Product Specifications

Iowa Department of Education
Bureau of Nutrition and Health Services

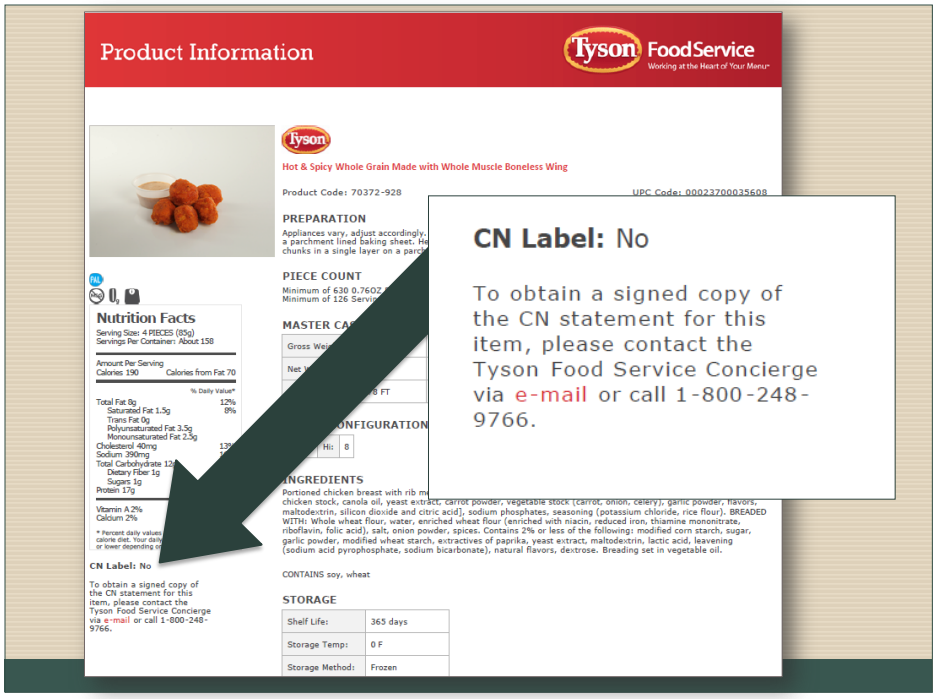
Product Formulation Statement

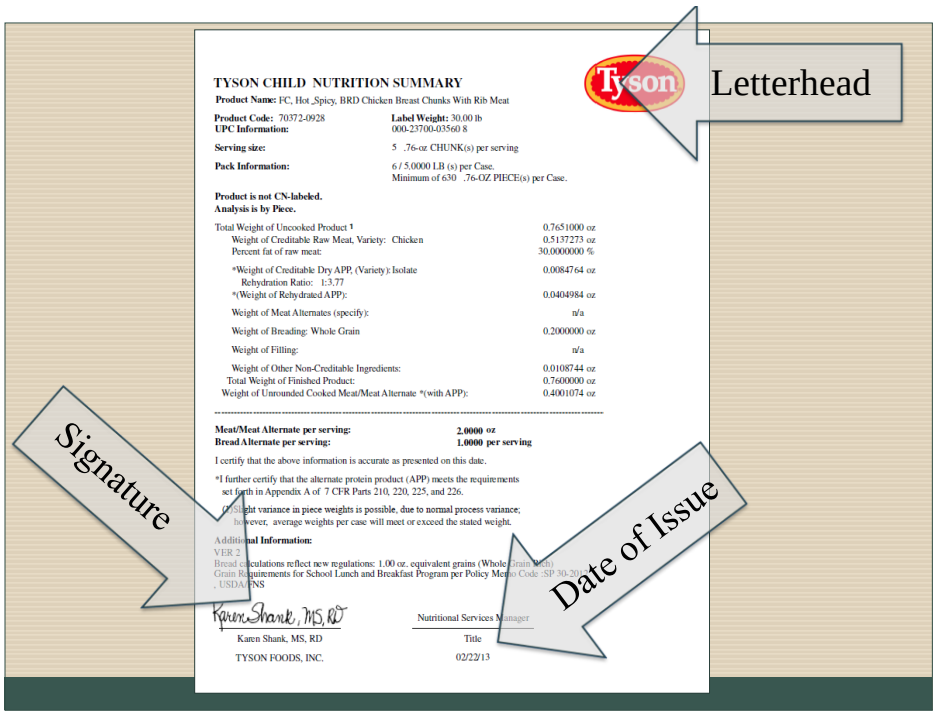
Indicate product contribution to meal pattern

