MEMORANDUM

TO: NWABSD Board of Education Members

DATE: June 2, 2026

NUMBER: 26-199

FR: Office of the Superintendent

SUBJECT: Approval of Fiscal Year 2026-2027 NANA Management Services Contract for Food Service for All K-12 Sites

ABSTRACT:
Board approval is required for all purchases over $50,000.

ISSUE:
At issue is the approval of the Food Service Contract between NWABSD and NANA Management LLC (NMS) for Fiscal Year 2026-2027.

BACKGROUND AND/OR PERTINENT INFORMATION:

The School District went out to Request for Proposals for Food Service Management for FY27 with the option to renew the contract for up to four (4) years through FY31. NANA Management Services, LLC was the single proposer that the district had and is offering competitive prices for their services. Additionally, NANA Management recognizes the uncertain funding situation that the District is currently in and is willing to waive the suggested 3% increase in the proposal (see below).

Meal	Current Pricing	Pricing for FY27	Increase
Breakfast	$5.53	$5.53	0%
Lunch	$10.22	$10.22	0%
Seconds	$3.50	$3.50	0%

FUNDING SOURCE:
NANA donation

ALTERNATIVES:

1. Approve the Food Services Contract between NWABSD and NANA Management Services LLC for Fiscal Year 2026-2027, as presented;

2. Disapprove the Food Services Contract between NWABSD and NANA Management Services LLC for Fiscal Year 2026-2027, as presented;

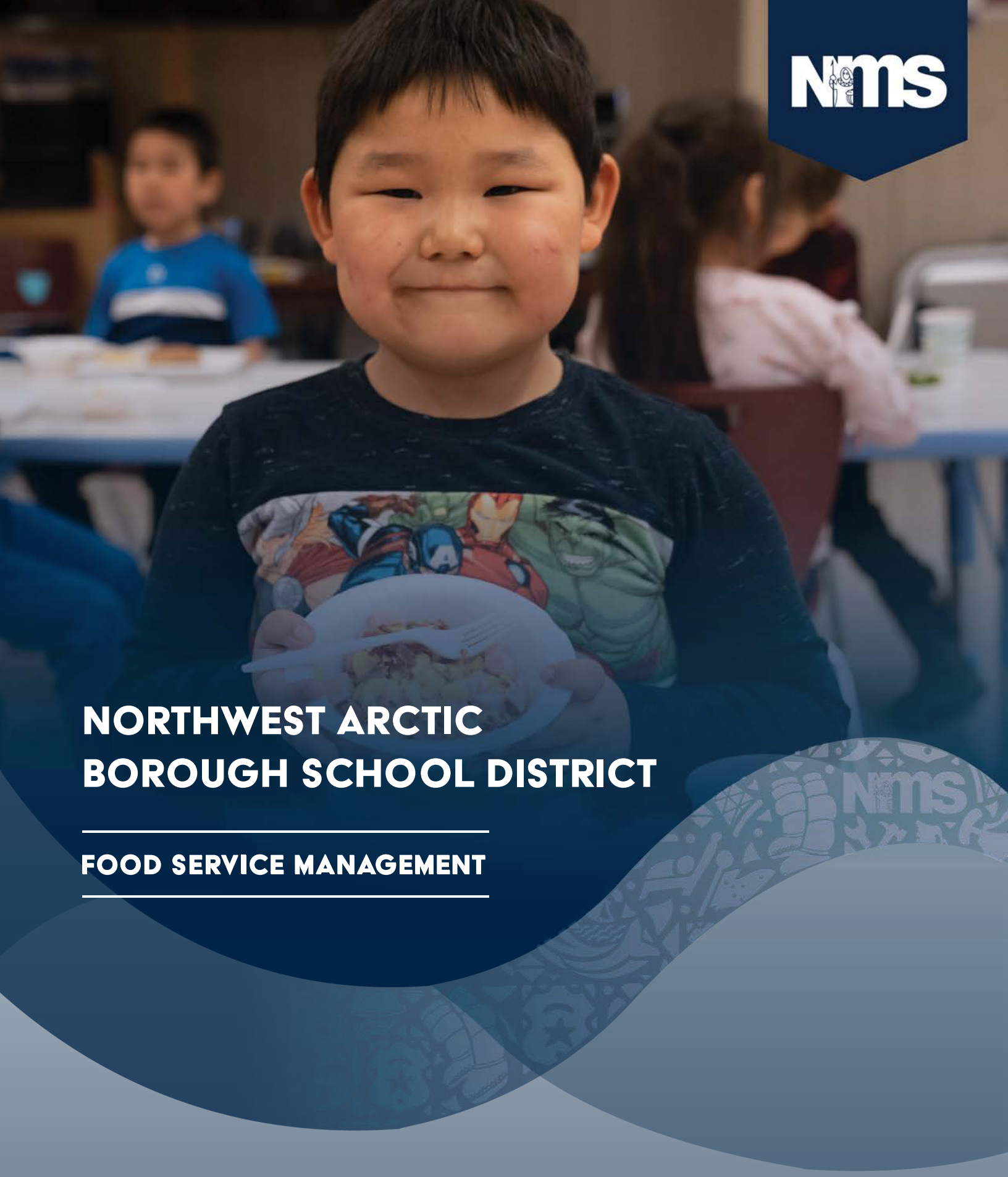
3. Take no final action.

ADMINISTRATION'S RECOMMENDATION:

The Administration recommends the Board approve the Food Services Contract between NWABSD and NANA Management Services LLC for Fiscal Year 2026-2027, as presented.

ATTACHMENT:

NANA Management Services – Food Services Proposal



NORTHWEST ARCTIC BOROUGH SCHOOL DISTRICT

FOOD SERVICE MANAGEMENT

PROPOSAL | MARCH 2026

PROPOSED BY

BIDDER

NANA Management Services (NMS)
4041 B Street
Anchorage, Alaska 99503
907-265-3600
www.nmsusa.com

CONTACT

Clinton Lasley
Vice President of Operations
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clinton.lasley@nmsusa.com

Scott Evers
Director of Operations
907-952-9702
scott.evers@nmsusa.com

Cover Photo by Lee House

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Natalie Dickey
Director of Administrative Services
Northwest Arctic Borough School District
PO Box 51
Kotzebue, Alaska 99752

March 20, 2026

Dear Ms. Dickey and Evaluation Committee,

NMS is proud to have partnered with the Northwest Arctic Borough School District for the past 15 years and that experience uniquely qualifies us to continue managing your food service program. We believe we have developed a strong understanding of the District's goals and the operational realities of providing consistent service in a remote region.

Your mission to provide a learning environment that inspires and challenges students and employees to excel closely aligns with our approach to school nutrition. We recognize that reliable service, culturally relevant menus, and consistent operations play an important role in supporting student readiness and success.

Our experience operating in rural Alaska, combined with established logistics, trained local staff, and an experienced leadership team already in place, ensures continuity, trusted relationships, and uninterrupted service from day one.

Continuing our partnership will bring the following benefits to the District:

- **Proven Experience.** NMS brings decades of K-12 food service experience in Alaska, including a strong record of successfully operating programs in rural communities.
- **Nutritious, Student-Focused Meals.** Our program prioritizes participation, nutritional quality, and consistent service across all schools.
- **Safety and Compliance.** Accurate record keeping and reporting ensure compliance with the requirements of the National School Lunch Program and School Breakfast Program, while strong food safety practices guide daily operations.
- **Transparent Communication.** Clear processes, detailed reporting, and open communication provide the District with confidence in both program performance and accountability.

NMS accepts all terms and conditions of the RFP except the following:

* Insurance, Bonding, and Liability Obligations: under section 7, "Each party shall indemnify, defend, and hold the other harmless from and against any claims, liabilities, and expenses related to or arising out of the indemnifying party's failure to fulfill its responsibilities under this section." We take exception to this requirement to defend.

* Legal Venue and Fee Exposure: Any disputes must be litigated in the District or Superior Court, the State of Alaska, in Kotzebue, Alaska, and the prevailing party is entitled to full reasonable attorneys' fees.
We object to prevailing party pays and to payment of attorneys' fees in its proposal.

We value our long-standing partnership and appreciate the opportunity to continue supporting your students throughout the District.

Sincerely,

Clinton Lasley
Vice President of Operations
907-230-8277, clinton.lasley@nmsusa.com

Scott Evers
Director of Operations
907-952-9702, scott.evers@nmsusa.com

QUALIFICATIONS

Photo by Lee House

SUMMARY

To continue delivering a stable, compliant, and student-centered food service program while strengthening operational efficiency, menu quality, and student engagement.

As the incumbent provider, we offer continuity of leadership, established systems, and a workforce ready to operate successfully in a roadless rural environment. This continuity eliminates transition risk while allowing the District to benefit from ongoing program improvements rather than a program restart.

Our Commitments to the District

- **Operational Stability and Staffing.** Our experience allows us to anticipate and manage logistical challenges unique to the District. We maintain staffing and service across all sites through targeted training, employee retention strategies, and leadership oversight. This approach minimizes disruption and ensures schools receive dependable daily meal service.

- **Cost Control and Purchasing Power.** Through participation in one of the largest food procurement networks in the industry, we secure competitive pricing on quality products. Our wages and benefits structure, including priority access to the Federal Employees Health Benefits program, supports employee retention while helping control long-term labor costs for the District.

- **Student Nutrition and Menu Quality.** Menus are designed to promote student participation, meet all state and federal nutrition requirements, and reflect community preferences. We are committed to expanding scratch cooking where feasible and incorporating traditional foods when local donations allow.

- **National School Lunch Program (NSLP) Compliance.** Including menus that meet nutritional criteria of the NSLP and the taste preferences of students, accurate record keeping and reporting, and software solutions that provide tracking.

- **Special Meals and Activities.** Working with school districts across Alaska, we make food fun and educational. We offer a variety of possibilities from bringing in a chef for a special event, preparing meals that can be reheated and shipped to smaller communities, taking students fishing and helping them prepare their catch, or hosting cultural food days.

ABOUT NMS

For more than 50 years, NMS has partnered with Alaska's schools, businesses, government agencies, healthcare facilities, and Tribal organizations to deliver award-winning support services. Our operations began with food and security services on the North Slope during construction of the Trans-Alaska Pipeline. We now deliver services that include food and facilities management, custodial, security, and remote camps' support.

We are an Alaska Native-owned company and certified Minority Business Enterprise, uniquely positioned to support schools and businesses across Alaska. Our family of companies includes ownership by both NANA and Sodexo, allowing us to offer global solutions that are competitive and technologically focused while operating with the expertise and responsiveness of a local operator.

ALASKA SCHOOLS AND NMS

Alaska school districts and NMS have worked together for decades to provide a great school dining experience for students. We look forward to continuing our partnership with the Northwest Arctic Borough School District. Our goal is to deliver high-quality, nutritious meals, while working diligently to match the fiscal expectations of the District as well as meet all federal, state, and local requirements. The NMS Plan highlights the following key areas:

- Quality National School Lunch Program with focused nutrition
- Cohesive partnership with District leadership
- Training schedules that include quality and increased safety standards
- Balancing nutrition and tradition through scratch-made and Indigenous foods

REFERENCES

NMS has been providing food and custodial services to school districts across Alaska for more than 25 years. Our growing list of clients demonstrates our capability in providing high-quality and innovative services to a broad spectrum of school districts across Alaska. The following list reflects a sample of our long-term partnerships built on mutual respect, trust, and success.

Juneau School District
Food Services since 2018
10014 Crazy Horse Dr., Juneau, AK 99801
Beth Seitz, Food Services Supervisor, 907-780-1989

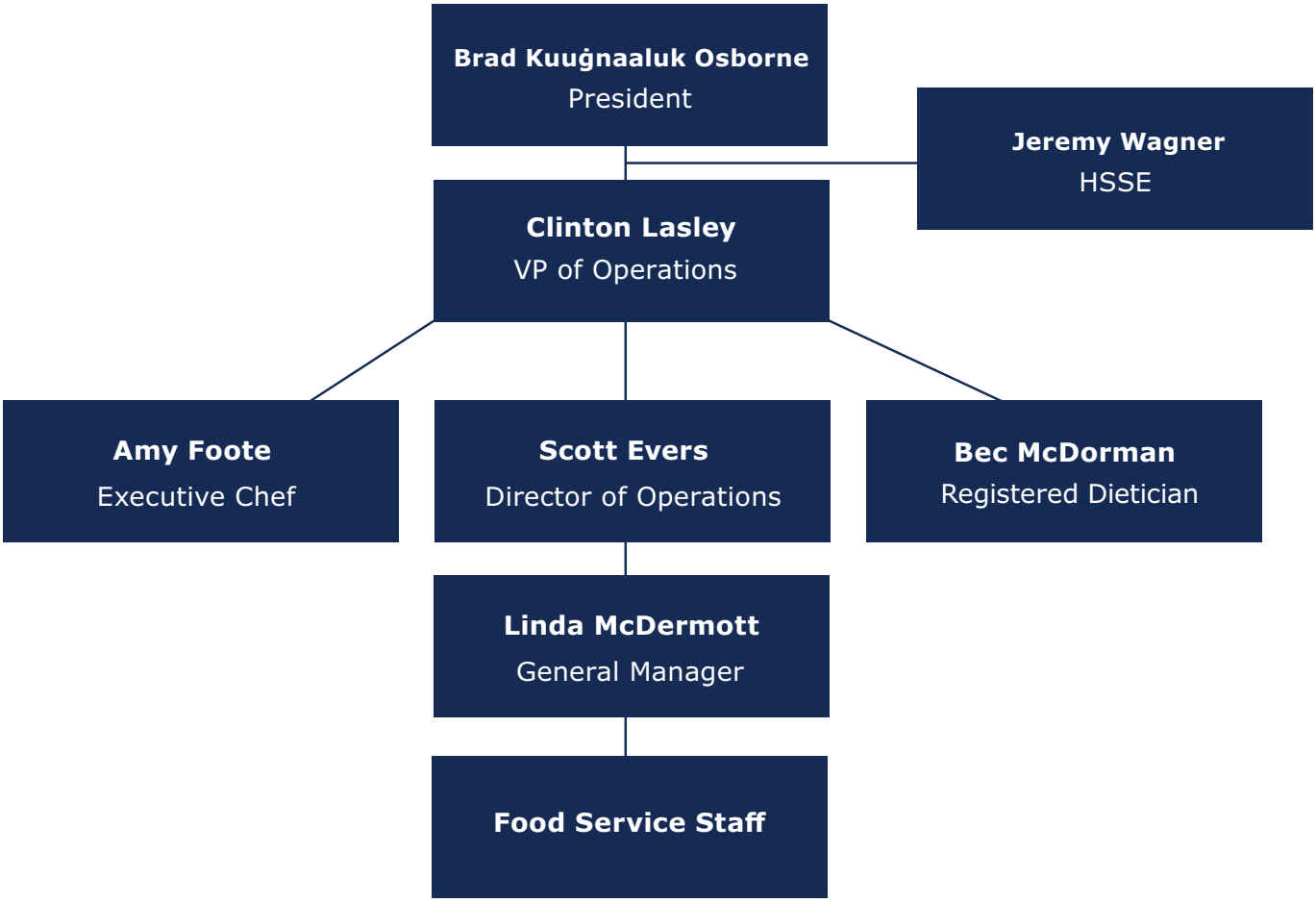
Lower Kuskokwim School District
Food Service since 2018
1004 Ron Edwards Memorial Drive, Bethel, AK 99559
Kim Sweet, Director of Operations, 907-543-4800

Nome School District
Food and Custodial Services since 2014
PO Box 131, Nome, AK 99762
Jamie Burgess, Superintendent, 907-443-2231

Mt. Edgecumbe High School
Food Services and Dorm Management since 2025
1330 Seward Ave., Sitka, AK 99835
David Langford, Superintendent, 907-966-3200

OUR TEAM

Our management team combines local knowledge with proven operational experience to support the Northwest Arctic Borough School District's schools and communities. Our leadership is familiar with the District's communities, logistics, and operational environment, putting NMS in position to maintain reliable service while adapting to the unique needs of each school.



Brad Kuuġnaaluk Osborne, President

Brad Kuuġnaaluk Osborne is a NANA shareholder with family from Kotzebue. Brad has held management positions in accounting, IT, finance and strategy, as well as vice president of operations. Among his various roles he has led the team that implemented a companywide enterprise resource planning system, served as president of NANA Oil Field Services, and acted as the senior advisor to the chief operations officer.

Clinton Lasley, VP of Operations, Food & Facilities Management

Clinton Lasley brings more than 30 years of leadership experience to NMS, including managing complex, multimillion-dollar operations throughout Alaska and the Lower 48. In his current role, he provides strategic oversight for a wide range of services across healthcare, education, transportation, senior living, corporate, and remote sectors. Alaska born and raised, Clinton's leadership of the Tribal Child Welfare Compact, representing 170 Alaska Native Tribes, highlights his commitment to culturally responsive partnerships and community-centered service.

Jeremy Wagner, Senior Director of Health, Safety, Security and Environment (HSSE)

Jeremy Wagner has been with NMS for 25 years. He started as a maintenance lead on the North Slope where he developed a passion for training and workplace safety. Jeremy holds an Occupational Hygiene and Safety Technician certification from the Board of Certified Safety Professionals. He currently oversees health, safety, security, environmental quality and training.

Scott Evers, Director of Operations

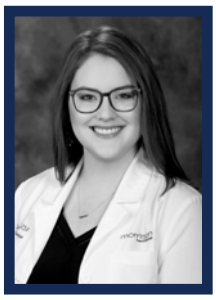
Scott Evers has more than 15 years of experience with NMS and brings extensive expertise in catering, food service operations, and National School Lunch Program (NSLP) management. Born and raised in Alaska, Scott studied at the California Culinary Academy and has managed some of the industry's most respected kitchens, combining culinary excellence with strong operational leadership to create dining programs that serve students well while meeting the unique needs of Alaska's schools.

Linda McDermott, General Manager

Linda McDermott brings more than 30 years of foodservice experience and has been supporting the K-12 nutrition program at the Northwest Arctic Borough School District for 14 years. Her leadership has contributed to consistent success in NSLP audits for the District. Linda is also a ServSafe Certified Instructor, bringing added expertise in food safety training.

Amy Foote, Executive Chef and Director of Indigenous Cuisine

Amy Foote brings over 20 years of experience in the food industry and is recognized as an award-winning visionary committed to revitalizing Indigenous food systems through the use of traditional and Native foods. She has developed innovative food programs in partnership with Tribal organizations, healthcare providers, the agricultural sector, and the National School Lunch Program (NSLP). A certified dietary manager, Amy also serves on multiple advisory boards, contributing her expertise to shape healthy, culturally relevant food initiatives.



Bec McDorman, Registered Dietician

Bec McDorman is a registered dietician and clinical nutrition manager with extensive experience in menu and nutrition development for schools and healthcare organizations. She is a member of the Academy of Nutrition and Dietetics, the Alaska Academy of Nutrition and Dietetics, and the Weight Management Dietetic Practice Group. She is certified in food protection management and is a registered ServSafe Examination Proctor.

FOOD SERVICE PROGRAM

Photo by Lee House

PROGRAM INFORMATION

At NMS, we're continually working to improve what a school food service program should look like. From where we get our ingredients to how we prepare, present and serve meals to your students, every part of the process is carefully considered by our team of experts. Our goal is to improve the quality and taste of the food served while teaching nutrition and wellness, supporting a sustainable food system, and creating a program that connects health and nutrition so students can achieve their full potential both inside and outside the classroom.

Our school meal program is structured around the concept that the lunchroom is as much a part of the school learning environment as the classroom. Our elementary, middle and high school meal programs combine delicious, fresh foods with promotions and events that add to the overall dining experience. All food programs strive to offer healthy and delicious foods, but our creative menu engineering is the difference between a basic program and a holistic one that engages the whole student and encourages participation.

School Breakfast Program

A strong start fuels student success. Whether served in the classroom or cafeteria, before school or after first period, offering flexible breakfast options helps students focus and thrive. Our breakfast program delivers a comprehensive, proven approach to service options, resources, and support to create an engaging and nutritious breakfast experience for every student.

School Lunch Program

Our program follows the USDA-supported Smarter Lunchrooms Movement to encourage healthier student choices. Focusing on fruits, vegetables, milk, defined healthy entrées, and reimbursable meals, we apply simple strategies—like positioning nutritious options prominently, creating attractive displays, offering choices, and using creative names—to increase selection, reduce waste, and promote student health and achievement.

Fresh Pick

This program is offered when and where possible and reinforces the many benefits of eating a diet rich in fruits and vegetables, while introducing new varieties that may be less familiar to both students and families. A new fruit or vegetable is highlighted each month, in order to make nutrition fun.

SCHOOLS TO BE SERVED

NMS will serve all 11 schools in the Northwest Arctic Borough School District, providing breakfast and lunch each school day in alignment with the estimated participation levels listed in the RFP. Our program ensures consistent, high-quality service across all sites, including Ambler, Buckland, Deering, Kiana, Kivalina, Kobuk, Noatak, Noorvik, Selawik, Shungnak, and Kotzebue JNES/KMHS. With years of experience operating in rural and remote communities, we are prepared to meet each school's unique needs while maximizing participation and student satisfaction.

MEAL PLANNING

The NMS on-site team develops menus according to district-required intervals. All menus are certified by our CNP and fully comply with USDA Meal Pattern requirements, delivering reimbursable breakfast and lunch meals that meet federal nutrition standards.

Menus are procured via automated grocery lists entered into the Market Connection portal. Lists are adjusted for inventory, substitutions, and local changes by our culinary team. We collaborate with the District to ensure meals are suitable, acceptable, and sufficient so that every student receives a complete meal each day.

Our culinary team works at each school to guarantee the freshest possible product is being served—a challenge in Alaska, but a process NMS has mastered. Operational plans incorporate wellness, student health and safety training.

