

**SAND, CHEESY FISH FILET**

**Nutrition Facts**

Serving Size: SERVINGS

Serving per Container: 1

Amount Per Serving

Calories: 350

Calories from Fat 113

	% Daily Value <sup>2</sup>
<b>Total Fat 12.5g</b>	19%
Saturated Fat 3.3g	16%
Trans Fat 0.0g	
<b>Cholesterol 38mg</b>	13%
<b>Sodium 692mg</b>	29%
<b>Total Carbohydrate 41.0g</b>	14%
Dietary Fiber 5.0g	20%
<b>Protein 20.5g</b>	42%

Vitamin A 2%

Vitamin C 0%

Calcium 22%

Iron 16%

<sup>2</sup> Percent Daily Values are based on a 2,000 calorie diet.

\*N/A\* denotes a nutrient that is either missing or incomplete.

**Ingredients:**

Breaded Fish Patty, American Cheese Slice, Bun.



# TRIDENT SEAFOODS CORPORATION

5303 Shilshole Avenue NW, Seattle, WA 98107-4000 • (206) 783-3474 • Fax: (206) 782-7246

## Breaded Fish Portions 3 oz WG

Item# **418317**

Whole Grain Breaded, Rectangle Shaped, Wild Caught Pollock, Lightly Seasoned, Par-Fried, Oven Ready, Child Nutritional Product.

Trident Seafoods®

### Ingredients:



64.2% FISH (ALASKA POLLOCK) 35.8% BATTER & BREADING (WHOLE WHEAT FLOUR, VEGETABLE OIL [SOYBEAN AND/OR CANOLA], ENRICHED WHEAT FLOUR [FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, CONTAINS 2% OR LESS OF: YELLOW CORN FLOUR, WHEAT GLUTEN, SALT, SUGAR, IODIZED SALT, YEAST, WHOLE YELLOW CORN FLOUR, SOY FLOUR, DEXTROSE, LEAVENING [BAKING SODA, SODIUM ALUMINUM PHOSPHATE], MONO AND DIGLYCERIDES, EXTRACTIVES OF PAPRIKA, SPICE EXTRACT, SPICE. CONTAINS FISH (ALASKA POLLOCK), WHEAT, SOY

1.5 oz. Meat Equivalent and 1.0 oz. Grain Equivalent per 3 oz. serving.

Serving Suggestion

### Thawing:

Keep Frozen at 0 degrees F or Below. Designed to cook from frozen.

### Preparation:

Cooking Instructions:\* KEEP FROZEN UNTIL READY TO COOK. Thawing is not recommended – cook from frozen.

Convection oven: Preheat to 400° F. Place frozen product on lightly greased baking sheet, cook for 13 to 15 minutes until crisp. Turn product halfway through bake time for best results.

Conventional oven: Preheat to 425° F. Place frozen product on lightly greased baking sheet, cook for 18 to 20 minutes until crisp. Turn product halfway through bake time for best results.

Microwave cooking is not recommended.

\* Cooking times and temperatures may vary substantially. Internal temperature should be at least 165°F. We strive to produce a fully “boneless” product. As with all fish, however, occasional bones may still be present.

### Organoleptic Characteristics

Portion Size Target\*: 3 oz  
Fish% Target\*: 64.20%  
Flavor: Fried Fish Flavor.  
Storage: Keep Frozen at 0° F until ready to use.  
Shelf Life: 24 Months-Frozen  
Date Code Format: Julian (AYJJLW)

*\*Plus and Minus variation natural to the production process*

### Packaging

Package UPC: N/A  
Case Pack: 1/10 lb  
Case Net Wt. 10 lb ( 4.54 kg )  
Gross Wt.: 11.2 lb ( 5.08 kg )  
Dimensions: L 15 W 10 H 6.25  
Case Cube (cu.ft.) 0.54  
Pallet Tie/Tier: 12 / 7  
GTIN: 0 00 28029 18317 7  
Method of Production Excluded - 7CFR60.105(b)  
Country of Origin Excluded - 7CFR60.105(b)

As Packaged:

<b>Nutrition Facts</b>	
Serving Size 1 piece (85 g/3 oz)	
Servings Per Container about 53	
Amount Per Serving	
<b>Calories</b> 160	Calories from Fat 60
% Daily Value*	
<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 250mg	<b>10%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 0g	
<b>Protein</b> 11g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Protein	50g 65g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Reviewed/Printed: 21-Apr-16

Issued: 04/21/16

Supersedes: 06/25/15

Approved By:

