**Description**
Breadsticks topped with Mozzarella Cheese and Butter Sauce with Garlic Seasoning

**Ingredients**
INGREDIENTS: BREADSTICKS (WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, Malted BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SUGAR, CANOLA OIL, YEAST, SALT, GRANULATED GARLIC, DEHYDRATED ONION, WHITE PEPPER, ASCORBIC ACID), ADDED AS A DOUGH CONDITIONER, AND ENZYMES), MOZZARELLA (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), WATER, CONTAINS LESS THAN 2% OF FOOD STARCH MODIFIED, BUTTER BUDS (MALTODEXTRIN, NATURAL BUTTER FLAVOR), CELLULOSE (ANTI-CAKING), GARLIC POWDER, SOY PROTEIN ISOLATE.

**Allergens**
Milk | Soy | Wheat

**Nutrition**

| Nutrition Facts |  
| 105 servings per container  
| Serving size | 1 Breadstick  
| (4.0 oz./113g) |  

| Amount per serving | Calories 260 |  
| % Daily Value* | Total Fat 10g | 13% |  
| Saturated Fat 5g | 25% |  
| Trans Fat 0g |  
| Cholesterol 25mg | 8% |  
| Sodium 410mg | 18% |  
| Total Carbohydrate 29g | 11% |  
| Dietary Fiber 3g | 11% |  
| Total Sugars 2g |  
| Includes 2g Added Sugars | 4% |  
| Protein 14g |  
| Vitamin D 0mcg | 0% |  
| Calcium 297mg | 25% |  
| Iron 1mg | 6% |  
| Potassium 84mg | 2% |  

*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.

**Meal Contribution**
Meat/Meat Alternative 2.00 oz.  
Equivalent Grains 2.00 oz.

**Safe Handling Instructions**
Keep Frozen | Not Ready-To-Eat  
Cook to an internal temperature of 165° F as measured by a food thermometer.  
For best results, thaw up to 2 hours prior to cooking. **Do not refreeze.**  
Cook for 9-12 minutes in a 350° F convection oven. **CAUTION:** Item will be hot. Let stand for 2 minutes.

**Bioengineered Statement**
S&F Foods, Inc. has gathered the required information necessary to determine which manufactured products contain ingredients that may be sourced from a bioengineered material. It should be noted, formulation and ingredient order of predominance impact the decision-making process as does the recognized threshold that allows for the inadvertent or technically unavoidable presence of a bioengineered substance – up to 5% in each ingredient. In addition, highly refined products are exempt from the Standard disclosure.  
S&F Foods, Inc. has concluded that any School Foodservice item currently manufactured that has a bioengineered ingredient will be identified with the following statement; **Contains a bioengineered food ingredient.**  
This item contains a bioengineered food ingredient.

Verified on January 31, 2024 by:  
**John Cather**  
John Cather, VP K12 Sales - Eastern Division  

**Dan Grout**  
Dan Grout, VP K12 Sales - Western Division
Product Formulation Statement

Product Name: CHEEZY BREADSTICKS
Manufacturer: S&F FOODS, INC., ROMULUS, MI
Product Code: 151BC
Serving Size: 4.0 OZ.

I. Meat/Meat Alternative

<table>
<thead>
<tr>
<th>Description of Creditable Ingredients per Food Buying Guide (FBG)</th>
<th>Ounces per RAW Portion of Creditable Ingredient</th>
<th>Multiply</th>
<th>FBG Yield/Servings Per Unit</th>
<th>Creditable Amount*</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOZZARELLA CHEESE</td>
<td>1.593</td>
<td>X</td>
<td>100%</td>
<td>1.5931</td>
</tr>
</tbody>
</table>

A. Total Creditable M/MA Amountª 1.5931

*Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information

II. Alternative Protein Product (APP)

<table>
<thead>
<tr>
<th>Description of APP, Manufacturer’s Name and Code Number</th>
<th>Ounces Dry APP Per Portion</th>
<th>Multiply</th>
<th>% of Protein As-Is*</th>
<th>Divide by 18%**</th>
<th>Creditable Amount APP***</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOY ISOLATE PROTEIN</td>
<td>0.0865</td>
<td>X</td>
<td>85%</td>
<td>÷ by 18</td>
<td>0.4085</td>
</tr>
</tbody>
</table>

B. Total Creditable APP Amountª 0.4085

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.) 2.00

*Percent of Protein As-Is is provided on the attached APP documentation
**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 weight (per portion) of product as purchased 4.0 OZ.

Total creditable amount of product (per portion) 2.00

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

I certify that the above information is true and correct and that a 4.00 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternative 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.

I. Does the product meet the Whole Grain-Rich Criteria: Yes ✔ No
(Refer to SP 30-2012 Grain Requirements for the Nutritional School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No ✔ How many grams _______
(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.; Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs: B

<table>
<thead>
<tr>
<th>Description of Creditable Grain Ingredient*</th>
<th>Grams of Creditable Grain Ingredient per Portion¹ A</th>
<th>Gram Standard of Creditable Grain per oz. equivalent (16g or 28g)² B</th>
<th>Creditable Amount A ÷ B</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE WHOLE WHEAT</td>
<td>19.7390</td>
<td>16</td>
<td>1.2337</td>
</tr>
<tr>
<td>ENRICHED FLOUR</td>
<td>18.9649</td>
<td>16</td>
<td>1.1853</td>
</tr>
</tbody>
</table>

Total Creditable Amount 2.25

*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.
³ Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up.

I certify that the above information is true and correct and that a 4.00 ounce portion of the product (ready for serving) provides 2.25 ounces 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.

David W. Spencer
President/CEO
Signature
David W. Spencer
1/21/2020 734-728-1600
Printed Name Phone Number