



## FINISHED PRODUCT SPECIFICATION

### PRODUCT INFORMATION

**PRODUCT CODE:** 12307

**UPC #** 072287-123079

**GTIN#** 00072287-123079

**CN LABEL #** 100733

**PRODUCT DESCRIPTION:** 5 lb. Brookwood Pork BBQ Chopped - CN Label  
COMMODITY PROCESSED ITEM



**BBQ SAUCE:** Texas Western Sauce - Low Sodium Sauce

**INGREDIENT DESCRIPTION:** Boneless Cooked Pork (Shoulder Picnic, Boneless 1/4" Trim), Ketchup (Tomato Concentrate, Sugar, Distilled Vinegar, Salt, Less than 2% of: Spices, Onion Powder, Natural Flavors), Distilled Vinegar, Brown Sugar, Molasses, Mustard (Water, Distilled Vinegar, Mustard Seed, Mustard Bran, Salt, Turmeric), Salt, Water, Vegetable Oil, Worcestershire Powder ((Distilled Vinegar on Maltodextrin, Modified Food Starch), Molasses, Salt, Sugar, Garlic Powder, Spices, Tamarind, Natural Flavor), Spices.

**PROPRIETARY:** No

**ALLERGENS:** None

**PRODUCT HANDLING:** Keep Frozen

### PACKAGING

<b>PACK SIZE:</b>	4/5 lb.	<b>CASE SIZE:</b>	
<b>BOX WEIGHT:</b>	20 lb.	Height:	7.5"
<b>TIE:</b>	13 per layer x 8 rows	Width:	9.5"
<b>NO. CASES PER PALLET:</b>	104	Length:	13.75"
<b>PACKAGE STYLE:</b>	Cryovac (Boilable)	Cube:	0.57"

### SHELF LIFE

**SHELF LIFE:** 12 months from julian date

**SHELF LIFE AFTER THAWED:** 30 Days in Package

### PREPARATION INSTRUCTIONS

- 1.) For Oven Heating: Remove the product from the bag and dump into a an oven-safe container. Cover and heat at 350°F for 30 minutes or until product reaches an internal temperature of 160°F.
- 2.) For Steamer Use: Place the bag in a steamer for 23-30 minutes or until product reaches an internal temperature of 160°F.

**Effective Date:** 11/12/2024



## FINISHED PRODUCT SPECIFICATION

3.) Water Bath: Place the bag in boiling water for 25-30 minutes or until product reaches an internal temperature of 160°F.

### LOT CODE INTERPETATION

### VACUUM PACKAGED PRODUCTS:

XX-XXX + Line # (i.e. 1st two digits = year 2024; Digits 3-5 = Julian Date +  
Line # Product was packaged on.

### OTHER

**COUNTRY OF ORIGIN:** Raw material (meat and poultry) is sourced from domestic suppliers in the USA.  
All spices & seasoning used in our blends are manufactured in the USA with various countries of origin

