



168/1oz. Marble Jack Stick

Product Number: 40293-1

Packaging Requirements:

<u>Characteristic</u>	<u>Specification</u>
Packaging	Private Film
Code Date	Sell By _ (150days from make date)
Shelf Life	150 Days from make date
Gross Weight (case)	11.00 lbs.
Tare Weight (case)	0.50 lbs.
Net Weight (case)	10.500 lbs.
Case Dimensions (L,W,H)	15.875" x 7.25" x 6.125"
Cube	0.41 cubic feet
Cases Per Layer / # of Layers	15 x 8
Cases Per Pallet	120

Chemical & Physical:

<u>Analysis</u>	<u>Specification</u>
Moisture	38% - 43%
FDB	50% - 55%
Salt	1.5% - 2.0%
pH	5.15 - 5.30
Color	White to Light Yellow

Microbiological:

<u>Analysis</u>	<u>Specification</u>
Yeast / Mold	<200/g
Coliform	<100/g
E. coli	<10/g
Staphylococcus aureus	<100/g
Salmonella	Negative in 25 grams
Listeria monocytogenes	Negative in 25 grams

Shipping & Storage: Product must be stored between 33°F - 40°F and shipped between 33°F - 45°F.

Bongards' Creameries, 13200 County Road 51, Bongards, MN 55368 952-466-5521 1-800-788-6417

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case we urge and recommend that purchaser, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Quality Department may be available to assist purchasers in adapting our products to their needs and to the circumstances prevailing in purchaser's business.



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Product Number: 40293-1

Ingredients:

Pasteurized Milk, Cheese Cultures, Salt, Enzymes, Annatto Color

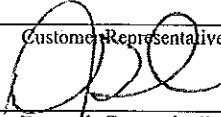
Allergens:


Milk

Nutritional Information / Serving Size: 28g

Calories	110	
Calories from Fat	80	
Total Fat	9 g	(14% DV)
Saturated Fat	5 g	(27% DV)
Trans Fat	0 g	
Cholesterol	30 mg	(9% DV)
Sodium	170 mg	(7% DV)
Total Carbohydrate	<1 g	(0% DV)
Dietary Fiber	0 g	(0% DV)
Sugars	0 g	
Protein	7 g	
Vitamin A	6%	
Calcium	20%	
Vitamin C	0%	
Iron	0%	

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Customer Representative Signature:  Date: 12/12/14

Bongards Creameries Representative Signature:  Date:

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

Child Nutrition Program operators 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.

Product Name: Marble Jack Stick Code No.: 40293

Manufacturer: Bongards Case/Pack/Count/Portion/Size: 168/1 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	1	X	1	1
		X		
		X		
A. Total Creditable M/MA Amount¹				1

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 in Attachment A 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***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					

*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.

¹Total 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.

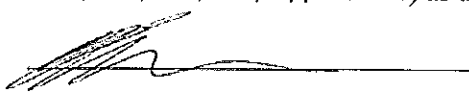
Total weight (per portion) of product as purchased 1oz

Total creditable amount of product (per portion) 1mma

(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 1 _____ ounce serving of the above product (ready for serving) contains _____ 1ounces of equivalent meat/meat alternate when prepared according to directions.
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 