*Tim Koester*  
Tim Koester

Title: Corporate QA and Technical Services

Contact: TimK@tridentseafoods.com



## 6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

**Product Number: 10135-1**

**Packaging Requirements:**

<u>Characteristic</u>	<u>Specification</u>
Film Type	140 Gauge OPP
Code Date	Sell By _(365 days from make date)
Shelf Life	365 Days from make date
Gross Weight (case)	30.59 lbs.
Tare Weight (case)	0.59 lbs.
Net Weight (case)	30.00 lbs.
Case Dimensions (L,W,H)	11" x 11" x 7¼"
Cube	0.51 cubic feet
Cases Per Layer / # of Layers	12 x 5
Cases Per Pallet	60
UPC Code	0-71078-10135-7
GTIN Code	0-00-71078-10135-7

**Chemical & Physical:**

<u>Analysis</u>	<u>Specification</u>
Moisture	46% max
Fat	22% max
Salt	1.0% - 2.0%
pH	5.5 – 5.9
Meltability	3 – 5
Color	5 – 6 NCI Color Chart
Slice Dimensions	3¾" x 2½"

**Microbiological:**

<u>Analysis</u>	<u>Specification</u>
Standard Plate Count	<10,000/g
Yeast / Mold	100/g
Coliform	10/g
E. coli	<10/g
Staphylococcus aureus	<100/g
Salmonella	Negative in 375 grams
Listeria monocytogenes	Negative in 25 grams

**Shipping & Storage:** Product must be shipped & stored between 33°F - 40°F.

**Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417**

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



## 6/5# Process American Yellow 160H Slice Reduced Fat – Reduced Sodium

**Product Number:** 10135-1

**Ingredients:**

Cultured Skim Milk and Milk, Water, Sodium Citrate, Salt, Potassium Citrate, Color Added (if colored), Cream, Sorbic Acid (preservative), Enzymes, Soy Lecithin (non-sticking agent)

**Allergens:**

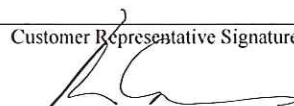
Milk  
Soy

**Nutritional Information / Serving Size: 28g**

Calories	80	
Calories from Fat	50	
Total Fat	6 g	(9% DV)
Saturated Fat	3.5 g	(18% DV)
<i>Trans</i> Fat	0 g	
Cholesterol	15 mg	(5%DV)
Sodium	280 mg	(12% DV)
Total Carbohydrate	2 g	(1% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	1 g	
Protein	7 g	
Vitamin A	4%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

\_\_\_\_\_  
Customer Representative Signature: Date

  
\_\_\_\_\_  
Bongards Creameries Representative Signature: Date:

**Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417**

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**Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products—According to FBG cheese does not need CN nor Product Formulation Statement**

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: Proc AM Yel Slice RF Code No.: 10135

Manufacturer: Bongards Case/Pack/Count/Portion/Size: 6/5# 28g

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheese	1	X	1	1
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>1</b>

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**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, manufacture'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>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					


\*Percent of Protein As-Is is provided on the attached APP documentation.  
 \*\*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.  
<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 1oz