**DISTRIBUTION:** Ship Frozen - Refer set to 10°F.

### NUTRITIONAL INFORMATION

NFP for 4 oz / 113 g

100 g NFP

Nutrition Facts	
20 servings per container	
Serving size	4 oz. (113g)
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 370mg	16%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 12g	
Vitamin D 1mcg 6%	Calcium 23mg 2%
Iron 1mg 6%	Potassium 449mg 10%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B6 (mg)	0.28	0.25
Gram Weight (g)	113.40	100.00	Vitamin B12 (mcg)	0.37	0.32
Calories (kcal)	189.61	167.20	Biotin (mcg)	—	—
Calories from Fat (kcal)	81.84	72.17	Vitamin C (mg)	0	0
Calories from SatFat (kcal)	24.50	21.60	Vitamin D - IU (IU)	19.22	16.95
Protein (g)	12.41	10.95	Vitamin D - mcg (mcg)	0.51	0.45
Carbohydrates (g)	14.26	12.57	Vitamin E - Alpha-Toco (mg)	0.13	0.12
Total Dietary Fiber (g)	0	0	Folate (mcg)	0	0
Total Soluble Fiber (g)	0	0	Folate, DFE (mcg DFE)	0	0
Dietary Fiber (US 2016) (g)	0.50	0.44	Vitamin K (mcg)	0	0
Soluble Fiber (US 2016) (g)	0	0	Pantothenic Acid (mg)	0.65	0.57
Total Sugars (g)	11.54	10.17	Minerals		
Added Sugar (g)	9.65	8.51	Calcium (mg)	23.10	20.37
Monosaccharides (g)	0	0	Chromium (mcg)	—	—
Disaccharides (g)	0	0	Copper (mg)	0.05	0.04
Other Carbs (g)	0	0	Fluoride (mg)	0.01	0.01
Fat (g)	9.09	8.02	Iodine (mcg)	—	—
Saturated Fat (g)	2.72	2.40	Iron (mg)	0.62	0.55
Mono Fat (g)	3.44	3.03	Magnesium (mg)	11.71	10.33
Poly Fat (g)	1.59	1.40	Manganese (mg)	0.01	0.01
Trans Fatty Acid (g)	0.08	0.07	Molybdenum (mcg)	—	—
Cholesterol (mg)	40.36	35.60	Phosphorus (mg)	128.14	113.00
Water (g)	61.87	54.56	Potassium (mg)	448.89	395.86
Vitamins			Selenium (mcg)	14.03	12.37
Vitamin A - IU (IU)	11.53	10.17	Sodium (mg)	374.07	329.87
Vitamin A - RE (mcg)	3.20	2.82	Zinc (mg)	1.38	1.21
Vitamin A - RAE (mcg)	3.20	2.82	Poly Fats		
Carotenoid RE (mcg)	0	0	Omega 3 Fatty Acid (g)	0.07	0.07
Retinol RE (mcg)	3.20	2.82	Omega 6 Fatty Acid (g)	1.45	1.28
Beta-Carotene (mcg)	0	0	Other Nutrients		
Vitamin B1 - Thiamin (mg)	0.37	0.33	Alcohol (g)	0	0
Vitamin B2 - Riboflavin (mg)	0.16	0.14	Caffeine (mg)	0	0
Vitamin B3 - Niacin (mg)	2.89	2.55	Choline (mg)	41.13	36.27
Vitamin B3 - Niacin Equiv (mg)	5.28	4.65			

Effective Date: 11/12/2024

Ashley W. Foy



United States Department of Agriculture



Food and Nutrition Service

**Product Formulation Statement (Product Analysis)  
for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs**

Child Nutrition (CN) Program Operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative.

Product Name: Pork BBQ with Lower Sodium Texas Western Sauce Code No.: 12307

Manufacturer: Brookwood Farms Inc. Serving Size: 4 oz Packed 4/5# bags

**I. Meats**

Please fill out the chart below to determine the creditable amount of Meat

DESCRIPTION OF CREDITABLE MEAT INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT	MULTIPLY	FBG YIELD <sup>1</sup>	CREDITABLE AMOUNT <sup>2</sup>
100193 Boneless Pork-Picnic Meat	4	x	9.2	2.3 oz
		x		
		x		
A. Total Creditable Meat Amount <sup>2</sup>				2.3 oz

<sup>1</sup> FBG yield = Additional Information Column.

<sup>2</sup> Creditable Amount = Ounces per raw portion of creditable ingredient multiplied by the FBG Yield Information.

**II. Meat Alternates**

Please fill out the chart below to determine the creditable amount of Meat Alternate

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT	MULTIPLY	FBG YIELD <sup>3</sup>	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT <sup>2</sup>
		x		÷		
		x		÷		
		x		÷		
B. Total Creditable Meat Alternate Amount <sup>7</sup>						

<sup>3</sup> FBG yield = Servings per Purchase Unit Column.