CFO
Title _____

Printed Name Chris Freeman

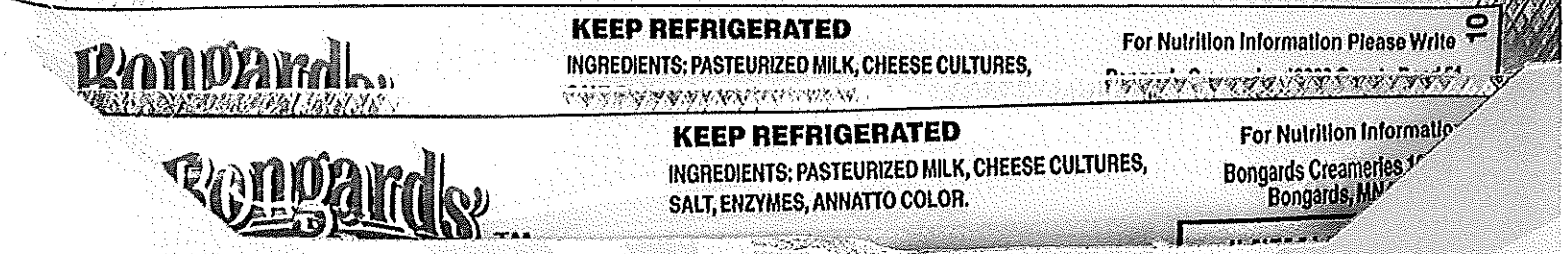
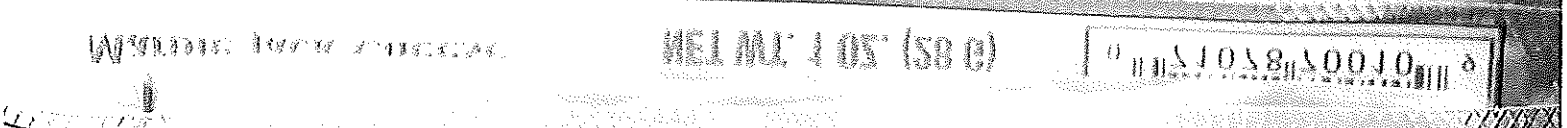
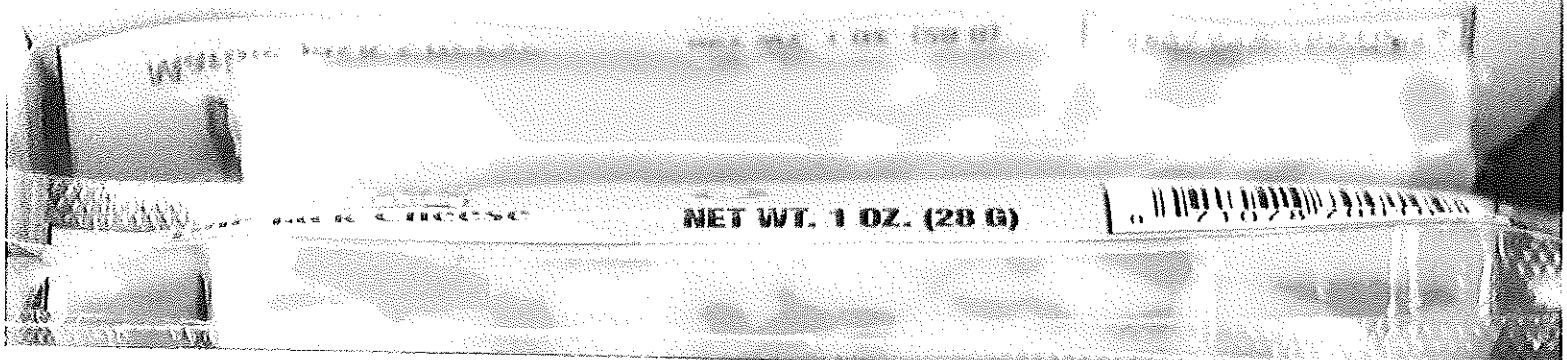
12/15/14
Date

952-466-3582
Phone Number

40293

BongardsTM creameries Quality Since 1908

Cheese Sticks



KEEP REFRIGERATED

INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURES,

For Nutrilion Information Please Write

KEEP REFRIGERATED

INGREDIENTS: PASTEURIZED MILK, CHEESE CULTURES,
SALT, ENZYMES, ANNATTO COLOR.

For Nutrilion Information
Bongards Creameries
Bongards, MN

BongardsTM creameries Quality Since 1908

Cheese Sticks

