<table>
<thead>
<tr>
<th>Nutrition Facts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving Size: SERVINGS</td>
</tr>
<tr>
<td>Serving per Container: 1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories: 465</th>
<th>Calories from Fat 181</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Daily Value²</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Fat 20.1g</td>
<td>31%</td>
<td></td>
</tr>
<tr>
<td>Saturated Fat 5.9g</td>
<td>29%</td>
<td></td>
</tr>
<tr>
<td>Trans Fat 0.0g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cholesterol 10mg</td>
<td>3%</td>
<td></td>
</tr>
<tr>
<td>Sodium 918mg</td>
<td>38%</td>
<td></td>
</tr>
<tr>
<td>Total Carbohydrate 46.9g</td>
<td>16%</td>
<td></td>
</tr>
<tr>
<td>Dietary Fiber 3.9g</td>
<td>16%</td>
<td></td>
</tr>
<tr>
<td>Protein 23.7g</td>
<td>48%</td>
<td></td>
</tr>
</tbody>
</table>

| Vitamin A 2% | Vitamin C 0% |
| Calcium 24% | Iron 24% |

² Percent Daily Values are based on a 2,000 calorie diet.
*N/A* denotes a nutrient that is either missing or incomplete.

**NOTICE:** The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

**Ingredients:** WW Bread, Peanut Butter, Grape Jelly, Mozzarella Cheese Stick
### Nutrition Facts

**Serving Size:** 1 Slice (31 g/1.1 oz)

**Servings Per Container:** 26

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories</th>
<th>Calories from Fat</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>80</td>
<td>5</td>
</tr>
<tr>
<td>Total Fat</td>
<td>1 g</td>
<td>1 %</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0 g</td>
<td>0 %</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0 g</td>
<td></td>
</tr>
<tr>
<td>Polyunsaturated Fat</td>
<td>0 g</td>
<td></td>
</tr>
<tr>
<td>Monounsaturated Fat</td>
<td>0 g</td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0 mg</td>
<td>0 %</td>
</tr>
<tr>
<td>Sodium</td>
<td>280 mg</td>
<td>11 %</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>13 g</td>
<td>4 %</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1 g</td>
<td>6 %</td>
</tr>
<tr>
<td>Sugars</td>
<td>1 g</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>4 g</td>
<td></td>
</tr>
<tr>
<td>Vitamin A</td>
<td>0 %</td>
<td></td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0 %</td>
<td></td>
</tr>
<tr>
<td>Calcium</td>
<td>2 %</td>
<td></td>
</tr>
<tr>
<td>Iron</td>
<td>10 %</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Calories:</th>
<th>2,000</th>
<th>2,500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>Less than 65g</td>
<td>80g</td>
</tr>
<tr>
<td>Sat. Fat</td>
<td>Less than 20g</td>
<td>25g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>Less than 300mg</td>
<td>300mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>Less than 2,400mg</td>
<td>2,400mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>300g</td>
<td>375g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>25g</td>
<td>30g</td>
</tr>
<tr>
<td>Product: BREAD, WHEAT WHITE RD TOP 61%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>----------------------------------------</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Ingredient Labeling Information</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 WATER</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 WHOLE WHEAT FLOUR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 ENRICHED FLOUR (WHEAT FLOUR, Malted BARLEY FLOUR, NIAGRA, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 HIGH FRUCTOSE CORN SYRUP</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 WHEAT GLUTEN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 YEAST</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8 SALT</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9 DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING): SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES AND/OR DIGLYCERIDES, CALCIUM CITRATE, CALCIUM SODATE, DATES, ETHOXYLATED MONO- AND DIGLYCERIDES, ENZYMES</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 SOYBEAN OIL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11 SOY FLOUR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12 CALCIUM SULFATE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13 AMMONIUM SULFATE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14 LEAVENING (ENRICHED CALCIUM PHOSPHATE)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15 WHEAT STARCH</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16 SOY LECITHIN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>17 CALCIUM PROPIONATE (TO RETARD SPOilage)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
# 100396 – PEANUT BUTTER, SMOOTH, 5 LB

