

ES FOODS SY 2022 – 2023 USDA APPROVED SEPDS

SUMMARY END PRODUCT DATA SCHEDULE WITH COMMERCIAL PRICING

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					HOZ 1				=		Net Price Case Net Price Per Portion		9	- 11			\$ 0.7198			\$ 0.7463			\$ 0.7947			\$ 0.7598			\$ 0.7863			\$ 0.8347						
				λοι	butor	Processor)	Distributor)		narge Included		et Price Case			\$40.03			\$69.10		_	\$71.64			\$76.29			\$72.94			\$75.48			\$80.13		T	\mid			
9	spo		X Direct Sales	Refund to Recipient Agency	X Net Price Throught Distributor	X Fee for Service (billed by Processor)	Fee for Service (billed by Distributor)		No Distribution UpCharge Included!		Delivered Gross Price Per Portion N	-	0 2456	-			\$ 0.93/0			\$ 0.9634			\$ 1.0119			\$ 0.9770			\$ 1.0034		500	\$ 1.0519						
i	ES Foods	Value Pass	×		X	×			No D		Delivered Gross D	╫─	70 016	+			\$89.95			\$92.49		_	\$97.14		-	\$93.79		_	\$96.33			\$100.98						· IV/VO agady
PROCESSOR	NAME:	, es								Value Per Pound of	-	T	100,000	61677.14			\$1.7375		1	\$1.7375			\$1.7375			\$1.7375			\$1.7375			\$1.7375					e given	
ā										By Products Produced (none unless																											nod credit will be	
										When Applicable Maximum	Percent Breading																										lue and meth	
BELOW:										Commodity	Drawdown per Case		10 50	20.5		5	12.00			12.00			12.00			12.00		1	12.00			12.00					d, provide va	
THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:	Reflects Change in Formulation	Additional Products Listed	Correction					Information Certified as Accurate from Approved EPDS	proved EPDS)	Commodity	(Use Commodity code and Short Title) Code Short Title	Cheese Nat	Amer FBD	Choose Not	A lieese Nat	Amer FBU	Barrel 500 lb	Cheese Nat	Parie Foo It	Barrel 500 lb	Cheese Nat	Amer FBD	Barrel 500 lb	Cheese Nat	Amer FBD	Barrel 500 lb	Cheese Nat	Amer FBD	Barrel 500 lb	Cheese Nat	Amer FBD	Barrel 500 lb					"If by products are produced, provide value and method credit will be given	
INAL SUMMARY SC		ď						Accurate from	(requires signature from agency that appproved EPDS)	8	(Use Commodit Code		110242			140242	747011		110242	110242		770077	110242			110242	-11		110242			110242						
HIS IS AN ORIG								ertified as /	ignature from		Net Weight Per Serving		2 00			7 40	4.40		3 00	3.30		6	3.90			4.40			3.90			3.90						
-								ormation C	(reduires s		Servings Per Case		240 00			00 90	20.00		00 90	30.00		00	30.00		000	96.00		000	96.00			96.00						
								Infe			Net Weight Per Case		30.00			26.40	70.40		23.40	23.40		22.40	77.67		9	76.40		00	23.40			23.40					PROCESSOR:	
PRODUCT: Cheese	1004										Description	RF Red Sodium	Nacho Cheese Sauce Pouch	WG Grillod	Choose	Sandwich	MO Ciphoth	Cheese Melt	Sandwich		WG Ciabatta	Melt Sandwich		IW WG Grilled	Cheese	Saliuwicii	IW WG Ciabatta	Cheese Melt	Saliuwicii	IW WG Ciabatta	Pepper Jack	Melt Sandwich		00000			_	
	duote										End Product Code		05811			16929	67601		16934	10304		16026	5550		0000	65601		77007	10944			16945						

SRDER MINIMUM: 5000 lbs (compined)

Caldwell County Schools Child Nutrition Program Name of Company

Guy Garner, Director

Name and Title of Authorized Representative

Date Signed

Signature

Signature Date Signed

By my signature I certify that I have read pages 1-13 and agree with all items in quote Document.

Olivia Kan/Director, Contract & Bid Administration Name and Title of Authorized Representative

Name of Company

ES Foods

bids@esfoods.com



ES FOODS Commodities Quote 2022-23 SEPDS (Price Sheet)

Information Certified as Accurate by USDA

ods USDA er Approval Date	11/1/2021	1 11/1/2021	6 11/1/2021	6 11/1/2021	5 11/1/2021	5 11/1/2021	11/1/2021	11/1/2021	11/1/2021	35 11/1/2021	9 11/1/2021	9 11/1/2021	11/1/2021	11/1/2021	11/1/2021
USDA Foods Value per Case	\$18.41	\$18.41	\$11.56	\$11.56	\$20.85	\$20.85	\$20.85	\$20.85	\$20.85	\$20.85	\$8.69	\$8.69	\$8.69	\$8.69	\$15.98
USDA Foods Value per Pound	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.7375	\$1.8369
USDA Foods Inventory Drawdown per Case	10.59	10.59	6.65	6.65	12.00	12.00	12.00	12.00	12.00	12.00	5.00	5.00	2.00	5.00	8.70
WBSCM USDA Foods Material Description	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NATAMER FBD BARREL-500 LB(40800)	CHEESE NATAMER FBD BARREL-500 LB(40800)	CHEESE NATAMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE NAT AMER FBD BARREL-500 LB(40800)	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)
WBSCM USDA Foods Material Code	110242	110242	110242	110242	110242	110242	110242	110242	110242	110242	110242	110242	110242	110242	110244
Net Weight per Serving (Ounces)	2.00	2.00	9.00	9.00	4.40	3.90	3.90	4.40	3.90	3.90	2.00	2.00	2.00	2.00	4.10
Servings Per Case	240.00	240.00	80.00	80.00	96.00	96.00	96.00	96.00	96.00	96.00	160.00	160.00	160.00	160.00	00.96
Net Weight per Case (pound)	30.00	30.00	30.00	30.00	26.40	23.40	23.40	26.40	23.40	23.40	20.00	20.00	20.00	20.00	24.60
End Product Description	Reduced Fat Nacho/Spicy Cheese Sauce, Reduced Sodium	Reduced Fat Cheese Sauce, Reduced Sodium	Reduced Fat Mac & Cheese, Reduced Sodium	Whole Grain Reduced Fat Mac & Cheese Reduced Sodium	Grilled Cheese Sandwich	Ciabatta Cheese Melt Sandwich	Pepper Jack Ciabatta Cheese Melt Sandwich	IW Grilled Cheese Sandwich	IW Ciabatta Cheese Melt Sandwich	IW Pepper Jack Ciabatta Cheese Melt Sandwich	WG Breakfast Bowtie w/ Egg & Chs	IW WG Breakfast Bowtie w/ Egg & Chs	WG Breakfast Bowtie w/ Egg & Pepper Jack Cheese	IW WG Breakfast Bowtie w/ Egg & Pepper Jack Cheese	WG Mozzarella Pinwheel IW
End Product Code	5811	5812	2005	5915	16929	16934	16935	16939	16944	16945	25341	25342	25343	25344	25401
Product Status A=Approved N=New R=Revised X=Expired	∢ .	۷	۷	۷	٩	۷	۷	٩	۷	۷	۷	٧	٧	۷	٧
Processor Name	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods	ES Foods
School Year	SY23 E	SY23 [SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23	SY23