DELICIOUSLY INDIGENOUS

NMS developed *Deliciously Indigenous* to incorporate traditional and Indigenous foods into USDA-compliant school meal programs. The program connects students to culture through foods such as locally harvested fish, game, and traditional ingredients while supporting partnerships with local producers and Tribal organizations. By integrating culturally relevant foods into school menus, districts can increase student participation, strengthen community engagement, and create opportunities for local economic development.

SAMPLE BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		 CHOICE OF MILK SERVED DAILY		Breakfast Burrito Or Cold Cereal Peaches
Biscuit w/ Sausage Patty Graham Crackers Pineapple	Waffles Hashbrowns Cereal Bars Pears	Blueberry Bagels w/Cream Cheese or Peanut Butter Or Hot Cereal Applesauce	Cheese Omelets Hashbrowns Mandarin Oranges	Breakfast Pizza Or Cold Cereal Peaches
Breakfast Pockets Granola Bites Pineapple	French Toast Hashbrowns Graham Crackers Pears	Strawberry Bagel w/Cream Cheese or Peanut Butter Or Hot Cereal Applesauce	Breakfast Pizza Or Cereal Bar Mandarin Oranges	Breakfast Burrito Or Cold Cereal Peaches
Biscuit w/ Sausage Patty Graham Cracker Pineapple	Waffles Hashbrowns Cereal Bars Pears	Blueberry Bagels w/Cream Cheese or Peanut Butter Or Hot Cereal Applesauce	Breakfast Burrito Or Graham Crackers Mandarin Oranges	Breakfast Bagel Or Cold Cereal Peaches
Breakfast Bagel Or Cereal Bar Graham Crackers Pineapple	French Toast Hashbrowns Graham Crackers Pears	Strawberry Bagel w/Cream Cheese or Peanut Butter Or Hot Cereal Applesauce	Breakfast Pocket Graham Crackers Fruit Cup	Biscuit w/ Sausage Patty Graham Crackers Peaches

DID YOU KNOW?

Today, the National School Breakfast program serves nearly 15.4 million children on an average school day, providing a vital foundation for academic success.

DID YOU KNOW?

The School Breakfast Program (SBP) serves over 15.4 million children daily, with participation increasing by 8% in 2023-2024, offering critical nutrition that boosts math scores by 17.5% and reduces tardiness.

ALL GRAINS SERVED ARE WHOLE GRAIN OR WHOLE WHEAT.

This institution is an equal opportunity provider.

SAMPLE LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 CHOICE OF MILK SERVED DAILY			GARDEN BAR OFFERED DAILY 	Chicken Nuggets Goldfish Crackers Tater Tots Peaches
Pepperoni Pizza Green Beans Pineapple	Orange Chicken Brown Rice Mixed Veggies Pears	Beef & Cheese Empanada Mexican Rice Applesauce	Cheeseburger Corn Mandarin Oranges	Corn Dog Baked Beans Peaches
Pepperoni Pizza Green Beans Pineapple	Chicken Drumsticks Mashed Potato w/Gravy Biscuit Mixed Veggies Pears	Beef Tacos w/Cheddar Cheese Mexican Rice Applesauce	Chicken Patty Corn Mandarin Oranges	Fish Nuggets Goldfish Crackers Tater Tots Fruit Wiggles
Pepperoni Pizza Green Beans Pineapple	Salisbury Steak Mashed Potatoes with Gravy Biscuit Mixed Veggies Pears	Beef Burritos Mexican Rice Goldfish Crackers Applesauce	Sloppy Joes Corn Mandarin Oranges	Corn Dogs Baked Beans Peaches
Pepperoni Pizza Green Beans Pineapple	Orange Chicken Brown Rice Mixed Veggies Pears	Macho Nachos Tortilla Chips Refried Beans Applesauce	Beef Hot Dogs Corn Mandarin Oranges	Chicken Nuggets Goldfish Crackers Tater Tots Peaches

DID YOU KNOW?

The National School Lunch Program (NSLP) was established by President Harry Truman in 1946 and today serves nearly 30 million children across approximately 100,000 schools daily.

ALL GRAINS SERVED ARE WHOLE GRAIN OR WHOLE WHEAT.

This institution is an equal opportunity provider.

NUTRITION AND WELLNESS

Our Food Program provides well-balanced, wholesome breakfasts, lunches, and snacks to help students perform at their best in the classroom, on the field, and in life. Our registered dietitians, certified chefs, menu planners, and program operators continuously innovate to ensure meals meet or exceed expectations.

Key program features include menus that emphasize whole grains and vegetables while reducing sodium, saturated fat, high-fructose corn syrup, and added sugars. We prioritize scratch-made offerings and incorporate fresh fruits and vegetables whenever available.

Nutrition Analysis

Our software streamlines menu planning, nutritional tracking, cost management, and ingredient transparency for audits. Program managers are trained and supported by regional and national menu experts.

To ensure safety for students with food allergies or sensitivities, we provide daily alternatives, coordinate with school nurses, parents, and students, and post nutrition information in the cafeteria, office, and online. Our process aligns with USDA guidance on accommodating special dietary needs in school meal programs.

Choose My Plate provides a visual guide to balanced nutrition, encouraging students to fill 25% of their plate with lean protein, 25% with wholesome grains, and 50% with colorful fruits and vegetables. This USDA initiative teaches students how to select the right mix of foods from all groups and is integrated across all NMS School Food Programs.

SPONSORED FOOD PROGRAMS

NMS fully supports all federal compliance programs and state initiatives, partnering with school districts and agencies to ensure proper administration in every school.

Buy American promotes U.S. agriculture while providing nutritious meals. NMS purchases, whenever practicable, domestic commodities or food products processed in the U.S. using primarily U.S.-grown agricultural commodities.

USDA Fresh Fruit and Vegetable Program provides free fresh fruits and vegetables to students in participating schools, expanding variety, encouraging healthier choices, and increasing fruit and vegetable consumption.

Alaska and USDA Farm to School prioritize fresh, seasonal, and locally sourced foods. Using our distribution partnerships and a specialized database linking local farms and producers to distributors, NMS connects schools with regional growers, supporting sustainable and locally produced goods.

Alaska's Fish to School Program introduces students to local fish and seafood while supporting the community's economy. Our menus incorporate in-season Alaska seafood whenever available, offering healthy, locally sourced options.

MANAGEMENT SERVICES

Photo by Lee House

MANAGEMENT PLAN

Our management approach is reflected in our mission, which establishes our commitment to both our clients and our employees. Our mission is to provide management and support services at a level of quality, value, safety, and expertise beyond client expectations. By implementing a comprehensive plan, we ensure that students will thrive in an environment where they feel valued, connected, and heard. Getting to know the preferences of the students in Northwest Arctic Borough School District is very meaningful work and we are excited for the opportunity to engage with your students and community.

RECRUITMENT AND HIRING

We start with hiring the right people and training them well and often because we recognize that our employees are critical to the delivery of a successful program. Our goal is to attract, train, and keep the highest quality personnel available.

NMS further supports our staff with comprehensive health and welfare programs to support their personal and family needs. Access to the Federal Employer Health Benefit program (FEHB) ensures we are offering the best coverage available in the outsourcing industry. Our rigorous recruitment strategy yields one of the highest retention rates in the industry. Turnover within NMS is approximately 25% while the industry average is 60% or higher.

TAKING CARE OF OUR PEOPLE

To attract and retain top talent and provide a highly engaged workforce, NMS utilizes a variety of employee-centered programs designed to engage and motivate staff.

Key elements include:

- Focused recruitment and hiring process
- Staff transitioning and retention
- Orientation, training, and development
- Performance management
- Monetary incentives

STAFF TRAINING AND DEVELOPMENT

When students line up to receive meals, they are greeted by friendly faces and served by employees equipped with the skills, positive attitude, and enthusiasm to deliver an A+ nutritional food program. One of our top priorities is to develop our employees to hold long-term positions and to advance their skills and roles. Each member of the Food Service Team is trained and supported to ensure the health and wellness of your students.

Key training goals include:

- Physical safety programs to reduce accidents.
- Food safety and HACCP training to ensure safe, high-quality meals.
- Culinary training to enhance production and presentation skills.
- Cross-training and skills development to increase productivity.
- Equal opportunity and affirmative action training.
- Workforce safety, including background checks and drug testing.

Training is delivered through a combination of in-person and online sessions, refresher courses, and monthly team meetings. Specialized programs include customer service, food safety, occupational health and safety, compliance management, and food allergy training.

Photo by Lee House

For New Employees

	FOOD SAFETY SKILLS ✓	CULINARY SKILLS ✓	OCCUPATIONAL HEALTH AND SAFETY SKILLS ✓	CUSTOMER SERVICE SKILLS ✓	LIFE SKILLS ✓
First Day (Before Starting Work)	Required Review Must Focus on the 7 TOPS Modules Food Safety Fundamentals Part I - Personal Hygiene :30 Inspector HACCP Sinks Sank Sunk* :10 HACCP Habits Foster		Accident Prevention Review :20 Chemical Hazard Communication :30 Slip Resistant Shoes :15 Personal Protective Equipment :20 Driver Responsibility Form & Motor Vehicle Record (if applicable) :30		
First Week OR Days 2-10 (DAYS 2-10)	Food Safety Fundamentals Part II - HACCP :30 Food Safety Fundamentals Part III - Thermometers :30 Preparing and Cooking :30 Inspector HACCP As Time Goes By* :30	(FIRST WEEK) Cold Food Preparation :30 Cashier Skills for each register employee :60 Knife Skills :60	(FIRST WEEK) On the Job Training (Recognizing Job Hazards) :40 Machine & Equipment Operation (if applicable) :30 Pledging Safety First Poster		
Within 60 Days	Service :30 Receiving & Storing :30 Cleaning & Sanitizing :30 Inspector HACCP You Call That Clean?* :15	Steaming & Boiling :10 Frying :10 Grilling :10 Pizza :10 Sauté :10 Stir Fry :10 Roasting :10 Braising/Stewing :10 Baking - Preparing :10 Baking - Finishing :10 Automatic Slicer :10	OSHA Quick Cards Preventing Slips, Trips & Falls :05 Safer Lifting :05 Clean Up Safety :05 Preventing Burns :05 Safe Knife Handling :05 Fryer Safety :05 Avoiding Hazardous Situations :05 Child Labor Laws & Safety (if applicable) :05 Participating in Safety Committee Meeting* :15		Optional * Approximate Time in Minutes :10 Booklet Job Aid Video Power Point Presentation Online Materials www

TARGET AUDIENCE

Food service positions including:

- Baker
- Banquet Support Person
- Barista
- Bartender
- Cashier
- Cold Food Prep Helper
- Cook
- Food Prep Helper
- Food Service Helper
- Nutrition Assistant
- Stock Worker
- Store Attendant
- Supervisor-Food
- Utility Worker

Learning Map for Food Service Employees

Sodexo University

HEALTH AND SAFETY

NMS maintains the highest standards of cleanliness and safety through hands-on teaching, emphasizing both the “what” and “why” of procedures. Our Hazardous Analysis Critical Control Points (HACCP) program, recognized by multiple health departments, standardizes critical control points, monitoring, and verification systems. Key components include:

- Temperature monitoring during cooking, holding, serving, cooling, and reheating.
- Preventing cross-contamination.
- Proper handwashing and glove use.
- Tracking food from procurement to service.
- Self-inspections, monthly audits, and independent third-party evaluations.

Food safety starts at the source. NMS regularly audits suppliers, inspects facilities, and monitors procedures to ensure every product meets the highest standards. Leveraging industry relationships, we collaborate with leading companies to review policies and practices, securing the safest, highest-quality food for our school partners.

Daily checklists, preventative maintenance, and certified management ensure safe, clean facilities. Cleaning schedules and self-inspections follow daily checklists that cover everything from the kitchen to the restrooms to the receiving area, and preventative maintenance plans keep equipment and facilities in safe working condition.

Each manager is certified in ServSafe Applied Foodservice Sanitation, a course recognized by the National Restaurant Association. Staff are trained in equipment operation, lifting, mopping, cutting, and protective gear use to minimize injuries. OSHA-compliant safety audits, chemical hazard communication, and accident prevention training are implemented across all sites.

QUALITY ASSURANCE

Our Quality Assurance Program drives excellence through measurable initiatives and a “zero defect” approach. Our team focuses on understanding expectations, delivering on service standards using standardized processes, measuring performance, and implementing corrective actions when needed.

We maintain strict compliance with school food program regulations, including:

- **Alaska Food Code & Food Safety**. Ensured through rigorous HACCP training, regular site visits, and inspections.
- **Health Certifications & USDA Regulations**. Maintained and monitored by our Health, Safety, Security & **Environment (HSSE)** division, supported by independent certified inspectors.
- **USDA Program Oversight.** NMS leadership manages delivery of Child Nutrition Programs (CNP), National School Lunch Program (NSLP), School Breakfast and Healthy Snacks programs.
- **Meal Count & Nutrition Management.** With over 25 years of experience, NMS ensures accurate meal counts, proper nutrition, and active student engagement.

COMPLIANCE AND ACCOUNTING

NMS brings extensive experience serving reimbursable meals, ensuring full compliance with federal and state regulations. Our management team supports district reviews and inquiries from agencies such as the Alaska Department of Agriculture and local health boards. We audit suppliers, inspect facilities, and maintain strict standards across the supply chain to ensure safe, high-quality food for every student.

Meals are tracked at the point of service using POS systems, meal tickets, or to ensure accurate daily counts. Free, reduced, paid meal counts are carefully monitored to comply with USDA program requirements. On-site managers reconcile meals served with production sheets to prevent discrepancies, and detailed records support monthly, quarterly, and annual reporting to the district and USDA. Documentation is maintained to ensure readiness for NSLP audits and financial reviews, promoting transparency and accountability.

PROCUREMENT AND BUYING POWER

We prioritize local suppliers whenever possible, provided they meet our high standards of quality and price. All products are purchased according to our strict specifications for K-12 school operations. Our sustainable procurement goals include:

- Sourcing produce and products from local vendors to support healthy eating and local-farming education, as much as practical.
- Identifying Alaska farms to provide produce such as potatoes, carrots, lettuces, grains, and proteins to our nutrition program and integrating them into our school menus when in season and possible.
- A shared commitment to increasing our presence in all USDA food programs, especially the Farm to School Program that brings fresh seasonal items to our menus.

NMS has access to one of the largest private purchasing networks in the nation through The Market Connection. This platform provides ordering, inventory control, and product recall systems. Our national buying power delivers competitive pricing, a wide selection of products, marketing materials, special promotions, custom-created items, product testing, and third-party training opportunities.

NMS specialists are trained directly with USDA commodity officials to maximize value for your District. By matching commodity and commercial products, monitoring bonus commodities, and integrating these items into menus, we ensure students consistently receive high-quality meals while optimizing federal resources.

SUSTAINABILTY

At NMS, environmental responsibility guides everything we do. We source locally and regionally, prioritize American-made products, minimize waste through recycling and inventory management, and track student preferences to reduce uneaten food. These practices reduce our environmental impact while supporting student engagement, nutrition, and operational efficiency.

COMMUNICATIONS AND MARKETING

NMS develops and implements communication strategies that monitor needs, expectations, and satisfaction. Programs are customized for each District, and visually engaging materials help promote student nutrition initiatives to the community.

We follow a proactive approach—engaging early and often to identify opportunities for improvement and address concerns. Feedback from students, staff, principals, families, and the broader community is actively encouraged and valued. Clear expectations, measurable goals, and consistent communication are central to successful partnerships.

On-site managers provide dependable follow-up throughout the year, sharing updates on accomplishments, financial performance, new initiatives, and operational matters. This collaborative approach ensures ongoing alignment with district goals.

Program Review and Feedback

NMS combines reports, surveys, and meetings to gather actionable feedback and support continuous improvement. Partnership Reports are conducted twice yearly and highlight trainings, achievements, and Key Performance Indicators. The reports can be shared with school leadership, the school board, and the community. Annual Expectation and Transition meetings help clarify objectives, identify areas for improvement, and address program adjustments. Mini-review boards and stakeholder surveys provide additional opportunities for input, allowing senior leadership to review feedback and implement enhancements that strengthen program performance.

Marketing Programs

NMS offers a variety of programs and initiatives that districts can select to increase student participation and strengthen engagement with families and the community. Options include:

- **School Nutrition Webpages** can be hosted on school sites to provide menus and information for families..
- **Nutrition Awareness Programs** transform dining areas into extensions of the classroom. Programs such as Mindful, student fairs, food presentations, and culinary career assemblies encourage students to make healthy choices both inside and outside the cafeteria.
- **Chef's Day** offers hands-on experience in the kitchen where students assist in preparing a special lunch while learning about cooking methods, presentation, nutrition, portion sizes, food safety, and culinary career opportunities—all in a fun, interactive environment.

PRICING

Appendix F - Page 1 of 2

NORTHWEST ARCTIC BOROUGH SCHOOL DISTRICT

RFP DISTRICT FOOD SERVICE MANAGEMENT
FSMC RFP PRICE SHEET
School Year 2026-2027

SCHOOL SITE	**Break-fast Meals**	Days of Service	Total estimated number of Breakfast Meals for School Year	Proposed Price per Meal	Total Price for Breakfast Meals in School Year 2026-2027
Ambler	27	172	4,644	$5.72	$26,580.17
Buckland	63	172	10,836	$5.72	$62,020.39
Deering	18	172	3,096	$5.72	$17,720.11
Kiana	42	172	7,224	$5.72	$41,346.93
Kivalina	58	172	9,976	$5.72	$57,098.13
Kobuk	20	172	3,440	$5.72	$19,689.01
Noatak	58	172	9,976	$5.72	$57,098.13
Noorvik	81	172	13,932	$5.72	$79,740.50
Selawik	95	172	16,340	$5.72	$93,522.81
Shungnak	25	172	4,300	$5.72	$24,611.27
Kotzebue JNES/KMHS	246	172	42,312	$5.72	$242,174.85
TOTAL	733		126,076	$5.72	$721,602.29

SCHOOL SITE	**Break-fast Seconds**	Days of Service	Total estimated number of Breakfast Seconds for School Year	Proposed Price per Seconds	Total Price for Breakfast Seconds in School Year 2026-2027
Ambler	9	172	1,548	$3.75	$5,809.64
Buckland	21	172	3,612	$3.75	$13,555.84
Deering	6	172	1,032	$3.75	$3,873.10
Kiana	14	172	2,408	$3.75	$9,037.22
Kivalina	19	172	3,268	$3.75	$12,264.80
Kobuk	6	172	1,032	$3.75	$3,873.10
Noatak	19	172	3,268	$3.75	$12,264.80
Noorvik	27	172	4,644	$3.75	$17,428.93
Selawik	32	172	5,504	$3.75	$20,656.51
Shungnak	8	172	1,376	$3.75	$5,164.13
Kotzebue JNES/KMHS	81	172	13,932	$3.75	$52,286.80
TOTAL	242		41,624	$3.75	$156,214.87

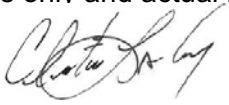
Appendix F – Page 2 of 2

RFP DISTRICT FOOD SERVICE MANAGEMENT
FSMC RFP PRICE SHEET
School Year 2026-2027

SCHOOL SITE	Lunch Meals	Days of Service	Total estimated number of Lunch Meals for School Year	Proposed Price per Meal	Total Price for Lunch Meals in School Year 2026-2027
Ambler	46	170	7,820	$10.58	$83,690.76
Buckland	156	170	26,520	$10.58	$283,820.85
Deering	36	170	6,120	$10.58	$65,497.12
Kiana	44	170	7,480	$10.58	$80,052.03
Kivalina	60	170	10,200	$10.58	$109,161.86
Kobuk	27	170	4,590	$10.58	$49,122.84
Noatak	89	170	15,130	$10.58	$161,923.43
Noorvik	119	170	20,230	$10.58	$216,504.36
Selawik	128	170	21,760	$10.58	$232,878.64
Shungnak	39	170	6,630	$10.58	$70,955.21
Kotzebue JNES/KMHS	349	170	59,330	$10.58	$634,958.18
TOTAL	1093		187,996	$10.58	$1,988,565.29

Attach 21-Day Cycle Breakfast and Lunch Menu as described in:
III REQUIRED MATERIALS CONSTITUTING A RESPONSIVE PROPOSAL,
SECTION A., SUBSECTION 11.

The undersigned, as Proposer, acknowledges they understand that the above numbers represent the number of breakfasts, breakfast seconds and lunch meals consumed each day within the District, while based on the previous school year, are approximate figures only and actual numbers could be greater or less on a daily basis.



Authorized Signature — Date: 3/20/26

Clinton Lasley, Vice President FFM
Printed Name and Title

NANA Management Services (NMS)
Proposer/Company

87833

Bagel, 51% Whole Grain Blueberry, Clean Thaw&Serve, Sliced, 12/6/2 oz

Burry

ALLIANCE FOR A HEALTHIER GENERATION

SMART SNACK APPROVED

GTIN	Item #	Units/Case	Gross Case Wt. *(lbs)*	Net Case Wt. *(lbs)*	Case Length *(in.)*	Case Width *(in.)*	Case Height *(in.)*	Case Cube	Pallet Ti/Hi	Cases/ Pallet
10823056878334			10.5	9	15.00	11.75	9.63			
UPC	87833	72	**Gross Unit Wt.** *(oz)*	**Net Unit Wt.** *(oz)*	**Unit Length** *(in.)*	**Unit Width** *(in.)*	**Unit Height** *(in.)*	1.04	10 x 8	80
N/A			2	N/A	3.45	3.45	1.25			

Kosher Symbol: OU Pareve

Ambient Shelf Life: *(days in package)* 3

Frozen Shelf Life: *(months)* 12

Storage: Frozen at 0 to -10 F

Case Code Designation: Julian Date - YJJJ

Unit Code Designation: N/A

Country of Origin: USA

Ingredient Statement

INGREDIENTS: White Whole Wheat Flour, Water, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Ribofavin, Folic Acid), Dried Blueberries (Sugar, Blueberry, Sunfower Oil), Blueberry Flavor Bits (Sugar, Wheat Flour, Canola Oil, Wheat Starch, Dextrose [colored with fruit juice], Natural Flavor (WONF), Blueberry Solids, Sodium Bicarbonate), Brown Sugar, Contains less than 2% of Blueberry Flavor (Natural and Artfcial Flavor), Dough Conditoner (Enriched Wheat Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Ribofavin, Folic Acid] Hydrolyzed Wheat Gluten and 2% or Less of Each of the Following: Canola Oil, Ascorbic Acid, Enzymes, Salt), Salt, Vinegar, Wheat Gluten, Yeast.