<table>
<thead>
<tr>
<th>CATEGORY</th>
<th>PRODUCT DESCRIPTION</th>
<th>PACK/YIELD</th>
<th>STORAGE</th>
<th>PREPARATION/COOKING INSTRUCTIONS</th>
<th>USES AND TIPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CATEGORY</td>
<td>• Meat/Meat Alternates</td>
<td></td>
<td></td>
<td></td>
<td>• Serve peanut butter in sandwiches and baked items according to recipe. Peanut butter can be used to flavor pies, cakes, and cookies. Add peanut butter to batter for flavorful biscuits. Blend peanut butter and milk to make a vegetable sauce or peanut soup.</td>
</tr>
<tr>
<td>PRODUCT DESCRIPTION</td>
<td>• U.S. Grade A peanut butter is finely ground with a smooth texture.</td>
<td>• 6/5 lb cans per case.</td>
<td>• Store unopened peanut butter off the floor in a cool, dry place. Avoid freezing and sudden changes in temperature.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• One 5 lb can AP yields about 9 cups peanut butter and provides about 72.0 2-Tbsp servings peanut butter.</td>
<td>• One lb AP yields about 1.8 cups peanut butter and provides about 14.4 2-Tbsp servings peanut butter.</td>
<td>• Store opened cans of peanut butter covered in refrigerated storage.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• CN Crediting: 2 Tbsp peanut butter provides 1 oz-equivalent meat/meat alternate.</td>
<td>• CN Crediting: 2 Tbsp peanut butter provides 1 oz-equivalent meat/meat alternate.</td>
<td>• Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>STORAGE</td>
<td>• Ready-to-serve.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nutrition Information</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>2 Tbsp (32 g)</th>
<th>¼ cup (65 g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>188</td>
<td>406</td>
</tr>
<tr>
<td>Protein</td>
<td>7.02 g</td>
<td>14.14 g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>7.67 g</td>
<td>15.47 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1.8 g</td>
<td>3.7 g</td>
</tr>
<tr>
<td>Sugars</td>
<td>2.08 g</td>
<td>4.19 g</td>
</tr>
<tr>
<td>Total Fat</td>
<td>15.85 g</td>
<td>31.95 g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>3.04 g</td>
<td>6.14 g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0 g</td>
<td>0 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0 mg</td>
<td>0 mg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.69 mg</td>
<td>1.40 mg</td>
</tr>
<tr>
<td>Calcium</td>
<td>17 mg</td>
<td>35 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>152 mg</td>
<td>307 mg</td>
</tr>
<tr>
<td>Magnesium</td>
<td>57 mg</td>
<td>115 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>189 mg</td>
<td>382 mg</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>0 IU</td>
<td>0 IU</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>0 RAE</td>
<td>0 RAE</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0.0 mg</td>
<td>0.0 mg</td>
</tr>
<tr>
<td>Vitamin E</td>
<td>1.90 mg</td>
<td>3.83 mg</td>
</tr>
</tbody>
</table>
100396– Peanut Butter, Smooth
Category: Meat/Meat Alternate

PRODUCT DESCRIPTION
This item is a U.S. Grade A smooth peanut butter that has been stabilized to prevent oil separation. This item is available in cases with six 5-pound containers.

CREDITING/YIELD
- One case of peanut butter yields 432 2-Tablespoon servings.
- CN Crediting: 2 Tablespoons of peanut butter credits as 1 ounce equivalent meat/meat alternate.

CULINARY TIPS AND RECIPES
- Peanut butter can be used on sandwiches, as a dipper for fruit, or to increase the protein content and flavor of recipes.
- For more culinary techniques and recipe ideas, visit the Institute of Child Nutrition or USDA’s Team Nutrition.

FOOD SAFETY INFORMATION
- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

NUTRITION FACTS
Serving size: 2 Tbsp/1 MMA peanut butter

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>200</td>
</tr>
<tr>
<td>Total Fat</td>
<td>16g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>3g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>160mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>8g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>2g</td>
</tr>
<tr>
<td>Sugars</td>
<td>3g</td>
</tr>
<tr>
<td>Protein</td>
<td>7g</td>
</tr>
</tbody>
</table>

Source: USDA Foods Vendor Labels

Allergen Information: This product contains peanuts. For more information about allergens, please contact the product manufacturer directly.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product’s Nutrition Facts label or ingredient list for product-specific information.
# 100396 – PEANUT BUTTER, SMOOTH, 5 LB

<table>
<thead>
<tr>
<th>FOOD SAFETY INFORMATION</th>
<th>• Visually inspect for presence of foreign substances, insects, or molds before use.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEST IF USED BY GUIDANCE</td>
<td>• For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: <a href="http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf">http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf</a>.</td>
</tr>
</tbody>
</table>

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product’s Nutrition Facts label or ingredient list for product-specific information.
### PRODUCT DESCRIPTION
Grape Jelly

### NUTRITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>1 Tbsp. (19 gm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Servings Per Container</td>
<td>About 197</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Calories</th>
<th>Calories from Fat</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>50</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

| Total Fat | 0g | 0% |
| Saturated Fat | 0g | 0% |
| Trans Fat | 0g | 0% |
| Cholesterol | 0 mg | 0% |
| Sodium | 5 mg | 0% |
| Total Carbohydrate | 13g | 4% |
| Dietary Fiber | 0g | 0% |
| Sugars | 7g | *Percent Daily Values are based on a 2,000-calorie diet |
| Protein | 0g | |

Vitamin A - %  Vitamin C - %
Calcium - %  Iron - %

*Declaration* – All ingredients are approved by the U.S. Food and Drug Administration (FDA) for food use and are considered safe for human consumption. We hereby certify that this product is not adulterated with the meaning of the term as defined in the U.S. Federal Food, Drug & Cosmetic Act. It is manufactured and packaged in accordance with Good Manufacturing Practices.

