



**Code: 05915**

**Serving Size: 6.0 oz.**

**Product Name: Reduced Fat, Reduced Sodium, Whole Grain Macaroni & Cheese**

Each 30 lb case contains eighty 6.0 oz. servings. Each 6.0 oz. serving (by weight) of RF, RS, WG Macaroni and Cheese provides 2.0 oz. meat/meat alternate and 1.0 oz. equivalent grains based on the USDA Food Buying Guide requirements.

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>(170g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>290</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 40mg	<b>13%</b>
<b>Sodium</b> 550mg	<b>24%</b>
<b>Total Carbohydrate</b> 28g	<b>10%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 6g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 17g	
Vitamin D 0mcg	0%
Calcium 520mg	40%
Iron 1mg	6%
Potassium 0mg	0%

\*The % Daily Value 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.

Shelf life:	Frozen: 3 months, minimum(-10°F to 0°F)
Case count:	6 pouches
TiHi:	10 x 6
Case dimensions:	14.50" x 9.00" x 8.50"
Case cube:	0.64 ft <sup>3</sup>
Net wt:	30.0 lbs
Gross wt:	31.0 lbs
Case code:	"Best used by" date
GTIN:	10693392001174

**INGREDIENTS:** Cooked Macaroni (Water, Whole Durum Wheat Flour, Enriched Semolina [Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin and Folic Acid], Egg White), Water, American Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Nonfat Dry Milk, Modified Food Starch, Cheddar Flavor (Cheddar, Granular, Semi-Soft and Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Water, Sodium Phosphate, Vinegar, Salt), Potassium Triphosphate and Sodium Polyphosphate, Low Sodium Sea Salt, Annatto Extract, Non-Dairy Butter Flavor (Maltodextrin, Vegetable Shortening [Sunflower Oil], Natural Flavor, Dextrose, Salt), Yeast Extract.

**Allergens: Wheat, Egg and Milk.**

**HEATING INSTRUCTIONS**

**From Frozen:** Steam Kettle: Place unopened pouch in boiling water. Pouch will be ready to serve in 40-45 min. Convection Oven: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 55 to 60 minutes.

**From Thawed:** Steam Kettle: Place unopened pouch in boiling water. Pouch will be ready to serve in 20-25 min. Convection Oven: Take food contents out of pouch and place in covered tray. Preheat oven to 375°F and heat for approx. 35 minutes.

**NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. IMPORTANT: AS IN ANY BOIL-IN-BAG PRODUCT, DO NOT OVERLOAD POTS. BAGS MUST FLOAT FREELY AND NOT TOUCH BOTTOM OR SIDES OF KETTLE.**

*I certify that the above information is correct.*

*N. Castro*  
**Natalia Castro**  
 Technical Services/QA Director



**Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA)  
in Child Nutrition 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: WG RF RS Macaroni and Cheese Code No.: 05915

Manufacturer: E S Foods Serving Size: 6.0 oz.

**I. Meats**

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

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE INGREDIENT A	MULTIPLY	FBG YIELD <sup>1</sup> B	CREDITABLE AMOUNT A x B
		X		
		X		
<b>C. Total Creditable Meat Amount<sup>5</sup></b>				<b>1.330</b>

<sup>1</sup> FBG yield = Additional information column.

**II. Meat Alternates**

Fill out the chart below to determine the creditable amount of Meat Alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT D	MULTIPLY	FBG YIELD <sup>2</sup> E	DIVIDE	PURCHASE UNIT IN OUNCES F	CREDITABLE AMOUNT APP <sup>2</sup> D x E ÷ F
Cheese, Cheddar	1.330	X	16.000	÷	16.000	1.330
		X		÷		
<b>G. Total Creditable Meat Alternates Amount<sup>5</sup></b>						<b>1.330</b>

<sup>2</sup> FBG yield = Servings per Purchase Unit Column.