CONTAINS: Wheat

PROCESSED IN A FACILITY THAT ALSO PROCESSES: Wheat, egg, & soy

Nutrition Facts

Serving Size 1 Bagel (57g) • Servings Per Container 72

Amount Per Serving	
Calories 160	
	% Daily Value*
Total Fat 1g	**1%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 290mg	**13%**
Total Carbohydrate 33g	**12%**
Dietary Fiber 3g	**12%**
Sugar 6g	
Protein 5g	

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	8%

* Percent Daily Values are based on 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
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Product Features: Clean Ingredient Formulation, New York Style Boiled Bagel, 51% Whole Grain, No HFCS, No ADA, No L-Cysteine, 0 Grams Trans Fat, No Cholesterol. Non-GMO

Preparation Instructions:

Thaw in bag for 1 hour at room temperature. Place bagels on parchment lined baking pans. Preheat Convection over to 375 degrees, Conventional oven to 425 degrees, or Rotating Rack oven to 400 degrees. Spray lightly with water before baking. Bake bagels for 2-3 minutes for Convection, 3-5 minutes for conventional, or 2-3 minutes for Rotating Rack. Spray lightly with water after removing bagels from oven. Allow to cool for 15 minutes prior to serving and/or placing in bagel bins.

Date: 12/20/2018

Quality Bakeries LLC, dba Burry® Foods
1750 E. Main St, Suite 260, St. Charles, IL 60174
(800) 774-4406 • www.BurryFoods.com

87833

Bagel, 51% Whole Grain Blueberry, Clean Thaw&Serve, Sliced, 12/6/2 oz

Burry

ALLIANCE FOR A HEALTHIER GENERATION

SMART SNACK APPROVED

Product Formulation Statement:

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 Flour	26.78	16	1.67
Enriched Flour	5.55	16	0.35
			2.02
Total Creditable Amount[3]			2

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 oz Grain Equivalents. 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.

Patrick Shay
Signature

VP of Operations
Title

Patrick Shay
Printed Name

12/5/2018
Date

630-338-8378
Phone Number

Date: 12/20/2018

Quality Bakeries LLC, dba Burry® Foods
1750 E. Main St, Suite 260, St. Charles, IL 60174
(800) 774-4406 • www.BurryFoods.com

Bush's Best® Beans are an all-purpose menu item that can help you bring healthy, kid-friendly options to your operation. Check out our complete product line and you'll find everything you need to satisfy nutritional requirements without arousing any suspicion from the students.

- For specific meat/meat alternative per can/case calculations please refer to the USDA Food Buying Guide.
- All weights are calculated as drained.
- In accordance with the USDA Food Buying Guide calculation methodology.

Bush's Best® Baked Beans

UPC: 01619

SERVINGS PER CASE: 313.39 | SERVINGS PER #10 CAN: 52.23 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
80	270 mg	3 g	6 g	0 g	0 g	0 g

Bush's Best® Vegetarian Baked Beans

UPC: 01637

SERVINGS PER CASE: 306.55 | SERVINGS PER #10 CAN: 51.09 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
80	270 mg	3 g	6 g	0 g	0 g	0 g

Bush's Best® Taco Fiesta Black Beans

UPC: 01585

SERVINGS PER CASE: 166.82 | SERVINGS PER #10 CAN: 27.80 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
60	240 mg	3 g	0 g	0 g	0 g	0 g

Bush's Best® Cajun Red Beans

UPC: 01586

SERVINGS PER CASE: 188.34 | SERVINGS PER #10 CAN: 31.39 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
60	220 mg	3 g	1 g	0 g	0 g	0 g

Bush's Best® Reduced Sodium Vegetarian Baked Beans

UPC: 01638

SERVINGS PER CASE: 301.31 | SERVINGS PER #10 CAN: 50.22 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
70	190 mg	2 g	6 g	0 g	0 g	0 g

Bush's Best® Low Sodium Garbanzo Beans

UPC: 01701

SERVINGS PER CASE: 275.85 | SERVINGS PER #10 CAN: 45.98 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
60	70 mg	3 g	2 g	1 g	0 g	0 g

Bush's Best® Low Sodium Dark Red Kidney Beans

UPC: 01745

SERVINGS PER CASE: 262.78 | SERVINGS PER #10 CAN: 43.80 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
70	70 mg	4 g	1 g	0 g	0 g	0 g

Bush's Best® Low Sodium Pinto Beans

UPC: 01819

SERVINGS PER CASE: 263.80 | SERVINGS PER #10 CAN: 43.97 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
50	70 mg	3 g	0 g	0 g	0 g	0 g

Bush's Best® Low Sodium Black Beans

UPC: 01885

SERVINGS PER CASE: 200.50 | SERVINGS PER #10 CAN: 33.42 ¼ cup servings per can

VEGETABLE: ¼ CUP BEANS = ¼ CUP VEGETABLE SERVING MEAT/MA: ¼ CUP BEANS = 1 oz MEAT/MA

Calories	Sodium	Protein	Sugars	Total Fat	Saturated Fat	Trans Fat
60	70 mg	3 g	0 g	0 g	0 g	0 g

CORPORATE OFFICES
9990 Princeton Glendale Road
Cincinnati, OH 45246
Phone 800-543-1604/513-874-8741
Fax 513-874-7180

PRODUCT ANALYSIS FORM FOR CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: CN Beef Crumbles Code No: 9739

Manufacturer: Advance Pierre Foods, Inc

Case/Pack/Count/Portion Size: 7 Cases/ 246 Servings / Portion Size= 2.20 oz

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*
Ground Beef	1.75	x	70%	1.22
		x		
		x		
A. Total Creditable Amount[1]				**1.22**

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

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Soy Concentrate	.279	x	64.8%	÷ by 18	1.004
		x			
		x			
B. Total Creditable Amount[1]					**1.22 + 1.044=**
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) [1]					**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.
[1]Total 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 also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula[1]	Creditable Amount[2]
0	0	%	0	0
		%		0
D. Total Creditable Amount for Bread/Bread Alternate[2]				**0**

[1]Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving.
[2]Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

Total weight (per portion) of product as purchased: 2.20 oz.

I certify that the above information is true and correct and that a 2.20 - ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 ounces equivalent grains when prepared according to directions.

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Scardicchio
Your Name

December 17, 2014
Date

CN Labeling Technologist

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.
**This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.

Foodservice / Fully Cooked Entrées / Crumbles / Beef & Chicken (Soy Added)

Beef Crumbles

Item #:	Pieces Per Case:	Piece Size (oz.):	Case Weight (lb.):
9739	8	80.00	40.00

Description: Fully cooked. Soy added. CN approved.

Packaging Type: Packaging Type

Master Case UPC Code: 00071421097399

Master Case Length: 18.87500

Master Case Width: 12.68750

Master Case Height: 5.00000

Master Case Cube: 1.92360

Cases/Layer: 7

Cases/Pallet: 35

Layers/Pallet: 7

Frozen Shelf Life (days): 365

Refrigerated Shelf Life (days): 5

CN Credit: 2 OZ MMA BEEF

Preparation Method:

Conventional Oven: Heat forzen meat in entree or covered dish in oven. Time will vary based on load or method of heating (20 to 40 minutes).

Nutrition Facts:

Serving Size: 2.60 OZ (73 g)
Servings Per Container: 246

Calories / Calories from Fat:	130 / 70
	% Daily Value **
Total Fat 8 g	12%
Saturated Fat 3.5 g	18%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 470 mg	20%
Total Carbohydrate 2 g	1%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 13 g	
Vitamin A	2%
Vitamin C	0%
Calcium	2%
Iron	10%

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

Ingredient Statement: INGREDIENTS: Ground Beef (No More Than 30% Fat), Water, Textured Vegetable Protein Product (Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate [B1], Pyridoxine Hydrochloride [B6], Riboflavin [B2], Cyanocobalamin [B12]), Salt, Flavorings, Sodium Phosphate. CONTAINS: SOY

Name	UoM	Per Serving	Per 100g
Serving Size	g	72.8	100.0
Calories	kcal	134.2	184.4
Calories from Fat	kcal	72.0	99.0
Total Fat	g	8.0	11.0
Saturated Fat	g	3.2	4.4
Trans Fat	g	0.4	
Cholesterol	mg	37.0	50.8
Sodium	mg	467.6	642.3
Total Carbohydrate	g	1.6	2.2
Dietary Fiber	g	0.0	0.0
Sugars	g	0.0	0.0
Protein	g	13.3	18.3
Vitamin A	IU	56.9	78.2
Vitamin C	mg	0.0	0.0
Calcium	mg	29.2	40.1
Iron	mg	1.9	

Beef Patty Fully-cooked Soy Lower Sodium Homestyle Child Nutrition

School Nutrition Information

085257

ONE 2.50 OZ. FULLY COOKED FLAMEBROILED BEEF PATTY PROVIDES 2.00 OZ EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS.

Ingredients

Ground beef (not more than 30% fat), water, textured vegetable protein product [soy protein concentrate, caramel color, zinc oxide, niacinamide, ferrous sulfate,copper gluconate, vitamin a palmitate, calcium pantothenate, thiamine mononitrate (b1), pyridoxine hydrochloride (b6), riboflavin (b2), cyanocobalamin (b12)], salt,sodium phosphates, caramel color.

Allergens & Warnings

CONTAINS: SOY
MAY CONTAIN: NA
FREE FROM: NA

Bun Hamburger 100% Wheat 4"

Ingredients

Whole Wheat Flour, Water, Yeast, Vital Wheat Gluten, Sugar, Soybean Oil, Contains 2% Or Less Of Each Of The Following: Salt, Yeast Nutrient (ammonium Sulfate), Dough Conditioners (sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Enzymes, Calcium Propionate (mold Inhibitor), Sesame Flour.
contains: Wheat, Sesame

Nutrition Information

150 Calories per serving

	Serving size 1 Bun (62g)
Total Fat 2.5g	**3%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 270mg	**12%**
Total Carbohydrate 27g	**10%**
Dietary Fiber 4g	14%
Total Sugars Includes 3g	6%
Protein 7g	**14%**
Vitamin D 0mcg	**0%**
Calcium 48mg	**4%**
Iron 1.00mg	**6%**
Potassium 135mg	**3**

Bun Hot Dog Whole Grain 6

Ingredients

Whole Wheat Flour, Enriched Unbleached Wheat Flour (wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin And Folic Acid), Water, Sugar, Vital Wheat Gluten, Yeast, Contains 2% Or Less Of Each Of The Following: Soybean Oil, Salt, Xanthan Gum, Yeast Nutrient (ammonium Sulfate), Dough Conditioners (sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Calcium Propionate (mold Inhibitor), Enzymes, Sesame Flour. contains: Wheat, Sesame

Nutrition Information

150 Calories per serving

	Serving size 1 Bun Each (60g)
Total Fat 1.5g	**2%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 210mg	**9%**
Total Carbohydrate 28g	**10%**
Dietary Fiber 3g	11%
Total Sugars Includes 2g	4%
Protein 6g	**12%**
Vitamin D 0mcg	**0%**
Calcium 63mg	**4%**
Iron 2.00mg	**10%**
Potassium 100mg	**2%**

BURRITO,Beef & Bean & Textured Vegetable Protein CHILD-NUTRITION IW FROZEN

BURRITO, BEAN & CHS CKD CN IW Stock Code: 93540

Product Description :
Burrito -Frozen, Ground Beef & Bean Mild in flavor. Each 5.20 oz burrito provides 2.00 OZ EQV Meat/ Meat Alternate and 2.00 OZ EQV Grain OR 1.50 OZ EQV Meat/Meat Alternate and 1/8 cup Legume Vegetable and 2.00 OZ EQV Grain towards the NSLP.
Whole Grain Rich Tortilla CN labeled. Preparation instruction printed on outside of case. Burrito is individually wrapped ovenable film containing high impact graphics that can be recycled. 96 count No more than 425 mg Sodium, Less than 8% calories from saturated fat, 0 Trans Fat added, No less than 300 Kcal. Hand held-Fully cooked. Los Cabos Brand 93540

CN Meal Contributions

Meat / Meat Alternate: 2

Equivalent Grains: 2

OR

Meat / Meat Alternate: 1.5

Vegetable Legume (cup): 1/8

Equivalent Grains: 2

Product Specification and Nutritional Information

Current Revision Date: **10/31/2017** Replaces Spec Dated

Stock Code	Product Name
97892 Individually Wrapped	**Egg, Cheese & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
3.600	**72**	16.20	10006574978926	17.79	0.756	20.250 **L** 14.750 **W** 4.375 **H**	60	6 x 10

Child Nutrition (CN) Meal Pattern Contributions[1] CN # 096312 CN Date 10-17 CN Expiration Date 10/30/2022

Each 3.600 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	1.25	2.00					
--- OR ---							
B	1.25	2.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Water, Cooked Sausage Crumbles (Made with Turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar], Contains 2% or Less of: Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion And Garlic Powder, Dextrose, Tomato, Sugar, Natural Flavor, Extractive Of Paprika, Guar Gum, Salt, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid), Spices, White Vinegar, Salt and Modified Food Starch (Refined From Corn).

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: **Wheat, Egg, Milk, Soy.**

BID Specification

Wrap -Frozen Egg, Cheese and Turkey Sausage. Each 3.60 oz. Wrap provides 1.25 OZ EQV Meat Alternate and 2.00 OZ EQV Grain towards the SBP, Whole Grain Rich Tortilla. CN labeled. Preparation instruction printed on outside of case. Burrito is individually wrapped ovenable film containing high impact graphics that can be recycled. 72 count. No more than 320 mg Sodium, Less than 15% Calories from Saturated fat, 0 Trans Fat. No less than 235 Kcal. Hand held, Fully Cooked. Heat & Serve.- Los Cabos Brand 97892

Nutritional Information

Serving Size 3.600 oz. (102.06 g)
Servings Per Package: **1**

Calories (Kcal)	236.24
Calories from Fat	91.35
Protein (g)	11.10
Carbohydrates (g)	26.99
Sugars (g)	0.70
Tot. Dietary Fiber (g)	3.97
Ash (g)	0.84

% Calories from Fat	38.67%
% Calories from Sat Fat	14.21%
% Sugar	0.69%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Fats	
Total Fat (g)	10.15
Saturated Fat (g)	3.73
Trans Fat (g)*	0.00
Cholesterol (mg)	64.23
Water (g)	40.56

Vitamins		%DV
Vitamin A (RE)	40.70	
Vitamin A (IU)	230.77	4%
Vitamin C (mg)	0.20	0%

Minerals		%DV
Iron (mg)	2.57	15%
Sodium (mg)	318.50	
Calcium (mg)	123.60	10%
Potassium (mg)	129.37	

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: FOR BEST RESULTS, HEAT FROM REFRIGERATED STATE. Place burrito/wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

For Additional Information, visit our website at www.mcifoods.com or contact:
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

Egg, Cheese & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap

Los Cabos® Mexican Foods Individually Wrapped

DOP: 289-17-D1

72 CT - 3.60 OZ.

W104C-TF PF089A

KEEP FROZEN
FOR INSTITUTIONAL USE ONLY

CN 096312
Each 3.60 oz. Wrap provides 1.25 oz. equivalent meat/meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meat Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-17.)
CN CN CN

Lot # 55555

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate) .

Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Water, Cooked Sausage Crumbles (Made with Turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar], Contains 2% or Less of: Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion And Garlic Powder, Dextrose, Tomato, Sugar, Natural Flavor, Extractive Of Paprika, Guar Gum, Salt, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid), Spices, White Vinegar, Salt and Modified Food Starch (Refined From Corn).

Heating Instructions: FOR BEST RESULTS, HEAT FROM REFRIGERATED STATE. Place burrito/wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

Stock Code
97892

Contains: Wheat, Egg, Milk, Soy.
NET WT. 16 LBS. 3.20 OZ.
M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-5890A

Stock Code 97892 Lot # 55555
10006574978926
CN-WRAP-POULTRY-WG-TF

10006574978926
CN-WRAP-POULTRY-WG-TF

GENERAL MILLS

Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: Cocoa Puffs ® Cereal Bar Code No.: 16000-45577

Manufacturer: General Mills, Inc. Serving Size 1.42 oz (40g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No____

II. Does the product contain non- creditable grains: Yes X No___ **How many grams**: <3.99g
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs* (FBG) 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 the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)*

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

DESCRIPTION OF CREDITABLE GRAIN INGREDIENT*	GRAMS OF CREDITABLE GRAIN INGREDIENT PER PORTION[1] A	GRAM STANDARD OF CREDITABLE GRAINS PER OZ EQ *(16g or 28g)*[2] B	CREDITABLE AMOUNT A ÷ B
Whole Grain Oats	11g	16g	11g ÷ 16g = 0.6875
Whole Grain Corn	3g	16g	3g ÷ 16g = 0.1875
Whole Grain Wheat	2g	16g	2g ÷ 16g = 0.125
Brown Rice Flour	1g	16g	1g ÷ 16g = 0.0625
		Total	1.06
		Total Creditable Amount[3]	1.0

*Creditable grains vary by Program. See the FBG for specific Program requirements.
[1](Serving size) **X** (% of creditable grains in formula); 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.

Total weight (per portion) of product as purchased 1.42 oz (40g)

Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 1.42 ounce portion of this product (ready for serving) provides 1.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products withmore than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Wendy Ramaker
Labeling and Regulatory Compliance Specialist, K12 Education
September 11, 2023

2511693 [8]

Number One General Mills Boulevard, Minneapolis MN 55426

Cereal Cream Of Wheat 2.5 Minutes

Ingredients

Wheat Farina, Partially Defatted Wheat Germ, Disodium Phosphate (for Quick Cooking), Vitamins And Minerals: Calcium Carbonate, Ferric Phosphate (source Of Iron), Niacinamide, Thiamin Mononitrate (vitamin B1), Riboflavin (vitamin B2), Folic Acid.

Nutrition Information

110 Calories per serving

	Serving size 1 Serving (33g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 110mg	**5%**
Total Carbohydrate 24g	**9%**
Dietary Fiber 1g	4%
Total Sugars Includes 0g	0%
Protein 4g	**8%**
Vitamin D 0.0mcg	**0%**
Calcium 0mg	**0%**
Iron 0.00mg	**0%**
Potassium 0mg	**0%**

USDA
United States Department of Agriculture

USDA Foods in Schools

100003 - Cheese, Cheddar, Yellow, Shredded

Category: Meat/Meat Alternate

Product Description

- This item is U.S. Grade A or higher yellow cheddar cheese. This product is shredded and is shipped refrigerated in cases containing six 5-pound bags.

Crediting/Yield

- One case yields 480 1-ounce portions of cheese.
- CN Crediting: 1 ounce cheddar cheese credits as 1 oz equivalent meat/meat alternate.

Culinary Tips and Recipes

- Cheddar cheese can be used as an ingredient in a variety of recipes such as casseroles, soups, or quesadillas.
- Offer shredded cheese as a topping for build-your-own options such as salad, baked potato, or burrito bars.
- For 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1 ounce (28 g), cheddar cheese, shredded

Amount Per Serving	
Calories	110
Total Fat	9g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	30mg
Sodium	190mg
Total Carbohydrate	0g
Dietary Fiber	0g
Sugars	0g
Protein	6g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA FoodData Central 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.

April 2020

Cheese Cream Light 100 3/4oz

Ingredients

Pasteurized Milk And Cream, Whey Protein Concentrate, Contains Less Than 2% Of Salt, Carob Bean Gum, Guar Gum, Natamycin (a Natural Mold Inhibitor)*, Vitamin A Palmitate, Cheese Culture. *ingredient Not In Regular Cream Cheese.

Calories45

Calories From Fat0

% Daily Value*

Total Fat 3.5g4%

Saturated Fat 2.5g12%

Trans Fat 0g0%

Cholesterol 15mg5%

Sodium 80mg4%

Total Carbohydrates 1g0%

Dietary Fibers 0g0%

Sugars 1g0%

Protein 2g4%

Vitamin A0%

Vitamin C0%

Calcium0%

Iron0%

Cheese Cream Strawberry Spread Cup .75oz

Ingredients

Pasteurized Milk And Cream, Water, Sugar, Strawberries, Cheese Culture, Salt, Natural Flavor, Modified Food Starch, Guar Gum, Fruit And Vegetable Juice (color), Citric Acid, Carob Bean Gum, Xanthan Gum, Honey, Natamycin (a Natural Mold Inhibitor). contains: Milk

Nutrition Information

60 Calories per serving

	Serving size 1 Unit (21g)
Total Fat 5g	**6%**
Saturated Fat 3g	15%
Trans Fat	
Cholesterol 15mg	**5%**
Sodium 55mg	**2%**
Total Carbohydrate 3g	**1%**
Dietary Fiber 0g	0%
Total Sugars Includes 2g	4%
Protein less than 1g	**2%**
Vitamin D 0.1mcg	**0%**
Calcium 10mg	**0%**
Iron 0mg	**0%**
Potassium 20m	

KOCH FOODS
America's Chicken Specialist™

PRODUCT SPECIFICATION

Item: **85604** UPC Code: 00045421856041
Product Name: **FC CN WG Breaded Chicken Breast Patties WRM**
Brand: Koch
Revision Date: 2017-05-04 Revised By: MTL

I. LABEL INFORMATION

Allergens: **Wheat, Soy, Egg**
CN Number: 087673
CN Serving: 3.15 oz
Meat/Meat Alternate: 2.00 oz.
Bread Alternate: 0.50 oz.