Information Certified as Accurate by USDA

ES Foods A 25404 WG Pepperoni Pinwheel ES Foods A 25405 WG Philly Pinwheel ES Foods A 25407 WG Meatball Pinwheel ES Foods A 25411 WG Weggie Pinwheel ES Foods A 25414 WG Pepperoni Pinwheel ES Foods A 25415 WG Pepperoni Pinwheel ES Foods A 25417 WG Pepperoni Pinwheel ES Foods A 25417 WG Veggie Pinwheel IW ES Foods A 25508 E S Foods Cheesy Egg Turno ES Foods A 25509 E S Foods Cheesy Chicken T ES Foods A 40244 Mozzarella Cheese		25.80 99 24.00 99 27.36 91 27.36 91 25.80 91		4.30	110244 110244 110244 110244 110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	7.80			
A 25405 A 25406 A 25407 A 25414 A 25414 A 25416 A 25416 A 25416 A 25416 A A 25416 A A 25416						CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)		\$1.8369	\$14.33	11/1/2021
A 25406 A 25407 A 25414 A 25414 A 25416 A 25416 A 25416 A 25416 A 25416 A A 25509						CHEESE MOZ LM PT SKM UNFZ PROC PK(41125) CHEESE MOZ LM PT SKM UNFZ PROC PK(41125) CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	7.50	\$1.8369	\$13.78	11/1/2021
A 25407 A 25414 A 25414 A 25416 A 25416 A 25416 A 25416 A 25417 A A 25509				4.30	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125) CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.10	\$1.8369	\$14.88	11/1/2021
A 25411 A 25414 A 25415 A 25416 A 25416 A 25416 A 25416 A A 25416				4.10	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.70	\$1.8369	\$15.98	11/1/2021
A 25414 A 25415 A 25416 A 25416 A 25416 A 25416 A 25416 A 25416				4.30			8.70	\$1.8369	\$15.98	11/1/2021
A 25415 A 25416 A 25417 A 25508 A 25509 A 40244			-		110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(4112S)	7.80	\$1.8369	\$14.33	11/1/2021
A 25416 A 25417 A 25508 A 40244		24.00	36.00	4.00	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	7.50	\$1.8369	\$13.78	11/1/2021
A 25508 A 25509 A 40244		27.00 9	00.96	4.50	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.10	\$1.8369	\$14.88	11/1/2021
A 25509 A 25509 A 40244		27.36 9	96.00	4.56	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.70	\$1.8369	\$15.98	11/1/2021
A 25509 A 40244	E S Foods Cheesy Egg Turnover I/W	20.30 7	70.00	4.64	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.30	\$1.8369	\$11.57	11/1/2021
A 40244	E S Foods Cheesy Chicken Turnover I/W	19.67	70.00	4.50	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.78	\$1.8369	\$12.45	11/1/2021
		10.00	160.00	1.00	110244	CHEESE MOZ LM PT SKM UNF2 PROC PK(41125)	10.00	\$1.8369	\$18.37	11/1/2021
ES Foods A 40245 SS Provolone Cheese		12.00 4	48.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	12.00	\$1.7375	\$20.85	11/1/2021
ES Foods A 40246 SS Pepper Jack Cheese		12.00 1	12.00	16.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	12.00	\$1.7375	\$20.85	11/1/2021
ES Foods A 40247 SS Cheddar Cheese		10.00	160.00	1.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	10.00	\$1.7375	\$17.38	11/1/2021

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A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSCM USDA Foods Material Code	WBSCM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
4	40248	SS Wisconsin Swiss Cheese	10.00	160.00	1.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	10.00	\$1.7375	\$17.38	11/1/2021
ď	40249	SS Asiago Cheese	10.00	160.00	1.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	10.00	\$1.7375	\$17.38	11/1/2021
٧	40250	SS Cheddar Cheese	10.50	84.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	10.50	\$1.7375	\$18.24	11/1/2021
A	61191	Breakfast Breaks - Thaw & Serve Annie's Organic Grahms & String Cheese	12.79	90.09	3.41	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.74	\$1.8369	\$6.87	11/1/2021
¥	61406	E S Foods Meal Breaks Beef & Cheese Stick	21.50	30.00	11.50	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.71	\$1.7375	\$2.96	11/1/2021
ч	61410	E S Foods Meal Breaks Cheese Cup	17.50	30.00	9.33	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.94	\$1.7375	\$3.37	11/1/2021
Ą	61411	E S Foods Meal Breaks Cheese Stick with Sun Butter & Jelly Meal	17.60	30.00	9.43	110242	CHEESE NATAMER FBD BARREL-500 LB(40800)	1.56	\$1.7375	\$2.70	11/1/2021
٩	61418	E S Foods Meal Breaks Cheese Stick with Marinara Sauce	18.75	30.00	10.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.56	\$1.7375	\$2.70	11/1/2021
٩	61419	E S Foods Meal Breaks Cheese Cup w/Salsa	20.60	30.00	11.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.94	\$1.7375	\$3.37	11/1/2021
٨	61853	E S Foods Meal Breaks - Frozen Macaroni & Cheese w/Carrots	25.50	48.00	8.50	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.99	\$1.7375	\$6.93	11/1/2021
٧	61862	E S Foods Meal Breaks - Frozen Lasagna with Veggie Crumbles	26.07	48.00	8.69	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.12	\$1.8369	\$5.73	11/1/2021
٧	61921	E S Foods Meal Breaks Crustless Grape PBJ Sandwich & Cheese	24.50	30.00	13.05	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	1.88	\$1.8369	\$3.44	11/1/2021
۷	61925	E S Foods Meal Breaks White Turkey & Cheese Sandwich Meal	24.20	30.00	12.90	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.43	\$1.7375	\$2.48	11/1/2021
٩	61938	E S Foods Meal Breaks Italian Wrap Meal	19.90	30.00	10.65	110242	CHEESE NAT AMER FBO BARREL-500 LB(40800)	1.43	\$1.7375	\$2.48	11/1/2021
۷	61948	Meal Breaks - Frozen Turkey Ham & Cheese Sandwich Meal	23.11	30.00	12.33	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	0.94	\$1.7375	\$1.63	11/1/2021

