

GLUTEN FREE

white

SANDWICH BREAD



PC 07964-RM/C031715A-1728-5075
www.richs.com
BUFFALO, NY 14213 U.S.A.
RICH PRODUCTS CORPORATION

KOSHER PARVE

®

MANUFACTURED ON SHARED EQUIPMENT WITH SOY

CONTAINS: EGGS
SULFATE, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYME
PHOSPHATE), XANTHAN GUM, PECTIN, GUAR GUM, CITRUS FIBER, CALCIUM
(SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM
YEAST, SALT, APPLE CIDER VINEGAR, CARBOHYDRATE GUM, LEAVENING
CONTAINS LESS THAN 2% OF THE FOLLOWING: RICE BRAN AND GERM,
HONEY, FILTERED WATER, DISTILLED MONOGLYCERIDES, MALTODEXTRIN,
INGREDIENTS: EGG WHITES, CORNSTARCH, TAPIOCA STARCH, PALM OIL.

Nutrition Facts	
Amount/serving %DV*	
Total Fat 4g	6%
Total Carb. 20g	7%
Dietary Fiber 1g	5%
Sugars 2g	
Cholest. 0mg	0%
Protein 2g	
Sodium 310mg	13%
Vitamin A 0% • Vitamin C 15% • Calcium 4% • Iron 0%	

Serv. Size 1 slice (50g)
Servings per container
about 8

Calories 130
Fat Cal. 35

*Percent Daily Values (DV) are based on a 2,000 calorie diet.



FINISHED PRODUCT SPECIFICATION SHEET

Masters Gallery Foods, Incorporated. PO Box 170 Plymouth, Wisconsin 53073-0170. ph. 920-893-8431 fax. 920-893-6075

Item Name: 6/5# 1/3 RF CHED W

Label: MASTERS GALLERY SELEC **ItemCode:** 14760
Form: SHRD **sub Form:** FF

Cheese Type: 33% Reduced Fat Cheddar

Package UPC-A: 088748270022 **Case UCC/GTIN:** 10088748270029

SPECIFICATION STATUS Approved

Product Description:

One Third Reduced Fat Cheddar Cheese is a slight soft to firm, colored or uncolored, natural cheese produced from pasteurized milk using the stirred curd process.

Ingredients:

REDUCED FAT CHEDDAR CHEESE (CULTURED PASTEURIZED REDUCED FAT MILK, SALT, ENZYMES, VITAMIN A PALMITATE).

Color: NCI color 6-8; NCI 1-2 if White

Flavor: Clean, mild, very slight acid, no off flavors

Body: Slight soft to firm, smooth, closed

Allergens: CONTAINS MILK

Receives COA: 7-25-08 The COA that is provided by QA for the Government loads no longer needs to go with the truck. Gail will continue to fax the COA to the Government after the load has shipped.

Analytical and Micro testing available on request

Chemical Properties

Moisture %:	44.0 - 46.0 - 49.0
Fat FDB %:	36.0 - 39.8 - 42.0
Salt %:	1.40 - 1.85 - 2.00
pH:	5.0 - 5.14 - 5.35

*Lower Limit - Target - Upper Limit - Legal

Microbiological Properties

Coliform:	<100/g
E coli:	<10/g
Staph:	<10/g
Salmonella:	Negative
Listeria:	Negative
Yeast and Mold:	<1000/g

Ship/Storage Temps: Store @ 33 to 41 Degrees F., Do Not Freeze - Ship Temps 33-45 Degrees F.