Ingredients:

Chicken Breast With Rib Meat, Water, Whole Wheat Flour, Isolated Soy Protein, Seasoning ({Modified Food Starch [Potato], Flavoring}, Modified Food Starch, Onion Powder, Salt, Black Pepper), Contains 2% Or Less Of Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dried Whole Eggs, Whole Grain Yellow Corn Flour, Concentrated Chicken Broth, Sodium Phosphates, Salt, Soybean Oil, Dried Yeast, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate), Sugar, Guar Gum, Canola Oil, Paprika Extractive.

II. FINISHED PRODUCT DATA

SECTION	ATTRIBUTE	STANDARD
Cooking/Heating	Heating Instructions	Convection Oven: 350F, 10 - 12 Minutes
	Heating Instructions	Conventional Oven: 350F, 24 - 30 Minutes
	Heating Instructions	Deep Fry: 365F, 2 1/2 - 2 3/4 minutes
Package	Box - Pack	Two 5.0 lbs. bags
	Cubic Feet/ Box Dimensions	0.65 / 16.375 x 10.375 x 6.563"
	Gross Weight	11.0 lbs.
	Net Weight	10.0 lbs.
Palletization	Hi	12
	Tie	10
	Total cases per Pallet	120
Product	Allergens	Wheat, Soy, Egg
	Breading	Target: 19%, Range: 18 - 20%
	Finished Portion Weight	Target: 3.15oz., Range: 2.95 - 3.35oz. (1 Patty)
	Freezing	IQF
	Note	Breading >51% Whole Grains
	Number of Portions per box	50 - 54 (100%)
	Shelf Life	1 year - frozen

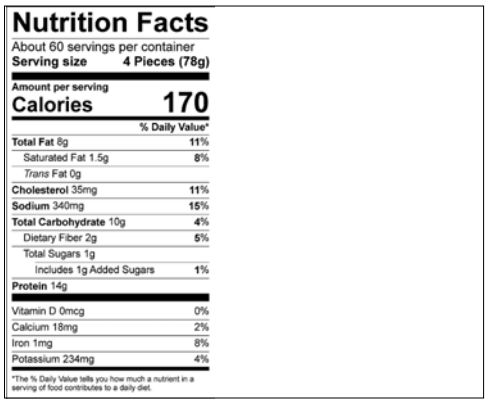
KOCH FOODS
America's Chicken Specialist™

PRODUCT SPECIFICATION

Item:	**85606**	UPC Code:	00045421856065
Product Name:	**FC CN WG Breaded Chicken Breast Patty Nuggets**		
Brand:	Koch / Chic'n Time		
Revision Date:	2019-10-01	Revised By:	AJB

I. LABEL INFORMATION

Allergens: **Wheat, Soy**
CN Number: 098133
CN Serving: 0.69oz.
Meat/Meat Alternate: 2.00oz.
Bread Alternate: 1.00oz.



Ingredients:

INGREDIENTS: Chicken breast meat with rib meat, whole wheat flour, water, isolated soy protein, contains 2% or less of salt, granulated sugar, chicken flavor (chicken broth, flavor, salt), modified tapioca starch, onion powder, potassium phosphates, sugar, wheat gluten, garlic powder, natural flavor, paprika extract, yeast extract, dried yeast, dried garlic, dried onion, spice, maltodextrin, turmeric extract, torula yeast, citric acid, celery powder, canola oil, carrot powder, spices.
CONTAINS: WHEAT, SOY

II. FINISHED PRODUCT DATA

SECTION	ATTRIBUTE	STANDARD
Cooking/Heating	Heating Instructions	Convection Oven: 350F, 10-12 Minutes
	Heating Instructions	Conventional Oven: 350F, 18-20 Minutes
	Heating Instructions	Deep Fry: 365F, 1 min 45 sec. - 2 min 15 sec.
Package	Box - Pack	Two 5.175 lb. Bags
	Cubic Feet/ Box Dimensions	0.65 / 16.375 x 10.375 x 6.563"
	Gross Weight	11.35 lbs.
	Net Weight	10.35 lbs.
Palletization	Hi	12
	Tie	10
	Total cases per Pallet	120
Product	Allergens	Wheat, Soy
	Breading	26 - 29%
	Finished Portion Weight (CN)	Target: 0.69oz., Range: 0.60 - 0.80oz.
	Freezing	IQF
	Number of Portions per box	236 Minimum
	Shelf Life	1 Year (Frozen)

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain Golden Crispy Popcorn Chicken-CN Chicken Pattie Fritters

Product Code: 70368-0928 **Label Weight:** 32.79 lb
UPC Information: 000-23700-03386 4

Serving size: 12 .28-oz PIECE(s) per serving

Pack Information:
Minimum of 1908 .28-OZ PIECE(s) per Case.

Product is CN-labeled. CN numbers are: 087152, 089573, 089574, 089575
Analysis is by Piece.

Total Weight of Uncooked Product [1]	0.2740000 oz
Weight of Creditable Raw Meat, Variety: Chicken	0.0864870 oz
Percent fat of raw meat:	30.0000000 %
*Weight of Creditable Dry APP, (Variety): Concentrate	0.0219075 oz
Rehydration Ratio: 1:2.60	
*(Weight of Rehydrated APP):	0.0788670 oz
*Weight of Creditable Dry APP, (Variety): Isolate	0.0057150 oz
Rehydration Ratio: 1:3.77	
*(Weight of Rehydrated APP):	0.0273050 oz
Weight of Meat Alternates (specify):	n/a
Weight of Breading: Whole Grain	0.0835000 oz
Weight of Filling:	n/a
Weight of Other Non-Creditable Ingredients:	n/a
Total Weight of Finished Product:	0.2800000 oz
Weight of Unrounded Cooked Meat/Meat Alternate *(with APP):	0.1667128 oz

---

Meat/Meat Alternate per serving: **2.0000 oz**
Bread Alternate per serving: **1.0000 per serving**

I certify that the above information is accurate as presented on this date.

*I further certify that the alternate protein product (APP) meets the requirements set forth in Appendix A of 7 CFR Parts 210, 220, 225, and 226.

(1)Slight variance in piece weights is possible, due to normal process variance; however, average weights per case will meet or exceed the stated weight.

Additional Information:
VER 3
CALCULATIONS BASED ON NEW REGULATIONS 1.00 OZ EQUIVALENT GRAINS (WHOLE GRAIN RICH)
Ref: Grain Requirements for School Lunch and Breakfast Program per Policy Memo Code: SP30-2012

Tyson Foods, Inc. 2200 Don Tyson Parkway, Springdale, AR 72762 1-800-248-9766

TYSON CHILD NUTRITION SUMMARY

Product Name: FC Whole Grain Golden Crispy Popcorn Chicken-CN Chicken Pattie Fritters

Product Code: 70368-0928 **Label Weight:** 32.79 lb

Karen Shank, MS, RD — Nutritional Services Manager

Karen Shank, MS, RD — Title

TYSON FOODS, INC. — 06/03/13

94125 - WHOLE GRAIN UNCURED CHICKEN CORN DOG, 4.0 OZ.,CN, NO ANTIBIOTICS EVER, NO NITRITE/NITRATE ADDED*, SMART SNACK COMPLIANT

Nutrition Facts

Serving Size 1 CORN DOG (4 oz.) 112g
Servings Per Container: 72

Amount Per Serving

Calories 250 **Calories from Fat** 80

	% Daily Value*
Total Fat 9 g	14%
Saturated Fat 2.5 g	12%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 450 mg	18%
Total Carbohydrate 30 g	10%
Dietary Fiber 5 g	20%
Sugars 9 g	
Protein 9 g	

Vitamin A 0%	•	Vitamin C 0%	
Calcium 6 %	•	Iron 8 %	

*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Product Specifications

GTIN	00075278941256	**Case Net Weight**	18 LB
Item UPC		**Case L,W,H**	17 IN, 11.06 IN, 6.75 IN
EDI UPC	007527894125	**Cube**	0.73 CF
Unit Size	1/72 CT	**Tie x High**	9 x 8
Case Gross Weight	19 LB	**Kosher Status**	

Features & Benefits

- MADE FROM CHICKENS RAISED WITH NO ANTIBIOTICS EVER
- NO NITRITES* OR NITRATES ADDED (*EXCEPT FOR NATURALLY OCCURRING IN CELERY JUICE)
- 4.00 OZ. UNIT
- LOWER FAT - 9g FAT PER SERVING
- SMART SNACK COMPLIANT
- CN LABELED - SERVES 2 OZ. M/MA & 2 OZ. EQUIVALENT GRAINS

CN Information

CN LABELED EACH 4.00 OZ. FOSTER FARMS LOWER FAT CHICKEN CORN DOG PROVIDES 2.00 OZ EQUIVALENT MEAT AND 2.00 OZ. EQUIVALENT GRAINS.

Ingredients

BATTER INGREDIENTS: WATER, WHOLE WHEAT FLOUR, WHOLE GRAIN CORN, SUGAR, CONTAINS LESS THAN 2% OF SOY FLOUR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), SOYBEAN OIL, SALT, ASCORBIC ACID, DRIED HONEY, WHOLE EGG, NATURAL FLAVOR. FRIED IN VEGETABLE OIL. CHICKEN FRANK INGREDIENTS: MECHANICALLY SEPARATED CHICKEN, WATER, CORN SYRUP SOLIDS, CONTAINS LESS THAN 2% OF SPICES, SALT, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, FLAVORINGS, SODIUM ERYTHORBATE, CULTURED CELERY JUICE. CONTAINS: WHEAT, SOY, EGG

Preparation and Cooking

RE HEATING INSTRUCTIONS DEEP FRYER 350°F -FROZEN: NOT RECOMMENDED; THAWED: 4-5 MINUTES -QUANTITY - 3 MICROWAVE HIGH (1100 WATTS) – FROZEN: 30 SECONDS, TURN THEN 30 MORE SECONDS; THAWED: 20 SECONDS, TURN THEN 20 MORE SECONDS - QUANTITY -2 CONVENTIONAL OVEN 350°F - FROZEN: 34-36 MINUTES ; THAWED 24-26 MINUTES. QUANTITY - FULL SHEET PAN CONVECTION OVEN 350°F - FROZEN: 24-27 MINUTES ; THAWED 14-17 MINUTES. QUANTITY - FULL SHEET PAN INTERNAL TEMPERATURE OF PRODUCT SHOULD REACH 160°F. CAUTION: PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY.

Shelf Life

TOTAL MFR. FROZEN SHELF LIFE IS 365 DAYS FROM DATE OF PACK

Nutrition Facts for El Monterey - Beef And Cheese Empanadas, Beef And Cheese

Nutrition Facts

Serving Size
Whole Recipe (85g)

Calories	240

	% Daily Value *
Total Fat 14g	**18%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Cholesterol 24.7mg	**8%**
Sodium 360.4mg	**15%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 1g	**4%**
Total Sugars 0g	**0%**
Includes --g Added Sugars	**--%**
Protein 8g	**16%**
Vitamin C --mg	--%
Vitamin D --mcg	--%
Iron --mg	--%
Calcium --mg	--%
Potassium --mg	--%
Phosphorus --mg	--%

*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.

Ingredients: WATER WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEASONED BEEF TOPPING (BEEF, WATER, DEHYDRATED ONION, SALT, CHILI PEPPER, SPICES, SUGAR, SODIUM PHOSPHATE, GARLIC), MONTEREY JACK CHEESE WITH PEPPERS (PASTEURIZED MILK, JALAPENO PEPPERS, CHEESE CULTURES, SALT, ACETIC ACID, CALCIUM CHLORIDE, ENZYMES), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), VEGETABLE OIL (SOYBEAN, CANOLA, PALM AND/OR CORN OIL), BATTER MIX (YELLOW CORN FLOUR, ENRICHED BLEACHED WHEAT FLOUR, (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), DRIED GARLIC, DRIED ONION, GUAR GUM, SPICE), CONTAINS 2% OR LESS ONION, MODIFIED CORN STARCH, JALAPENO PEPPERS (WITH SALT, ACETIC ACID, CALCIUM CHLORIDE), CHILI PEPPER, DEXTROSE, MODIFIED FOOD STARCH, YEAST, SALT, SPICES, LACTIC ACID (WITH CALCIUM LACTATE), GRANULATED GARLIC, GUAR GUM, SODIUM METABISULFITE.

UPC: 071007734823

HIGH LINER FOODS

1 oz WG Golden Crunchy AK Pollock Nuggets, CN

Our easy to prepare, oven-ready fish is breaded with a delicious whole grain coating that ensures a crunch with every tasty bite! Available in a variety of sizes and shapes from sandwich portions to nuggets this is a great lunch or dinner entrée. Final product is value added and packed in US.

Nutrition Facts

80 Servings per container

Serving Size **4 Nuggets**

Amount Per Serving

Calories **220**

		% Daily Value*
Total Fat	8 g	**11%**
Saturated Fat	1.5 g	**7%**
Trans Fat	0 g	
Cholesterol	35 mg	**11%**
Sodium	330 mg	**14%**
Total Carbohydrate	23 g	**8%**
Dietary Fiber	2 g	**6%**
Total Sugars	1 g	
Includes 1 g	Added Sugars	**1 %**
Protein	12 g	
Vitamin D	0 mg	0%
Calcium	30 mg	2%
Iron	1.3 mg	8%
Potassium	190 mg	4%

*The % Daily Values (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.

Product Specifications:

Code	GTIN	Pack	Type Of Catch
1089301	10035493893010	4 X 5.00 LBR	Wild

Brand	GPC Description
High Liner Foodservice	Fish - Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
22 LBR	20 LBR	N/A	No	No

Shipping Information

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp
15.8 INH	9.8 INH	12.1 INH	1.1 FTQ	12x3	547 Days	-15 FAH / -14 FAH

Ingredients:

64.2% ALASKA POLLOCK; 35.8% BATTER AND BREADING: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MODIFIED CORN STARCH, WHOLE YELLOW CORN MEAL, CONTAINS 2% OR LESS OF: WATER, YELLOW CORN FLOUR, SUGAR, SALT, YEAST, WHEY, AUTOLYZED YEAST EXTRACT, LEAVENING (SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), MODIFIED CELLULOSE, DEHYDRATED ONION, CARAMEL COLOR, EXTRACTIVES OF PAPRIKA, ANNATTO AND TURMERIC (COLOR). PREFRIED IN CANOLA, COTTONSEED, AND/OR SOYBEAN OIL.
CONTAINS: FISH (POLLOCK), WHEAT, MILK

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - C	Soy - N
Fish - C	Wheat - C	TreeNuts - N
Peanuts - N	Crustacean - N	

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen nuggets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 375°F and bake for 11-13 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 14-16 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF

Species / Scientific Name:

Pollock - Gadus chalcogrammus

Serving Suggestions:

Ideal paired with your favorite signature sauce or side. Perfect as center of plate, sandwich or salad features.

Claims & Child Nutrition:

BAP Certified :
MSC Certified : Yes
Has CN Statement : Yes
CN Statement : 2M/1.5G

CN Information :

CN Statement :	2M/1.5G
Suggested Bid :	
Meat/Meat Alternative :	4 x 1.00 OZ X 0.642 FISH FLESH X 0.78 = 2.003 OZ
WholeGrain Credit Calculation :	0.2256 OZ PER PORTION X 28.35G = 6.3962/16 = 0.3997 X 4 = 1.5990 OZ

Label Copy

*Please note - label for bid proposes only per USDA Document# SP11v2 CACFP10SFSSP13-2015 - Label copied with watermark is acceptable documentation for administrative review - the original labels on cartons received will not have a watermark.

High Liner Bid Desk Contact and Specification Verification

Dawn Enos / Sales Operations Manager k12
PH: 603-818-5334
Email: dawn.enos@highlinerfoods.com

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

Product Name: Reduced Sodium Smoked Uncured Turkey Frank, 2.0 oz. Code No.: 612530

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 2/5 LB ..

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	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Turkey Franks	2.0000	X	100%	2.0000
		X		
A. Total Creditable Amount[1]				

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

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	
B. Total Creditable Amount[1]					
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.
[1]Total 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 both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.00 oz..

Total creditable amount of product (per portion) 2.0 oz.
(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 2.00 ounce serving of the above product (ready for serving) contains 2.0 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..

Mark Nellermoe — VP Foodservice
Signature — Title

Mark Nellermoe — 12-3-18 — 800-328-1756
Printed Name — Date — Phone Number

Jennie-O Turkey Store Sales, LLC
2505 Willmar Avenue SW Willmar, MN 56201 (320) 235-2622

Formulation 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: Farm Rich Whole Grain French Toast Sticks Code No.: 37722

Manufacturer: Rich Products Corporation Serving Size 4 sticks (92 grams)
(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: 1.35**
(*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 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: A & 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
Whole wheat flour	21.41	16	1.338
Enriched wheat flour	11.629	16	0.726
Enriched yellow corn flour	3.583	16	0.223
Total Creditable Amount[3]			2.287

*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.

Total weight (per portion) of product as purchased 92 grams
Total contribution of product (per portion) 2.25 oz equivalent

Rich Products Corporation 1867 Demere Road St. Simons Island, GA 31522 (912) 638-5000

I certify that the above information is true and correct and that a **3.24** ounce portion of this product (ready for serving) provides **2.25** 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.

Penny Hennessy

Signature — Manager, QA & Regulatory Affairs (Title)

Penny Hennessy (Printed Name) — 18 May 2017 (Date) — 912-638-5000 (Phone Number)

USDA
United States Department of Agriculture

USDA Foods in Schools

110541 - Applesauce, Unsweetened, Canned

Category: **Fruit**

Product Description

- This item is U.S. Grade A unsweetened canned applesauce. This product is available in cases containing six #10 cans.

Crediting/Yield

- One case of applesauce cups provides about 143 ½-cup servings.
- CN Crediting: 1/2 cup applesauce credits as 1/2 cup fruit.

Culinary Tips and Recipes

- Serve applesauce plain or with toppings such as raisins or spices like cinnamon and nutmeg for a healthy dessert.
- Use applesauce as a replacement for oil in baked goods. Follow a recipe for best results.
- For 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (122g) applesauce, unsweetened

Amount Per Serving	
Calories	60
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	15mg
Total Carbohydrate	15g
Dietary Fiber	1g
Sugars	18g
Protein	0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA Food Composition Database 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.

January 2020

K-12 Portfolio

Pepperidge Farm®

Product Code	Product Description	Pack Size	Ounce Equivalent Grains*	Whole Grain-Rich†	HUSSC	AHG	SB12
7937	*Goldfish*® Crackers - Cheddar	0.5 oz	0.75	No	No	No	No
14367	*Goldfish*® Crackers - Cheddar	0.75 oz	1	No	Yes	Yes	Yes
7495	*Goldfish*® Crackers - Cheddar	1 oz	1.5	No	Yes	No	Yes
13539	*Goldfish*® Crackers - Cheddar	1.5 oz	2.25	No	Yes	No	Yes
14367	*Goldfish*® Crackers - Cheddar	0.75 oz	1	No	Yes	Yes	Yes
14396	*Goldfish*® Crackers - Pretzel	0.75 oz	1	No	Yes	No	Yes
18105	Made with Whole Grain *Goldfish*® - Cheddar	0.75 oz	1	Yes	Yes	Yes	Yes
15094	Giant *Goldfish*® Grahams - Cinnamon	0.9 oz	1	Yes	Yes	Yes	Yes
15263	Giant *Goldfish*® Grahams – Chocolate	0.9 oz	0.75	No	Yes	Yes	Yes
18432	Giant *Goldfish*® Grahams - Honey & Oats	0.9 oz	0.75	Yes	Yes	Yes	Yes
19246	Giant *Goldfish*® Grahams – Vanilla	0.9 oz	1	Yes	Yes	Yes	Yes
16187	*Goldfish*® PhysEdibles® - Strawberry	0.9 oz	1	Yes	Yes	Yes	Yes
16188	*Goldfish*® PhysEdibles® - Lemon	0.9 oz	1	Yes	Yes	Yes	Yes
16999	*Goldfish*® PhysEdibles® - Vanilla	0.9 oz	1	Yes	Yes	Yes	Yes
17330	Flavor Blasted *Goldfish*® Crackers - Hot 'n Spicy	0.75 oz	1	No	Yes	Yes	Yes
17331	Flavor Blasted *Goldfish*® Crackers - Kickin' Ranch	0.75 oz	1	No	Yes	Yes	Yes
17835	Flavor Blasted *Goldfish*® Crackers - Kickin' Ranch	1.5 oz	2	No	Yes	No	Yes
17836	Flavor Blasted *Goldfish*®Crackers - Hot 'n Spicy Cheddar	1.5 oz	2	No	Yes	No	Yes
18663	*Goldfish*®Mix-ups	1.5 oz	2	No	Yes	No	Yes
18922	*Goldfish*®Mix-ups - (About two (2), 30g servings per pouch)	2.25 oz	1.5	No	Yes	No	Yes
19341	Chocolate *Goldfish*® Grahams - (About two (2) 30g servings per pouch)	2 oz	0.75	Yes	Yes	Yes	Yes
19934	*Goldfish*® Whole Wheat Bread	1.5 oz	1	Yes	Yes	Yes	Yes
19933	*Goldfish*® Honey Whole Wheat Bread	1.5 oz	1	Yes	Yes	Yes	Yes

K-12 Portfolio

Pepperidge Farm®

Product Code	Product Description	Pack Size	Ounce Equivalent Grains*	Whole Grain-Rich†	HUSSC	AHG	SB12
18197	100 Calorie Made with Whole Grain *Goldfish*® - Cheddar	0.75 oz	1	Yes	Yes	Yes	Yes
18216	100 Calorie *Chessmen*® Cookies	0.71 oz	0.75	No	No	No	No
18218	100 Calorie Chocolate Chunk Cookie	0.74 oz	0.5	No	No	No	No
19330	*Baked Naturals*® Sesame Snack Sticks	2 oz	2.5	No	No	No	No
19060	*Baked Naturals*® Cheese Crisps	1.75 oz	1.5	No	No	No	Yes
19061	*Baked Naturals*® Wheat Crisps	1.75 oz	1.75	No	No	No	Yes
19608	*Baked Naturals*® Cracker Chips - Simply Multigrain	1 oz	1	No	Yes	No	Yes
19609	*Baked Naturals*® Cracker Chips - Simply Cheddar	1 oz	1	No	Yes	No	Yes

Appendix

*Ounce Equivalent Grains are calculated by dividing the amount of creditable grains per serving by 16 grams and rounding down to the nearest 0.25.

