







Information				
Portion Size:	170.25 g			
Calories	340.58 kcals			
Protein	19.07 g			
Carbohydrate	32.00 g			
Dietary Fiber	3.83 g			
TFA's	0.00 g			
Sugar-Total	5.35 g			
Cholesterol	30.00 mg			
Fat (Saturated)	7.48 g			
Fat (Total)	16.56 g			
Vitamins:				
Vitamin A	615.54 IU			
Vitamin C	18.20 mg			
Minerals:				
Sodium	610.40 mg			
Calcium	477.09 mg			
Iron	1.45 mg			

Nutrition information is based on calculated analysis.

Nutrition

Item: Ardella's Cheese Lunch Pack Thaw & Serve

Brand Name: ARDELLA'S

Product Code: 705 Wrap

Dimensions: 6 x 6½ Pack
Unit Weight: 6.00 oz.

Count/Case: 42

Child Nutrition # 087646

Each 6.00 oz. Portion will provide 2.00 Meat/Meat Alternate 2.00 Equivalent Grains

3/8 Cup Red /Orange Vegetable

Each pack whole grain cheese (6.00 oz.) portion contains:

2 servings of creditable grains (32 grams of wheat flour consisting of 51% whole grain whole wheat flour and 49% enriched wheat flour) 2 oz. m/ma consisting of low moisture part skim mozzarella cheese. Pizza sauce, consisting of 22.5 grams of tomato paste equal to 3/8 cup red vegetable.

Ingredient Statement:

Crust: Water, Whole Grain Whole Wheat Flour, Enriched Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soybean oil, sugar, oat fiber, sea salt, yeast, baking powder (sodium acid pyrophosphate, sodium bicarbonate, starch, monocalcium phosphate), calcium propionate, calcium sulfate, L-cysteine hydrochloride, ascorbic acid. Cheese: Low moisture part-skim mozzarella cheese (cultured pasteurized milk, salt and enzymes). Pizza Sauce: Water, tomato paste (not less than 31% natural tomato soluble solids), salt, spices & flavoring. Allergen Statement: Contains Milk, Wheat & Soy.

Shipping Information:

 Gross Wt.
 17.75 lbs.

 Net Wt.
 15.75 lbs.

 Cube
 1.81

 Cases/Pallet
 35

 Tie/High
 7/5

Box Dims 18½ x 13 x 13 3/16



Cheese lunch pack contains less than 2% non-creditable grains.

Thawing Instructions:

For best thawing results, place product on baking sheet and place in a walk-in cooler that is between 38°F & 41°F and thaw for 36 hours. Transport at 38°F to 41°F and ready to

If you do not have sufficent resources to thawing product on baking sheet, leave the product in the walk-in cooler, in the case box with the lids open. Thaw for 48 hours. Transport, maintain and serve at 38°F to 41°F.

DO NOT REFREEZE PRODUCT.

REFRIGERATED SHELF LIFE: 7 DAYS

Richard Schanz

President

July 1, 2015 15-16 Yr. Version 1.0 Guided by principles of sustainability.

