



PRODUCT FACT SHEET

DESCRIPTION: REDUCED SODIUM CHEESE STICKS MADE WITH WHOLE GRAINS	
PRODUCT CODE: 65219	CASE PACK: 8
NET CASE WEIGHT: 24 LB (10.8 KG)	
UNIT NET WEIGHT: 48 OZ (3 LB) (1.36 KG)	

INGREDIENT LEGEND

LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYME), WHOLE WHEAT FLOUR, REDUCED FAT MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, NONFAT MILK, CHEESE CULTURES, MODIFIED CORN STARCH*, SALT, VITAMIN A PALMITATE, VITAMIN D3, ENZYME), WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, ENRICHED YELLOW CORN FLOUR (YELLOW CORN FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORNSTARCH, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CULTURED SKIM MILK, DEHYDRATED GARLIC, DEHYDRATED ONIONS, GUAR GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), METHYLCELLULOSE, NATURAL FLAVOR, ROMANO AND PARMESAN CHEESES (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYME), SALT, SODIUM CITRATE, SPICES, SUGAR, WHEY POWDER, YEAST. * INGREDIENT NOT IN REGULAR MOZZARELLA CHEESE

CONTAINS MILK, WHEAT.

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HANDLING INSTRUCTIONS

Cooking Instructions:

For food safety, quality and thorough cooking, please follow the instructions below.

Keep frozen until ready to prepare. Product is not ready to eat until fully cooked.

Due to differences in appliances, cooking times may vary and require adjustment.

If cheese becomes visible, remove from heat.

Caution - Product will be hot!

CONVECTION OVEN:

1. Preheat oven to 350°F.
2. Arrange product in a single layer on lined baking sheet.
3. Bake for 9-10 minutes (full tray). If baking more than one tray, longer cooking time may be required.

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NUTRITIONAL INFORMATION

PER 100 GRAMS

ENERGY

CALORIES	317.9000
KILOJOULES	1,330.8342
%CALORIES (FAT)	45.8464
CALORIES (FAT)	145.7458
CALS SATUR FAT	53.8038

PROTEIN, G

15.0454

CARBOHYDRATES, G

27.9932

SUGAR, G	1.1141
SUGAR ALCOHOL, G	0.0000

WATER, G

38.2282

FAT, G

16.1940

SATURATES, G	5.9782
TRANS FAT, G	0.3996
POLYUNSATURATES, G	5.0127
MONOUNSATURATES, G	3.7751

CHOLESTEROL, MG

20.7445

FIBER, G

2.4332

MINERALS

ASH, G	2.5393
CALCIUM, MG	359.3126
IRON, MG	1.6746
SODIUM, MG	326.3470

VITAMINS

THIAMIN, MG	0.1433
RIBOFLAVIN, MG	0.1613
NIACIN, MG	1.2645
VITAMIN A, IU	335.3042
VITAMIN A, RE	101.0804
VITAMIN C, MG	0.3935
FOLIC ACID, UG	23.0522

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Nutrition Facts

NUTRITION FACTS			
SERVING SIZE 2 sticks (51g)			
SERVING PER CONTAINER ABOUT 27			
AMOUNT PER SERVING			
CALORIES 160		CALORIES FROM FAT 70	
% DAILY VALUE *			
TOTAL FAT	8G		13 %
SATURATED FAT	3 G		15 %
TRANS FAT	0 G		
CHOLESTEROL	10 MG		4 %
SODIUM	170 MG		7 %
TOTAL CARBOHYDRATE	14 G		5 %
DIETARY FIBER	1 G		5 %
SUGARS	1 G		
PROTEIN	8 G		15 %
VITAMIN A	4 %		
VITAMIN C	0 %		
CALCIUM	20 %		
IRON	4 %		
* 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	2000	2500
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
CALORIES PER GRAM:			
FAT 9	*	CARBOHYDRATE 4	* PROTEIN 4



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: Farm Rich Breaded Mozzarella Sticks Product No.: 65219

Manufacturer: Rich Products Corporation Case/Pack/Count/Portion/Size: 8/3 lbs; 85 servings; 5 sticks

I. Meat/Meat Alternate

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

Description of Creditable Ingredient	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Cheese, Mozzarella	2.02	X	100%	2.02
		X		
		X		
A. Total Creditable M/MA Amount¹				2.00

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

Total weight (per portion) of product as purchased 4.5 oz

Total creditable amount of product (per portion) 2.00 oz

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

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.

Penny Hennessy

Signature

Manager, QA & Regulatory Affairs
Title

Penny Hennessy
Printed Name

16 September 2014 912-638-5000
Date Phone Number



Formulation 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: Farm Rich Breaded Mozzarella Cheese Sticks Code No.: 65219

Manufacturer: Rich Products Corporation _____ Serving Size 4.5 oz (5 sticks)
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 No _____ **How many grams: 3.1**
(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 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 ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole wheat flour	19.68	16	1.23
Enriched wheat flour	10.41	16	0.65
Enriched yellow corn flour	7.21	16	0.45
Total Creditable Amount³			2.33

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
² Standard 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 4.5 oz
 Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 4.5 ounce portion of this product (ready for 2.25 oz eq) provides 2.25 grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per

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.

*Penny
Hennessy*

Signature

Manager, QA & Regulatory Affairs
Title

Penny Hennessy
Printed Name

16 September 2014
Date

912-638-5000
Phone Number