Information Certified as Accurate by USDA

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0	Т
USDA Approval Date	11/1/2021
USDA Foods Value per Case	\$2.48
USDA Foods USDA Foods Value per Value per Pound Case	\$1.7375
USDA Foods Inventory Drawdown per Case	1.43
WBSCM USDA Foods Material Description	CHEESE NAT AMER FBD BARREL-500 LB(40800)
Net Weight WBSCM USDA per Serving Foods Material (Ounces)	110242
Net Weight per Serving (Ounces)	12.90
Servings N per Case p	30.00
Net Weight per Case (pound)	24.20
End Product Description	E S Foods Meal Breaks Combo Turkey Salami, Bologna & Cheese Hoagie Meal
End Product Code	619205
Product Status A=Approved N=New R=Revised X=Expired	٨
Processor Name	ES Foods
School Year	SY23



PRODUCT & NUTRITIONAL SPECIFICATIONS AND PRODUCT FORMULATION SHEETS



Code: 05811 Serving Size: 2.0 oz.

Product Name: Reduced Fat, Reduced Sodium Nacho Cheese Sauce

GTIN:

Each 5 lb. pouch contains forty 2.0 oz. servings. Each 2.0 oz. serving (by weight) of Reduced Fat, Reduced Sodium Nacho Cheese Sauce provides 1.0 oz. equivalent meat/meat alternate based on the USDA Food Buying Guide Requirements.

Serving size	acts (57g)
Amount per serving Calories	100
% [Daily Value [*]
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 230mg	10%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
	15%
Calcium 195mg	0%
Iron 0mg	0%
Potassium 0mg	0 70

ſ	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"
	Case cube:	$0.64 \ \mathrm{ft^3}$
	Net wt:	30.00 lbs
	Gross wt:	31.00 lbs
	Case code:	"Best used by" date
1		

10693392000238

INGREDIENTS: Water, Cheddar Cheese (Pasteurized Milk, Salt, Cheese Cultures, Enzymes), Nonfat Milk, Modified Food Starch, Potassium Tripolyphosphate, Sodium Hexametaphosphate, Tetrapotassium Phosphate, Tetrapotassium Pyrophosphate, Cheddar Cheese Blend (Cheddar, Granular, Semi-Soft and Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes], Water, Sodium Phosphate, Vinegar, Salt), Blue Cheese Flavor (Blue Cheese [Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Calcium Chloride], Whey, Water, Salt, Lactic Acid, Citric Acid, Sodium Citrate), Low Sodium Sea Salt, Vinegar, (White Distilled Vinegar and Filtered Water), Yeast Extract, Annatto Color, Jalapeno Pepper Flavoring (Propylene Glycol, Artificial Flavor), Natural Flavor.

Allergens: Milk.

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

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.

Natalia Castro
Technical Services/QA Director



Product Formulation Statement for Meat/Meat Alternate (M/MA) & Alternate Protein Product (APP)

Product Name: RF RS Nacho Cheese Sauce Code No.: 05811

Manufacturer: E S Foods Portion/Size: 2.0 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	0.735	X	1.000	0.735
		X		
A. Total Creditable M/MA Amount				0.735

^{*}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	0.162	X	34.00	÷ by 18	0.306
B. Total Creditable APP Amount ¹ C. TOTAL CREDITABLE AMOU nearest ¼ oz)	NT (A + B rounde	ed down to			1.000

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased 2.0 oz

Total creditable amount of product (per portion)	1.0 oz
(Reminder: Total creditable amount cannot count for	more than the total weight of product.)
for serving) contains1.0 oz equivalent meat/mea	rrect and that a <u>2.0</u> ounce portion of this above product (ready at alternate when prepared according to directions. I further he Food and Nutrition Service Regulations (7 CFR Parts 210, tached supplier documentation.

N. Castro.	Technical Serv	ices / QA Director
Signature	Title	
Natalia Castro	02/22/21	516-682-5494
Printed Name	Date	Phone Number

^{**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.

Total 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.



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)

The protein level of AMPI NFDM is 34% minimum (Kjeldahl x 6.38)



Code: 16929 Serving Size: 1 Sandwich (4.4 oz.)

Product Name: WG Grilled Cheese Sandwich

Each 4.4 oz. Grilled Cheese Sandwich provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Case code: GTIN:

Nutrition	Facts
Serving size	(125g
Amount per serving Calories	360
	% Daily Value
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 640mg	28%
Total Carbohydrate 31g	11%
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 3g Added Sug	gars 6%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 423mg	35%
Iron 1mg	6%
Potassium 653mg	15%

day is used for general nutrition advice.

Shelf life:	12 months frozen (-10°-0°F) from date of production
Case count:	96
TiHi:	8 x 6
Case dimensions:	18.0" x 13.0" x 8.75"
Cases/pallet:	48
Case cube:	1.18 ft ³
Net wt:	26.4 lbs
Gross wt:	28.4 lbs
Case code:	Julian, date of production

INGREDIENTS: Cheese: Cultured Pasteurized Milk and Skim Milk, Whey Protein Concentrate, Contains Less than 2% of Salt, Potassium and Sodium Citrates, Lactic Acid, Sorbic Acid (preservative), Natural Flavor, Xanthan Gum, Locust Bean Gum, Guar Gum, apo-Carotenal and beta Carotene (color), Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. Bread: White Whole Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Sugar, Wheat Gluten, Soybean Oil, Contains 2% or less of the following: Salt, Corn Flour, Spices (Turmeric and Paprika), Mono- & Diglycerides, Calcium Propionate (Preservative), Calcium Sulfate, Potassium Sorbate (Preservative), Natural Flavor, Ascorbic Acid, Enzymes, Topping (Soybean Oil, Natural Flavor).