**III. 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 in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION	MULTIPLY	% OF PROTEIN AS-IS <sup>4</sup>	DIVIDE BY 18 <sup>5</sup>	CREDITABLE AMOUNT APP <sup>6</sup>
		x		÷	
		x		÷	
		x		÷	
C. Total Creditable APP Amount <sup>7</sup>					
D. TOTAL CREDITABLE AMOUNT (A+B+C rounded down to nearest 0.25 oz.) <sup>7</sup>					

<sup>4</sup> Percent of Protein As-Is is provided on the attached APP documentation.

<sup>5</sup> 18 is the percent of protein when fully hydrated.

<sup>6</sup> Creditable amount of APP equals ounces of Dry APP multiplied by the Percent of Protein As-Is divided by 18.

<sup>7</sup> Total Creditable Amount must be rounded **down** to the nearest 0.25 oz (1.49 would round down to 1.25 oz equivalent meat). If you are crediting M/MA and APP, you will round down after you have added the Total Creditable Meat, Meat Alternate, and APP Amounts from boxes A,B, and C.

Total weight (per portion) of product as purchased 4 oz

Total creditable amount of product (per portion) (Reminder: Total creditable amount cannot count for more than the total weight of product.) 2.3 oz

I certify that the above information is true and correct and that a 4 ounce serving of the above product (ready for serving) contains 2 ounces of 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.



Signature

Craig B. Wood

Printed Name

Vice President, Brookwood Farms Inc.

Title

12/6/23

Date

919-663-3612

Phone Number

fresh-baked breads.



created for schools

**NO Artificial Flavors**  
**NO Artificial Colors**  
**NO Artificial Preservatives**  
**NO High Fructose Corn Syrup**

## K-12 Spec 30 ct. 4" Hamburger Bun, Sliced

Material Number: 95933380



### INGREDIENT LABELING INFORMATION

WATER, WHOLE WHEAT FLOUR, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SOYBEAN OIL, SALT, CULTURED WHEAT FLOUR, MONOCALCIUM PHOSPHATE, SESAME FLOUR, ENZYMES, ASCORBIC ACID, SOY LECITHIN

CONTAINS: WHEAT, SOY, SESAME

### CLAIMS:

1 SERVING = 2 OZ EQ GRAIN

WHOLE GRAIN RICH

51% WHOLE GRAIN

16g OF WHOLE GRAINS PER SERVING

### Nutrition Facts

30 Servings per container

**Serving Size: 1 Bun (63 g / 2.2 oz)**

Amount per serving

**Calories 150**

% Daily Value\*

<b>Total Fat</b> 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 240mg	11%
<b>Total Carbohydrate</b> 30g	11%
Dietary Fiber 2g	8%
Total Sugars 4g	
Includes 4g Added Sugars	8%
<b>Protein</b> 7g	
Vitamin D 0.6mcg	2%
Calcium 50mg	4%
Iron 1.7mg	10%
Potassium 110mg	2%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4

Created: 10/19/2022  
60504-020419  
605-082522

The nutrition and ingredient information is accurate at the time of printing. This information is updated periodically. Please contact your Flowers representative if you have questions about this information.



# Formula Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package 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: K12SPEC 30CT 4" HAM SL Code No.: 95933380

Manufacturer: FLOWERS FOODS Serving Size 1 Bun (63 g/ 2.2 oz)  
(raw dough weight may be used to calculate creditable grain amount)

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- creditable grains: Yes X No          How many grams: 0.33  
(Products with more than 0.24 oz equivalent or 3.99 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.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
WHOLE GRAIN	16.83	16	↓
ENRICHED GRAIN	16.17	16	
			2.06
<b>Total Creditable Amount<sup>3</sup></b>			<b>2.00</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup> 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 63 grams

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.2 ounce portion of this product (ready for serving) provides 2.00 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 3.99 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.

