



RESPONSE TO REQUESTS FOR MEDICAL INFORMATION RELATIVE TO FOOD PRODUCTS

With increasing frequency over the past few years, we at Maschio's Food Services, Inc. ("Maschio's") have received various requests from parents and other interested parties relative to both the ingredients of the food products we prepare and serve, and the medical significance of those food ingredients. Most of these requests for such information have come from interested parents/guardians who are concerned about their child's medical condition and the role that diet and nutrition plays.

We are pleased to assist inquiring parties to the maximum extent that we can, such as providing copies of our menus for the meals we prepare and serve. Please note, however, there are limitations on the responses that we can furnish. Below are several of Maschio's guidelines that may be helpful.

- Maschio's does not independently perform ingredient testing for the products we prepare and serve, nor are we required to by the terms of the agreement between Maschio's and your child's school district.
- Maschio's is happy to provide literature furnished by food manufacturers and/or suppliers we work with. To note, this literature is not independently verified and may or may not be accurate. Please note that we are unable to affirm the accuracy of that information or even suggest or recommend that it be relied upon by parents/guardians, school nurses, and/or school district representatives.
- Maschio's representatives are unable to provide medical or nutritional advice regarding the food products we prepare and serve. Accordingly, we are unable to provide any opinions or conclusions regarding the impact any such food product may have on any existing medical condition. Medical opinions or conclusions must be secured from the child's physician or other healthcare professional. These services are beyond the scope of the service which we provide to your school district.

We at Maschio's Food Services, Inc., remain committed to providing safe and nutritious meals for your child(ren) and we look forward to continuing to serve as a partner to keep your children safe.



Product Title:

MACARONI & CHEESE

JTM Item Numbers: 5757

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	6.00	3.53
Serving Size (g)	170.10	100
Servings Per Case	80.00	
Calories (kcal)	315.42	185.43
Protein (g)	15.25	8.97
Carbohydrates (g)	26.56	15.61
Dietary Fiber (g)	0.93	0.55
Total Sugar (g)	3.68	2.16
Added Sugar (g)	0.02	0.01
Fat (g)	15.59	9.17
Saturated Fat (g)	8.85	5.20
Trans Fatty Acid (g)	0.1	0.1
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	45.56	26.78
Vitamin D (mcg)	0.11	0.06
Calcium (mg)	363.32	213.59
Iron (mg)	0.95	0.56
Potassium (mg)	656.05	385.68
Sodium (mg)	781.47	459.42

Ingredients:

WATER, COOKED MACARONI (enriched macaroni [semolina, egg whites, glyceryl monostearate, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid], water), PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), CONTAINS LESS THAN 2% OF NONFAT DRY MILK, MODIFIED FOOD STARCH, CHEESE FLAVOR (whey, cheddar cheese [milk, cheese cultures, salt, enzymes], buttermilk solids, butter), BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES.

Product Specifications:

UPC (GTIN)	00049485057574
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.44 in
Case Width	11.81 in
Case Height	6.88 in
Case Cube	0.73 ft
TixHi	10x7
Shelf Life (frozen)	548 days

Preparation:

KEEP FROZEN
Place sealed bag in a steamer or in boiling water.
Heat Approximately 45 minutes or until product reaches serving temperature.
CAUTION: Open bag carefully to avoid being burned.

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

Allergens:

Milk, Egg, Wheat



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**PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
 PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
 VEGETABLE COMPONENT SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)**

Product Name: Macaroni & Cheese Code Number: 5757

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 lb/cs, 6 - 5 lb bags, 6.00 oz portion

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*
PROCESS CHEESE	1.7988	x	100%	1.7988
		x		
		x		
A. Total Creditable Amount¹				1.7988

*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***
NONFAT DRY MILK	0.0900	x	31	18	0.1550
CHEESE FLAVOR	0.0600	x	18	18	0.0600
		x			
B. Total Creditable Amount¹					0.2150
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.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are 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. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes No (Circle correct answer)
 (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 **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, unless this restriction is waived under USDA Memo SP 32-2017 School Meal Flexibilities for School Year 2017/18.)