10693392000498

Allergens: Wheat, Soy and Milk.

COOKING INSTRUCTIONS

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

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: <u>Grilled Cheese Sandwich</u> Code No.: <u>16929</u>

Manufacture	er: E S Foods	Portion/S	Size: 4.4 c	OZ	
I. Meat/Meat Alternate Please fill out the chart below to determ	ine the creditable	amount of Me	eat/Meat Alte	ernate	
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces Portion of	Ounces per Raw Portion of Creditable Ingredient		FBG Yield ÷ Servings Per Unit	Creditable Amount *
Cheese, American	2.0		X	1.00	2.00
,					
A. Total Creditable M/MA Amount					2.00
*Creditable Amount - Multiply ounces partial Alternate Protein Product (APP) of the product contains APP, please fill of APP is used, you must provide document	per raw portion of	w to determine	the creditab	le amount of APP	
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP Per		Protein	18**	Amount
and code number	Portion		As-Is*		APP***
		-			
B. Total Creditable APP Amount ¹					2.00
C. TOTAL CREDITABLE AMOUN nearest ¼ oz)	T (A + B rounde	ed down to			2.00
18 is the percent of protein when fully *Creditable amount of APP equals ou Total Creditable Amount must be round equivalent). Do not round up. If you ar Total Creditable M/MA Amount) until box C.	nces of Dry APP ded down to the note crediting M/MA	earest 0.25oz (A and APP, you	(1.49 would r u do not neec	ound down to 1.2 I to round down in	5 oz meat 1 box A
Total weight (per portion) of product as	purchased 4.4	oz			
Total creditable amount of product (per Reminder: Total creditable amount can		.0 oz e than the total	weight of pr	roduct.)	
certify that that the above information is eady for serving) contains oz urther certify that any APP used in the parts 210, 220, 225, 226, Appendix A) as	equivalent meat/r product conforms	neat alternate to the Food an	when prepare d Nutrition S	ed according to dir Service Regulation	rections. I
). CASTEO.		Technica Title	l Services /	QA Director	-
atalia Castro		02/24/21		516-682-5494	
rinted Name	-	Date		Phone Number	•
Inited Italie		mpa (T1)(T1)(T1)			



Crediting Standards Based on Grams of Creditable Grains

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: Grilled Cheese Sandwic	h C	Code No: _	16929		
Manufacturer: E S Foods	S	Serving Size: 4.4 oz (Raw dough weight may be used to calculate creditable grain amoun			
I. Does the product meet the Whole (Refer to SP 30-2012 Grain Requireme	Grain-Rich Criteria: Y nts for the National Scho	es <u>X</u> Nool Lunch F	No Program and	d School Breakfast Program.)	
II. Does the product contain non- cre (Products with more than 0.24 oz equiv creditable grains may not credit toward	alent or 3.99 grams for (Groups A-0	G or 6.99 gr	y grams: cams for Group H of non-	
III. Use Policy Memorandum SP 30-2 School Breakfast Program: Exhibit A Group H or Group I. (cereal grains), to calculate servings of grain componen- creditable grain per oz eq; Group H use reported by volume or weight.) Indicate to which Exhibit A Group (A	a to determine if the proor Group I (RTE breakfant based on creditable great the standard of 28 gra	oduct fits i ast cereals), ains. Growns ams credita	nto Group: .(Different i ups A-G use	s A-G (baked goods), methodologies are applied the standard of 16 grams	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Credita per oz o	tandard of able Grain equivalent or 28g) ² B	Creditable Amount A÷B	
Bread, Whole Grain Flour	17.60	10	6.00	1.10	
Bread, Enriched Flour	16.90		6.00	1.05	
Bread, Billioned Freds					
Total Creditable Amount ³				2.00	
*Creditable grains are whole-grain meal/flc 1 (Serving size) X (% of creditable grain in 2 Standard grams of creditable grains from 3 Total Creditable Amount must be rounded Total weight (per portion) of product a Total contribution of product (per port I certify that that the above informatio Serving) provides oz equival eq. per portion. Products with more th Group H of non-creditable grains may	formula). Please be aware the corresponding Group is down to the nearest quarters spurchased 4.4 oz oz equivalent is true and correct and the formula. I further certain 0.24 oz equivalent or	serving size n Exhibit A. er (0.25) oz nt that a 4.4 tify that no 3.99 gram	eq. Do <i>not</i> r	rtion of this product (ready for grains are not above 0.24 oz as A-G or 6.99 grams for	
N. Castro.				QA Director	
Signature		1 1116			
Natalia Castro		00/04/01		516-682-5494	
Printed Name		02/24/21 Date		2516-682-3494 Phone Number	



Code: 16934 Serving Size: 1 Sandwich (3.9 oz.)

Product Name: WG Ciabatta Cheese Melt

Each 3.9 oz. Ciabatta Cheese Melt provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition F	acts
Serving size	(111 g)
Amount per serving Calories	260
%	Daily Value*
Total Fat 10g	13%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 670mg	29%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 0g Added Sugar	s 0%
Protein 18g	
Vitamin D 0mcq	0%
Calcium 399mg	30%
Iron 1mg	6%
Potassium 609mg	15%
*The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutrition advice.	a nutrient in a 2,000 calories a

	Shelf life:	12 months frozen (-10°-0°F)
١		from date of production
	Case count:	96
l	TiHi:	8 x 6
l	Case dimensions:	18.0" x 13.0" x 8.75"
l	Cases/pallet:	48
l	Case cube:	1.18 ft ³
l	Net case wt:	23.4 lbs
	Gross case wt:	25.4 lbs
	Case code:	Julian, date of production
	GTIN:	10693392004786

INGREDIENTS: Cheese: Cultured Pasteurized Milk and Skim Milk, Whey Protein Concentrate, Contains Less Than 2% of Salt, Potassium and Sodium Citrates, Lactic Acid, Sorbic Acid (Preservative), Natural Flavor, Xanthan Gum, Locust Bean Gum, Guar Gum, Apo-Carotenal and Beta Carotene (Color), Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. 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, Salt, Natural Butter Flavor, Natural Mold Inhibitor (Cultured Wheat Flour, Vinegar) Sodium Bicarbonate, Fumaric Acid, Enzymes.