Document HOW

- Food Buying Guide/ USDA crediting policies

On manufacturer's letterhead, with signature, and date


Product Information
Tyson FoodService
Working at the Heart of Your Menu
Hot & Spicy Whole Grain Made with Whole Muscle Boneless Wing
Product Code: 70372-928
PREPARATION
PIECE COUNT
MASTER CA
INGREDIENTS
STORAGE
Shelf Life: 365 days
Storage Temp: 0 F
Storage Method: Frozen
Nutrition Facts
Serving Size: 4 PIECES (85g)
Servings Per Container: About 158
Amount Per Serving
Calories 190 Calories from Fat 70
% Daily Value*
Total Fat 8g 12%
Saturated Fat 1.5g 8%
Trans Fat 0g
Polyunsaturated Fat 3.5g
Monounsaturated Fat 2.5g
Cholesterol 40mg
Sodium 390mg
Total Carbohydrate 12g
Dietary Fiber 1g
Sugars 1g
Protein 17g
Vitamin A 2%
Calcium 2%
CN Label: No
To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.
CN Label: No
To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail or call 1-800-248-9766.


Letterhead
TYSON CHILD NUTRITION SUMMARY
Product Name: FC, Hot ,Spicy, BRD Chicken Breast Chunks With Rib Meat
Product Code: 70372-0928
UPC Information:
Label Weight: 30.00 lb
000-23700-03560 8
Serving size: 5 .76-oz CHUNK(s) per serving
Pack Information: 6 / 5.0000 LB (s) per Case.
Minimum of 630 .76-OZ PIECE(s) per Case.
Product is not CN-labeled.
Analysis is by Piece.
Total Weight of Uncooked Product 1 0.7651000 oz
Weight of Creditable Raw Meat, Variety: Chicken 0.5137273 oz
Percent fat of raw meat: 30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate 0.0084764 oz
Rehydration Ratio: 1:3.77
*(Weight of Rehydrated APP): 0.0404984 oz
Weight of Meat Alternates (specify): n/a
Weight of Breading: Whole Grain 0.2000000 oz
Weight of Filling: n/a
Weight of Other Non-Creditable Ingredients: 0.0108744 oz
Total Weight of Finished Product: 0.7600000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP): 0.4001074 oz
Meat/Meat Alternate per serving: 2.0000 oz
Bread Alternate per serving: 1.0000 per serving
I certify that the above information is accurate as presented on this date.
*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.
Weight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.
Additional Information:
VER 2
Bread calculations reflect new regulations: 1.00 oz. equivalent grains (Whole Grain Rich)
Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code :SP 30-2011
, USDA/FNS
Signature
Karen Shank, MS, RD
Nutritional Services Manager
Karen Shank, MS, RD
Title
TYSON FOODS, INC.
02/22/13
Date of Issue

Meat/Meat Alternate per serving:	**2.0000 oz**
Bread Alternate per serving:	**1.0000 per serving**

Product is not CN-labeled.
Analysis is by Piece.

Total Weight of Uncooked Product [1]	0.7651000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.5137273 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Isolate	0.0084764 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0404984 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.2000000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	0.0108744 oz
Total Weight of Finished Product:	0.7600000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.4001074 oz

INGREDIENTS:
TOTAL WEIGHTS OF PRE-COOKED PRODUCT: 3.95 oz (112 g)
WEIGHT OF WHEAT FLOUR BASED CRUST: 56 g = 2oz Whole Grains Equivalent
CONTAINS 16.3g of Whole Wheat Flour + 15.7g of Enriched Wheat Flour = 32g of Wheat Flour (51% Whole Grains)
WEIGHT FRUIT FILLING: 51 g = 1/2 Cup Fruit

The Food Buying Guide for Child Nutrition Programs for School Year 2013/2014, section 3 and Nutritional and Technical Services Division of USDA had determined that the wheat flour based crust from Horizon Snack Foods fruit pockets may contribute toward bread requirements at lunch, breakfast and snack. The fruit content, section 2, may contribute to either the lunch or breakfast program (see also page 3-1).