### INGREDIENTS LISTING:
Grape Juice, High Fructose Corn Syrup, Corn Syrup, Pectin, Sugar, Citric Acid, Potassium Citrate

### COUNTRY OF ORIGIN: USA

### ALLERGENS:
N/A

Gluten Free

### KOSHER STATUS
This product is not Kosher certified

### PRODUCTION DATE CODE
All products are identified with a manufacturing code on each container. An example of a code date is:

15036 H 13:00  xx  xx  x  x  x  xxx

DD  MM  Y  Plant  Military
Location  Time

### PACKAGING & STORAGE RECOMMENDATIONS
Refrigerate after Opening.

### SHELF LIFE
Product shelf life is 24 months
168/1oz String Cheese Sticks (Mozzarella)

Product Number: 40295

Packaging Requirements:

<table>
<thead>
<tr>
<th>Characteristic</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Code Date</td>
<td>+180 Days</td>
</tr>
<tr>
<td>Gross Weight (case)</td>
<td>11.00 lbs.</td>
</tr>
<tr>
<td>Tare Weight (case)</td>
<td>.5 lbs.</td>
</tr>
<tr>
<td>Net Weight (case)</td>
<td>10.5 lbs.</td>
</tr>
<tr>
<td>Case dimensions (L x W x H)</td>
<td>6.15&quot; x 7.25&quot; x 15.77&quot;</td>
</tr>
<tr>
<td>Cube</td>
<td>.42 cubic feet</td>
</tr>
<tr>
<td>Cases Per Layer x No. of Layers</td>
<td>15 x 8</td>
</tr>
<tr>
<td>Cases Per Pallet</td>
<td>120</td>
</tr>
</tbody>
</table>

Chemical and Physical:

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>46.5% - 49.5% max.</td>
</tr>
<tr>
<td>Fat to Dry Base</td>
<td>36% - 39% min.</td>
</tr>
<tr>
<td>Salt</td>
<td>1.8 to 2.2%</td>
</tr>
<tr>
<td>pH</td>
<td>5.20 to 5.35</td>
</tr>
<tr>
<td>Color</td>
<td>1 to 2</td>
</tr>
<tr>
<td>Flavor</td>
<td>Clean, slightly salty</td>
</tr>
<tr>
<td>Stick Dimension</td>
<td>4 3/4&quot; x 11/16&quot;</td>
</tr>
</tbody>
</table>

Microbiological:

<table>
<thead>
<tr>
<th>Analysis</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast / Mold</td>
<td>&lt;50/g</td>
</tr>
<tr>
<td>Coliform</td>
<td>&lt;100/g</td>
</tr>
<tr>
<td>E. coli</td>
<td>&lt;3/g</td>
</tr>
<tr>
<td>Staphylococcus aureus</td>
<td>Negative/25 grams</td>
</tr>
<tr>
<td>Salmonella</td>
<td>Negative/25 grams</td>
</tr>
<tr>
<td>Listeria monocytogenes</td>
<td>Negative/25 grams</td>
</tr>
</tbody>
</table>

Storage & Handling:

Product must be shipped and stored at: 33 - 45°F

Customer Representative: ___________________________ Date: ___________________________

Bongards' Creameries Representative: [Signature] Date: ___________________________
168/1oz String Cheese Sticks (Mozzarella)

Product Number: 40295
Ingredients:
- Pasteurized Part Skim Milk
- Cheese Culture
- Salt
- Enzymes

Allergens:
- Milk

Nutritional Information/ Serving Size: 28g/1oz

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
<th>%DV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td>Calories from Fat</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>6g</td>
<td>9%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>3.5g</td>
<td>18%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>0g</td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td>20 mg</td>
<td>7%</td>
</tr>
<tr>
<td>Sodium</td>
<td>190 mg</td>
<td>8%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>1g</td>
<td>0%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sugars</td>
<td>0g</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>7g</td>
<td></td>
</tr>
<tr>
<td>Vitamin A</td>
<td>4%</td>
<td></td>
</tr>
<tr>
<td>Calcium</td>
<td>15%</td>
<td></td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Iron</td>
<td>0%</td>
<td></td>
</tr>
</tbody>
</table>

Storage & Handling:
Product must be shipped and stored at: 33 - 40°F

Customer Representative: [Signature]  Date: [Signature]
Bongards' Creameries Representative: [Signature]  Date: 11/4/12
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: Mozzarella String Cheese Sticks  Code No.: 40295

Manufacturer: Bongards  Case/Pack/Count/Portion/Size: 168/1 oz 28g

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

<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>Cheese</td>
<td>1</td>
<td>X</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

A. Total Creditable M/MA Amount 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.

<table>
<thead>
<tr>
<th>Description of APP, manufacture'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></td>
<td>X</td>
<td>X</td>
<td>X by 18</td>
<td>X by 18</td>
<td>X by 18</td>
</tr>
</tbody>
</table>

B. Total Creditable APP Amount 1

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 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 0.25 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 1 oz

Total creditable amount of product (per portion) 1 M/MA
(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 1 ounce serving of the above product (ready for serving) contains 1 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 201, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Chris Freeman  12/15/14  952-466-3582
Printed Name  Date  Phone Number

Signature  CFO