†In Whole Grain-Rich products, the grain portion contains at least 50% whole-grains and the remaining grain, if any, must be enriched. Whole Grain-Rich products also provide a minimum of 8g of whole grain per serving.

Example of Calculations:

•15094, Giant Cinnamon *Goldfish*® Grahams , has 17.3 g of combined grains, including 8.8 grams of whole grain flour and 8.5 grams of enriched flour.

•Ounce Equivalent Grain calculation: 17.3 / 16 = 1.08 which rounds down to 1 ounce equivalent grain.

•Whole Grain-Rich calculation: 8.8 grams whole grain / 17.3 grams of total grains = 0.51 → 51% AND the 8.5 grams of non-whole grain flour is enriched. Both of these facts are required to satisfy the definition of Whole Grain-Rich.

One serving of the products above meet the necessary requirements to qualify for the amount of Whole Grain-Rich Ounce Equivalent Grains listed as defined by the U.S. Department of Agriculture's Memo Code SP 30-2012 for Grain Requirements for the National School Lunch Program and School Breakfast Program. These products meet both the minimum serving size requirements per product category specified in Exhibit A of the SP 30-2012 Memo (pages 7-8) and contains the required 16 grams of enriched or whole grain flour per serving for each ounce equivalent grain.

I certify the above is true and correct.

Cassandra K. Ghai, Senior Regulatory Affairs Analyst, Pepperidge Farm September 19, 2012

For product information and foodservice solutions, visit campbellfoodservice.com

Kellogg's Original Grahams

#30100-91829

3 ct. / 150 ct.

Product & Case Images

Product Features

Ordinary days become extraordinary when the subject of snack time is Kellogg's® Original Grahams Crackers. With their perfectly-baked crispness and delectably sweet flavor, these classic crackers help foster joyous snacking moments. Packaged as 150ct., 3ct packages. Kellogg's® Original Grahams Crackers are deliciously crafted with 8g of whole grain, made with colors and flavors from natural sources and no high fructose corn syrup. Baked to perfection and ready to eat at breakfast, lunch or snack time.

Case Specifications

- **GTIN #** 000-30100-91829-5
- **Case Ct.** 3 ct. / 150 ct.
- **Case Dimensions** 13.325"L x 12"W x 7.375"H
- **Case Cube** 0.682 CF
- **Case Gross Wt.** 8.028 LB.
- **Case Net Wt.** 7.312 LB.
- **Cases/Pallet** 72
- **Pallet Configuration** 12x6 (49.274 CF)
- **Shelf Life** 270 Days

Preparation Instructions

Kellogg's® Original Graham Crackers are ready to eat out of the package.

Food Image

1 Oz. Grain Equivalency

Buy American Compliant

CACFP Eligible

SS Smart Snacks Eligible

No HFCS

Made with Colors & Flavors from Natural Sources

OK Pareve Kosher Status

Nutrition Facts

About 150 servings per container

Serving size **1 Package (22g)**

Amount per serving

Calories **90**

	% Daily Value*
Total Fat 2.5g	**3%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 100mg	**4%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 1g	**4%**
Total Sugars 4g	
Includes 4g Added Sugars	**8%**
Protein 1g	

Vitamin D 0mcg 0% • Calcium 10mg 0%

Iron 0.7mg 4% • Potassium 40mg 0%

* 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.

Ingredients

Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid)**, sugar, vegetable oil** (soybean and/or canola)**, molasses, corn syrup.**

Contains 2% or less of leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), salt, soy lecithin.

Allergen Information

CONTAINS WHEAT AND SOY INGREDIENTS.

Kellanova

Barry A. Brothers MS RDN

Barry A. Brothers, MS RDN
Senior Wellbeing & Regulatory Lead
Kellanova Away From Home

Product Name	Original Grahams
Flavor Descriptor	
NLI Description	Production
Brand	**KELLOGG'S**

Date Created	01-02-24
NLI #	18223
Kosher Status	OK Pareve
Product of	U.S.A.

USDA Ounce Equivalents of Grain per Serving	1
USDA Ounce Equivalents of Meat/Meat Alternate	
Whole Grains (g/serving)	8
USDA Bioengineered (BE) Status	Contains a bioengineered food ingredient

Serving Size	1 Package							
Serving Size g	22							
Serving Size oz								
Amount Per Serving								
Calories	90							
			% Daily Value*				% Daily Value*	
Total Fat	2.5	g	3	%		g		%
Saturated Fat	0	g	0	%		g		%
Trans Fat	0	g				g		
Polyunsaturated Fat		g				g		
Monounsaturated Fat		g				g		
Cholesterol	0	mg	0	%		mg		%
Sodium	100	mg	4	%		mg		%
Total Carbohydrate	17	g	6	%		g		%
Dietary Fiber	1	g	4	%		g		%
Soluble Fiber		g				g		
Insolube Fiber		g				g		
Total Sugars	4	g				g		
Includes 4g Added Sugars	4	g	8	%		g		%
Sugar Alcohol		g				g		
Protein	1	g		%		g		%
Vitamin D	0	mcg	0	%		mcg		%
Calcium	10	mg	0	%		mg		%
Iron	0.7	mg	4	%		mg		%
Potassium	40	mg	0	%		mg		%
Vitamin A		mcg		%		mcg		%
Vitamin C		mg		%		mg		%
Vitamin E		mg		%		mg		%
Vitamin K		mcg		%		mcg		%
Thiamin		mg		%		mg		%
Riboflavin		mg		%		mg		%
Niacin		mg		%		mg		%
Vitamin B6		mg		%		mg		%
Folate		mcg DFE				mcg DFE		%
Folic Acid		mcg				mcg		
Vitamin B12		mcg		%		mcg		%
Biotin		mcg		%		mcg		%
Pantothenic Acid		mg		%		mg		%
Phosphorus		mg		%		mg		%
Iodine		mcg		%		mcg		%
Magnesium		mg		%		mg		%
Zinc		mg		%		mg		%
Selenium		mcg		%		mcg		%
Copper		mg		%		mg		%
Manganese		mg		%		mg		%
Chromium		mcg		%		mcg		%
Molybdenum		mcg		%		mcg		%
Chloride		mg		%		mg		%
Choline		mg		%		mg		%
Fluoride		mg		%		mg		%

INGREDIENT INFORMATION:

Ingredients: Whole wheat flour, **enriched flour** (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), **sugar, vegetable oil** (soybean and/or canola), **molasses, corn syrup.**

Contains 2% or less of leavening (baking soda, sodium acid pyrophosphate, monocalcium phosphate), salt, soy lecithin.

ALLERGEN INFORMATION:

CONTAINS WHEAT AND SOY INGREDIENTS.

GTIN/UPC Code	Type of Package	Net Weight	Servings Per Container
000 30100 91831 8	Package	0.78 OZ (22g)	1
000 30100 91829 5	Case	7 LB 5 OZ (3.3kg)	150
		150 - 0.78 OZ (22g) pkgs	

Nutrient Contents Per 100g					
Calories	420		Vitamin E	0	mg
Total Fat	12.1	g	Vitamin K	NA	mcg
Saturated Fat	1.8	g	Thiamin	0.42	mg
Trans Fat	0.2	g	Riboflavin	0.19	mg
Polyunsaturated Fat	6.4	g	Niacin (NE)	5.2	mg
Monounsaturated Fat	2.5	g	Vitamin B6	0	mg
Cholesterol	0	mg	Folate (DFE)	110	mcg
Sodium	455	mg	Folic Acid	57	mcg
Total Carbohydrate	75.3	g	Vitamin B12	0	mcg
Dietary Fiber	4.6	g	Biotin	NA	mcg
Soluble Fiber	0.8	g	Pantothenic Acid	NA	mg
Insoluble Fiber	3.8	g	Phosphorus	75	mg
Total Sugars	18.6	g	Iodine	NA	mcg
Added Sugars	18.4	g	Magnesium	0	mg
Sugar Alcohols	0	g	Zinc	0	mg
Protein	6.4	g	Selenium	NA	mcg
Vitamin D	0	mcg	Copper	NA	mg
Calcium	54.2	mg	Manganese	NA	mg
Iron	3.6	mg	Chromium	NA	mcg
Potassium	215	mg	Molybdenum	NA	mcg
Vitamin A (RAE)	0	mcg	Chloride	NA	mg
Vitamin C	0	mg	Choline	NA	mg
			Fluoride	NA	mg
NA = Database values for the nutrient do not exist or are incomplete.			Moisture	2.9	%
			Ash	3.3	%
			Whole Grain	37.24	%

Product information can change at any time.
Always refer to product package for current nutrition and ingredient information.

Barry A Brothers MS RDN

Barry Brothers, MS RDN
Senior Wellbeing & Regulatory Lead
Kellanova

Information presented in this document applies to products intended for US consumers only.

Note: This document is for technical use only. Please refer to packaging or sales materials for correct trademark usage.

Kellanova

Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: KELLOGG'S Original Grahams Code No.: 30100 91829

Manufacturer: Kellanova Serving Size: 1 Package (22 g)
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria? Yes X No

II. Does the product contain non-creditable grains? Yes No X How many grams?
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the Food Buying Guide for Child Nutrition Programs (FBG) 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 the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grains per oz eq or volume.)

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 GRAINS PER OZ EQ (16g or 28g) [2] B	CREDITABLE AMOUNT A/B
Whole Wheat Flour, Enriched Wheat Flour	16	16	1
		Total Creditable Amount[3]	1

* Creditable grains vary by Program. See the FBG for specific Program requirements.
[1] (Serving size) X (% of creditable grains in formula); 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.

Total weight (per portion) of product as purchased 22 g

Total contribution of product (per portion) 1 oz eq

I certify that the above information is true and correct and that a 22 g portion of this product (ready for serving) provides 1 oz eq 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 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Barry A Brothers MS RDN
Signature

Senior Wellbeing & Regulatory Lead
Title

Barry Brothers, MS RDN
Printed Name

1-2-2024
Date

1-877-511-5777
Phone Number

SMART SNACKS PRODUCT CALCULATOR

ALLIANCE FOR A HEALTHIER GENERATION

Smart Snacks Product Calculator Results

Brand:
Kellogg's

Product Name:
Original Grahams 3ct

Serving Size:
1 Package (22g)

First Ingredient:
Whole Wheat Flour

Your whole grain product meets all nutrient standards for entrees or snack foods.

Nutrition Facts

Serving Size 22.00 g

Servings Per Container

Amount Per Serving

Calories 90

Total Fat (g) 2.5

Saturated Fat (g) 0

Trans Fat (g) 0

Sodium (mg) 100

Carbohydrates

Total Sugars (g) 4

Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA

The person or group responsible for the point of sale to students on campus should verify a product's compliance and print their own Calculator results for documentation intended for compliance purposes. Results from this calculator have been determined by the USDA to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools provided the information is not misrepresented when entered into the Calculator.

LEADING THE WAY FOR CHILDREN'S HEALTH

Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

Quality Attribute Sheet for: **MANWICH Original Sloppy Joe Sauce 4-107 OZ** **UPC 2700044181**

Ingredient Statement:

Tomato Puree (Water, Tomato Paste), High Fructose Corn Syrup, Distilled Vinegar, Corn Syrup, Less than 2% of: Salt, Sugar, Carrot Fiber, Dried Green and Red Bell Peppers, Chili Pepper, Guar Gum, Spices, Xanthan Gum, Dried Garlic, Natural Flavors, Citric Acid.

Nutritional Information:

Servings per container	about 47
Per serving:	1/4 cup (64g)
Calories	**35**
	% Daily Value
Total Fat, 0g	0%
Saturated Fat, 0g	0%
Trans Fat, 0g	
Polyunsaturated Fat, 0g	
Monounsaturated Fat, 0g	
Cholesterol, 0 mg	0%
Sodium, 310mg	13%
Total Carbohydrate, 8g	3%
Dietary Fiber, 1g	4%
Sugars, 6g	
Added Sugar, 6g	12%
Protein, < 1g	
Vitamin D 0mcg	0 %
Calcium 0mg	0 %
Iron 0.4mg	2 %
Potassium 150mg	4 %

*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

Product Facts	
Case Gross Weight	29.96 lbs.
Case Net Weight	26.75 lbs.
Case Volume	0.66 cu ft
Case Dimensions (L X W X H)	12.69 X 12.56 X 7.13
Pallet Tie X High	12X06 = 72
Shelf Life	630 Days
Storage Requirements	DRY, AMBIENT
Kosher	Kosher OK - Pareve
BE Disclosure	Contains bioengineered ingredient(s)
Country of Origin of Finished Product	USA

Other GTIN #	
CS	10027000441814
EA	00027000441817
PAL	50027000441812

Sue E. Holbert, MS, RDN
Food Safety Quality Customer Support
Specsand.Inquiries@conagra.com

Issue Date: 11/4/2024 **1/1**

Ketchup Fancy Pouch Dispenser Heinz

Ingredients

Tomato Concentrate From Red Ripe Tomatoes, Distilled Vinegar, High Fructose Corn Syrup, Corn Syrup, Salt, Spice, Onion Powder, Natural Flavoring.

Nutrition Information

20 Calories per serving

	Serving size 1 Serving (17g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 180mg	**8%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	0%
Total Sugars Includes 4g	8%
Protein 0g	**0%**
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0mg	**0%**
Potassium 0mg	**0%**

USDA
United States Department of Agriculture

USDA Foods in Schools

100220 - Peaches, Diced, Extra Light Syrup, Canned
Category: Fruit

Product Description

- This item is U.S. Grade B canned diced peaches packed in extra light syrup or fruit juice. This product is available in cases containing six #10 cans.

Crediting/Yield

- One case yields about 106 1/2-cup servings of drained, diced peaches.
- CN Crediting: 1/2 cup diced peaches credit as 1/2 cup fruit.

Culinary Tips and Recipes

- Peaches can be added to fruit salads, used as a topping for yogurt, or served as a side at breakfast, lunch or afterschool snack.
- Use diced peaches to make a peach sauce or glaze for chicken.
- For 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (124g) peaches, diced, extra light syrup, canned

Amount Per Serving	
Calories	60
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	10mg
Total Carbohydrate	14g
Dietary Fiber	0g
Sugars	13g
Protein	0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer.

Nutrient values in this section are from the USDA Food Composition Database 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.

January 2020

Pear Diced In Pear In Juice

Ingredients

Pears, Water, Pear Juice Concentrate

Nutrition Information
60 Calories per serving

	Serving size 1/2 Cup (124g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 15g	**5%**
Dietary Fiber 2g	7%
Total Sugars Includes 0g	0%
Protein 0g	**0%**
Vitamin D 0mcg	**0%**
Calcium 13mg	**2%**
Iron 0mg	**0%**

Pineapple Tidbits In Juice Fancy

Ingredients

Pineapple, Pineapple Juice, Clarified Pineapple Juice From Concentrate (water, Clarified Pineapple Juice Concentrate), And Citric Acid.

Nutrition Information

70 Calories per serving

	Serving size 1 Serving (122g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 16g	**6%**
Dietary Fiber 1g	4%
Total Sugars Includes 0g	0%
Protein 1g	**2%**
Vitamin D 0mcg	

	0%
Calcium 0mg	**0%**
Iron 0.40mg	**2%**
Potassium 150mg	**3%**

Nutrition Information

70 Calories per serving

	Serving size 1 Serving (122g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 16g	**6%**
Dietary Fiber 1g	4%
Total Sugars Includes 0g	0%
Protein 1g	**2%**
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0.40mg	**2%**
Potassium 150mg	**3%**

USDA
United States Department of Agriculture

USDA Foods in Schools

100256- Strawberries, Diced, Cups, Frozen

Category: **Fruit**

Product Description

- This item is U.S. Grade A diced strawberries packed in an extra light syrup. This product is delivered frozen in cases containing 96 4.5-ounce cups.

Crediting/Yield

- One case of strawberry cups provides 96 ½-cup servings of fruit.
- CN Crediting: One 4.5-ounce cup of strawberries credits as ½ cup fruit.

Culinary Tips and Recipes

- Strawberry cups are individually portioned and are ready to thaw and serve for breakfast, lunch, or snack.
- Individually portioned fruit cups are a convenient option for breakfast in the classroom, field trips, or grab-and-go lunches.
- To find 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (128g) sliced strawberries

Amount Per Serving	
Calories	80
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	1mg
Total Carbohydrate	21g
Dietary Fiber	2g
Sugars	16g
Protein	0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA Food Composition Database 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.

February 2020

Orange Mandarin In Juice

Ingredients

Mandarin Oranges, White Grape Juice From Concentrate (water, White Grape Juice Concentrate), Lemon Juice From Concentrate (water, Lemon Juice Concentrate), Natural Flavors, And Citric Acid.

Nutrition Information

80 Calories per serving

Serving size 1 Serving (122g)

Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 18g	**7%**
Dietary Fiber 1g	4%
Total Sugars Includes 0g	0%
Protein 1g	**2%**
Vitamin D 0mcg	**0%**
Calcium 30mg	**2%**
Iron 0mg	**0%**
Potassium 120mg	**3%**

GENERAL MILLS

7.7Product Formulation Statement for Documenting Grains in Child Nutrition Programs

(Crediting Standards Based on Grams of Creditable Grains (ounce equivalent))

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. Program operators have the option to choose the crediting method that fits their specific menu planning needs.

Product Name: Pillsbury Pull-Apart Soft Mini Bagels Filled with Strawberry Neuchatel Cheese Code No.: 18000-38413

Manufacturer: General Mills, Inc. Serving Size 2.43 OZ (69g)
(raw dough weight may be used to calculate creditable grains)

I. Does the product meet the whole grain-rich criteria: Yes X No____

II. Does the product contain non- creditable grains: Yes X No__ **How many grams:** <3.99g
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams (g) for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.)

III. Use Exhibit A: Grain Requirements for Child Nutrition Programs in the *Food Buying Guide for Child Nutrition Programs* (FBG) 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 the grains contribution based on creditable grains. Groups A-G use the standard of 16g creditable grains per oz eq; Groups H and I use the standard of 28g creditable grain per oz eq or volume.)*

Indicate 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 GRAINS PER OZ EQ *(16g or 28g)*[2] B	CREDITABLE AMOUNT A ÷ B
Whole Wheat Flour	17.7g	16g	17.7g ÷ 16g = 1.10
Enriched Flour	15.8g	16g	15.8g ÷ 16g = 0.98
		Total	2.08
		Total Creditable Amount[3]	2.0

*Creditable grains vary by Program. See the FBG for specific Program requirements.
[1](Serving size) **X** (% of creditable grains in formula); 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.

Total weight (per portion) of product as purchased 2.43 OZ (69g)

Total contribution of product (per portion) 2.00 oz eq

I certify that the above information is true and correct and that a 2.43 ounce portion of this product (ready for serving) provides 2.0 oz eq grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion. Products withmore than 0.24 oz eq or 3.99g for Groups A-G or 6.99g for Groups H and I of non-creditable grains do not credit toward the grains requirement for school meals.

Ali Diley

Ali Diley
Labeling and Regulatory Compliance Specialist, K12 Education
August 05, 2025

2512438\0007

USDA
United States Department of Agriculture

USDA Foods in Schools

110396 - Cheese, Mozzarella, Part Skim, String

Category: Meat/Meat Alternate

Product Description

- This item is low moisture part skim mozzarella string cheese. This product is delivered refrigerated and contains 360 individually wrapped 1-ounce portions.

Crediting/Yield

- One case yields 360 1-ounce portions of cheese.
- CN Crediting: 1 ounce string cheese credits as 1 ounce equivalent meat/meat alternate.

Culinary Tips and Recipes

- Serve string cheese with salad, fruit and a whole grain roll or crackers for a healthy grab and go meal.
- Use string cheese as a Meat/Meat Alternate for breakfast in the classroom or field trip meals.
- For 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1 stick (28 g), low moisture part skim, string cheese

Amount Per Serving	
Calories	90
Total Fat	7g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	20mg
Sodium	200mg
Total Carbohydrate	0g
Dietary Fiber	0g
Sugars	0g
Protein	7g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA FoodData Central 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.

April 2020

USDA
United States Department of Agriculture

USDA Foods in Schools

100465 - Oats, Rolled, Quick Cooking

Category: Grains (Whole Grain)

Product Description

- This item is quick cooking rolled oats available in cases containing twelve 42-ounce tubes.

Crediting/Yield

- One case of rolled oats yields about 750 1/2 cup servings of cooked oats.
- CN Crediting: 1 ounce dry or 1/2 cup cooked oats credits as 1 ounce equivalent grains.

