



APPLE CINNAMON TEXAS TOAST 128MC

Toated Slice topped with a blend of Apple and Cinnamon



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www.sffoodsinc.com

Number of Servings: 96

Serving Size: One Slice (94g/3.3 oz.)

Case - Net Weight: 19.80 lb, Gross Weight: 22.05 lb, Dimensions: L: 18.25" x W: 14.00" x H: 10.75," Cube: 1.59'

Pallet - TIHI: 8/7 = 56 Cases

Nutrition Facts	
Serving Size One Slice (94g/3.3oz.)	
Servings Per Container 96	
Amount Per Serving	
Calories 260	Calories from fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 45g	15%
Dietary Fiber 2g	8%
Sugars 17g	
Protein 8g	
Vitamin A 8%	● Vitamin C 2%
Calcium 4%	● Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories Per Gram:	
Fat 9	Carbohydrate 4 Protein 4

Ingredients:

WHOLE WHEAT FLOUR, WHEAT FLOUR (ENRICHED WITH BARLEY MALT, IRON [FERROUS SULFATE] AND THE FOLLOWING B VITAMINS: NIACIN, THIAMINE [B1], RIBOFLAVIN, FOLIC ACID), WATER, FRESH YEAST, SALT, CORN SYRUP, SOYBEAN OIL, VINEGAR, VEGETABLE MONO & DIGLYCERIDES, CALCIUM PROPIONATE, SUGAR, APPLE CONCENTRATE, WATER, BUTTER BUDS (MALTODEXTRIN, BUTTER FLAVOR), MODIFIED FOOD STARCH, GROUND CINNAMON.

Allergens:

CONTAINS: MILK, SOY, WHEAT

Preparation & Handling Instructions:

FOR INSTITUTIONAL USE ONLY - KEEP FROZEN

Cook for 6-9 minutes in a 350°F convection oven.
Cook to an internal temperature of 165°F as measured by a food thermometer.



Meal Contribution:

EQUIVALENT GRAINS..... 2.25

Shelf Life:

Nine (9) months frozen.



Verified By: John Cather

John Cather, Vice President of Sales

Date: 12/1/17



Product Formulation Statement

Product Name APPLE CINNAMON TEXAS TOAST

Product Code 128MC

Manufacturer S&F FOODS, INC., ROMULUS, MI

Case Wt./Count/Portion Size 19.8#/96/3.3 OZ.

I. Meat/Meat Alternative					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per COOKED Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount*	
A. Total Creditable M/MA Amount[‡]				0.00	
*Creditable Amount - Multiply ounces per portion of creditable ingredient by the FBG Yield Information					
II. Alternative Protein Product (APP)					
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[‡]					0.0000
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz.)					0.00
*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 Creditable Amount must be rounded down to the nearest 0.25 oz. (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.					
Total weight (per portion) of product as purchased		3.3 OZ.			
Total creditable amount of product (per portion)		0.00			
(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 3.30 ounce serving of the above product (ready for serving) contains 0 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

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
WHITE WHOLE WHEAT	22.1100	16	1.4
ENRICHED FLOUR	14.7400	16	0.9
Total Creditable Amount³			2.30
			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 **3.30** 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
 Signature
 David W. Spencer
 Printed Name

President/CEO
 Title
 6/7/17
 Date
 734-728-1600
 Phone Number