Tracy Barnes

Signature

QA Labeling Analyst

Title

Tracy Barnes

Printed Name

01/07/22

Date

cy.Barnes@flocorp.c

Phone Number





## **BREAD & BREAD - SPEC SHEET**

### **ARTISAN HAMBURGER BUN - 2oz**

**Product Name:** WG 2oz Artisan Hamburger Bun

**Bread & Bread Product Code:** HR-2

**Product Category:** Bread/Frozen



**Product Description:** B&B Artisan Brioche Hamburger Bun follows an authentic artisan recipe that gives this hamburger and sandwich bun a perfect texture, amazing buttery aroma and a delicious taste that will enhance any hamburger or sandwich. Definitely a gourmet bread proudly manufactured locally in Miami - FL. (choose from 1 grain or 2 grain contribution)

#### **2 grains contribution.**

**Attributes:** It is a fully baked product. Once baked it is flash frozen to ensure the product does not lose humidity. Thaw for only 30-60 minutes and the product does not require warming / heating, but can be warm for 1-2 minutes if wanted to serve “out of the oven”.

#### **Preparation and Cooking Instructions:**

1. This item is shipped frozen. Just let it thaw for 30-60 minutes and serve.
2. Once thawed keep them in a dry place away from the sun in an enclosed plastic bag to keep the freshness

#### **Suggested use and Benefits of using this product:**

Bread & Bread B&B Artisan Hamburger Bun are perfect for enhancing your hamburger and all sandwiches. Try toasting for 1 minute after thawing at 350F for a crispy texture on your sandwich.

**Shelf Life:** 10 months frozen / 12-15 days after thaw



### Case Info:

- Quantity: 120 units x case
- Unit weight: 2oz (57 grams)
- Case dimensions: 22x18x7 / Case Cube: 1.91 / TI x HI: 4x10
- Case Gross Weight: 15lbs / Case Net Weight: 13lbs

Nutrition Facts	
1 servings per container	
<b>Serving size</b>	<b>1 Bun (57g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>150</b>
% Daily Value*	
<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 27g	<b>10%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 26mg	<b>2%</b>
Iron 1.44mg	<b>8%</b>
Potassium 0mg	<b>0%</b>
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	



**Ingredients List:** Whole White Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Wheat Gluten, Soybean Oil, Salt.







Bread & Bread Corp  
7245 NW 19<sup>th</sup> ST – Suite A  
Miami – FL 33126  
Phone: (786) 448-8724

**PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS**  
**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATIVE (M/MA) AND BREAD/BREAD ALTERNATIVE (B/BA)**

Product Name: WG 2oz Artisan Hamburger Bun/Slider  
Manufacturer: BREAD & BREAD CORP  
Case Pack/Count: 120 Units **Portion size: 2.0oz (56 Grs)**

Code: HR-2

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
<b>Total Creditable Amount</b>				

\* Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying yield guide

**II. Bread/Bread Alternate**

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion 1 A	Gram Standard of Creditable Grain per Oz Equivalent (16 Gr 28 Gr) 2 B	Creditable Amount A + B
Whole Wheat Flour	16.64	16	1.04
Wheat Flour	15.36	16	0.96
<b>Total Creditable Amount</b>			<b>2.0</b>

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 converted to Grams

2 Standard grams of creditable grains from the corresponding Group in exhibit A

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: 2.0 Oz

Total Contribution of product (per portion): 2.0 oz eq

I certify that the above information is true and correct and that a N/A ounce serving of the above product (ready for serving) contains N/A ounces of equivalent meat/meat alternative when prepared according to directions.

I certify that the above information is true and correct and that a 1.97 ounce portion of this product (ready for serving) provides 2oz 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 eq or 3.99 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

Title: DIRECTOR

Printed Name: BENNO TROSS

Date: 01/07/2025

Phone: (786) 448-8724