Allergens: Wheat, Soy and Milk.

COOKING INSTRUCTIONS

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

I certify that the above information is correct.

N. CASUO. Natalia Castro Technical Services/QA Director



Product Formulation Statement for Meat/Meat Alternate (M/MA) & Alternate Protein Product (APP)

Product Name: Ciabatta Cheese Melt Code No.: 16934

Manufacturer: E S Foods Portion/Size: 3.9 oz

ı	Most	Most	Alteri	nate
ı.	Meal	vicat	AILCII	iaic

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, American	2.00	X	1.00	2.00
A. Total Creditable M/MA Amount ¹				2.00

^{*}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***
B. Total Creditable APP Amount C. TOTAL CREDITABLE AMO nearest 1/4 oz)		ed down to			2.00

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	3.9 oz.
Total creditable amount of product (per portion	2.0 oz.
Reminder: Total creditable amount cannot count for	or more than the total weight of product.)

I certify that that the above information is true and correct and that a 3.9 ounce portion of this above product (ready for serving) contains 2.0 oz 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. castes.	Technical Serv	rices / QA Director
Signature	Title	
Natalia Castro	02/25/21	516-682-5494
Printed Name	Date	Phone Number

^{**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.
Total 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.



Crediting Standards Based on Grams of Creditable Grains

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: Ciabatta Cheese Melt	C	ode No:	16934	
Manufacturer: E S Foods Serving Size: 3.9 oz (Raw dough weight may be used to calculate creditable grain amoun I. Does the product meet the Whole Grain-Rich Criteria: Yes X No_ (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.				
II. Does the product contain non-cree (Products with more than 0.24 oz equiva non-creditable grains may not credit to	alent or 3.99 grams for	Groups.	A-G or 6.99 gi	rams for Group H of
III. Use Policy Memorandum SP 30-2 School Breakfast Program: Exhibit A H or Group I. (cereal grains), or Grou calculate servings of grain component b creditable grain per oz eq; Group H use reported by volume or weight.) Indicate to which Exhibit A Group (A	to determine if the p p I (RTE breakfast cere cased on creditable gra es the standard of 28 g	roduct fi eals). (Dig ins. Gro rams cre	ts into Group fferent method ups A-G use th ditable grain p	s A-G (baked goods), Group ologies are applied to se standard of 16 grams
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Credi per oz	Standard of table Grain gequivalent g or 28g) ²	Creditable Amount A ÷ B
Ciabatta Bread, Whole Wheat Flour	17.30		16.00	1.08
Ciabatta Bread, Enriched Wheat Flour	16.90		16.00	1.05
Total Creditable Amount ³				2.00
*Creditable grains are whole-grain meal/flou 1 (Serving size) X (% of creditable grain in for 2 Standard grams of creditable grains from th 3 Total Creditable Amount must be rounded as	ormula). Please be aware the corresponding Group in	serving si n Exhibit	A.	
Total weight (per portion) of product as Total contribution of product (per portio		t		
I certify that that the above information for serving) provides 2.0 oz equivaler eq. per portion. Products with more that Group H of non-creditable grains may not be serving that the serving of the ser	nt Grains. I further cer n 0.24 oz equivalent or	tify that i 3.99 gra	non-creditable ms for Groups	grains are not above 0.24 oz A-G or 6.99 grams for
N. casteo.			al Services / (QA Director
Signature		Title		
Natalia Castro		02/25/2		516-682-5494 Phone Number
Printed Name		Date	ı	Hone Number



Code: 16935 Serving Size: 1 Sandwich (3.9 oz.)

Product Name: WG Ciabatta Pepper Jack Melt

Each 3.9 oz. Ciabatta Pepper Jack Melt provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition	Facts
Serving size	(111g)
Amount per serving Calories	320
	% Daily Value*
Total Fat 18g	23%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 720mg	31%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Su	ıgars 0%
Protein 16g	
Vitamin D 0mcq	0%
Calcium 359mg	30%
Iron 1mg	6%
Potassium 134mg	2%

day is used for general nutrition advice

Shelf life:	12 months frozen (-10°-0°F)
	from date of production
Case count:	96
TiHi:	8 x 6
Case dimensions:	18.0" x 13.0" x 8.75"
Cases/pallet:	48
Case cube:	1.18 ft ³
Net case wt:	23.4 lbs
Gross case wt:	25.4 lbs
Case code:	Julian, date of production
GTIN:	10693392005141

INGREDIENTS: Cheese: Cultured Milk, Jalapeno Peppers, Salt, Sorbic Acid (Preservative), Sunflower Lecithin (Anti-Sticking Agent). 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, Salt, Natural Butter Flavor, Natural Mold Inhibitor (Cultured Wheat Flour, Vinegar) Sodium Bicarbonate, Fumaric Acid, Enzymes.

Allergens: Wheat and Milk.

COOKING INSTRUCTIONS

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

I certify that the above information is correct.

Natalia Castro Technical Services/QA Director



<u>Product Formulation Statement for Meat/Meat Alternate (M/MA) &</u> Alternate Protein Product (APP)

Product Name:	Ciabatta	Pepper	Jack l	<u>Melt</u>	Code No.:_	16935

Manufacturer: E S Foods Portion/Size: 3.9 oz

I.	M	eat/	Mea	t A	lternate

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, American	2.00	X	1.00	2.00
A. Total Creditable M/MA Amount ¹				2.00

^{*}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***
B. Total Creditable APP Amount C. TOTAL CREDITABLE AMO nearest 1/4 oz)		ed down to			2.00

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	3.9 oz.
Total creditable amount of product (per portion	2.0 oz.
Reminder: Total creditable amount cannot count for	or more than the total weight of product.)

I certify that that the above information is true and correct and that a 3.9 ounce portion of this above product (ready for serving) contains 2.0 oz 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.	Technical Serv	rices / QA Director
Signature	Title	
Natalia Castro	02/25/21	516-682-5494
Printed Name	Date	Phone Number

^{**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.
Total 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.



