

#### **Product Code: 65225**

## FARM RICH BREADED PIZZA CHEESE CRUNCHERS

Breaded cheese item made with real mozzarella cheese whole grain bread coating and contains pizza sauce on the inside so theres virtually no mess. Contains 26g whole grain per serving and 5g fiber per serving. Packaged in bags approx. 36 units/bag 1.38 oz

# 0/2 125 ft 1/4 100 FARICH PIZZ CHEESE CRUNCHERS CHEESE CRUNCHERS

#### **CASE GTIN**



041322652256

#### **SPECIFICATIONS & STORAGE**

GTIN:	00041322652256
Case Count:	8
Master Pack:	CASE
Net Case Weight:	25 LB
Gross Case Weight:	26.6 LB
Case Cube:	1.040
Pallet Pattern:	10 Ti x 9 Hi (90 Cases/Pallet)
Serving Size:	4 pieces (156g)
Shelf Life from Manufacture:	540 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	3.125 LB
Case Dimensions:	15.94 IN L x 11.88 IN W x 9.5 IN H

#### **PRODUCT INGREDIENTS**

LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYME), WHOLE WHEAT FLOUR, MARINARA SAUCE (WATER, TOMATO PASTE, TOMATOES, CORN SYRUP SOLIDS, SUN DRIED TOMATOES, OLIVE OIL, ONIONS, SUGAR, SALT, SPICES, GARLIC, METHYLCELLULOSE, CITRIC ACID, NATURAL FLAVOR, GARLIC POWDER, ONION POWDER, MALIC ACID, XANTHAN GUM, DEHRDRATED GARLIC, YEAST EXTRACT, POTASSIUM SORBATE, SODIUM BENZOATE), WATER, ENRICHED BLEACHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: GARLIC POWDER, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), METHYLCELLULOSE, MODIFIED CORNSTARCH, NATURAL FLAVOR, ONION POWDER, SALT, SEA SALT, SPICES, SUGAR, YEAST.

#### **ALLERGENS**

CONTAINS: MILK, WHEAT. CONTAINS A BIOENGINEERED FOOD INGREDIENT

#### **TIPS & HANDLING**

Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjus tment. If cheese becomes visible, remove from heat. Caution - product will be hot! CONVECTION OVEN: 1. Preheat oven to 350F. 2. Arrange product in a single layer on lined baked sheet. 3. Bake 15-16 minutes (full tray). If baking more than one tray, longer cooking time may be required.

## **Nutrition Facts**

9 Servings Per Containe

Serving Size 4 pieces (156g)

Amount Per Serving <b>Calories</b>	420
% Dai Total Fat 20g	ly Value* 25%
Saturated Fat 8g Trans Fat 0.5g	39%
Cholesterol 30mg	10%
Sodium 770mg Total Carbohydrate 41g	33% 15%
Dietary Fiber 5g Total Sugars 4g	16%
Includes 1g Added Sugars	2%
Protein 20g	39%
Vitamin D 0.2mcg	2%
Calcium 420mg	30%
Iron 2.4mg	15%
Potassium 540mg  * The % Daily Value (dv) tells you how much a in a serving of food contributes to a daily di calories a day is used for general nutrition a	et. 2,000

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100g Nutrition Facts	1
Calories	268.773
Calories From Fat	114.133
Calories From Saturated Fat	44.577
Protein	12.646 G
Carbohydrates	26.077 G
Sugars	2.382 G
Added Sugars	0.513 G
Sugar Alcohol	0 G
Water	45.146 G
Fat	12.681 G
Saturates	4.953 G
Trans Fat	0.402 G
Cholesterol	20.013 MG
Fiber	2.892 G
Minerals	
Ash	3.449 G
Calcium	267.481 MG
Iron	1.531 MG
Sodium	490.856 MG
Thiamin	0 MG
Riboflavin	0 MG
Niacin	0 MG
Potassium	345.652 MG
Vitamin A	336.901 IU
Vitamin C	0.957 MG
Vitamin D	0.148 MCG
Folic Acid	0 MCG



## 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: Farm Rich Pizza Crunchers Product No.: 65225

Manufacturer:Rich Products Corporation\_Case/Pack/Count/Portion/Size:8/3.125 lbs; 72 servings; 4 sticks

#### I. Meat/Meat Alternate

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

Description of	Ounces per Raw	Multiply	FBG Yield/	Creditable
Creditable	Portion of Creditable		Servings	Amount *
Ingredient	Ingredient		Per Unit	
Cheese, Mozzarella	2.02	X	100%	2.02
		X		
		X		
A. Total Creditable M/MA Amount <sup>1</sup>				2.00

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

Total weight (per portion) of product as purcha	ased <u>5.48 oz</u>	
Total creditable amount of product (per portio (Reminder: Total creditable amount cannot co		total weight of product.)
I further certify that any APP used in the produced Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A documentation.		
Sudik 1. Crimpelly		
	Sr. Regulatory Specialist	
Signature	Title	-
Jude' Crisafulli	06/25/19	716-878-8464
Printed Name	Date	Phone Number



## Formulation Statement for Documenting Grains in School Meals

### Required Beginning SY 2013-014

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: <u>Farm Rich Pizza Crunchers</u> Cod	le No.: <u>65225</u>			
Manufacturer: Rich Products Corporation	Serving Size 5.48 oz (4 sticks) (raw dough weight may be used to calculate creditable grain amount)			
I. Does the product meet the Whole Grain-Rich Criteria: Yes X No No (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)				
<b>II. Does the product contain non- creditable grains:</b> Yes (Products with more than 0.24 oz equivalent or 3.99 gran non- creditable grains may not credit towards the grain r	ns for Groups A-G or 6.99 grams for Group H of			

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.)

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole wheat flour	32.14	16	2.00
Enriched wheat flour	11.06	16	0.69
			2.69
Total Creditable Amount <sup>3</sup>			2.50

<sup>\*</sup>Creditable grains are whole-grain meal/flour and enriched meal/flour.

Total weight (per portion) of product as purchased  $\underline{5.48 \text{ oz}}$ Total contribution of product (per portion)  $\underline{2.50}$  oz equivalent

I certify that the above information is true and correct and that a 5.48 ounce portion of this product (ready for serving) provides 2.5 oz equivalent grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per

 $<sup>^{1}</sup>$  (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>&</sup>lt;sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>&</sup>lt;sup>3</sup>Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

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.

Audit 1. Crimpelly	Sr. Regulatory Specialist		
Signature	Title		
Jude' Crisafulli	6/25/1919	716-878-8464	
Printed Name	Date	Phone Number	