**III. Alternate Protein Products (APP)**

Fill out the chart below to determine the creditable amount of APP. Documentation must be provided as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION H	MULTIPLY	% OF PROTEIN AS IS <sup>3</sup> I	DIVIDE <sup>4</sup>	CREDITABLE AMOUNT APP <sup>2</sup> H x I ÷ 18
Nonfat Dry Milk, AMPI, 202	0.425	X	33.00	÷ 18	0.779
		X		÷ 18	
<b>J. Total Creditable APP Amount<sup>5</sup></b>					<b>0.779</b>
<b>K. Total Creditable Amount (C+G+J rounded down to nearest 0.25oz)<sup>5</sup></b>					<b>2.000</b>

<sup>3</sup> Attached documentation provides % of Protein As-Is.

<sup>4</sup> 18 is the percent of protein when fully hydrated.

<sup>5</sup> Total Creditable Amount must be rounded down to the nearest 0.25 oz (example: 1.49 rounds down to 1.25 oz equivalent meat/meat alternate). If crediting M/MA and APP, round down after adding the Total Creditable Amount for Meats, Meat Alternates, and APP in boxes C, G and J.

N. Castro

Signature

Natalia Castro  
Printed Name

Technical Services / QA Director

Title

04/05/24  
Date

516-682-5494  
Phone Number



Total weight (per portion) of product as purchased 6.0 oz.

Total creditable amount of product (per portion). (Reminder: total creditable amount (per portion) cannot exceed the total weight (per portion).) 2.0 oz.

I certify that that the above information is true and correct and that a 6.0 ounce serving the above product (ready for serving) contains 2.0 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, 22, Appendix A) as demonstrated by the attached supplier documentation.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director

Title

04/05/24

Date

516-682-5494

Phone Number



American International Foods, Inc.

Ada, MI 49301  
866-944-2434

NONFAT DRY MILK as an ALTERNATE PROTEIN PRODUCT  
AMPI SPRAY DRIED NONFAT DRY MILK – Formula 202

- A. Nonfat dry milk (NFDM) meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225 and 226.
- B. NFDM is processed by removal of water and fat from fluid milk.
- C. THE PDCAAS for NFDM is 1.0. (source: [jn.nutrition.org](http://jn.nutrition.org))
- D. To achieve 18% protein, hydrate at a ratio of .88 parts water to 1 part NFDM by weight. (34% Protein /1.88 lbs solution = 18% protein in solution)
- E. The protein level of AMPI NFDM is 33% minimum (Kjeldahl x 6.38)



**Product Formulation Statement for Documenting Grains  
in Child Nutrition Programs**  
(Crediting Standards Based on Exhibit A Weights per Ounce Equivalent)

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. Programs operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: WG RF RS Macaroni and Cheese Code No.: 05915

Manufacturer: E S Foods Serving Size: 6.0 oz.  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No

**II. Does the product contain non- creditable grains:** Yes  No  **How many grams:** 1.7g  
(Products with more than 0.24 oz equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99 g for Group H and I of non- creditable grains do not credit toward the grain requirement for school meals.)

**III. Use Exhibit A: Grain Requirements for Child nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 the grains contribution based on creditable grains. Groups A-G use the standard of 16 g creditable grains per oz eq; Group H and I use the standard of 28 g creditable grains per oz eq or volume.)

**Indicate which Exhibit A Group (A-I) the Product Belongs:** H

DESCRIPTION OF PRODUCT PER EXHIBIT A	PORTION SIZE OF PRODUCT AS PURCHASED A	WEIGHT OF ONE OZ EQ AS LISTED IN EXHIBIT A B	CREDITABLE AMOUNT A ÷ B
Whole Grain Rich Macaroni, cooked	28.00 = ½ cup cooked	28.00	1.00
<b>Total Creditable Amount<sup>1</sup></b>			<b>1.00</b>

<sup>1</sup> Total 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 6.0 oz.  
Total contribution of product (per portion) 1.0 oz equivalent.

I further certify that the above information is true and correct and that a 6.0 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz eq or 3.99g for Groups A-Gor 6.99g for Group H and I of non-creditable grains do not credit toward the grains requirements for school meals.

N. Castro

Signature

Natalia Castro  
Printed Name

Technical Services / QA Director

Title

04/05/24  
Date

516-682-5494  
Phone Number