Crediting Standards Based on Grams of Creditable Grains

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: <u>Ciabatta Pepper Jack Me</u>	lt C	ode No:16935	
Manufacturer: E S Foods I. Does the product meet the Whole (Refer to SP 30-2012 Grain Requirement)	(R: Grain-Rich Criteria:	Yes X No	to calculate creditable grain amount) I School Breakfast Program.)
II. Does the product contain non-cree (Products with more than 0.24 oz equive non-creditable grains may not credit to	alent or 3.99 grams for	Groups A-G or 6.99 gr	ams for Group H of
III. Use Policy Memorandum SP 30-2 School Breakfast Program: Exhibit A H or Group I. (cereal grains), or Grous servings of grain component based on co per oz eq; Group H uses the standard of weight.) Indicate to which Exhibit A Group (A	to determine if the pp I (RTE breakfast cer reditable grains. Grou f 28 grams creditable g	roduct fits into Groups eals). (Different methodo ups A-G use the standard grain per oz eg; and Gro	A-G (baked goods), Group logies are applied to calculat l of 16 grams creditable grain
Description of Creditable Grain Ingredient*	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
Ciabatta Bread, Whole Wheat Flour	17.30	16.00	1.08
Ciabatta Bread, Enriched Wheat Flour	16.90	16.00	1.05
Total Creditable Amount ³			2.00
*Creditable grains are whole-grain meal/flour 1 (Serving size) X (% of creditable grain in for 2 Standard grams of creditable grains from the 3 Total Creditable Amount must be rounded at Total weight (per portion) of product as a Total contribution of product (per portion)	ormula). Please be aware the corresponding Group is the nearest quarter purchased 3.9 oz	serving size other than grant Exhibit A. er (0.25) oz eq. Do <i>not</i> rou	
I certify that that the above information is serving) provides 2.0 oz equivalent Giper portion. Products with more than 0.2 of non-creditable grains may not credit to	rains. I further certify 24 oz equivalent or 3.9	that non-creditable grain 9 grams for Groups A-C	s are not above 0.24 oz eq. for 6.99 grams for Group H
N. castes.		Technical Services / Q	A Director
Signature		Title	
Natalia Castro		02/25/21 5	16-682-5494
Printed Name		Date P	hone Number



Code: 16939 Serving Size: 1 Sandwich (4.4 oz.)

Product Name: IW WG Grilled Cheese Sandwich

Each 4.4 oz. Grilled Cheese Sandwich provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition	Facts
Serving size	(125g)
Amount per serving Calories	360
	% Daily Value
Total Fat 19g	24%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 640mg	28%
Total Carbohydrate 31g	11%
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 3g Added Su	gars 6%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 423mg	35%
Iron 1mg	6%
Potassium 653mg	15%
r otassium obbing	1570

day is used for general nutrition advice.

Shelf life:	12 months frozen (-10°-0°F) from date of production
Case count:	96
TiHi:	8 x 6
Case dimensions:	: 19.375" x 15.75" x 8.75"
Cases/pallet:	48
Case cube:	1.55 ft ³
Net wt:	26.4 lbs
Gross wt:	28.4 lbs
Case code:	Julian, date of production

INGREDIENTS: Cheese: Cultured Pasteurized Milk and Skim Milk, Whey Protein Concentrate, Contains Less than 2% of Salt, Potassium and Sodium Citrates, Lactic Acid, Sorbic Acid (Preservative), Natural Flavor, Xanthan Gum, Locust Bean Gum, Guar Gum, apo-Carotenal and beta Carotene (color), Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. Bread: White Whole Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Sugar, Wheat Gluten, Soybean Oil, Contains 2% or less of the following: Salt, Corn Flour, Spices (Turmeric and Paprika), Mono- & Diglycerides, Calcium Propionate (Preservative), Calcium Sulfate, Potassium Sorbate (Preservative), Natural Flavor, Ascorbic Acid, Enzymes, Topping (Soybean Oil, Natural Flavor).

10693392000672

Allergens: Wheat, Soy and Milk.

COOKING INSTRUCTIONS

GTIN:

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

I certify that the above information is correct.

N. CASTRO. Natalia Castro Technical Services/QA Director



<u>Product Formulation Statement for Meat/Meat Alternate (M/MA) &</u> Alternate Protein Product (APP)

Product Name:_	IW Grilled Cheese	_Code No.: 16939

Manufacturer: E S Foods Portion/Size: 4.4 oz

I. Meat/Meat Alterna	ate	terna	Al	eat	M	eat	M	I.
----------------------	-----	-------	----	-----	---	-----	---	----

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, American	2.00	X	1.00	2.00
A. Total Creditable M/MA Amount ¹				2.00

^{*}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***
B. Total Creditable APP Amount C. TOTAL CREDITABLE AMO nearest 1/4 oz)		ed down to			2.00

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased _	4.4 oz	_
Total creditable amount of product (per portion)	2.0 oz	
(Reminder: Total creditable amount cannot count for	r more than the total weight of product.)	

I certify that that the above information is true and correct and that a <u>4.4</u> ounce portion of this above product (ready for serving) contains <u>2.0</u> oz 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.	Technical Serv	rices / QA Director
Signature	Title	
Natalia Castro	02/27/21	516-682-5494
Printed Name	Date	Phone Number

^{**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. Total 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).