PACKAGING:
#/PALLET 64 #/TIER: 8 CASE COUNT: 80 WRAP TYPE: Fruit pocket specific to Flavor

Item	Case UPC	Servings P/ Case	Net Weight	Gross Weight	Case Length	Case Width	Case Height	Case Cube
1402-3 Cherry Fruit Pocket	100 3881700407 9	80	19.75 lbs	21.75 lbs	19.25"	11.25"	5.75"	.91

Horizon Snack Foods: 16875 West Bernardo Drive, Suite 100, San Diego, CA 92127 (925) 373-7700 Fax (760) 741-0659

PRODUCT SPECIFICATIONS FOR 3.95oz CHERRY FRUIT POCKET

WRAP: Flavor, Nutritional Facts, Ingredient Statement

OTHER PRINTING REQUIREMENTS: Commodity stamp not required

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT AND THAT THESE PRODUCTS DO MEET THE MEAL PATTERN REQUIREMENTS AS STATED.

Doug Hollist, Quality Assurance Supervisor
Horizon Snack Foods, Inc.
Updated 2/20/2013

Mary Dalporto, Senior Director of Research & Development
Horizon Snack Foods, Inc.
Updated 2/20/2013

WG Documentation

16.3 g of Whole Wheat Flour
+ 15.7g of Enriched Wheat Flour
32 g of Wheat Flour (51% Whole Grains)

*CONTAINS 16.3g of Whole Wheat Flour + 15.7g of Enriched Wheat Flour = 32g of Wheat Flour (51% Whole Grains)

Ling's 5th Taste
South El Monte, CA 91733
Tel: 626 401-1923 Fax: 626 401-1925

Mandarin Orange Chicken
(Fully Cooked)

Nutrition Facts
Serving Size: 3.92 oz. (111g)
Servings Per Container: 135-142

Minimum Weight of Raw Chicken Used 2.88 oz.
Minimum Total Weight Cooked Chicken 2 oz.

Minimum Total Weight serving size is 2.8 oz. without sauce
Minimum Fully Cooked Chicken 2.0 oz.
Minimum Breading .8 oz.

Recommended Serving Size: 3.92 oz. = 2.8 oz. battered chicken and 1.12 oz. sauce

Approximate Servings per case: 135-142
This 3.92 oz. serving provides 2 meat/meat alternate and ¾ breads according to the Food Buying Guide for Child Nutrition Programs.

Sauce: Water, sugar, vinegar, soy sauce (soybeans, wheat flour, water, salt, straw mushroom extractives), modified starch, tangerine juice and peel, chili powder, garlic, ginger, onion.

I certify this information is true and correct:

Loree Erpelding

Loree Erpelding/Vice President, Ling's — 01/6/12 Date

Heating Instructions:
Place single layer of breaded chicken on baking pan. Heat at 400 degrees for 8-10 minutes or until golden brown, and internal temperature reaches 160 degrees. Heat sauce in steamer, low boil in bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to lightly cover all chicken pieces.

Serve with chow mein or rice.

Shelf Life: 1 year frozen

3700

1 : 2.00 oz M/MA

1 : 1.25 BREAD CREDIT

Fully Cooked

Country Fried Breaded Pork Steaks

(Chopped & Formed)

INGREDIENTS: Ground Pork (Not More Than 20% Fat), Enriched Bleached Wheat Flour (Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Contains 2% Or Less Of The Following: Salt, Modified Food Starch, Seasoning (Sugar, Hydrol[illegible] Dextrose, Disodium Inosinate, Disodium Guanylate), Sodium Ph[illegible] Cream And Whey Cream), Spices, Dried Egg Whites, Flavor (La[illegible] Acid, Modified Food Starch, Natural Flavor, Maltodextrin), Whe[illegible] Dextrose, Leavening (Sodium Bicarbonate, Sodium Alu[illegible] Pyrophosphate), Yeast, Onion Powder, Oleoresin Paprika, Mon[illegible] Acid, Dried Whey. Cooked In Soybean Oil.
CONTAINS: Wheat, Soy, Milk, Egg

