rou e portion of the 0.24 oz. eq. per p	nd up. product (ready portion. Produc	for serving) providents with more than	0.24 oz. equivalent
David W. Spencer					President/CEO	
Signature			Title			
David W. Spencer					1/21/2020	734-728-1600

Printed Name