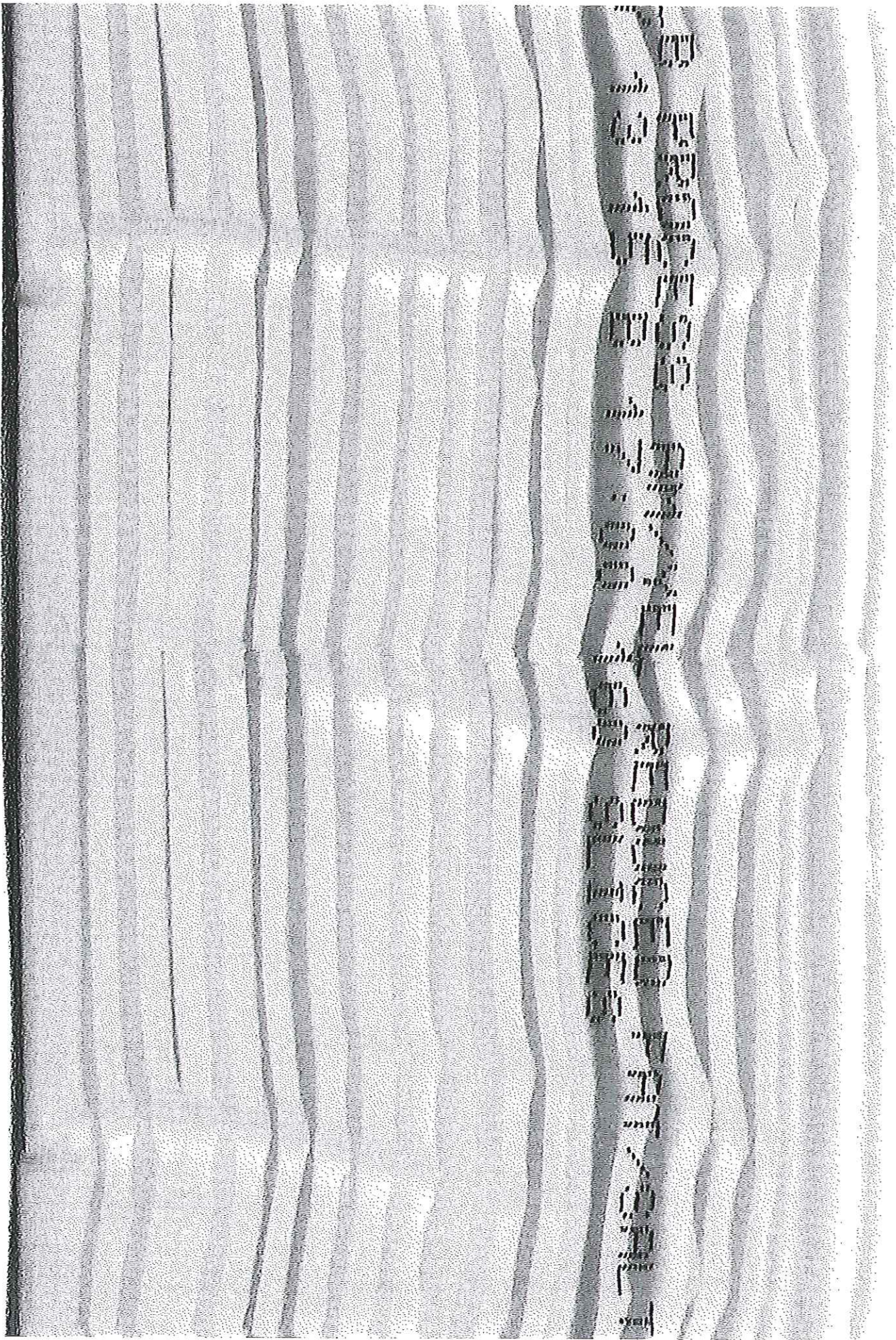
Total creditable amount of product (per portion) 1mma  
 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that 1 ounce serving of the above product (ready for serving) contains 1 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the 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.

Signature   
 Chris Freeman  
 Name

CFO  
 Title  
 12/15/14 Date  
 952-466-3582 Phone Number



10135



FLOWERS FOODS

# Nutrition Facts Panel Information

Net Wgt/Pkg (oz)

60

lbs	ozs
3	12

1701 <= gms

Nutrition Code #

1708

BUN, WHOLE GRAIN

Panel #

4

Nutrn-Panel #

170804

Panel Approval Date

05/21/12

FDA Reference Amount (g)

50

Nutrition Panel Claim

Panel Comments

## Nutrition Facts

Serving Size 1 Bun (57 g/ 2.0 oz)

Servings Per Container 30

### Amount Per Serving

Calories 150      Calories from Fat 20

% DAILY VALUE \*

Total Fat	2.5 g	4 %
Saturated Fat	0.5 g	3 %
Trans Fat	0 g	
Polyunsaturated Fat	1 g	
Monounsaturated Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	300 mg	13 %
Total Carbohydrate	26 g	9 %
Dietary Fiber	3 g	12 %
Sugars	2 g	
<b>Protein</b>	<b>6 g</b>	
Vitamin A	0 %	Vitamin C 0 %
Calcium	10 %	Iron 10 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Wh Grn Hamburger 137-3081-0

Current 02/11/14	Replaces 06/09/10
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FLOWERS FOODS

Ingredient Statement

Nutm Code: 1708

Product: BUN, WHOLE GRAIN SPLIT - BRADENTON

%	INGREDIENT LABELING INFORMATION
1	WATER
2	WHOLE WHEAT FLOUR
3	ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)
4	HIGH FRUCTOSE CORN SYRUP
5	WHEAT GLUTEN
6	YEAST
7	CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
8	DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES AND/OR DIGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES)
9	SOYBEAN OIL
10	SALT
11	SOY FLOUR
12	LEAVENING (MONOCALCIUM PHOSPHATE)
13	AMMONIUM SULFATE
14	WHEAT STARCH
15	CALCIUM PROPIONATE (TO RETARD SPOILAGE)