PACK SIZE

85/3.85 oz Portions

CHILD NUTRITION PROGRAMS

RDA Contributions

Country Fried Breaded Pork Steaks

NUTRIENT ANALYSIS

Nutrition Facts

Serving Size (100g)

Amount Per Serving

Calories 300	Calories from Fat 160
	% Daily Value*
Total Fat 18g	28%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 50mg	16%
Sodium 560mg	23%
Potassium 280mg	8%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	3%
Sugars 1g	
Protein 15g	

Vitamin A 2%	• Vitamin C 0%
Calcium 3%	• Iron 10%
Vitamin D 0%	• Vitamin E 0%
Thiamin 50%	• Riboflavin 20%
Niacin 30%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie 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
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

MEAL COMPONENT CONTRIBUTION PER 3.85 OZ SERVING

MEAT/MEAT ALTERNATE 2.00

FRUITS/ VEGETABLES 0.00

GRAINS/ BREADS 1.25

*0g Trans Fat indicates <0.5g per serving

AdvancePierre Foods

CORPORATE OFFICES
9990 Princeton Glendale Rd.
Cincinnati, OH 45246

[illegible]ing & Communication Manager
Jennifer Hoppe

Review Date:
June 2011

MEAL COMPONENT CONTRIBUTION PER 3.85 OZ SERVING

MEAT/MEAT ALTERNATE 2.00

FRUITS/ VEGETABLES 0.00

GRAINS/ BREADS 1.25

Please note there is a two week lead time required for samples.
For more information about this spec email
TechServices@advancepierre.com

Total Creditable Amount[3] 2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be c[illegible] 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 3.95 oz
Total contribution of product (per portion) 2 oz equivalent

Formulation Statement for [illegible]enting Grains in School Meals

Indicate to which Exhibit A Group (A-I) the Product Belongs: A-G (Baked Goods)

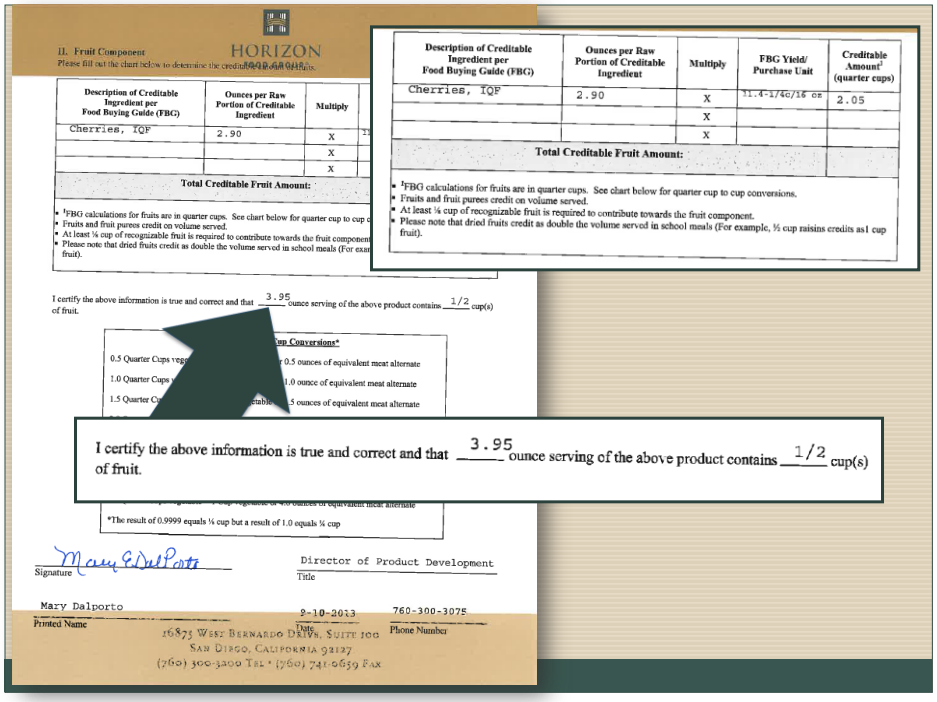
Description [illegible] Grain [illegible]	[illegible]reditable [illegible]lour*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A+B
[illegible]	Flour	16.4	16	1.025
[illegible]	[illegible]ur	15.6	16	.975
	[illegible]mount*			2.00

