ALBIE'S FOODS, INC. NUTRITIONAL PANEL & INGREDIENT LIST

WHOLE GRAIN PIZZA CALZONE

48-4.5 oz. Whole Grain Pizza Calzone
(Cheese, Pizza Sauce and Pepperoni in a Whole Grain Crust)

Product Code #813

Serving Size	1 packa	ge (128g	1)			
Amount Per Se	erving					
Calories 30	00 Calor	ies from	Fat 120			
		% Daily	/ Value*			
Total Fat 1	3g		20%			
Saturated F	at 5g		26%			
Cholestero	1 25mg		8%			
Sodium 460			19%			
Total Carb		te 30g	10%			
Dietary Fib			11%			
Sugars 4g						
Protein 14g						
AS DEPOSIT		in Early	200			
Vitamin A 4%		Vitam	n C 4%			
Calcium 15%	•	Iron 1	5%			
 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 Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber		20 g	80 g 25 g 300 mg 2,400 mg 375 g 30 g			

C.N. EQUIVALENTS - 2 MMA & 2 GRAINS

INGREDIENTS: FILLING: Mozzarella Cheese (pasteurized part skim milk, cultures, salt, enzymes), Crushed Tomato, Water, Pepperoni (pork, beef, salt, spices, dextrose, lactic acid starter culture, oleoresin of paprika, garlic powder, sodium nitrite, BHA, BHT, citric acid), Seasoning (monosodium glutamate, spices, garlic, onion, less than 2% vegetable oil (soy) as a processing aid. CRUST: Whole Wheat flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Isolated soy protein, Sugar, Soybean oil (citric acid), Shortening (partially hydrogenated soybean & cottonseed oils), Salt (yellow prussiate of soda), Yeast (sorbitan monostearate, ascorbic acid), Corn Meal.

CONTAINS: Wheat, soy and milk products.



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Product Analysis Worksheet Form

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by official company representative.

Product Name: _	Whole Grain Pizza Calzone	Code Number: 813
Manufacturer:	Albie's Foods, Inc.	Case/Pack/Count/Portion Size: 48-4.5 oz
	•	

Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

1. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Gulde Yield/ Servings per Unit	Creditable Amount *
100% Mozzarella Cheese	1	X	16/16	1
		x		
		х		
A. Total Creditable M/MA	1111			

^{*}Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield information.

II. 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 by *Attachment A* for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
Soy Protein^ -see below	0.21	Х	86%	÷ 18	1
		х		÷18	
		Х		÷18	
B. Total Creditable APP Amount ¹	1				
C. Total Creditable Amount (A + B rou	2				

^{*}Percent of Protein-As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased:	4.5 oz.
Total creditable amount of product (per portion):	2.0 oz.
(Reminder: Total creditable amount cannot count for mo	ore than the total weight of the product.)

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-Is divided by 18. ¹Total Creditable Amount must be rounded down to the nearest .25 oz (1.49 would round down to 1.25 oz meat equivalent.) Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

ADM

ProFam® 955

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CRF 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.
- d) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.72 parts water to one part product.
- e) The protein level of this product is certified to be at least 86% on an "as is" basis as purchased.

This certification applies to the ingredient product as supplied by ADM. The PDCAAS for your product should be calculated based on all protein ingredients contained in your formulation. Additional information is available from ADM to assist you with this calculation. This certification is valid 1 year from date of certification.

Date: 1-7-16

Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole-Grain Flour	35	÷16	2.18
		÷16	
		÷16	
		÷16	
		÷16	
D. Total Creditable Grain per Portion**			

^{*}All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

Section C: Fruits & Vegetables

Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
	n					
	Sub Group, if applicable	Sub Group, Unit* if applicable	Sub Group, if applicable Description Unit* recipe or production unit from FBG**	Sub Group, if production unit applicable from FBG** factor***	Sub Group, if production unit from FBG** factor***	Sub Group, if production unit from FBG** factor*** cups recipe or production unit from FBG** factor***

^{*}Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

Regan Quaal

Printed Name

Section D:				
I certify that the above information is true ar product (ready for serving) contains2 according to directions.	-		_	_
I certify that the above information is true ar unit) portion of the above product (ready for				
I certify that there are no non-creditable grai	ins above 3.99 grams	or .24 our	ce equivaler	nts per portion.****
l further certify that any APP used in this pro CFR Parts 210, 220, 225, 226, Appendix A) as				- '
If 14.75 grams per creditable portion of grain and I understand that effective July 1, 2013 t accurate and that a revised product analysis using 16.0 grams per creditable portion of gr	hat the product analy will need to be provice	rsis provid led to the	ed above wi	ll no longer be
Signature	Title			····
-				

01.06.16

Date

989.732.2800

Phone Number

^{**}Round down to the nearest ¼ grain serving.

^{***}Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

^{**}Cups listed per EP purchase unit in Food Buying Guide

^{***} Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1