Culinary Tips and Recipes

- Use cooked oats as a cereal option in the breakfast program with healthy toppings such as dried fruit, nuts, or yogurt.
- Oats can also be used as an ingredient when preparing granola, breakfast bars, or overnight oats.
- For 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.

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (117 g) oats, cooked with out salt

Amount Per Serving	
Calories	83
Total Fat	2g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	5mg
Total Carbohydrate	14g
Dietary Fiber	2g
Sugars	0g
Protein	3g

Source: USDA FoodData Central

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA FoodData Central 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.

May 2020

Cheese Omelet

Ingredients

Egg Patty: Whole Eggs, Whey, Nonfat Milk, Pasteurized Cream Cheese (pasteurized Milk And Cream, Cheese Culture, Salt, Carob Bean Gum, Guar Gum And/or Xanthan Gum), Contains 2% Or Less Of The Following:vegetable Oil (corn And/or Soybean Oil), Modified Food Starch, Salt, Xanthan Gum, Guar Gum, Pepper, Natural Butter Flavor. filling: Cheddar Cheese (pasteurized Milk, Cheese Culture, Salt, Enzymes), Water, Milkfat, Whey, Enzyme Modified Cheese (pasteurized Milk, Water, Sodium Phosphate, Milkfat, Salt, Cheese Culture, Enzymes), Sodium Phosphate, Food Starch-modified, Salt, Lactic Acid, Sodium Alginate, Sorbic Acid (as A Preservative), Apocarotenal (color). contains: Eggs, Milk.

Nutrition Information

180 Calories per serving

	Serving size 1 omelet (99g)
Total Fat 13g	**17%**
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 260mg	**87%**
Sodium 510mg	**22%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	0%
Total Sugars Includes 0g	0%
Protein 10g	**20%**
Vitamin D 1.0mcg	**6%**
Calcium 105mg	**8%**
Iron 1.00mg	**6%**
Potassium 160mg	**4%**

* 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.

School Nutrition Information

I certify that the above information is true and correct and that a 3.50 ounce serving of the above product (ready for serving) contains 2.75 ounces of equivalent meat/meat alternate when prepared according to directions.

Disclaimer: This information is for reference only and not for documenting federal meal requirements. Please contact your Sysco representative with any inquiries related to school meal equivalency information.

SPECIFICATIONS

PRESERVATIVE-FREE ORANGE SAUCE
Product Code: 01575

INGREDIENTS
Sugar, Water, Vinegar, Naturally Brewed Soy Sauce (Water, Wheat, Soybeans, Salt), Modified Corn Starch, Orange Juice Concentrate, Dehydrated Onion, Natural Flavor, Citric Acid, Xanthan Gum, Spices, Garlic Powder.

PHYSICAL CHARACTERISTICS

Aroma	Sweet, with distinctive orange notes
Flavor	Pronounced sweetness and sourness with orange flavor
Appearance	Thick, light brown glaze

CHEMICAL ANALYSIS

Sodium Chloride Target (W/W)	0.90
Brix Target (W/W)	51.5
pH Target	3.4

MICROBIOLOGICAL STANDARD

APC	<10,000/g
Yeast and Mold	<100/g

PACKAGING:
4 x 5 LBS Plastic Jugs

STORAGE AND SHELF LIFE:
When stored unopened at room temperature, product has a shelf life of 18 months. After opening, refrigeration is recommended.

DATE CODE EXPLANATION
Example: 064AM
064 = 64th day of the calendar year. AM = last 2 digits of the year the product was made. For example, 16= 2016.
X, A, B, C, F, K, M, R, T, W correspond to 0,1,2,3,4,5,6,7,8,9 respectively.
Thus, the example above means March 4, 2016.

LABEL: Contains product name, product code, lot code, ingredient statement, nutrition facts panel and distributor information.

KOSHER STATUS: Certified

NUTRITIONAL ANALYSIS EXAMPLE PER 100 G:

Calories (kcal)	201	Sugars (g)	47.3
Total Fat (g)	<0.1	Protein (g)	0.6
Saturated Fat (g)	<0.1	Vitamin A (IU)	<20
Trans Fat (g)	<0.1	Vitamin C (mg)	<1.0
Cholesterol (mg)	<1.0	Calcium (mg)	5.67
Sodium (mg)	382	Iron (mg)	0.26
Carbohydrate (g)	49.8	Moisture (g)	48.7
Dietary Fiber (g)	<0.5	Ash (g)	0.9

091AF

Print Date: 3/4/2016

Sales Offices: Atlanta, Chicago, Dallas, Los Angeles, New York, and San Francisco

kikkoman
seasoning your life

KIKKOMAN SALES USA, INC.
50 California Street, Suite 3600, San Francisco, CA 94111
P.O. Box 420784, San Francisco, CA 94142-0784
Tel (415) 956-7750 Fax (415) 956-7760

Tyson Product Formulation Statement

Product Name: Fully Cooked Chicken Drumsticks Code No: 10030410928

Manufacturer: Tyson Foods, INC Case/Pack/Count/Portion/Size: 10 LB / 40-80 / 1 (2.5 oz.) Piece

I. Meat/Meat Alternate

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

	Description of Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield	Creditable Amount *
Chicken	DRUMSTICK W/BONE W/SKIN	2.7	X	0.49	1.32300000
Total					1.32300000

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

Total weight (per portion) of product as purchased 2.50 oz.

Total creditable amount of product (per portion) 1.25 oz.

(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 2.50 ounce serving of the above product (ready for serving) contains 1.25 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.

Caroline Carter, RDN, LD

Signature

Registered Dietitian Nutritionist

Title

Caroline Carter, RDN, LD

Printed Name

7/19/2023

Date

childnutrition@tyson.com / (479)290-4547

Email / Phone Number

Tyson Foods, Inc. complies with all federal labeling and ingredient identification regulations and has prepared this statement to the best of its ability and knowledge in light of the regulations in effect as of the date this form was executed.

Products and ingredients do change. The user should always review Product Formulation Statements (PFS) for currency and request updated PFS as needed.

Product Information

FC CHICKEN DRUMSTICKS - NP

Nutrition Facts	
27 Servings Per Container About	
Serving Size	**2 PIECES (110g)**
Amount Per Serving	
Calories	**220**
	% Daily Value *
Total Fat 13g	**17%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Polyunsaturated Fat 4g	
Monounsaturated Fat 4.5g	
Cholesterol 120mg	**40%**
Sodium 510mg	**22%**
Total Carbohydrate 4g	**1%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 22g	**44%**
Calcium 0mg	**0%**
Iron 1.2mg	**6%**
Potassium 230mg	**4%**
* 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.	

Ingredient Statement
Chicken drumsticks, water, pea starch, contains 2% or less of the following: rice flour, modified food starch, salt, sodium phosphates, tapioca starch, dextrose, corn starch, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate), natural flavor. Blanched in vegetable oil.

Equivalents

System ID	System Name	Equivalent
SAPMM	Old Tyson	003041-0928
SAP4MM	New Tyson	10030410928

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

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. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm.

Product Name: 4.3oz Fruit Juice Gels - Strawberry Code: UPC 38900-03353

Manufacturer: Dole Packaged Foods, LLC Serving Size: 4.3oz (123g)

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
Total Creditable Vegetable Amount:					

- [1]FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.
- Vegetables and vegetable purees credit on volume served. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG.
- At least ⅛ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.
- The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.
- Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors
- The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

Total Cups Beans/Peas (Legumes)	
Total Cups Dark Green	
Total Cups Red/Orange	
Total Cups Starchy	
Total Cups Other	

I certify the above information is true and correct and that _____ounce serving of the above product contains_____ cup(s) of _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ _ vegetables.

(vegetable subgroup)

Sunshine For All ™
O 805 601 5500 | www.dolesunshine.com
3059 Townsgate Rd., Suite 400, Westlake Village, CA 91361
Dole Packaged Foods, LLC

II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount[1] (quarter cups)
100% Fruit Juice Blend	4.2	X	2 quarter cups/4.3oz	2
		X		
		X		
Total Creditable Fruit Amount:				2

- [1]FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ⅛ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as1 cup fruit).

I certify the above information is true and correct and that 4.2 ounce serving of the above product contains 1/2 cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = ⅛ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = ¼ Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = ⅜ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = ½ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups = ⅝ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups = ¾ Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups =⅞ Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals ⅛ cup but a result of 1.0 equals ¼ cup

Nicky Kahn — Signature

Global Regulatory Manager — Title

Nicky Kahn — Printed Name

August 13, 2024 — Date

1 805 601 5612 — Phone Number

Sunshine For All ™
O 805 601 5500 | www.dolesunshine.com
3059 Townsgate Rd., Suite 400, Westlake Village, CA 91361
Dole Packaged Foods, LLC

5150092100

JIF CREAMY PEANUT BUTTER, 1.1 OZ PORTION CONTROL CUP, 120 COUNT CASE

With a smooth fresh-roasted taste that stands out above the rest, Jif Creamy Peanut Butter is ready to bring delight and easy customization to your dining options. Serve the peanut butter flavor guests know and love in a convenient, portion control option. Jif is known for its quality, consistency and rich taste. Serve all the needs of your peanut-butter-loving students with convenient back or front-of-house options.

INGREDIENTS

Made From Roasted Peanuts And Sugar, Contains 2% Or Less Of: Molasses, Fully Hydrogenated Vegetable Oils (Rapeseed And Soybean), Mono And Diglycerides, Salt.

CASE SPECIFICATIONS

GTIN	00051500921005	**Case Gross Weight**	9.974lb
UPC	5150092100	**Case Net Weight**	8.25lb
Pack Size	1.1oz	**Cube**	0.01 cf
Shelf Life	270		

PREPARATION AND COOKING

Ready to eat.

SERVING SUGGESTIONS

Create the perfect snack for guests by pairing with celery, carrots, chocolate, pretzels apples and more. Offer as part of an on-the-go snack Pack or lunch.

PACKAGING AND STORAGE

Store in a cool dry place. Refrigerate after opening.

ALLERGENS

Contains: Peanut Ingredients.

Nutrition Facts

120 servings per container

Serving Size	1 unit (31.2g)

Amount per serving

Calories	180

	% Daily Value *
Total Fat 15g	**20%**
Saturated Fat 3g	**16%**
***Trans* Fat 0g**	
Cholesterol 0mg	**0%**
Sodium 130mg	**6%**
Total Carbohydrates 8g	**3%**
Dietary Fiber 8%	
Total Sugars 3g	
Includes 2g Added Sugars	**4%**
Protein 7g	**7%**

Vitamin D	**0µg**	**0%**
Calcium	**16mg**	**2%**
Iron	**1mg**	**2%**
Potassium	**175mg**	**4%**
Vitamin E	**2mg**	**10%**
Niacin	**5mg**	**30%**

*** 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.**

Label Claims: Kosher Pareve

PRODUCT DESCRIPTION:

TONY'S® breakfast squares are a delicious way to start the day, and now even healthier with a 51% whole grain crust and turkey bacon.

- One of our most popular items, featuring flavorful breakfast turkey bacon.
- Topped with reduced fat cheese, turkey bacon, and eggs for a hearty breakfast.
- Easily break apart each sheet into 16 breakfast squares.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

090324 -Cut each 47.20 oz. Turkey Bacon Scramble into 16 - 2.95 oz. portions. Each 2.95 oz. portion (by weight) provides 1.00 oz. equivalent meat/meat alternate and 1.50 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-14).

HARD BID SPECIFICATIONS:

TONY'S® 51% WG Bacon Scramble Breakfast Pizza must provide 1.00 oz. equivalent meat/meat alternate, 1.50 oz. of equivalent grains, Portion to provide a minimum of 180 calories with no more than 10 fat grams. Must contain a minimum of 1 grams of fiber and less than 420 of sodium. Case pack of 128 per case.
CN Label required. Acceptable Brand: TONY'S® 78353

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x1/2" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	15-17 MINUTES	Cook before serving
Conventional Oven	425 °F	25-27 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783537
Gross Weight:	26.85
Net Weight:	23.60
Each Weight:	2.95
Cube:	1.36
Dimensions (LxWxH):	17.5 x 13.81 x 9.75
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains
Milk or its Derivatives, Eggs or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

INGREDIENTS:

INGREDIENTS: CRUST: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SEA SALT, CORN STARCH, DEFATTED SOY FLOUR, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), ENZYMES (CONTAINS WHEAT); TOPPINGS: SCRAMBLED EGG (WHOLE EGGS, SKIM MILK, SOYBEAN OIL, CORN STARCH, SALT, XANTHAN GUM, CITRIC ACID), CHEDDAR CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES, ANNATTO [COLOR]), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), TURKEY BACON (WHITE TURKEY, MECHANICALLY SEPARATED TURKEY, TURKEY FAT, SALT, SUGAR, WATER, CONTAINS 2% OR LESS BACON TYPE FLAVOR [CORN MALTODEXTRIN, ACACIA GUM, NATURAL AND ARTIFICIAL FLAVOR, HYDROLYZED CORN PROTEIN, YEAST EXTRACT, MODIFIED CORN STARCH, XANTHAN GUM, SUCCINIC ACID], NATURAL SMOKE FLAVORING, SODIUM ERYTHORBATE, ROSEMARY EXTRACT, SMOKE BACON FLAVOR [MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, NATURAL FLAVOR {CONTAINS NATURAL SMOKE FLAVOR}, SUGAR, SALT], SODIUM NITRITE, VEGETABLE OIL); SAUCE: SKIM MILK, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: CREAM, SALT, SPICE, SOY LECITHIN.

115 West College Drive I Marshall, MN 56258 I 1-877-302-7426
info@schwansfs.com
Last Update Date: 4/30/2018 Printed on: 6/13/2018

Karen Wilder

Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Piece (84g)	-
Serving Size (grams):	84	-
Serving Size (weight oz):	2.95	-
Eaches/Case:	128	-
Inner Packs/Case:	8	-
Servings/Case:	128	-
Calories:	210	-
Calories From Fat:	70	-
Calories From Saturated Fat:	30	-
Total Fat:	8	11%
Saturated Fat:	3.5	18%
Trans Fat:	0	-
Cholesterol:	55	19%
Sodium:	320	14%
Potassium:	200	4%
Total Carbohydrate:	25	9%
Total Dietary Fiber:	2	8%
Sugars:	5	-
Protein:	10	-
Vitamin A:	0	0%
Vitamin C:	0	0%
Calcium:	155	10%
Iron:	1.6	8%
Whole Grain:	14	52%

* Percent Daily Values are based on a 2,000 calorie diet.

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PRODUCT DESCRIPTION:

Named by kids, for kids! Enjoy Tony's® signature tomato sauce, diced pepperoni, and 100% mozzarella cheese atop a uniquely shaped, pastry-style, 51% whole grain crust. Individually wrapped.

- A kid-favorite! Signature Tony's flavor in a fluted-crust individual serving.
- Add excitement to your menu with this kid-named product.
- Individually wrapped for your convenience.
- 51% whole grain crust.
- CN information: 2 m/ma, 2 grain, and 1/8 cup vegetable per serving.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

096897 -Each 4.51 oz. Pizza with Fat Reduced Pepperoni made with Turkey, Beef, provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetables for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-18.)

HARD BID SPECIFICATIONS:

TONY'S® GALAXY PIZZA® 4" Round Galaxy Pepp Pizza IW must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 260 calories with no more than 15 fat grams. Must contain a minimum of 2 grams of fiber and less than 590 of sodium. Case pack of 72 per case.
CN Label required. Acceptable Brand: TONY'S® 78367

PREP INSTRUCTIONS:

COOKING GUIDELINES COOK BEFORE EATING FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Place 24 pizzas on 18" x 26" baking sheet. Pizzas may remain in plastic wrap. Product must be cooked from frozen state. Rotate pans one half turn half way through cooking to prevent cheese from burning. CONVECTION OVEN: 1. Preheat oven to 375°F. 2. Cook 24 to 26 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Cook 26 to 28 minutes. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	24-26 MINUTES	Prepare from frozen state
Conventional Oven	400 °F	26-28 MINUTES	Prepare from frozen state

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), DEFATTED SOY FLOUR, YEAST, ISOLATED SOY PROTEIN, CONTAINS 2% OR LESS OF: SUGAR, SOY LECITHIN, SALT, DISTILLED MONO-GLYCERIDES, ASCORBIC ACID (DOUGH CONDITIONER). TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), FAT REDUCED PEPPERONI MADE WITH TURKEY, BEEF (POULTRY INGREDIENTS (MECHANICALLY SEPARATED TURKEY, TURKEY), BEEF, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT* (SOY PROTEIN CONCENTRATE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE [B1], PYRIDOXINE HYDROCHLORIDE [B6], RIBOFLAVIN [B2], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF DEXTROSE, FLAVORINGS, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, SPICES, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SEA SALT, DRIED ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, DRIED GARLIC, CITRIC ACID.

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:	
GTIN (Case):	10072180783674
Gross Weight:	22.23
Net Weight:	20.295
Each Weight:	4.51
Cube:	1.26
Dimensions (LxWxH):	18.44 x 14.56 x 8.13
Cases/Pallet:	60
Tie:	6
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains
Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

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Last Update Date: 4/20/2018 Printed on: 6/14/2018

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NUTRITION INFORMATION:

Serving Size:	1 pizza (127g)	-
Serving Size (grams):	127	-
Serving Size (weight oz):	4.51	-
Eaches/Case:	72	-
Inner Packs/Case:	72	-
Servings/Case:	72	-
Calories:	290	-
Calories From Fat:	120	-
Calories From Saturated Fat:	50	-
Total Fat:	13	17%
Saturated Fat:	6	30%
Trans Fat:	0	-
Cholesterol:	35	11%
Sodium:	490	21%
Potassium:	420	8%
Total Carbohydrate:	26	10%
Total Dietary Fiber:	3	10%
Sugars:	5	-
Protein:	16	-
Vitamin A:	60	6%
Vitamin C:	0	0%
Calcium:	260	20%
Iron:	2	10%
Whole Grain:	16	52%

* Percent Daily Values are based on a 2,000 calorie diet.

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Potato Mashed Dehydrated Signature Russets

Ingredients

Idaho® Potatoes, Vegetable Oil (sunflower, Coconut And Canola), Maltodextrin, Salt, Sugar, Buttermilk, Nonfat Dry Milk, Cream, Butter (cream, Salt), Mono And Diglycerides, Calcium Stearoyl Lactylate, Natural Flavors. Freshness Preserved By Sodium Acid Pyrophosphate, Sodium Bisulfite, Mixed Tocopherols, And Citric Acid.

Nutrition Information

110 Calories per serving

	Serving size 1 Serving (28g)
Total Fat 2.5g	**3%**
Saturated Fat 1.5g	8%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 480mg	**21%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 1g	4%
Total Sugars Includes 1g	2%
Protein 2g	**4%**
Vitamin D 0mcg	**0%**
Calcium 20mg	**2%**
Iron 0.40mg	**2%**
Potassium 270mg	**6%**

USDA
United States Department of Agriculture

USDA Foods in Schools

101031 - Rice, Brown, Long-Grain, Parboiled

Category: Grains (Whole Grain)

Product Description

- This item is U.S. No. 1 long grain, parboiled brown rice. This product is available in twenty-five pound bags.

Crediting/Yield

- One case yields about 388 ounce equivalents of grain.
- CN Crediting: 1 ounce dry or ½ cup cooked rice credits as 1 ounce equivalent grains.

Culinary Tips and Recipes

- Serve rice as a base for dishes such as stews and stir fry or use rice as an ingredient in main dishes such as casseroles, soups, burritos, or fried rice.
- Add herbs, spices, mixed vegetables, or diced tomatoes to rice to make a flavorful side dish.
- For culinary techniques and recipe ideas, visit the Institute of Child Nutrition or USDA's Team Nutrition.

Storage Guidelines

- Product should be stored in a cool, dry place. Recommend storing in a refrigerator or freezer when possible to maximize the shelf life of the product.

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: 1/2 cup (78 g) cooked parboiled brown rice

Amount Per Serving	
Calories	114
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	3mg
Total Carbohydrate	24g
Dietary Fiber	1g
Sugars	0g
Protein	2g

Source: USDA FoodData Central

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from USDA FoodData Central or are representative values from USDA Foods vendor labels. Please refer to the Nutrition Facts label or ingredient list for product-specific information.

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May 2020

CONFIDENTIAL

Product Data Sheet

PRODUCT NAME: Knorr Low Sodium Brown Gravy Mix
ITEM #: 10048001005782 DU #: 67525229

DESCRIPTION:
The distribution unit for Knorr Low Sodium Brown Gravy, 6-13.5 oz.

FLAVOR/APPEARANCE:
Brown-white, granular powder.

INGREDIENT LIST (US):
INGREDIENTS: MODIFIED CORN STARCH, PEA FLOUR, YEAST EXTRACT, PALM OIL, ONION POWDER, MALTODEXTRIN, SUGAR, SALT, NATURAL FLAVOR, CARAMEL COLOR (SULFITES), SOY LECITHIN, CELERY POWDER, CARROT POWDER, POTASSIUM CHLORIDE, MUSHROOM EXTRACT, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, GARLIC POWDER, CITRIC ACID.