RERLY

Visit our website at: www.ardellas.com tel: 888-642-2056 • fax: 310-764-1488



Sample Products Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Ardella's Cheese	Lunch Pack Tha	w & Serve	Code l	No.: 705	
Manufacturer: Ardella's	Ca	se/Pack/Cour	nt/Portion/Si	ze: 42/6.00 oz	
I. Meat/Meat Alternate					
Please fill out the chart below to de	termine the cred	itable amount	of Meat/Me	eat Alternate	
Description of Creditable	Ounces	per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of	Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingre	dient		Per Unit	
Mozzarella Cheese	2.00) oz	X	16/16	2.0 oz
			X		
		Ween Add and an	X		
A. Total Creditable M/MA Amo	unt¹				2.00 oz
*Creditable Amount - Multiply ounces	per raw portion of	creditable ing	redient by the	FBG Yield Info	
II. Alternate Protein Product (AP		C			
If the product contains APP, please		below to dete	ermine the c	reditable amour	nt of APP.
If					
APP is used, you must provide docu	imentation as de	scribed in Att	tachment A	for each APP us	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
N/A		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun	t ¹		1		
C. TOTAL CREDITABLE AMO		ounded down	ı to		
nearest ¼ oz)	(12 : 22 1)				
*Percent of Protein As-Is is provided on	the attached API	documentatio	n.		
**18 is the percent of protein when full					
***Creditable amount of APP equals or	inces of Dry APP	multiplied by	the percent of	protein as-is div	ided by 18.
¹ Total Creditable Amount must be roun					
equivalent). Do not round up. If you a					
(Total Creditable M/MA Amount) until	after you have ad	ded the Total (Creditable AP	P Amount from b	oox B to box
C.					
T-4-1		(00			
Total weight (per portion) of produc					
Total creditable amount of product (Reminder: Total creditable amount	(per portion)	2 M/MA	h = 4 = 4 = 1 === : =		
(Reminder: Total creditable amount	cannot count to	r more than th	ne total weig	gnt of product.)	
I certify that the above information	is true and sorre	at and that a	6 00000 000	wing of the above	70
product (ready for serving) contains					
according to the directions.	ounces of e	equivalent inc	ai/ilicat after	nate when prep	ared
I further certify that any APP used in	n the product ac	nforms to the	Food and M	utrition Comico	
	-				
Regulations (7 CFR Parts 210, 220,	225, 226, Apper	idix A) as dei	monstrated b	y the attached s	supplier
documentation.					
0501-					
RERLY		_			
, , , , , , , , , , , , , , , , , , ,			President		
Signature		Ti	itle		
Dishard E. Caharra		7	/1/2015	210.70	2 1560
Richard E. Schanz			/1/2015		2.1560
Printed Name		D	ate	Phone	Number



(Crediting Standards Based on Grams of Creditable Grains)

roduct Name:_	Ardella's Chee	se Lunch Pack Thaw &	& Serve	Code No.: <u>705</u>	
anufacturer: _	Ardella's		Serving 6 oz (raw dough weight ma	y be used to calculate c	reditable grain amount)
			C riteria: Yes <u>X</u> No_ ional School Lunch Pro		Breakfast Program
Products with	more than 0.24	oz equivalent or 3.99 g	s: Yes <u>X</u> No Ho grams for Groups A-G c in requirements for sch	or 6.99 grams for C	CANADA DANG
School Breakfa Groups A-G, Component base Group H uses to tandard of 28g	ast Program: E Group H or Gro ed on creditable he grams creditable	xhibit A to determine oup I. (Different metho grains. Groups A-G v	equirements for the N e if the product fits into odologies are applied to use the standard of 16go Group I is reported by v act Belongs: B	o calculate servings rams creditable gro	s of grain
	of Creditable gredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount	
Vhole Grain Who	ole Wheat Flour	A 16.32	16	A ÷ B 1.02	-
nriched Flour		15.68	16	.98	1
	able Amount ³			2 grains	
(Serving size) X Standard grams	(% of creditable of creditable grain	ns from the correspondin	be aware serving size oth	-	oe converted to grams
		duct as purchased 6 oz portion) 2 oz equival	ent		
rving) Provid per portion. H of non-cre	es <u>2</u> oz equival Products with editable grains	ent Grains. I further more than 0.24 oz	rect and that a <u>6</u> ounce certify that non-cred equivalent or 3.99 grands the grain requirer	itable grains are ms for groups A	not above 0.24 of G or 6.99 grams
R	Elly				

7/1/2015 Date 310.762.1560 Phone Number

Richard E. Schanz Printed Name



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

Product Name:Are	della's Cheese	Lunch Pack Thav	w & Serve	Code:	705	
Manufacturer:Arde	ella's			Serving Size: 6 oz		
II. Vegetable C		mine the creditable	amount of veg	etables.		
Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
Tomato Paste	Red/Orange	.774	X	32.2/16	1.557	
			X			
			X			
Total Creditable Vegetable Amount:				1.557		
 ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. 				Total Cups Beans/Peas (Legumes)		
 At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors 			Total Cups Dark Green			
			Total Cups Red/Orange	1.557		
			Total Cups Starchy			
The PFS for meat/m towards the meat all			nent how legun	nes contribute	Total Cups Other	

I certify the above information is true and correct and that $\underline{6}$ ounce serving of the above product contains $\underline{3/8}$ cup(s) of $\underline{\text{Red/Orange}}$ vegetables.

(vegetable subgroup)