Crediting Standards Based on Grams of Creditable Grains

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: <u>IW Grilled Cheese</u>		Code No:	16939		
Manufacturer: <u>E S Foods</u>	(R	Serving Size: 4.4 oz (Raw dough weight may be used to calculate creditable grain amounts)			
I. Does the product meet the Whole (Refer to SP 30-2012 Grain Requireme	Grain-Rich Criteria: ents for the National Sci	Yes <u>X</u> N hool Lunch	o Program and	l School Breakfast Program.)	
II. Does the product contain non-cre (Products with more than 0.24 oz equi non-creditable grains may not credit t	valent or 3.99 grams for	r Groups A-	G or 6.99 gr.	ams for Group H of	
III. Use Policy Memorandum SP 30-School Breakfast Program: Exhibit A Group H or Group I. (cereal grains), to calculate servings of grain compone creditable grain per oz eq; Group H us reported by volume or weight.) Indicate to which Exhibit A Group (A	A to determine if the p or Group I (RTE break ant based on creditable s ses the standard of 28 g	oroduct fits (start cereals) grains. Grorams credite	into Groups . (Different r ups A-G use	s A-G (baked goods), nethodologies are applied the standard of 16 grams	
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Credital per oz ec (16g o	andard of ole Grain quivalent $r \ 28g)^2$	Creditable Amount A ÷ B	
Bread, Whole Grain Flour	17.60		.00	1.10	
Bread, Enriched Flour	16.90	16.	.00	1.05	
		500			
Total Creditable Amount ³				2.00	
Creditable grains are whole-grain meal/flour (Serving size) X (% of creditable grains in 12 Standard grams of creditable grains from t 3 Total Creditable Amount must be rounded Total weight (per portion) of product as Total contribution of product (per portion I certify that that the above information for serving) provides 2.0 oz equiva	formula). Please be aware he corresponding Group in down to the nearest quarter purchased 4.4 oz. on) 2.0 oz equivalen is true and correct and alent Grains. I further c	serving size on Exhibit A. er (0.25) oz eo t t t that a 4.4 ertify that no	q. Do <i>not</i> rou ounce port	ion of this product (ready e grains are not above 0.24	
oz eq. per portion. Products with more Group H of non-creditable grains may r	not credit towards the gr	rain requiren	ms for Group ments for sch ervices / Q	ool meals.	
Signature		Title			
Natalia Castro		02/27/21	51	6-682-5494	
Printed Name		Date	Ph	none Number	

Date

Printed Name



Code: 16944
Product Name: IW WG Ciabatta Cheese Melt

Serving Size: 1 Sandwich (3.9 oz.)

Each 3.9 oz. Ciabatta Grilled Cheese Sandwich provides 2.00 oz. meat/meat alternate and 2.00 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition	Facts
Serving size	(111 g
Amount per serving Calories	260
	% Daily Value
Total Fat 10g	13%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 670mg	29%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 0g Added Suga	ars 0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 399mg	30%
Iron 1mg	6%
Potassium 609mg	15%

Shelf life:	12 months frozen (-10°-0°F)
	from date of production
Case count:	96
TiHi:	8 x 6
Case dimensions:	19.375" x 15.75" x 8.75"
Cases/pallet:	48
Case cube:	1.55 ft ³
Net wt:	23.4 lbs
Gross wt:	25.4 lbs
Case code:	Julian, date of production
GTIN:	10693392004793

INGREDIENTS: Cheese: Cultured Pasteurized Milk and Skim Milk, Whey Protein Concentrate, Contains Less Than 2% of Salt, Potassium and Sodium Citrates, Lactic Acid, Sorbic Acid (Preservative), Natural Flavor, Xanthan Gum, Locust Bean Gum, Guar Gum, Apo-Carotenal and Beta Carotene (Color), Vitamin A Palmitate, Enzymes, Soy Lecithin and Soybean Oil Blend. 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, Salt, Natural Butter Flavor, Natural Mold Inhibitor (Cultured Wheat Flour, Vinegar) Sodium Bicarbonate, Fumaric Acid, Enzymes.

Allergens: Wheat, Soy and Milk.

COOKING INSTRUCTIONS

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

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:	IW	Ciabatta	Cheese	Melt	Code	No.:_	16944
		11 34 3					

Manufacturer: E S Foods Portion/Size: 3.9 oz

I	N	lea	t/M	eat	AI	ter	nate
A	. 14	$\mathbf{I} \mathbf{C} \mathbf{a}$	L/IVE	cat	_ A.	LUI	mate

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, American	2.00	X	1.00	2.00
A. Total Creditable M/MA Amount ¹				2.00

^{*}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***
B. Total Creditable APP Amount ¹ C. TOTAL CREDITABLE AMOU nearest ¼ oz)	NT (A + B rounde	ed down to			2.00

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	3.9 oz.
Total creditable amount of product (per portion	2.0 oz.
(Reminder: Total creditable amount cannot count for	or more than the total weight of product.)

I certify that that the above information is true and correct and that a $\underline{3.9}$ ounce portion of this above product (ready for serving) contains $\underline{2.0}$ oz 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. Casteo.	Technical Services / QA Director			
Signature	Title			
Natalia Castro	02/27/21	516-682-5494		
Printed Name	Date	Phone Number		

^{**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. Total 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.)



Crediting Standards Based on Grams of Creditable Grains

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: IW Ciabatta Cheese Melt		Code No:	16944	
Manufacturer: E S Foods I. Does the product meet the Whole (Refer to SP 30-2012 Grain Requirement)	(R: Grain-Rich Criteria:	Yes X No	ht may be used	d to calculate creditable grain amount) d School Breakfast Program.)
II. Does the product contain non-cree (Products with more than 0.24 oz equive non-creditable grains may not credit to	alent or 3.99 grams for	Groups A-0	G or 6.99 gr	ams for Group H of
III. Use Policy Memorandum SP 30-2 School Breakfast Program: Exhibit A Group H or Group I. (cereal grains), of to calculate servings of grain component creditable grain per oz eq; Group H use reported by volume or weight.) Indicate to which Exhibit A Group (A	to determine if the por Group I (RTE break at based on creditable gos the standard of 28 gos	roduct fits i (fast cereals) grains. Grow rams credita	nto Group (Different a ups A-G use	s A-G (baked goods), methodologies are applied the standard of 16 grams
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Credital per oz ec (16g o		Creditable Amount
Ciabatta Bread, Whole Wheat Flour	A 17.30	16.	00	A ÷ B 1.08
Ciabatta Bread, Enriched Wheat Flour	16.90	16.		1.05
Chroatta Bread, Emiched Wheat Flour		(WE) 15(1) 14(1)		
Total Creditable Amount ³				2.00
*Creditable grains are whole-grain meal/flour 1 (Serving size) X (% of creditable grain in for 2 Standard grams of creditable grains from th 3 Total Creditable Amount must be rounded a Total weight (per portion) of product as I Total contribution of product (per portion)	ormula). Please be aware the corresponding Group is flown to the nearest quarter purchased 3.9 oz	serving size on Exhibit A. er (0.25) oz ed		
I certify that that the above information is for serving) provides 2.0 oz equivaler eq. per portion. Products with more than Group H of non-creditable grains may no	nt Grains. I further cer n 0.24 oz equivalent or	tify that non 3.99 grams	-creditable for Groups	grains are not above 0.24 oz A-G or 6.99 grams for
N. Casteo.		Technical S	Services / (QA Director
_				
Natalia Castro		02/27/21		516-682-5494
Printed Name		Date	F	Phone Number



Code: 16945 Serving Size: 1 Sandwich (3.9 oz.)

