



Code: 05915

Serving Size: 6.00 oz.

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

Each 30 lb case provides eighty 6.00 oz. servings. Each 6.00 oz. serving (by weight) of Reduced Fat, Reduced Sodium, Whole Grain Macaroni and Cheese provides 2.00 oz. meat/meat alternate and 1.00 oz. equivalent grains based on the USDA Food Buying Guide requirements.

Nutrition Facts

Serving size (170g)

Amount per serving

Calories 290

% Daily Value*

Total Fat 12g 15%

Saturated Fat 8g **40%**

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 550mg 24%

Total Carbohydrate 28g 10%

Dietary Fiber 2g **7%**

Total Sugars 6g

Includes 0g Added Sugars **0%**

Protein 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: 12 months frozen (-10°-0°F)

Case count: 6 pouches

TiHi: 10 x 6

Case dimensions: 14.50" x 9.00" x 8.50"

Cases/pallet: 60

Case cube: 0.64 ft³

Net wt: 30.00 lbs

Gross wt: 31.00 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, Milk and Egg.

COOKING INSTRUCTIONS:

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.

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.

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 Meat/Meat Alternate (M/MA) & Alternate Protein Product (APP)

Product Name: Whole Grain Macaroni and Cheese Code No.: 05915

Manufacturer: ES Foods Portion/Size: 6.0 oz

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, Cheddar	1.330	X	1.000	1.330
		X		
A. Total Creditable M/MA Amount¹				1.330

*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 on page 4 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***
Nonfat Dry Milk, AMPI	0.425	X	34.00	÷ by 18	0.802
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*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 6 oz

Total creditable amount of product (per portion) 2 oz

(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 6.0 ounce serving of 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, 226, Appendix A) as demonstrated by the attached supplier documentation.

N. Castro.
Signature

Natalia Castro
Printed Name

Technical Services / QA Director
Title

12/06/19 516-682-5494
Date Phone Number



American International Foods, Inc.
8066 Fulton St. E.
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)
- 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 34% minimum (Kjeldahl x 6.38)



Formulation Statement for Documenting Grains in School Meals

Crediting Standards Based on Revised Exhibit A weights per oz equivalent

School Food Authorities (SFAs) 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. 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: WG 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
(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: 1.7g**
(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 or Group I. (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: H

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
Whole Grain Rich Macaroni, cooked	28g dry = ½ cup cooked	28g	1.00
Modified Food Starch, non-creditable	1.7g		
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.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 oz equivalent

I 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 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.

N. Castro.

Signature

Natalia Castro

Printed Name

Technical Services / QA Director
Title

12/06/19

Date

516-682-5494

Phone Number