



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

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

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 2⅝"

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.

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Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

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: Reduced F/S American 160 ct Code No.: 10135

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

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	1oz	X	1	1 MMA
		X		
		X		
A. Total Creditable M/MA Amount¹				1 MMA

*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. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*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.

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 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.

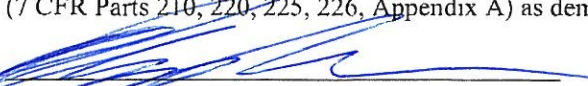
Total weight (per portion) of product as purchased 1oz or 1/2 oz (slice)

Total creditable amount of product (per portion) 1 MMA or 1/2 MMA (slice)

(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 a 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 Title

Chris Freeman _____ 7/1/16 _____ 952-466-3582
Printed Name Date Phone Number



FLOWERS FOODS

Nutrition Facts Panel Information

Net Wgt/Pkg (oz)

28

lbs	ozs
1	12

Nutrition Code #

695

BREAD, WHEAT WHITE - 51% WG

794 <= gms

Panel #

1

Nutrn-Panel #

69501

Panel Approval Date

08/18/16

FDA Reference Amount (g)

50

Nutrition Panel Claim

Panel Comments

Nutrition Facts

26 servings per container

Serving Size 1 Slice (31 g/ 1.1oz)

Amount per serving

Calories 80

% DAILY VALUE *

Total Fat	1 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Polyunsaturated Fat	0 g	
Monounsaturated Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	135 mg	6 %
Total Carbohydrate	13 g	5 %
Dietary Fiber	1 g	5 %
Total Sugars	1 g	
Includes	1 g Added Sugars	3 %
Protein	4 g	
Vitamin D	0 mcg	0 %
Calcium	0 mg	0 %
Iron	1.9 mg	10 %
Potassium	0 mg	0 %

* 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.

***** Please note this is not a camera ready format *****

Current	Replaces
08/18/16	08/29/14

FLOWERS FOODS

NLP PLT # 140

Ingredient Statement

Nutrn Code: 695

Product: **BREAD, WHEAT WHITE 51% WG**

LIST ORDER	INGREDIENT LABELING INFORMATION
1	WATER
2	WHOLE WHEAT FLOUR
3	UNBLEACHED 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	SALT
9	SOYBEAN OIL
10	DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES, MONO- AND DIGLYCERIDES, DISTILLED MONOGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES, ASCORBIC ACID)
11	SOY FLOUR
12	CALCIUM SULFATE
13	MONOCALCIUM PHOSPHATE
14	WHEAT STARCH
15	SOY LECITHIN
16	CALCIUM CARBONATE
17	CALCIUM PROPIONATE (TO RETARD SPOILAGE)



Formula Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: BIDBUSINESS 51% WHL GRN RCH SAND 28 OZ Code No.: 13709130

Manufacturer: FLOWERS FOODS Serving Size 1 Slice (31 g/ 1.1 oz)
(raw dough weight may be used to calculate creditable grain amount)

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 X No _____ How many grams: 0.00
(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 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent ²	Creditable Amount
	A	B	A ÷ B
WHOLE GRAIN	8.57	16	↓
ENRICHED GRAIN	8.24	16	
			1.05
Total Creditable Amount³			1.00

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

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard 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 31 grams

Total contribution of product (per portion) 1.00 oz equivalent

I certify that the above information is true and correct and that a 1.1 ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 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.

Tracy Osgatharp

Signature

QA Labeling Associate

Title

Tracy Osgatharp

Printed Name

03/13/17

Date

229 227-2015

Phone Number