Product Name: IW WG Ciabatta Pepper Jack Melt

Each 3.9 oz. Ciabatta Pepper Jack Melt provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition	Facts
Serving size	(111g)
Amount per serving Calories	320
	% Daily Value*
Total Fat 18g	23%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 720mg	31%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Su	ugars 0%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 359mg	30%
Iron 1mg	6%
Potassium 134mg	2%

Shelf life:	12 months frozen (-10°-0°F)
	from date of production
Case count:	96
TiHi:	8 x 6
Case dimensions:	19.375" x 15.75" x 8.75"
Cases/pallet:	48
Case cube:	1.55 ft ³
Net case wt:	23.4 lbs
Gross wt:	25.4 lbs
Case code:	Julian, date of production
GTIN:	10693392005158

INGREDIENTS: Cheese: Cultured Milk, Jalapeno Peppers, Salt, Sorbic Acid (Preservative), Sunflower Lecithin (Anti-Sticking Agent). 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, Salt, Natural Butter Flavor, Natural Mold Inhibitor (Cultured Wheat Flour, Vinegar) Sodium Bicarbonate, Fumaric Acid, Enzymes.

Allergens: Wheat and Milk.

COOKING INSTRUCTIONS

FROM FROZEN: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

I certify that the above information is correct.

Natalia Castro
Technical Services/QA Director



<u>Product Formulation Statement for Meat/Meat Alternate (M/MA) & Alternate Protein Product (APP)</u>

Product Name: IV	V Ciabatta Pep	per Jack Me	elt Code	No.: <u>16945</u>	
Manufactur	er: E S Foods	Portion/S	ize: 3.9 (OZ	
I. Meat/Meat Alternate					
Please fill out the chart below to determ	nine the creditable	e amount of Me	eat/Meat Alte	ernate	
Description of Creditable	Ounces	Ounces per Raw Multiply			Creditabl
Ingredients per	Portion of	Creditable		Servings Per Unit	Amount *
Food Buying Guide (FBG)	Ingre	Ingredient			
Cheese, American	2.	00	X	1.00	2.00
A. Total Creditable M/MA Amount	1				2.00
*Creditable Amount - Multiply ounces	per raw portion o	f creditable ing	redient by th	e FBG Yield Info	rmation.
II. Alternate Protein Product (APP) If the product contains APP, please fill APP is used, you must provide docume Description of APP, manufacture's name,					Creditabl
and code number	Portion		As-Is*	10	APP***
and code number	Tortion		715-15		1
B. Total Creditable APP Amount ¹		L			
C. TOTAL CREDITABLE AMOUN	NT (A + B round	ed down to			2.00
nearest ¼ oz)					
*Percent of Protein As-Is is provided or **18 is the percent of protein when fully ***Creditable amount of APP equals ou ¹ Total Creditable Amount must be round equivalent). Do not round up. If you are (Total Creditable M/MA Amount) until box C.)	y hydrated. Inces of Dry APP ded down to the note of the model of the	multiplied by nearest 0.25oz (A and APP, you	the percent o (1.49 would r u do not need	ound down to 1.2 to round down in	5 oz meat n box A
Total weight (per portion) of product as	purchased 3.9 o	Z.			
Total creditable amount of product (per (Reminder: Total creditable amount can			weight of pr	oduct.)	
I certify that that the above information (ready for serving) contains oz further certify that any APP used in the parts 210, 220, 225, 226, Appendix A) a	equivalent meat/r product conforms	neat alternate to the Food an	when prepare d Nutrition S	d according to dir ervice Regulation	rections. I
N. Casteo.		m	10	0.4 P'	
Technical Services / QA Birector					
Signature		Title			
Natalia Castro		02/27/21	l	516-682-5494	
Printed Name		Date	-	Phone Number	r



Crediting Standards Based on Grams of Creditable Grains

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: IW Ciabatta Pepper Jack	Melt (Code No:	16945	
Manufacturer: ESFoods Serving Size: 3.9 oz (Raw dough weight may be used to calculate creditable grain at the SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program and				
II. Does the product contain non-cree (Products with more than 0.24 oz equive non-creditable grains may not credit to	alent or 3.99 grams for	Groups A-0	G or 6.99 g	rams for Group H of
III. Use Policy Memorandum SP 30-2 School Breakfast Program: Exhibit A Group H or Group I. (cereal grains), of to calculate servings of grain component creditable grain per oz eq; Group H use reported by volume or weight.) Indicate to which Exhibit A Group (A	to determine if the por Group I (RTE break at based on creditable goes the standard of 28 goes	roduct fits i fast cereals) grains. Grot rams credita	into Group . (Different ups A-G us	os A-G (baked goods), methodologies are applied e the standard of 16 grams
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Sta Creditab per oz eq (16g or B	le Grain uivalent - 28g) ²	Creditable Amount A ÷ B
Ciabatta Bread, Whole Wheat Flour	17.30	16.0		1.08
Ciabatta Bread, Enriched Wheat Flour	16.90	16.0		1.05
Charles Dead, Emiliand Williams	and the second			
Total Creditable Amount ³				2.00
*Creditable grains are whole-grain meal/flour 1 (Serving size) X (% of creditable grain in forms of creditable grains from the standard grams of creditable grains from the standard creditable Amount must be rounded as	ormula). Please be aware e corresponding Group in lown to the nearest quarte	serving size on Exhibit A.		
Total weight (per portion) of product as Total contribution of product (per portio		t		
I certify that that the above information for serving) provides 2.0 oz equivalet eq. per portion. Products with more than Group H of non-creditable grains may no	nt Grains. I further cer n 0.24 oz equivalent or	tify that non 3.99 grams	n-creditable for Groups	e grains are not above 0.24 oz s A-G or 6.99 grams for
N. Casteo.			Services /	QA Director
Signature		Title		
Natalia Castro		02/27/21		516-682-5494
Printed Name		Date		Phone Number