MGF Recommended Shelf Life(days): 150 **MDR at time of Cust receipt** 150

Customer Desired Expiration Date (Days) 0

Date Code Format 134

Date Style: Julian Pack Date DDD YY + Shift + Line + Op + Time (001 13 2U2P 18:52) on pkg **EXP days on case(varies by item)

Pkg Length/Height: 17 inch pkg form: PFLM
Pkg Width/Diameter: 10 inch pkg sub form:
PKG Depth/Thickness: 3 inch Pkg Wt: 5 LB 2267.961 grams

Master Case Length: 16. inch **Case Label Size** 6x4 inches
Master Case Width: 12.125 inch **Case Label Placement** SIDE
Master Case Height: 12.0 inch **Case Label Count:** 1

Tare Wt: 2.1 lb **CaseWT:** 30.0000 lb **Case Cube** 1.3472222 ft3

Tie: 10 **High:** 6 **Cases per Pallet** 60 **Chep Pallet**

Information contained herein is based on existing product data and believed to be accurate. May be subject to change without notice and is intended only as a source of information. No warranties, expressed or implied, are made. Non-CFR mandated analytical limits may be extended on cheese judged acceptable through organoleptic examination by a Certified MGF Grader.

Nutritionals on Art - *may be different from calculations if updated after print approvals or by customer choice

INGREDIENTS:

REDUCED FAT CHEDDAR CHEESE (CULTURED PASTEURIZED REDUCED FAT MILK, SALT, ENZYMES, VITAMIN A PALMITATE).

Serving Size:
1 oz. (28g)

Servings per Pkg: 80

Calculated for Art

NUTRITION FACTS

	unrounded per 100g	unrounded per 28.35 g	unrounded per 100g	unrounded per 28.35 g	Calculated for Art
Calories:		89.019		89.019	90
Calories from Fat:		54.85725		54.85725	50
Total Fat:	g	21.5	6.09525	6g	8%
Saturated Fat:	g	12.602	3.572667	3.5g	18%
Trans Fat:	g	0.733	0.2078055		0g
Polysaturated Fat:	g	.89	0.252315		0g
Monounsaturated Fat:	g	5.304	1.503684		1.5g
Cholesterol:	mg	76	21.546	20mg	7%
Sodium:	mg	725.00	205.5375	210mg	9%
Total Carbohydrate:	g	4.06	1.15101	1g	0%
Dietary Fiber:	g	0	0	0g	0%
Total Sugars:	g	0.58	0.16443	0g	0%
Added Sugars:	g	0	0		0%
Protein:	g	27.2	7.7112	8g	15%
Vitamin D:	mcg	0.3	0.08505	0.1mcg	0%
Calcium:	mg	700	198.45	198mg	15%
Iron:	mg	0.13	0.036855	0mg	0%
Potassium:	mg	63	17.8605	20mg	0%
Vitamin A:	mcg	387	109.7145	110mcg	10%
Vitamin C:	mg	0	0		0%

Required Claim(s):	Disclosure Statement(s):
CONTAINS MILK	Fat Reduced from 9g to 6g per serving
1/3 Less Fat than Regular Cheddar Cheese	
Optional Claim(s):	Disclosure Statement(s):
Good Source of Calcium	
Refrigeration and Usage Instructions:	
KEEP REFRIGERATED	

Revised Date-Nutrition Code: 8/26/2016
Nutrition Code: 24U

Additional Notes:
Contains 0g Lactose Per Serving

Spec Created 4/18/2003 Spec Revision 7/6/2016 Approved By: Product Development Printed: 12/19/2017 Page 2 of 2

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August 16, 2018

All finished good product produced at Masters Gallery Foods, Inc. are considered Gluten Free.

Testing to support this statement is done following MGF SOP: Gluten Detection SOP Form version 977.

Sincerely,

A handwritten signature in black ink that reads "Sandy Toney". The signature is written in a cursive style with a large, looped initial "S".

Sandy Toney
VP of Corporate Quality and Product Development



Low-Moisture 30% Reduced Fat Mozzarella Cheese

Ingredients: Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes,
Vitamin A palmitate

NUTRITIONAL INFORMATION

Nutrient Information	Amount Per 28 grams	%DV*
Total calories	70	
Calories from total fat	45	
Total fat (g)	5	8%
Saturated fat (g)	3	15%
Trans Fat (g)	0	
Cholesterol (mg)	20	7%
Sodium (mg)	200	8%
Total carbohydrate (g)	<1	0%
Dietary fiber (g)	0	0%
Sugars (g)	0	
Protein (g)	7	
Vitamin A		8%
Vitamin C		0%
Calcium		20%
Iron		0%

*Percent Daily Values (DV) are based on a 2,000 calorie diet.



