



# Power Up - Whole Grain Ciabatta Grilled Cheese, Individually Wrapped

**KEEP FROZEN**

**PUB - 5000H**

### Product Description:

One whole grain ciabatta bun (4x4) filled with two ounces of reduced fat and reduced sodium slightly sharp yellow american cheese individually wrapped. The American cheese complies with the Standard of Identity for Pasteurized Process Cheese (21 CFR 133.169).

**INGREDIENTS: Whole Grain Ciabatta Bread:** Water, Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Contains Less Than 2% of: Canola Oil, Yeast, Wheat Gluten, Natural Butter Flavor, Natural Mold Inhibitor (Cultured Wheat Flour, Vinegar), Sodium Bicarbonate, Fumaric Acid, Enzymes.  
**American Cheese:** Cultured Skim Milk and Milk, Potassium Citrate, Sodium Citrate, Paprika and Annatto (color), Salt, Enzymes, Sorbic Acid (Preservative), Sunflower Lecithin (anti-sticking agent).

**Contains: Wheat, Milk.**

### Child Nutrition Equivalent

1 Sandwich = 2 ounce equivalent grain serving and 2 Meat/Meat Alternate based on the USDA Food Buying Guide Requirements.

**Pack:** 96/4.25 oz Sandwiches Per Case    **Cases Per Pallet:** 48  
**Net Weight:** 25.50 Lbs    **Shelf Life:** 365 Days  
**Gross Weight:** 28.50 Lbs    **Storage Temp:** Frozen  
**Case Dimensions:** 19.5"x9.5"x14.5"    **Halal:** Pending  
**Case Cube:** 1.52    **Ti x Hi:** 8 X 6  
**GTIN:** 10819716012095

### Serving Instructions:

**Thaw and Serve:** Product may be thawed at room temperature two hours before serving.

### Heat and Serve:

**Conventional Oven:** Preheat oven to 350° F. Place sandwiches on a sheet pan and heat in oven for 8-10 minutes, until cheese is melted.

**Convection Oven:** Prehead oven to 350° F. Place sandwiches on a sheet pan and heat in oven for 6-8 minutes, until cheese is melted.

\*Oven temperature and times may vary depending on oven.

## Nutrition Facts

96 servings per container  
**Serving size** 4.25oz (120g)

Amount per serving  
**Calories** **285**

% Daily Value\*

<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 5g	<b>25%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 420mg	<b>18%</b>
<b>Total Carbohydrate</b> 33g	<b>12%</b>
Dietary Fiber 3g	<b>10%</b>
Total Sugars 4g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 19g	
Vitamin D 0mcg	<b>0%</b>
Calcium 421mg	<b>32%</b>
Iron 1.2mg	<b>7%</b>
Potassium 503mg	<b>11%</b>

\* 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.



Food and Nutrition Service

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs

Child Nutrition (CN) 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: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

I. Meats

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

Table with 5 columns: DESCRIPTION OF CREDITABLE MEAT INGREDIENTS PER FOOD BUYING GUIDE (FBG), OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT, MULTIPLY, FBG YIELD¹, CREDITABLE AMOUNT². Includes a total row for A. Total Creditable Meat Amount.

¹ FBG yield = Additional Information Column.

² Creditable Amount = Ounces per raw portion of creditable ingredient multiplied by the FBG Yield Information.

II. Meat Alternates

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

Table with 7 columns: DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENTS PER FOOD BUYING GUIDE (FBG), OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT, MULTIPLY, FBG YIELD³, DIVIDE, PURCHASE UNIT IN OUNCES, CREDITABLE AMOUNT². Includes a total row for B. Total Creditable Meat Alternate Amount.

³ FBG yield = Servings per Purchase Unit Column.

III. 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 in Attachments A and B for each APP used.

Table with 6 columns: DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER, OUNCES DRY PER APP PORTION, MULTIPLY, % OF PROTEIN AS-IS⁴, DIVIDE BY 18⁵, CREDITABLE AMOUNT APP⁶. Includes total rows for C. Total Creditable APP Amount and D. TOTAL CREDITABLE AMOUNT (A+B+C rounded down to nearest 0.25 oz.)⁷.

⁴ Percent of Protein As-Is is provided on the attached APP documentation.

⁵ 18 is the percent of protein when fully hydrated.

⁶ Creditable amount of APP equals ounces of Dry APP multiplied by the Percent of Protein As-Is divided by 18.

⁷ Total Creditable Amount must be rounded down to the nearest 0.25 oz (1.49 would round down to 1.25 oz equivalent meat). If you are crediting M/MA and APP, you will round down after you have added the Total Creditable Meat, Meat Alternate, and APP Amounts from boxes A,B, and C.

Total weight (per portion) of product as purchased \_\_\_\_\_

Total creditable amount of product (per portion) (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 \_\_\_\_\_ ounce serving of the above product (ready for serving) contains \_\_\_\_\_ 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.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number

## **Attachment A**

### **Requirements for Documenting Alternate Protein Products (APP)**

Products formulated using an APP as an ingredient should include APP documentation with the Product Formulation Statement (PFS) to demonstrate how the APP meets the Child Nutrition Program (CNP) Regulations. The APP documentation must be on company letterhead of the manufacturer providing the APP ingredient and include the following:

- a)** Providing a statement that the APP meets the requirements found in Appendix A of 7 CFR 210, 220, 225, and 226.
- b)** Showing that the product has been processed so that some portion of the non-protein constituents has been removed.
- c)** Providing the Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS is required to be greater than 80% of casein and indicating how the PDCAAS was determined.
- d)** Showing that the protein level is at least 18% by weight when fully hydrated or formulated.
- e)** Providing the protein level of an APP on an “as-is” basis for the as-purchased product. Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.

## Attachment B

### Sample supporting documentation for Alternate Protein Products

#### SOY COMPANY X Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y 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) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an “as-is” basis for the as-purchased product. *(Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.)*

All of the above information is required for APP and must be presented for approval.

**Note:** *It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be “soy protein concentrate” or if the product is colored and textured the ingredient statement might be “textured vegetable protein (soy flour, caramel color)*

## Product Formulation Statement for Documenting Grains in Child Nutrition Programs

*(Crediting Standards Based on Grams of Creditable Grains (ounce equivalents))*

Child Nutrition (CN) 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. CN Program Operators have the option to choose the crediting method that best fits their specific needs for menu planning.

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_  
(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:** \_\_\_\_\_  
(Products with more than 0.24 ounce (oz.) equivalent (eq.) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.)

**III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the 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 servings of grain component based on creditable grains. Groups A-G use the standard of 16g creditable grain per oz. eq.; Group H uses the standard of 28g 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: \_\_\_\_\_

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION <sup>1</sup>	GRAM STANDARD OF CREDITABLE GRAIN PER OZ. EQUIVALENT (16g or 28g) <sup>2</sup>	CREDITABLE AMOUNT
	A	B	A ÷ B
<b>Total</b>			
<b>Total Creditable Amount<sup>3</sup></b>			

\* Creditable grains vary by CN Program. See the FBG for specific Program requirements.

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

<sup>3</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 \_\_\_\_\_

Total contribution of product (per portion) \_\_\_\_\_ oz. eq.

I certify that the above information is true and correct and that a \_\_\_\_\_ ounce portion of this product (ready for serving) provides \_\_\_\_\_ oz. eq. 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-G or 6.99g for Groups H and I of non-creditable grains may not credit towards the grain requirements for school meals.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number