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: H

Total Creditable Amount

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
ENRICHED MACARONI	29.0871	28	1.0388
Total Creditable Amount			1.00

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 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 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.

IV. 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)	
			X			
			X			
			X			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ 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. ▪ At least 1/8 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 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	

<p>requirement for the additional vegetable subgroup.</p> <ul style="list-style-type: none"> 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 Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 6.00 ounce serving of the above product contains N/A cup(s) of N/A vegetables.
(Vegetable subgroup)

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate
1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = ⅝ Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = ⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals ¾ cup but a result of 1.0 equals ¼ cup

Total weight (per portion) of product as purchased: 6.00

I certify that the above information is true and correct and that a 6.00 ounce serving of the above product contains 2.00 ounces of equivalent meat alternate and N/A cup(s) N/A vegetable and 1.00 oz 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).

Brian Hofmeier

Vice President of Education Sales

Signature

Title

Brian Hofmeier

7/1/22

800-626-2308

Printed Name

Date

Phone Number

Bread Sticks, WG, LS, 5" (#5011)



It's hard to say "No" to breadsticks, but it's especially hard to say it with ours! This whole grain version is a favorite served as a snack or as a side to any Italian meal. They are also USDA Smart Snack approved.

General Specifications

Pack: 240/1 oz
 Servings per Case: 240
 Kosher: No
 Shelf Life: 2 days at ambient. 365 days frozen.
 Status: Available



Nutrition Facts	
Serving size	1 Bread Stick (28g)
Amount per serving	
Calories	80
% Daily Value*	
Total Fat	1.5g 2%
Saturated Fat	0g 0%
<i>Trans</i> Fat	0g
Cholesterol	0mg 0%
Sodium	65mg 4%
Total Carbohydrate	14g 5%
Dietary Fiber	1g 4%
Sugars	<1g
Includes 0g Added Sugars	
Protein	1g
Vitamin D	0mcg 0%
Calcium	0mg 0%
Iron	0.8mg 4%
Potassium	90mg 2%

* 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 SPECIFICATIONS

USDA Smart Snack: Yes
 Nutritional Ratio: 17-0-3

Grain (ounce equivalents): 1.0
 Whole Grain: 9.65g, 51%
 Enriched Flour: 9.18g
 Combined Flour 18.83g

INGREDIENTS

Water, Whole Wheat Flour, Enriched Wheat Flour([Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Malted Barley Flour), Soybean Oil, Sugar, Contains Less Than 2%: Salt, Potassium Chloride, Yeast, Ascorbic Acid (dough conditioner), Microbial Enzymes, Vegetable Protein.

ALLERGENS & DISCLOSURES

Contains wheat ingredients. This product is processed on a line that produces products with milk and soy. This product is processed in a facility that produces products with eggs. This product is produced in a nut-free facility.



Bread Sticks, WG, LS, 5" (#5011)

Instructions

PREPARATION

From frozen - Conventional Oven: Preheat oven to 425F. Remove bread sticks from bag and place bread sticks flat on baking pan. Bake 6-7 minutes. Brush with oil, garlic butter, and sprinkle with garlic salt, parmesan cheese, or your preference.

Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.

Case Specifications

GTIN: 00737410501109

Dimensions: 24" x 13.3" x 7.65"

Cube: 1.41

Gross Weight: 16.58 lb

Per Pallet: 66

Tier x Height: 6 x 11

Inside Pack: 240 pieces per case

Bid Specification

Bake Crafters Bread Sticks, WG, LS, 5"; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 55.0 calories, with no more than 2.5 grams of fat. Must contain less than 115.0 milligrams of sodium. Acceptable brand: Bake Crafters 5011.