

## Gordon Choice Sliced Yellow Cling Peaches, in Juice, Choice, #10, 106 Oz Can, 6/Case

#610267 | GTIN: 10093901610260 | 106 Ounces/Canister, 6 Canister/Case

Gordon Choice offers our widest variety of reliable, foundational products to help you serve your best. With more than 2,000 items, you can be confident any Gordon Choice product will bring quality, taste and value to your business. It's where everyday needs meet dependability and selection. It's Gordon Choice.

### PRODUCT DESCRIPTION

- California yellow cling peaches were picked at the peak of freshness and prepared for you. They were peeled, pitted, sliced and packed in pear juice for a fresh tasting snack.
- The product offers 100% yield with no waste. The peach slices are uniform in size so portioning is easy.
- Serve as a side dish, add to recipes for desserts or for a yogurt topping.
- The peach slices are ideal for healthcare accounts who serve fruit servings with every meal. There are approximately 24, 1/2-cup servings per can.
- The product is packed in No. 10 cans, which are easily stored. The open-and-serve convenience eliminates preparation and labor and ensures consistent results.
- Store in the dry pantry area of the foodservice operation. Refrigerate product after opening.

### Product Attributes

Buy American

Gluten Free

Kosher: Pareve

No Artificial Flavors

No Artificial Preservatives

No Artificial Sweeteners

No Color From Artificial Sources

No High Fructose Corn Syrup

No MSG

Product Formulation Statement

Smart Snack

### Basic Preparation

PACKAGING: #10 CANS IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED

### Item Yield

1 Case = 636 Ounces (6 x 106 Ounces per Can) of Peaches, Yellow Cling, Sliced, in Juice, Choice, #10

### Shelf Life

1095 days

### Packaging & Storage

Weight

41.40 lb

Dimensions

7.13 x 12.42 x 18.88 inches / 18.10 x 31.55 x 47.94 cm

### Vendor

Name: Pacific Coast Producers (Lodi, CA) PACIFIC COAST PRODUCERS

Item #: 610267

Ingredients

Peaches, Water, Pear Juice Concentrate. 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 2020. 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. Click here for K12 spec sheet: [https://drive.google.com/file/d/1ittOIS6EL9\\_hPO2K0MnLSjxwalaGFpTP/view?usp=drivesdk](https://drive.google.com/file/d/1ittOIS6EL9_hPO2K0MnLSjxwalaGFpTP/view?usp=drivesdk) ([https://drive.google.com/file/d/1ittOIS6EL9\\_hPO2K0MnLSjxwalaGFpTP/view?usp=drivesdk](https://drive.google.com/file/d/1ittOIS6EL9_hPO2K0MnLSjxwalaGFpTP/view?usp=drivesdk))

Ingredients

Peaches, Water, Pear Juice from Concentrate

AP Peaches, Slcd, in Juice, GFS

Rounding: True

Nutrition Facts	
Serving Size	0.5 cup (124g)
Amount Per Serving	
Calories	50
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
PolyUnsat. Fat 0g	
MonoUnsat Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 12g	4%
Fiber 1g	4%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Vitamin D mcg 0mcg	n/a
Calcium 9mg	1%
Iron 0mg	0%
Potassium 206mg	6%
* 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.	

School Equivalents

Serving Size	4 Oz Srvg
Meat/Meat Alternative	n/a
Fruit	0.38 cup
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



Food and Nutrition Service

**Product Formulation Statement  
for Documenting Vegetables and Fruits in School Meal Programs**

Program operators 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.

Product Name: Yellow Cling Peach Slices in Pear Juice Code No.: HJ

Manufacturer: Pacific Coast Producers Serving Size: 4 oz

**I. Vegetables Component**

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 A	MULTIPLY	FBG YIELD <sup>1</sup> B	DIVIDE	PURCHASE UNIT IN OUNCES C	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C	
			x		÷			
			x		÷			
			x		÷			
Total Creditable Vegetables Amount:								
<sup>1</sup> FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable. <sup>2</sup> FBG calculations for vegetables are in quarter cups. See next page for Quarter Cup to Cup Conversions. <ul style="list-style-type: none"><li>Vegetables and vegetable purees credit on volume served. Tomato paste and puree credit as a calculated volume based on the yields in the FBG.</li><li>At least 1/8 cup of recognizable vegetable is required to contribute toward a specific vegetable subgroup.</li><li>Pasta made from vegetable flour(s) may credit as a vegetable even if the pasta is not served with another recognizable vegetable.</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>Program operators may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li><li>Raw leafy green vegetables credit as half the volume served in school meals (example: 1 cup raw spinach credits as 1/2 cup dark green vegetable).</li><li>Legumes may credit toward the vegetables component or the meat alternates component, but not as both in the same meal. The Program operator will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute toward the vegetables component and the meat alternates component.</li><li>The PFS for meats/meat alternates may be used to document how legumes contribute toward the meat alternates component.</li></ul>							Total Cups Beans/Peas (Legumes)	
							Total Cups Dark Green	
							Total Cups Red/Orange	
							Total Cups Starchy	
							Total Cups Other	

I certify the above information is true and correct and that \_\_\_\_\_ ounce serving of the above product contains \_\_\_\_\_ cup(s) of \_\_\_\_\_ vegetables.  
(vegetable subgroup)

## II. Fruits Component

Fill out the chart below to determine the creditable amount of fruits.

DESCRIPTION OF CREDITABLE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT	MULTIPLY	FBG YIELD <sup>1</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup> (QUARTER CUPS) A x B ÷ C
	A		B		C	
Peaches, Canned	4	x	47.10	÷	106	1.77
		x		÷		
		x		÷		
<b>Total Creditable Fruits Amount:</b>						<b>1.77</b>

<sup>1</sup>FBG yield = either Servings per Purchase Unit column or Additional Information column, as applicable.

<sup>2</sup>FBG calculations for fruits are in quarter cups. See below for Quarter Cup to Cup Conversions.

- Fruits and fruit purees credit on volume served.
- At least 1/8 cup of recognizable fruits are required to contribute toward the fruits component.
- Dried fruits credit double the volume served in school meals (example: 1/2 cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 4 ounce serving of the above product contains  
3/8 cup(s) of fruit.

### Quarter Cup to Cup Conversions\*

- 0.5 Quarter Cups = 1/8 Cup vegetable/fruit
- 1.0 Quarter Cups = 1/4 Cup vegetable/fruit
- 1.5 Quarter Cups = 3/8 Cup vegetable/fruit
- 2.0 Quarter Cups = 1/2 Cup vegetable/fruit
- 2.5 Quarter Cups = 5/8 Cup vegetable/fruit
- 3.0 Quarter Cups = 3/4 Cup vegetable/fruit
- 3.5 Quarter Cups = 7/8 Cup vegetable/fruit
- 4.0 Quarter Cups = 1 Cup vegetable/fruit

\*The result of 0.9999 equals 1/8 cup  
but a result of 1.0 equals 1/4 cup

Signature

Rito Meza

Printed Name

Quality Assurance Manager

Title

07/26/2022

Date

(209) 367-7254

Phone Number