CONTAINS: SOY

CHEMICAL AND PHYSICAL PROPERTIES:

Water Activity	0.2 – 0.4
Viscosity	11.1 – 17.1 cm
Flavor / Odor / Appearance	Meets standard

MICROBIOLOGICAL REQUIREMENTS:

Aerobic Plate Count	<300,000 cfu/g
Coliforms	<300 cfu/g
E-coli	Negative

KOSHER STATUS:
No Kosher Claim

GLUTEN STATUS:
Gluten Free

STORAGE AND SHELF LIFE:

Storage	< 85ºF, Ambient
Shelf Life	540 Days

PACKAGING/CODE DATING:

Packaging	6 x 13.5 oz	Net Weight	4.747 lb
Ti / Hi	10/8	Gross Weight	5.526 lb
Case Dimensions	14.563” x 11.563” x 6.000”	Cube	0.34 ft^3

Lot Code	PPDDDY
Lot Code Type	Production Date
Lot Code Explanation	PP = 2 Digit plant designator DDD = Julian calendar date (e.g. day 190 = July 9) Y = Year (last digit of year 9 for 2009)

NUTRITIONAL:

Serving Size	6g

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kcal	kcal			25
Protein	-	g			<1
Carbohydrate	including fibre	g			4
Carbohydrate of which	Sugars	g			0
Fat	-	g			0.5
Fat of which	SAFA	g			0
Fat of which	MUFA	g			0
Fat of which	PUFA	g			0
Fat of which	Trans	g			0
Cholesterol	-	mg			0
Fibre	Dietary	g			0
Sodium	mg	mg			130

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Carbohydrate	including fibre		1	DV
Fat	-		1	DV
Fat of which	SAFA		0	DV
Cholesterol	-		0	DV
Fibre	Dietary		0	DV
Calcium	-		0	DV
Iron	-		0	DV
Sodium	-		6	DV
Vitamin A	-		0	DV
Vitamin C	-		0	DV

ALLERGENS:

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods	☐	☑		mg/kg	☐	☐	
Crustaceans and products	☐	☑		mg/kg	☐	☐	
Molluscs and products	☐	☑		mg/kg	☐	☐	
Egg/Egg products	☐	☑		mg/kg	☐	☐	
Fish / Fish products	☐	☑		mg/kg	☐	☐	
Peanuts/Peanut products	☐	☑		mg/kg	☐	☐	
Soybeans/Soybean prods.	☑	☐		mg/kg	☑	☐	
Milk / Dairy products	☐	☑		mg/kg	☐	☐	
Nuts/Nuts products	☐	☑		mg/kg	☐	☐	
Sesame Seeds and prods.	☐	☑		mg/kg	☐	☐	
Sulphite (=> 10mg/kg)	☑	☐	13.5032	mg/kg	☑	☐	ppm

100g NUTRITIONAL:

Base Data 100		
Property	**Typical**	**UoM**
Energy kJ	1,578.58	KJ
Energy kcal	377.29	KCL
Protein	10.11	G
Carbohydrate	60.74	G

Carbohydrate including fibre	61.64	G
Carbohydrate of which Sugars	5.94	G
Fat	11.14	G
Fat of which SAFA	5.36	G
Unsaturated Fat	5.812375	G
Fat of which MUFA	4.18	G
Fat of which PUFA	1.37	G
Fat of which Trans	0.099	G
Cholesterol	0	MG
Fibre Dietary	0.9	G
Calcium	65.438	MG
Iron	3.52	MG
Potassium	1,117.28	MG
Sodium	2.222277	G
Sodium mg	2,206.13	MG
Vitamin A IU	179.485	IU
Vitamin C	0.88	MG
Vitamin D IU	0	IU
Alcohol	0	G
Water	7.16	G
Ash	8.82	G
Salt as NaCl	5.555689	G
Added Sugar	4	G

COUNTRY OF ORIGIN:
US

54914 - Santiago® Vegetarian Refried Beans, 138 servings (4 OZ) per case, 6/27.09 oz. pch.

No Preservatives, Artificial Colors or Flavors. Authentic Taste and Texture.

Nutrition Facts

Serving Size About 1/2 Cup Dry (39g) 130g Prepared (38.6g)
Servings Per Container 20

Amount Per Serving

Calories 140	**Calories from Fat** 10

	% Daily Value*
Total Fat 1.5 g	2%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 510 mg	21%
Potassium 400 mg	11%
Total Carbohydrate 24 g	8%
Dietary Fiber 8 g	32%
Sugars 0 g	
Protein 8 g	

Vitamin A 0 %	•	Vitamin C 2 %	
Calcium 4 %	•	Iron 10 %	

*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Pinto Beans (Dry), Salt, Palm Oil.

Packaging

GTIN	10011140549141	**Case Net Weight**	10.16 LB
Item UPC		**Case L,W,H**	13.50 IN, 10.63 IN, 7.25 IN
Unit Size	6 / 27.09OZ	**Cube**	0.60 CF
Shelf Life	270 Days	**Tie x High**	12 x 7
Case Gross Weight	11.10 LB	**Kosher Status**	

Preparation and Cooking

1: Pour 1/2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.

Serving Suggestions

Santiago® Refried Beans are an authentic Mexican style bean - perfect as a side or ingredient. Mix in ingredients for delicious variations such as Chorizo & Cinnamon, Tequila & Lime, Mole & Beer, or Chipotle & Chicharrones. Or add to Mexican favorites such as tacos or burritos.

Benefits of Using This Product

Enjoy the authentic taste and texture of scratch made refried beans in just minutes with Santiago® ""Speed Scratch"" Refried Beans. We have washed, soaked, pre-cooked, seasoned, and dried our beans to save you time and labor. Our proprietary drying process locks in the from scratch taste, texture, and aroma patrons demand. To prepare simply add boiling water, set, and serve. Great tasting vegetarian beans. Ready in 25 minutes. A value product with 20 half-cup servings per pouch and 120 half-cup servings per case. Participates in Value Plus foodservice operator programs.

Packaging and Storage

Store cool dry (less than 80 degrees F)

Other Information

Product of US

Nutritional Claims

Good Source of Fiber, Gluten Free, High Fiber, Low Fat, No Trans Fat

SI 100649

Smithfield.

Good food. Responsibly.

Product Name: Pork Sausage Patties Code No.: 70247 13814 7

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 10 lb case

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 *
Pork Sausage	1.56 oz	X	0.47	0.7332 oz
		X		
		X		
A. Total Creditable M/MA Amount[1]				0.7332 oz

*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***
NA		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					NA
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					0.50 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.
[1]Total 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 1 Patty (1.50 oz)

Total creditable amount of product (per portion) 0.50 oz

(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 1.50 ounce serving of the above product (ready for serving) contains 0.50 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

Shannon Wofford
Printed Name

Labeling Compliance
Title

08/30/16
Date

724-335-8002
Phone Number

Seasoning Taco Low Sodium

Nutrition Information
10 Calories per serving

	Serving size 1 Serving (4g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 230mg	**10%**
Total Carbohydrate 2g	**1%**
Dietary Fiber less than 1g	4%
Total Sugars Includes 0g	0%
Protein 0g	**0%**
Vitamin D 0.0mcg	**0%**
Calcium 0mg	**0%**
Iron 0.36mg	**2%**
Potassium 0mg	**0%**

Tortilla Flour Pressed 6 Inch

Ingredients

Enriched Unbleached Flour (wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin And Folic Acid), Water, Vegetable Shortening (contains One Or More Of The Following: Palm Oil And Or Olive Oil), Contains 2% Or Less Of The Following: Salt, Aluminum Free Leavening (sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Wheat Protein, Preservatives (calcium Propianate, Sorbic Acid), Dough Conditioner (fumaric Acid, Xanthan Gum, Mono And Diglycerides, Sodium Metabislphite) Allergens: Wheat

School Nutrition Information

I further certify that the above information is true and correct and that a 1.0 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains

Vegetable Mix 5 Way Grade A Packaged

Ingredients

Carrots, Peas, Corn, Green Beans, Lima Beans.

Nutrition Information

60 Calories per serving

	Serving size 2/3 Cup (90g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 20mg	**1%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 3g	11%
Total Sugars Includes 0g	0%
Protein 2g	**4%**
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0.60mg	**4%**
Potassium 110mg	**2%**

Bean Green Cut Packaged Sysco

Ingredients

Green Beans

Nutrition Information

30 Calories per serving

	Serving size 2/3 Cup (81g)
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 6g	**2%**
Dietary Fiber 2g	7%
Total Sugars Includes 0g	0%
Protein 1g	**2%**
Vitamin D 0mcg	**0%**
Calcium 34mg	**2%**
Iron 1.00mg	**6%**
Potassium 150mg	

Corn Whole Kernel Grade A Packaged

Ingredients

Corn

Nutrition Information

80 Calories per serving

	Serving size 2/3 Cup (90g)
Total Fat 0.5g	**1%**
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 19g	**7%**
Dietary Fiber 2g	7%
Total Sugars Includes 0g	0%
Protein 3g	**6%**
Vitamin D 0mcg	**0%**
Calcium 4mg	**0%**
Iron 0mg	**0%**
Potassium 190mg	**4%**

Product Name	Homestyle Waffle
Flavor Descriptor	
NLI Description	Production
Brand	Eggo

Date Created	01/11/19
NLI #	14420
Kosher Status	OU-D
Product of	U.S.A.

USDA Ounce Equivalents of Grain per Serving	
USDA Ounce Equivalents of Meat/Meat Alternate	
Whole Grains (g/serving)	0 g

Serving Size	2 Waffles							
Serving Size g	70							
Serving Size oz								
Amount Per Serving								
Calories	180							
			% Daily Value*				% Daily Value*	
Total Fat	6	g	8	%				%
Saturated Fat	1.5	g	8	%				%
Trans Fat	0	g						
Polyunsaturated Fat								
Monounsaturated Fat								
Cholesterol	5	mg	2	%				%
Sodium	360	mg	16	%				%
Total Carbohydrate	27	g	10	%				%
Dietary Fiber	<1	g	3	%				%
Soluble Fiber								
Insoluble Fiber								
Total Sugars	2	g						
Includes 1g Added Sugars	1	g	2	%				%
Sugar Alcohol								
Protein	4	g		%				%
Vitamin D	0	mcg	0	%				%
Calcium	260	mg	20	%				%
Iron	3.7	mg	20	%				%
Potassium	50	mg	0	%				%
Vitamin A			20	%				%
Vitamin C				%				%
Vitamin E				%				%
Vitamin K				%				%
Thiamin				%				%
Riboflavin			10	%				%
Niacin			15	%				%
Vitamin B6			10	%				%
Folate	100	mcg DFE	25	%		mcg DFE		%
Folic Acid	55	mcg						
Vitamin B12			10	%				%
Biotin				%				%
Pantothenic Acid				%				%
Phosphorus			15	%				%
Iodine				%				%
Magnesium				%				%
Zinc				%				%
Selenium				%				%
Copper				%				%
Manganese				%				%
Chromium				%				%
Molybdenum				%				%
Chloride				%				%
Choline				%				%
Fluoride								

Ingredients:

Enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid), **water, vegetable oil** (soybean, palm and/or canola), **eggs, leavening** (baking soda, sodium aluminum phosphate, monocalcium phosphate), **contains 2% or less of** sugar, salt, whey, soy lecithin, beta-carotene for color.

Vitamins and Minerals: Calcium carbonate, reduced iron, vitamin A palmitate, vitamin B6 (pyridoxine hydrochloride), vitamin B12.

ALLERGEN INFORMATION:

CONTAINS WHEAT, EGG, MILK AND SOY INGREDIENTS.

Nutrient Contents Per 100g			
Calories	256	Vitamin E	0 mg
Total Fat	8.7 g	Vitamin K	NA mcg
Saturated Fat	2.2 g	Thiamin	NA mg
Trans Fat	0.1 g	Riboflavin	0.24 mg
Polyunsaturated Fat	2.5 g	Niacin (NE)	4.1 mg
Monounsaturated Fat	3.4 g	Vitamin B6	0.26 mg
Cholesterol	10 mg	Folate (DFE)	143 mcg
Sodium	509 mg	Folic Acid	85 mcg
Total Carbohydrate	39.1 g	Vitamin B12	0.4 mcg
Dietary Fiber	1.2 g	Biotin	NA mcg
Soluble Fiber	0.6 g	Pantothenic Acid	NA mg
Insoluble Fiber	0.6 g	Phosphorus	306 mg
Total Sugars	2.6 g	Iodine	NA mcg
Added Sugars	2.0 g	Magnesium	17 mg
Sugar Alcohols	NA g	Zinc	0.5 mg
Protein	6.1 g	Selenium	NA mcg
Vitamin D	0 mcg	Copper	NA mg
Calcium	373.8 mg	Manganese	NA mg
Iron	5.4 mg	Chromium	NA mcg
Potassium	80 mg	Molybdenum	NA mcg
Vitamin A (RAE)	260 mcg	Chloride	NA mg
Vitamin C	0 mg	Choline	NA mg
NA = Database values for the nutrient do not exist or are incomplete.		Fluoride	NA mg
		Moisture	43.1 %
		Ash	3.0 %
		Whole Grain	0 %

GTIN/UPC Code	Type of Package	Net Weight	Servings Per Container
00038000146909	Case	11lbs 1.7oz (5.04kg)	72
00038000213663	Case	11lbs 1.7oz (5.04kg)	72

Product information can change at any time.
Always refer to product package for current nutrition and ingredient information.

Barbara L. Larkin, MA, CNS
Director, Nutrition Labeling & Regulatory Compliance
Kellogg Company

Information presented in this document applies to products intended for US consumers only.

Note: This document is for technical use only. Please refer to packaging or sales materials for correct trademark usage.

GENERAL MILLS

Formulation 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: Whole Grain-Rich Biscuit Dough Easy Split® Code No.: 94562-32268

Manufacturer: General Mills, Inc. Serving Size 2.51 OZ (71g)
(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__ No X **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, Group H or Group I. *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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[1] A**	**Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B**	**Creditable Amount A ÷ B**
Whole Wheat Flour, Enriched Flour Bleached	32g	16g	32g ÷ 16g = 2.00
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1](Serving size) X (% of creditable grain in formula). Please be aware serving size 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.

Total weight (per portion) of product as purchased 2.51 OZ (71g)
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 71g/2.51 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.

Anh-Tram Pham, MPH, RD
Labeling and Regulatory Compliance Specialist, K12 Education
September 28, 2018

Number One General Mills Boulevard, Minneapolis MN 55426

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
Crediting Standards Based on Revised Exhibit A
weights per oz equivalent

School Food Authorities (SFAs) 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. 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: Kellogg's® Apple Jacks® for Schools Code No.: 38000 78787

Manufacturer: Kellogg Company Serving Size: 1 container (1 oz) (28 g)

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*)
*Whole grain is the primary ingredient by weight (whole grain yellow corn flour and whole grain oat flour).

II. Does the product contain non- creditable grains: Yes __ No __ **How many grams:**
(*Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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 (ready-to-eat breakfast cereals). *(Please be aware that 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: I

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1 ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Ready to eat cereal	1oz (28g)	1 ounce (28g)	1
A. Total Creditable Amount[1]			1

[1]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 1 oz (28 g)
Total contribution of product (per portion) 1 oz equivalent

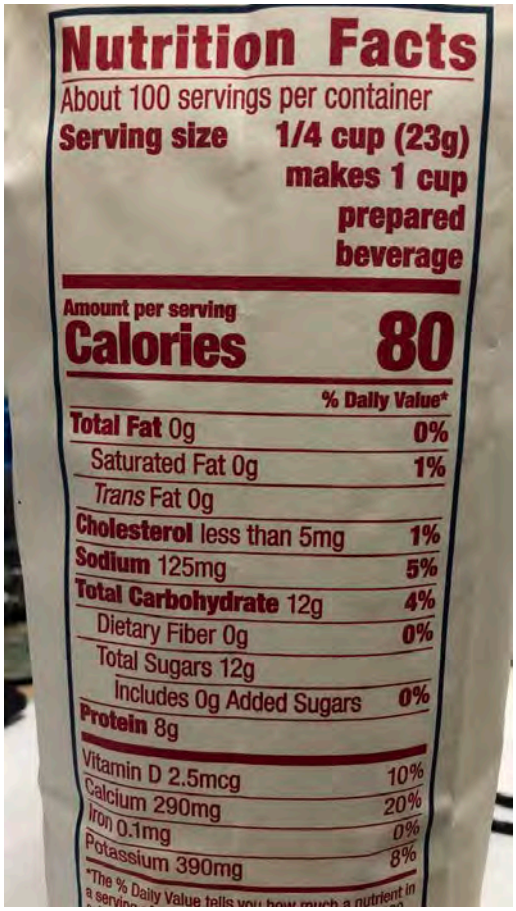
I further certify that the above information is true and correct and that a 1 ounce portion of this product (ready for serving) provides 1 oz equivalent grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.

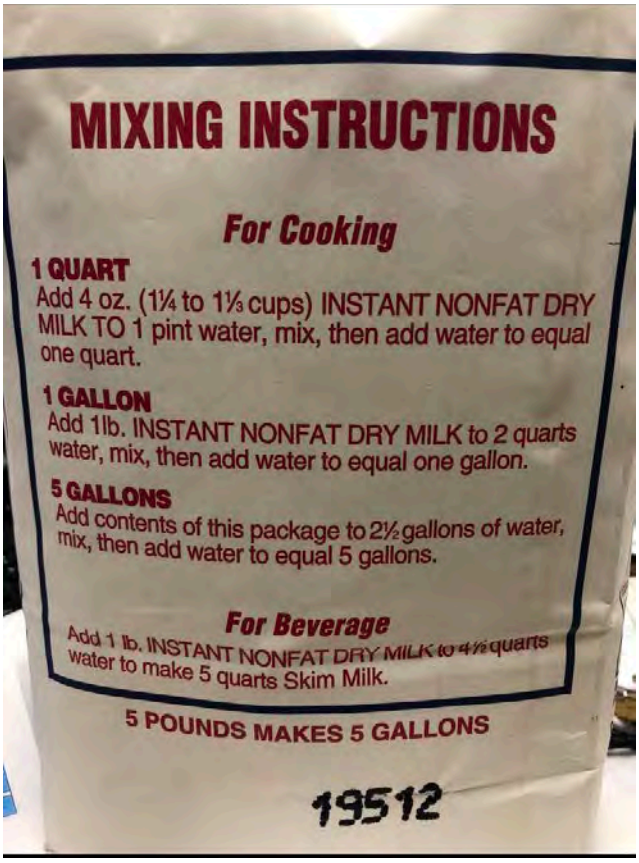
Julia Jursinic

Signature | Sr. Director, Nutrition Labeling & Regulatory Compliance (Title)

Julia M. Jursinic, MS (Printed Name) | 1/4/18 (Date) | 1-877-511-5777 (Phone Number)

Nutrition Facts	
Amount per 8oz/236 ml Serving	
Calories	**100**
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 105 mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 12g	
Includes 0g Added Sugars	
Protein 8g	
Vit.D 2.5mcg 10% · Iron 0mg 0%	
Vit.A 150mcg	15%
Potassium 320mg	6%
Calcium 300mg	25%
*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	
Fat Reduced from 8g to 2.5g APS	


Nutrition Facts
About 100 servings per container
Serving size 1/4 cup (23g) makes 1 cup prepared beverage
Amount per serving
Calories 80
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 1%
Trans Fat 0g
Cholesterol less than 5mg 1%
Sodium 125mg 5%
Total Carbohydrate 12g 4%
Dietary Fiber 0g 0%
Total Sugars 12g
Includes 0g Added Sugars 0%
Protein 8g
Vitamin D 2.5mcg 10%
Calcium 290mg 20%
Iron 0.1mg 0%
Potassium 390mg 8%
*The % Daily Value tells you how much a nutrient in


MIXING INSTRUCTIONS
For Cooking
1 QUART
Add 4 oz. (1¼ to 1⅓ cups) INSTANT NONFAT DRY MILK TO 1 pint water, mix, then add water to equal one quart.
1 GALLON
Add 1lb. INSTANT NONFAT DRY MILK to 2 quarts water, mix, then add water to equal one gallon.
5 GALLONS
Add contents of this package to 2½ gallons of water, mix, then add water to equal 5 gallons.
For Beverage
Add 1 lb. INSTANT NONFAT DRY MILK to 4½ quarts water to make 5 quarts Skim Milk.
5 POUNDS MAKES 5 GALLONS
19512


ReDi-Lac™
PASTEURIZED
REAL
INSTANT
NONFAT
DRY MILK
CRYSTALS
Fortified with Vitamins A and D
MAKES 5 GALLONS
5 POUNDS NET WEIGHT
DISTRIBUTED BY HEARTHSIDE FOOD SOLUTIONS, LAKEVILLE, MN 55044

BID BOND

KNOW ALL BY THESE PRESENTS, That we, NANA Management Services, LLC

_____ of 800 E Dimond Blvd, Suite 3-450, Anchorage, AK 99515

(hereinafter called the Principal), as Principal, and

Federal Insurance Company (hereinafter called the Surety),

as Surety, are held and firmly bound unto Northwest Arctic Borough School District

PO BOX 51 / 744 3rd Street, Kotzebue, AK 99752

(hereinafter called the Obligee) in the penal sum of Five Thousand Dollars and 00/100

_____ Dollars ($ $5,000.00)

for the payment of which the Principal and the Surety bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, firmly by these presents.

THE CONDITION OF THIS OBLIGATION IS SUCH, That WHEREAS, the Principal has submitted or is about to submit a proposal to the Obligee on a contract for

Request for Proposals for Custodial Services

NOW, THEREFORE, If the said Contract be timely awarded to the Principal and the Principal shall, within such time as may be specified, enter into the Contract in writing, and give bond, if bond is required, with surety acceptable to the Obligee for the faithful performance of the said Contract, then this obligation shall be void; otherwise to remain in full force and effect.

Signed and sealed this 8th day of March , 2021 .

