



Quality Attributes Sheet For Angela Mia Spaghetti Sauce, BIB 1-3 Gallon UPC 27000 42248

Ingredient Statement: Tomato Puree (Water, Tomato Paste), Tomatoes, Water, Sugar, less than 2% of: Salt, Dried Onion, Extra Virgin Olive Oil, Calcium Chloride, Dried Basil, Dried Oregano, Dried Parsley, Natural Flavor, Citric Acid*.
 *Naturally Derived

Nutritional Information:

Nutrition Facts	
about 92 Servings Per Container	
Serving Size	1/2 CUP (125g)
Amount Per Serving	
Calories	70
<small>% Daily Value*</small>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 500mg	22%
Total Carbohydrate 14g	5%
Dietary Fiber 3g	11%
Total Sugars 8g	
Includes 4g Added Sugars	8%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 0.6mg	4%
Potassium 350mg	8%
<small>*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.</small>	

ALLERGENS	
Product Facts	
Gross Weight (lbs)	27.000
Net Weight (lbs)	25.500
Case Cube (ft3)	0.555
Case Dimensions (LxWxH)	12.5 x 11.813 x 6.5
Pattern Tie x High = Total cases	12 x 6 = 72
Shelf Life	540 Days
Storage	Dry, Ambient
Kosher	Circle K
Other	Non-GMO Project Verified
Country of Origin Information	
Finished Product	USA

Date: 1/2018

Shawn Fear
 Customer Facing Quality Manager, Food Service
 Conagra Brands



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Beef Meatballs

Item #: 3-17-505-0 960 Pieces Per Case: 0.50 Piece Size (oz.): 30.00 Case Weight (lb.): 30.00

Data Generated: 12/22/2015

Data Valid As Of: 12/15/2015

Description: Fully cooked, beef meatballs with seasonings and soy protein added to enhance flavor and value. CN labeled.

Technical Label Name: Our Deluxe Beef Meatballs Fully Cooked

Packaging Type: BULK-BAG

Master Case GTIN: 00880760036040

Master Case Gross Weight: 32.08100

Master Case Length: 20.62500

Master Case Width: 13.18750

Master Case Height: 11.88000

Master Case Cube: 1.86990

Cases/Layer: 7

Cases/Pallet: 21

Layers/Pallet: 3

Frozen Shelf Life (days): 455

Refrigerated Shelf Life (days): 0

CN Credit: 2 OZ MMA BEEF

Preparation Method:

Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 11 -13 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 8 - 10 minutes or until internal temperature reaches 165 degrees f.

Nutrition Facts:	
Serving Size: 2.50 OZ (70 g)	
Servings Per Container: 192	
Calories / Calories from Fat: 190 / 130	
% Daily Value **	
Total Fat 14 g	22%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 220 mg	9%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 14 g	
Vitamin A	2%
Vitamin C	2%
Calcium	4%
Iron	8%
** Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

Microwave: Cook frozen product on high power for 2 – 4 minutes or until internal temperature reaches 165 degrees f.

Ingredient Statement: INGREDIENTS: GROUND BEEF (NOT MORE THAN 30% FAT), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), AND CYANOCOBALAMIN (B12)), MEATBALL SEASONING (DEXTROSE, TOMATO POWDER, SOYBEAN OIL, DISODIUM INOSINATE AND DISODIUM GUANYLATE, SPICE EXTRACTIVES, NONFAT MILK), BELL PEPPERS, DEHYDRATED MINCED ONION, BREAD CRUMBS (BLEACHED WHEAT FLOUR, SOYBEAN OIL, DEXTROSE, LEAVENING [SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE], WHEY, OLEORESIN PAPRIKA), SALT, SODIUM PHOSPHATE. CONTAINS: MILK, SOY, WHEAT

CN Equivalency Statement: 3-17-505-0

Master-Case-Labels: 3-17-505-0

Nutritional Data:

Name	UoM	Per Serving	Per 100g
Calcium	mg	38.1	54.5
Calories	kcal	187.1	267.3
Calories from Fat	kcal	125.8	179.7
Cholesterol	mg	34.3	49.0
Dietary Fiber	g	1.1	1.5
Iron	mg	1.5	2.2
Protein	g	14.2	20.3
Saturated Fat	g	5.7	8.1
Serving Size	g	70.0	100.0
Sodium	mg	223.8	319.8
Sugars	g	1.1	1.6
Total Carbohydrate	g	4.0	5.7
Total Fat	g	13.9	19.9
Trans Fat	g	0.0	0.0
Vitamin A	IU	94.1	134.5
Vitamin C	mg	1.6	2.3