[illegible]-grain meal/flour and enriched meal/flour.
[illegible]itable grain in formula). Please be aware that serving sizes other than grams must be converted to [illegible] grams from the corresponding Group in Exhibit A.
[illegible]d be rounded down to the nearest quarter (0.25) oz eq. Do *not* round up.
[illegible]eight (per portion) of product as purchased 3.95 oz
Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 3.95ounce portion of this product (ready for serving) provides 2 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 2.99 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.

Signature: Mary Dalporto
Printed Name: Mary Dalporto
Title: Senior Director of Research & Development
Date: 11-21-13
Phone Number: 760-300-3075

7066 Las Positas Road, Suite G
Livermore, California 94551
(925) 373-7700 Tel • (925) 373-8303 Fax



II. Fruit Component

HORIZON

Please fill out the chart below to determine the creditable fruit amounts.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Cherries, IQF	2.90	X	11.4-1/4G/16 oz	2.05
		X		
		X		
Total Creditable Fruit Amount:				

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ¼ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that 3.95 ounce serving of the above product contains 1/2 cup(s) of fruit.

Cup Conversions*

0.5 Quarter Cups veg… 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups … 1.0 ounce of equivalent meat alternate

1.5 Quarter Cu… …5 ounces of equivalent meat alternate

*The result of 0.9999 equals ¼ cup but a result of 1.0 equals ¼ cup

Signature: Mary E Dal Porto

Title: Director of Product Development

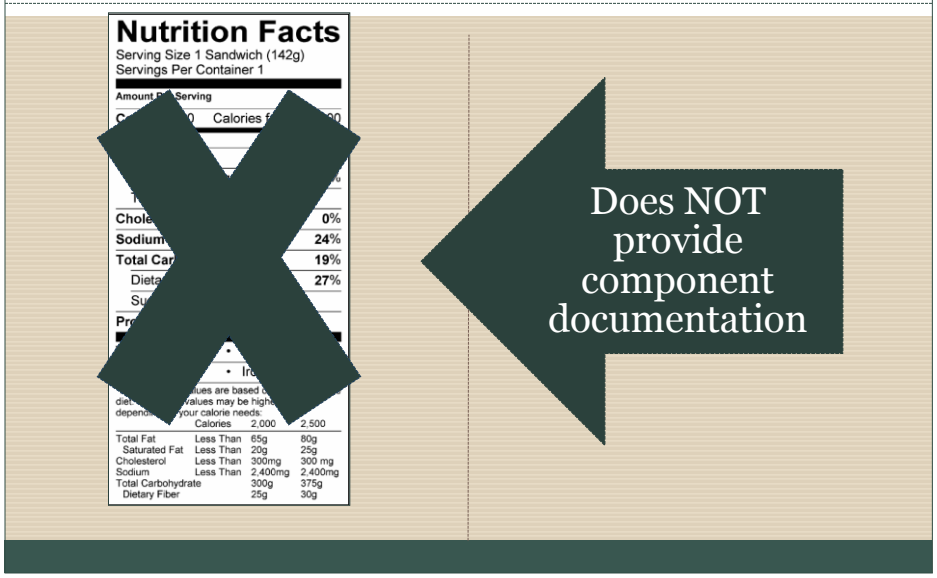
Printed Name: Mary Dalporto

Date: 9-10-2013

Phone Number: 760-300-3075

16875 West Bernardo Drive, Suite 100
San Diego, California 92127
(760) 300-3200 Tel • (760) 741-0639 Fax

Nutrient Label



Nutrition Facts

Serving Size 1 Sandwich (142g)

Servings Per Container 1

Amount Per Serving

Calories

Chole… 0%

Sodium… 24%

Total Car… 19%

Dieta… 27%

Pr…

• Ir…

…ues are based o… diet… values may be high… depend… your calorie needs:

		Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Does NOT provide component documentation

Keep Documentation