NANA Management Services, LLC

_____
Witness

By: _____ Title

Federal Insurance Company

By: Jamie Armfield
Jamie Armfield, Attorney-In-Fact

CHUBB®

Power of Attorney

Federal Insurance Company | Vigilant Insurance Company | Pacific Indemnity Company
Westchester Fire Insurance Company | ACE American Insurance Company

Know All by These Presents, that **FEDERAL INSURANCE COMPANY**, an Indiana corporation, **VIGILANT INSURANCE COMPANY**, a New York corporation, **PACIFIC INDEMNITY COMPANY**, a Wisconsin corporation, **WESTCHESTER FIRE INSURANCE COMPANY** and **ACE AMERICAN INSURANCE COMPANY** corporations of the Commonwealth of Pennsylvania, do each hereby constitute and appoint **Jamie Armfield**

Surety Bond Number: Bid Bond
Obligee: Northwest Arctic Borough School District

each as their true and lawful Attorney-in-Fact to execute under such designation in their names and to affix their corporate seals to and deliver for and on their behalf as surety thereon or otherwise, bonds and undertakings and other writings obligatory in the nature thereof (other than bail bonds) given or executed in the course of business, and any instruments amending or altering the same, and consents to the modification or alteration of any instrument referred to in said bonds or obligations.

In Witness Whereof, said **FEDERAL INSURANCE COMPANY, VIGILANT INSURANCE COMPANY, PACIFIC INDEMNITY COMPANY, WESTCHESTER FIRE INSURANCE COMPANY** and **ACE AMERICAN INSURANCE COMPANY** have each executed and attested these presents and affixed their corporate seals on this **1st** day of **November, 2019.**

Dawn M. Chloros, Assistant Secretary

Stephen M. Haney, Vice President

STATE OF NEW JERSEY
County of Hunterdon ss.

On this **1st** day of **November, 2019,** before me, a Notary Public of New Jersey, personally came Dawn M. Chloros and Stephen M. Haney, to me known to be Assistant Secretary and Vice President, respectively, of FEDERAL INSURANCE COMPANY, VIGILANT INSURANCE COMPANY, PACIFIC INDEMNITY COMPANY, WESTCHESTER FIRE INSURANCE COMPANY and ACE AMERICAN INSURANCE COMPANY, the companies which executed the foregoing Power of Attorney, and the said Dawn M. Chloros and Stephen M. Haney, being by me duly sworn, severally and each for herself and himself did depose and say that they are Assistant Secretary and Vice President, respectively, of FEDERAL INSURANCE COMPANY, VIGILANT INSURANCE COMPANY, PACIFIC INDEMNITY COMPANY, WESTCHESTER FIRE INSURANCE COMPANY and ACE AMERICAN INSURANCE COMPANY and know the corporate seals thereof, that the seals affixed to the foregoing Power of Attorney are such corporate seals and were thereto affixed by authority of said Companies; and that their signatures as such officers were duly affixed and subscribed by like authority.

Notarial Seal

KATHERINE J. ADELAAR
NOTARY PUBLIC OF NEW JERSEY
No. 2316695
Commission Expires July 16, 2024

Notary Public

CERTIFICATION

Resolutions adopted by the Boards of Directors of FEDERAL INSURANCE COMPANY, VIGILANT INSURANCE COMPANY, and PACIFIC INDEMNITY COMPANY on August 30, 2016; WESTCHESTER FIRE INSURANCE COMPANY on December 11, 2006; and ACE AMERICAN INSURANCE COMPANY on March 20, 2009:

"RESOLVED, that the following authorizations relate to the execution, for and on behalf of the Company, of bonds, undertakings, recognizances, contracts and other written commitments of the Company entered into in the ordinary course of business (each a "Written Commitment"):

(1) Each of the Chairman, the President and the Vice Presidents of the Company is hereby authorized to execute any Written Commitment for and on behalf of the Company, under the seal of the Company or otherwise.

(2) Each duly appointed attorney-in-fact of the Company is hereby authorized to execute any Written Commitment for and on behalf of the Company, under the seal of the Company or otherwise, to the extent that such action is authorized by the grant of powers provided for in such person's written appointment as such attorney-in-fact.

(3) Each of the Chairman, the President and the Vice Presidents of the Company is hereby authorized, for and on behalf of the Company, to appoint in writing any person the attorney-in-fact of the Company with full power and authority to execute, for and on behalf of the Company, under the seal of the Company or otherwise, such Written Commitments of the Company as may be specified in such written appointment, which specification may be by general type or class of Written Commitments or by specification of one or more particular Written Commitments.

(4) Each of the Chairman, the President and the Vice Presidents of the Company is hereby authorized, for and on behalf of the Company, to delegate in writing to any other officer of the Company the authority to execute, for and on behalf of the Company, under the Company's seal or otherwise, such Written Commitments of the Company as are specified in such written delegation, which specification may be by general type or class of Written Commitments or by specification of one or more particular Written Commitments.

(5) The signature of any officer or other person executing any Written Commitment or appointment or delegation pursuant to this Resolution, and the seal of the Company, may be affixed by facsimile on such Written Commitment or written appointment or delegation.

FURTHER RESOLVED, that the foregoing Resolution shall not be deemed to be an exclusive statement of the powers and authority of officers, employees and other persons to act for and on behalf of the Company, and such Resolution shall not limit or otherwise affect the exercise of any such power or authority otherwise validly granted or vested."

I, Dawn M. Chloros, Assistant Secretary of FEDERAL INSURANCE COMPANY, VIGILANT INSURANCE COMPANY, PACIFIC INDEMNITY COMPANY, WESTCHESTER FIRE INSURANCE COMPANY and ACE AMERICAN INSURANCE COMPANY (the "Companies") do hereby certify that

(i) the foregoing Resolutions adopted by the Board of Directors of the Companies are true, correct and in full force and effect,
(ii) the foregoing Power of Attorney is true, correct and in full force and effect.

Given under my hand and seals of said Companies at Whitehouse Station, NJ, this March 8, 2021.

Dawn M. Chloros, Assistant Secretary

IN THE EVENT YOU WISH TO VERIFY THE AUTHENTICITY OF THIS BOND OR NOTIFY US OF ANY OTHER MATTER, PLEASE CONTACT US AT:
Telephone (908) 903-3493 Fax (908) 903-3656 e-mail: surety@chubb.com

Combined: FED-VIG-PI-WFIC-AAIC (rev. 11-19)

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 5/23/2025

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER
Arthur J. Gallagher Risk Management Services, LLC
111 Veterans Boulevard
Suite 1300
Metairie LA 70005

CONTACT NAME: William D. Hughs
PHONE (A/C, No, Ext): 504-888-1100 **FAX (A/C, No):** 504-888-1299
E-MAIL ADDRESS: William_Hughs@ajg.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A : Evanston Insurance Company	35378
INSURER B : Zurich American Insurance Company	16535
INSURER C : American Zurich Insurance Company	40142
INSURER D : Navigators Specialty Insurance Company	36056
INSURER E :	
INSURER F :	

INSURED NANAREG-01
NANA Management Services, LLC
800 E. Dimond Blvd., Suite 3-450
Anchorage, AK 99515

COVERAGES **CERTIFICATE NUMBER:** 91876928 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X **COMMERCIAL GENERAL LIABILITY** CLAIMS-MADE X OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: X POLICY X PRO-JECT X LOC OTHER:	Y	Y	MKLV5ENV105151	6/1/2025	6/1/2026	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG Shared General Agg	$ 1,000,000 $ 1,000,000 $ 25,000 $ 1,000,000 $ 2,000,000 $ 2,000,000 $ 2,000,000
B	**AUTOMOBILE LIABILITY** X ANY AUTO OWNED AUTOS ONLY X HIRED AUTOS ONLY SCHEDULED AUTOS X NON-OWNED AUTOS ONLY	Y	Y	BAP915646011	6/1/2025	6/1/2026	COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident)	$ 1,000,000 $ $ $
D	X **UMBRELLA LIAB** X OCCUR X **EXCESS LIAB** CLAIMS-MADE DED RETENTION $	Y	Y	LA25EXC727259IC	6/1/2025	6/1/2026	EACH OCCURRENCE AGGREGATE	$ 5,000,000 $ 5,000,000
C	**WORKERS COMPENSATION AND EMPLOYERS' LIABILITY** Y / N ANYPROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? **(Mandatory in NH)** If yes, describe under DESCRIPTION OF OPERATIONS below	N / A	Y	WC011482011	6/1/2025	6/1/2026	X PER STATUTE OTH-ER E.L. EACH ACCIDENT E.L. DISEASE - EA EMPLOYEE E.L. DISEASE - POLICY LIMIT	incls Stop Gap $ 1,000,000 $ 1,000,000 $ 1,000,000
A	Professional Liab Claims Made		Y	MKLV5ENV105151	6/1/2025	6/1/2026	Prof Liab Each/Aggr Self Insd Retention	$1,000,000 $100,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

General Liability Policy includes Blanket Additional Insured-Owners,Lessees or Contractors -Scheduled Person or Organization as required by written contract Form# CG 20 10 04 13; Additional Insured-Owners, Lessees or Contractors-Completed Operations as required by written contract Form# CG 20 37 04 13; Waiver of Transfer of Rights of Recovery Against Others to Us, as required by written contract Form # CG 24 04 05 09; Professional Liability-Waiver of Transfer of Rights of Recovery Against Others to Us (Written Contract Limitation)-Alaska Native Corporation as required by written contract Form# MEEI 2524-A 11 17 and Automatic Primary and Non-Contributory Insurance Alaska Native Corporation as required by written contract Form# MEEI 2274-A 01/22; Notice of Cancellation when required by written contact - Alaska Native Corporation Form # MEEI 2220-A 11/17, all pursuant to and subject to the policies terms, definitions, conditions and exclusions.
See Attached...

CERTIFICATE HOLDER

NANA Management Services, LLC
800 E. Dimond Blvd., Ste. 3-450
Anchorage AK 99515
USA

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

ACORD 25 (2016/03) **The ACORD name and logo are registered marks of ACORD**

ATTACHMENTS

Alaska Business License # **404857**

Alaska Department of Commerce, Community, and Economic Development

Division of Corporations, Business, and Professional Licensing
PO Box 110806, Juneau, AK 99811-0806

This is to certify that

NANA MANAGEMENT SERVICES, LLC

800 E DIMOND BLVD STE 3-450, ANCHORAGE, AK 99515

owned by

NANA MANAGEMENT SERVICES, LLC

is licensed by the department to conduct business for the period

November 12, 2024 to December 31, 2026
for the following line(s) of business:

56 - Administrative, Support, Waste Management and Remediation Services

This license shall not be taken as permission to do business in the state without having complied with the other requirements of the laws of the State or of the United States.

This license must be posted in a conspicuous place at the business location.
It is not transferable or assignable.

Julie Sande
Commissioner

THIS CERTIFIES THAT

NANA Management Services, LLC

NMSDC
National Minority Supplier Development Council

* Nationally certified by the: **NORTHWEST MOUNTAIN MINORITY SUPPLIER DEVELOPMENT COUNCIL**

*NAICS Code(s): 561210; 561320; 561611; 561612; 561720; 561730; 721110; 722310; 722320

* Description of their product/services as defined by the North American Industry Classification System (NAICS)

05/31/2025		NW01217
Issued Date		**Certificate Number**
05/31/2026	**Ying McGuire** **NMSDC CEO and President**	
Expiration Date		**Karla Malacon, President and CEO**

By using your password (NMSDC issued only), authorized users may log into NMSDC Central to view the entire profile: http://nmsdc.org

Certify, Develop, Connect, Advocate.

* MBEs certified by an Affiliate of the National Minority Supplier Development Council, Inc.®

Alaska Food Code
2026 Food Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number:	2890
Issued to:	**NANA MANAGEMENT SERVICES**
For:	**June Nelson Elementary School**
For Operation of:	**FE-1 School Food Service**
Located at:	**744 3rd AVE Kotzebue, AK 99752**

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:
December 31, 2026

Program Manager:

If you have questions or concerns regarding safe food handling practices call or text 907-764-9825 or visit our website to file a complaint (dec.alaska.gov/eh/fss/report-illness-issue/)

Appendix A

Certificate of Independent Price Determination

Both the Northwest Arctic Borough School District (District) and Food Service Management Company (Proposer) shall execute this Certificate of Independent Price Determination.

NANA Management Services (NMS)

NAME OF FOOD SERVICE MANAGEMENT COMPANY (PROPOSER)

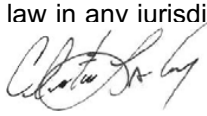
A. By submission of this proposal, the Proposer certifies, and in the case of a joint proposal, each party thereto certifies as to its own organization, that in connection with this proposal:

   1. The prices in this proposal have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other proposers or with any competitor;
   2. Unless otherwise required by law, the prices which have been quoted in this proposal have not been knowingly disclosed by the Proposer and will not knowingly be disclosed by the proposer prior to the *Proposal Opening*, directly or indirectly to any other proposers or to any competitor; and
   3. No attempt has been made or will be made by the Proposer to induce any person or firm to submit or not to submit, a proposal for the purpose of restricting competition.

B. Each person signing this proposal on behalf of the Food Service Management Company certifies that:

   1. They are the person in the Proposer's organization responsible within the organization for the decision as to the prices being proposed herein and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
   2. They are not the person in the Proposer's organization responsible within the organization for the decision as to the prices being proposed herein, but that they have been authorized in writing to act as agent for the person(s) responsible for such decision in certifying that such person(s) has not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Food Service Management Company, its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three (3) years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract



3/20/26

Signature/Title of FSMC Authorized Representative Date

In accepting this proposal (which does not constitute award of a contract), the District certifies that no representative of the District has taken any action that may have jeopardized the independence of the proposal referred to above.

Signature/Title of NWABSD Authorized Representative Date

Appendix B

Suspension and Debarment Certification

U. S. DEPARTMENT OF AGRICULTURE

CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION -- LOWER TIER COVERED TRANSACTIONS

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Title 7 CFR Part 3017, Section 3017.510, Participants' Responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON THE NEXT PAGE

1. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

NANA Management Services (NMS)

Organization Name

Clinton Lasley, Vice President FFM

Names and Title of Authorized Representative

Names and Title of Authorized Representative

3/20/26

Signature(s) Date

Appendix C

Clean Air and Water Certificate

Applicable if the contract exceeds $100,000 or the Contracting Officer has determined that the orders under an indefinite quantity contract in any one year will exceed $100,000 or a facility to be used has been the subject of a conviction under the Clean Air Act (41 U.S.C. 1857c-8(c)(1) or the Federal Water Pollution Control Act 33 1319(d) and is listed by EPA or the contract is not otherwise exempt. Both the Northwest Arctic Borough School District (District) and Food Service Management Company (Proposer) shall execute this Certificate.

NANA Management Services (NMS)

NAME OF FOOD SERVICE MANAGEMENT COMPANY

THE FOOD SERVICE MANAGEMENT COMPANY AGREES AS FOLLOWS:

A. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 U.S.C. 1857, et seq., as amended by Public Law 91-604) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251, et seq., as amended by Public Law 92-500), respectively, relating to inspection, monitoring, entry, reports and information as well as other requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued thereunder before the award of this contract.

B. That no portion of the work required by this prime contract will be performed in a facility listed on the Environmental Protection Agency List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.

C. To use their best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.

D. To insert the substance of the provisions of this clause in any nonexempt subcontract, including this paragraph.

THE TERMS IN THIS CLAUSE HAVE THE FOLLOWING MEANINGS:

A. The term "Air Act" means the Clean Air Act, as amended (41 U.S.C. 1957 et seq., as amended by Public Law 91-604).

B. The term "Water Act" means Federal Water Pollution Control Act, as amended (33 U.S.C. 1251 et seq., as amended by Public Law 92-500).

C. The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air Act or Executive

Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act (42 U.S.C. 1957c-5(d)), an approved implementation procedure or plan under Section 111(c) or Section 111(d), respectively, of the Air Act (42 U.S.C. 1857c-6(c) or (d)), or approved implementation procedure under Section 112(d) of the Air Act (42 U.S.C. 1857c-7(d)).

D. The term "Clean Air Standards" means any enforceable limitation, control, condition, prohibition, standard, or other requirement which is promulgated pursuant to the Water Act or contained in a permit issued to a discharger by the Environmental Protection Agency or by a State under an approved program, as authorized by Section 402 of the Water Act (33 U.S.C. 1342) or by local government to ensure compliance with pretreatment regulations as required by Section 307 of the Water Act (33 U.S.C. 1317).

E. The term "Compliance" means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or Water Pollution Control Agency in accordance with the requirements of the Air Act or Water Act and regulations issued pursuant thereto.

F. The term "facility" means any building, plant, installation, structure, mine, vessel, or other floating craft, location or sites of operations, owned, leased or supervised by the Food Service Management Company.

3/20/26

Signature/Title of FSMC Authorized Representative Date

Signature/Title of District Authorized Representative Date

Appendix D

Certification Regarding Lobbying Disclosure of Lobbying Activities

(complete the form that is applicable.)

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts exceeding $100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding $100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

NANA Management Services (NMS) 4041 B Street, Anchorage, AK 99503

Name/Address of Organization

Clinton Lasley, VIce President FFM

Name/Title of Submitting Official

3/20/26

Signature **Date**

Appendix E

NORTHWEST ARCTIC BOROUGH SCHOOL DISTRICT

RFP DISTRICT FOOD SERVICE MANAGEMENT
FSMC RFP CERTIFICATION & SIGNATURE PAGE

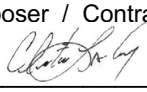
The undersigned, as FSMC, declares that I/we have examined *RFP District Food Service* in its entirety and will do everything necessary for the fulfillment of a contract awarded by the District against *RFP District Food Service*. It is understood and agreed that *RFP District Food Service* and any and all addenda to *RFP District Food Service* are part of a resultant contract.

I/we understand that (1) a proposal received after the time announced for the opening will not be considered, and (2) no proposal may be withdrawn after the opening time, or before the award and execution of the contract, unless the award is delayed for more than seventy-five (75) days.

I/we understand that the District reserves the right to reject any or all proposals, to waive any informalities, or to cancel *RFP District Food Service* when in the District's best interest, and that the District reserves the right to determine the lowest qualified responsive, responsible FSMC and which proposal, if any, should be accepted.

I/we certify that I/we have prepared our proposal independently or among Proposers who have formed a cooperative venture and without direct or indirect collusion, restraint of trade, or other unfair competitive practices.

I/we understand that any false statements made to meet any requirement may result in contract cancellation or initiation of action under Federal, State and/or Local laws.

NANA Management Services (NMS)	907-265-3600
Proposer / Contractor Name	Area Code & Telephone Number
	
Authorized Signature	Area Code & Facsimile Number
Clinton Lasley, Vice President FFM	clinton.lasley@nmsusa.com
Printed Name & Title	E-Mail Address
4041 B Street, Anchorage, AK 99503	404857
Mailing & Location Address(es)	Alaska Business License Number
Anchorage, AK 99503	2890
City, State, Zip Code	Alaska Food Service Permit Number

Number of Addenda Received: 0

Appendix G

PROPOSAL EVALUATION FORM

PART I (must be complete to be considered a responsive proposal)

A. Required Documents

1. Cover Letter (with required signature)	✓
2. Appendix E Certification & Signature Page	✓
a. Alaska Business License Number	✓
b. Alaska Food Service Permit Number	✓
3. Appendix F Pricing Sheets (with signature)	✓
4. 21-Day Cycle Lunch and Breakfast Menu	✓
5. Appendix A Signed	✓
6. Appendix B Signed	✓
7. Appendix C Signed	✓
8. Appendix D Signed	✓
9. Appendix K Signed	✓
10. Statement from Acceptable Bond or Surety Co.	✓
11. Proof of Required Insurance	✓

B. Federal/State requirements

1. USDA Traditional Meal Pattern Requirement Met	✓
2. Required Child Nutrition Label(s) attached	✓

C. Is Proposal Responsive? Yes ✓ No _____

PART II

A.	Total Annual Price - Lunch	$1,988,565.29
B.	Total Annual Price - Breakfast	$721,602.29
C.	Total Annual Price - Breakfast Seconds	$156,214.87
D.	Total Annual Price - Lunch Seconds	$160,054.19

Appendix K

AFFIRMATIVE ACTION CONTRACT COMPLIANCE STATEMENT

FSMCs (Contractors) who desire to provide the Northwest Arctic Borough School District with supplies and/or professional services must comply with the following affirmative action contract requirements. During performance of this contract, the Vendor agrees as follows:

1. Vendor agrees to comply with all Local, State, and Federal Laws prohibiting discrimination with regard to race, creed, color, national origin, sex, marital status, age or the presence of any sensory, mental or physical handicap.

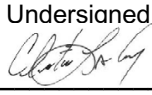
2. The Contractor will not discriminate against any employee or applicant for employment because of race, creed, color, national origin, sex or mental or physical handicap. The Contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment, without regard to race, creed, color, national origin, sex, marital status, age or the presence of any sensory, mental or physical handicap. Such action shall include, but not be limited to the following: employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination, rates of pay or other forms of compensation; and selection for training, including apprenticeship. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this nondiscrimination clause.

3. The Contractor will, in all solicitations or advertisements for employees placed by or on behalf of the Contractor, state that all qualified applicants will receive consideration or employment without regard to race, creed, color, national origin, sex, marital status, age or the presence of any sensory, mental or physical handicap.

4. The Contractor will send to each labor union or representative or workers with which he/she has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of the Contractors affirmative action commitments, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.

5. Any Vendor who is in violation of these requirements, or an applicable Affirmative Action Program shall be barred forthwith from receiving awards of any purchase order from the Northwest Arctic Borough School District, or shall be subject to other legal action or action or contract cancellation unless a satisfactory showing is made that discriminatory practices, or noncompliance with applicable affirmative action programs, have terminated, and that reoccurrence of such acts is unlikely. This includes compliance with Section 503 and 504 of the Vocational Rehabilitation Act of 1973 and Section 2012 and 2014 of the Vietnam Era Veterans Readjustment Act of 1974.

ACKNOWLEDGMENT:
The Undersigned acknowledges that he/she has read and understands the foregoing.



3/20/26

Signature **Date**

Clinton Lasley, Vice President FFM

Printed Name

nmsusa.com