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PRODUCT ANALYSIS FORM FOR CN PRODUCTS & NON CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

Product Name: Our Deluxe Beef Meatballs Code No: 3-17-505-0
 Manufacturer: AdvancePierre Foods Inc
 Case/Pack/Count/Portion Size: Net Wt 30.00 lbs / 960 pc / 2.50 oz = portion size

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More Than 30% Fat)	.6513	x	70%	.251
		x		
		x		
A. Total Creditable Amount¹				.251

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Soy Response 4403	.416	x 3.60	64.8		.149
		x			
B. Total Creditable Amount¹					.149
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)¹					.149 + .251 = .40 .40 x 5 meatballs = 2.00

III. EQUIVALENT GRAINS (EG)

The chart below shows the creditable amount of Grain used in finished good..

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Whole Grain Ingredient	% of Enrichment	Formula ¹	Creditable Amount
		%		0
		%		0
D. Total Creditable Amount for Equivalent Grains				0

Total Creditable Amount must be rounded down to the nearest 1/4 serving. Do not round up.

Total weight (per portion) of product as purchased: 2.50

I certify that the above information is true and correct and that a 2.50 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 equivalent grains when prepared according to directions.

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Scardicchia

April 2, 2015

Your Name
 CN Labeling Technologist

Date

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

ATTACHMENT B

(Insert Manufacturer Logo Here)
(Please complete a separate manufacturer letter (ML) for each item bid)

Date: 12/31/2015

To: MSFBG Distributors

Dear Distributor Bid Department,

Listed below is the bid pricing submitted for the Minnesota School Food Buying Group, Bid #16016B, effective for the entire contract period, July 1, 2016 through June 30, 2017. This pricing is the price for product delivered to the distributor from the manufacturer, including any and all costs of freight to get the product to the distributor. Any minimum quantity requirements by the manufacturer are detailed below, and are considered reasonably achievable based on both industry standards and the MSFBG commitments.

MSFBG #	Manufacturer #	Pack Size	Description	Delivered Bid Price per case
13-1310-17	3-17-505-0	192/2.50 oz	Beef meatballs	\$67.30

Minimum Notes, if any:

Thank You,

Authorized Signature: J. O'Connor

Printed Name: Jessica O'Connor

Title: Commercial Bid Coordinator

Company: AdvancePierre Foods

Manufacturer Program ID # (optional) MN-2016-16118

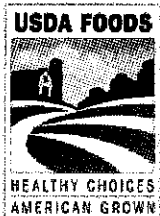
Contact Name: Diane Abeln

Contact Phone: 952-814-1545

Contact Email: dabeln@fmserv.com

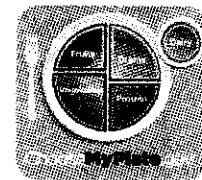
USDA Foods Product Information Sheet

For Child Nutrition Programs



110520– Penne, Whole Grain-Rich Blend

Category: Grains (Whole Grain-Rich)



PRODUCT DESCRIPTION

This item is whole grain-rich penne that is made with 50-65% U.S. No. 1 whole durum wheat flour and the remaining grain is enriched flour. This item is available in a 20 pound case.

CREDITING/YIELD

- One case of whole grain-rich penne yields about 320 ounces of uncooked pasta.
- CN Crediting: 1/2 cup cooked or 1 ounce dry macaroni credits as 1 oz. equivalent grains.

CULINARY TIPS AND RECIPES

- Whole grain-rich penne can be used as the grain component in soups, salads, or casseroles. This product can also be served in a more traditional way topped with tomato sauce and cheese.
- Using whole grain-rich penne in recipes can help schools meet the whole grain-rich criteria in the updated school meal patterns.
- To find culinary techniques and recipe ideas, visit [NFSM](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1 ounce dry penne, whole grain-rich

Amount Per Serving	
Calories	105
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	0mg
Total Carbohydrate	21g
Dietary Fiber	2g
Sugars	1g
Protein	3g
Source: USDA Foods Vendor Labels	

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.