Low-Moisture 30% Reduced Fat Mozzarella Cheese

PRODUCT DESCRIPTION

Low-moisture part-skim mozzarella with 30% less fat.

TECHNICAL DATA

Ingredient Listing: Pasteurized part-skim milk, cheese culture, salt, enzymes, Vitamin A palmitate

Physical Characteristics

Color:	Creamy White	NCI #1 to #2
Body, Texture		Firm, smooth
Flavor		Clean mild dairy
Extraneous Matter		None

Chemical Specifications

	<u>Minimum</u>	<u>Maximum</u>
pH	4.90	5.50
Moisture %	45.0	52.0
Fat Dry Basis (FDB) %	30.0	35.0
Salt %	1.40	2.20

Microbiological Specifications

	<u>Maximum</u>
Coliform cfu/gram	<100

ALLERGEN CLASSIFICATION

Milk

RECOMMENDED STORAGE CONDITIONS

33-40°F

E10889 Penny Lane ♦ Baraboo, WI 53913-8115 ♦ www.foremostfarms.com
(800) 362-9196 Fax (608) 355-8693

Superior Pan Spray Buttery Food Spray



*One can makes
500 grilled cheese
sandwiches*

PAN SPRAY

- ◆ Natural butter flavor with superior pan release
- ◆ Contains no water, alcohol or artificial flavors
- ◆ High smoke point >450° F

FOOD SPRAY

- ◆ Easiest way to apply natural butter flavor
- ◆ Zero fat, calories, cholesterol and carbohydrates per serving
- ◆ Perfect for grilled cheese sandwiches and breadsticks
- ◆ Spray on vegetables/baked goods to add rich flavor
- ◆ Needs no refrigeration
- ◆ Economical
- ◆ Certified Kosher
- ◆ Gluten free



Buttermist® contains the actual flavor of natural butter from Wisconsin... flavor that is captured, concentrated and blended with premium canola oil.

Buttermist offers superb performance as a pan spray and buttery food spray.

Spray on unheated cook/bakeware to prevent sticking. Before baking, spray atop rolls, bread and pastries to give a natural butter sheen and flavor. Unique ingredients give a superior release power and a very high smokepoint (>450° F).

Buttermist provides great nutrition and convenience.

Buttermist gives you the natural flavor of butter with zero fat, cholesterol and calories. Enjoy the easy-to-use convenience of spray-on natural flavor that needs no refrigeration.

For recipes and applications, visit our website - www.butterbuds.com



Buttermist
Pan/Food Spray
Product # 56240

Buttermist Case Pack

Pack size	6/14 oz.
Case dimensions	8 3/4" x 5 3/4" x 10"
Case weight	7 lbs.
Case cube	.306
Pallet configuration	180 cases per pallet (36x5)

Buttermist Ingredient Statement

Canola oil*, sunflower lecithin, concentrated natural butter flavor, salt** beta carotene (natural color), propellant.
Contains Milk and Sunflower Lecithin.

* Adds trivial amount of fat

** Adds trivial amount of sodium

Buttermist Proposed Bid Specifications

Canola oil based food release combined with natural butter flavor. Must be canola oil based and cannot contain water or alcohol. Must contain natural butter flavor. Cannot have restrictions for use on hot pans or surfaces. **Buttermist® Pan Spray** or equal. Packed 6/14 oz. cans.

Nutritional Facts

Serving Size: 1 tsp (0.25g)
Servings per Container: 1,298

Amount per Serving	
Calories 0	Calories from fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Dietary Fiber less 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie requirements needs.

	Calories	2,000	2,500
Total Fat	less than	65g	80g
Saturated Fat	less than	20g	25g
Cholesterol	less than	300mg	300mg
Sodium	less than	2,400mg	2,400mg
Total Carbohydrates		300g	375
Dietary Fiber		25g	30g
Calories per gram			
Fat	9	Carbohydrates	4 • Protein 4

