



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.



Finished Product Specifications



ZITI

DGPC SHAPE #13

FORMULA Q01

DESCRIPTION

Ziti is a tube shaped enriched macaroni product prepared by extruding and drying units of dough made from semolina and water. It meets all requirements as specified in Title 21, CFR 139.115 (a) (1).

INGREDIENT DECLARATION

Durum wheat semolina, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, folic acid

ALLERGENS

Wheat.

Manufactured in a facility that uses eggs

ANALYTICAL SPECIFICATIONS

Physical (Specifications are based on the average measurements of 20 pieces).

| | |
|-------------|-----------------|
| Cut Length: | 1.25" – 1.75" |
| Diameter: | 0.29" – 0.31" |
| Thickness: | 0.040" – 0.046" |
| Die Type: | Teflon |

Chemical:

| | |
|-----------|---|
| Moisture: | 13.0% maximum |
| Protein: | 12.2% minimum (<i>14% moisture basis</i>) |

Microbiological:

| | |
|----------------------|---------------|
| Aerobic Plate Count: | <50,000 cfu/g |
| Yeast/Mold | <100 cfu/g |

SENSORY

The product shall be of uniform clear amber color, free of air bubbles, white spots, and excessive dark specks. It shall possess a characteristic nut-like flavor typical of durum wheat.

Cook time 10-12 minutes. Use one gallon of water per pound of pasta.

1. Bring 4 quarts of water to a rapid boil.

Reviewed By: Alexander Prorok

Page 1 of 3

Revised: 06/12/20

Approved By: Alexis Freier-Johnson

Document: FPS-013-Q01

Revision: P

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Finished Product Specifications



ZITI

DGPC SHAPE #13

FORMULA Q01

2. Add salt to taste (optional).
3. Add 1 pound of pasta into water and return to a boil.
4. Cook uncovered, stirring occasionally, for 10 to 12 minutes
5. Drain well, serve immediately with your favorite sauce. For salads, rinse in cold water.

SHELF LIFE

When properly stored, the product shall have a shelf life of 36 months from the date of manufacture.

STORAGE, HANDLING, AND DISTRIBUTION

The product shall be stored and transported in a clean, uninfested dry environment at ambient temperature. 55 – 65% RH is ideal; 50 – 90°F is recommended. Do not freeze.

SHIPPING AND RECORD-KEEPING INFORMATION

The ship sheet which accompanies the bill of lading shall accurately indicate the production date and quantity of all products in the shipment.

CODING SYSTEM

Products shall be coded for two years expiration from the date of manufacture. The same product code shall be applied to both the consumer unit (film or carton) and the shipping case.

| | | |
|-----|---|--|
| | Foodservice/Totes | EXAMPLE: 010522X1 - Carrington |
| | Code Breakdown: | 01_05_22_X_1 = January 5, 2020, 1 st shift |
| 01 | Month of Year | |
| 05 | Date of Month | |
| 22 | Year plus two (two year expiration) | |
| X | Plant Location (X = Carrington) | |
| 1 | Shift (1=1 st , 2=2 nd at Carrington) | |
| | Retail | EXAMPLE: JAN0522X1 - Carrington |
| | Code Breakdown: | JAN_05_22_X_1 = January 5, 2020, 1 st shift |
| JAN | Month of Year | |
| 05 | Date of Month | |
| 22 | Year plus two (two year expiration) | |
| X | Plant Location (X = Carrington) | |
| 1 | Shift (1=1 st , 2=2 nd at Carrington) | |



Finished Product Specifications



ZITI

DGPC SHAPE #13

FORMULA Q01

| Nutrition Facts | |
|--|------------|
| Serving size 2/3 cup (56g) dry | |
| Amount per serving | |
| Calories | 200 |
| % Daily Value* | |
| Total Fat 1g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Polyunsaturated Fat 0g | |
| Monounsaturated Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 42g | 15% |
| Dietary Fiber 2g | 7% |
| Total Sugars 2g | |
| Includes 0g Added Sugars | 0% |
| Protein 7g | |
| Vitamin D 0mcg | 0% |
| Calcium 0mg | 0% |
| Iron 1.8mg | 10% |
| Potassium 120mg | 2% |
| Thiamin 0.5mg | 40% |
| Riboflavin 0.2mg | 15% |
| Niacin 3.3mg | 20% |
| Folate 200mcg DFE (110mcg folic acid) | 50% |

*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.

| Date | Rev # | Description of Revision | By |
|-------------|--------------|--|------------------|
| 6/12/20 | P | Add formula code, update serving size format, add microbiology, update protein spec, add revision list | Alexander Prorok |
| | | | |
| | | | |

Product Specification

| |
|----------------------------|
| PRODUCT: CANOLA OIL |
|----------------------------|

| | | | |
|-----------------------|----------------------------|-------------------|---------------|
| FREE ACIDITY: | % ≤0.05 | FLAVOR: | BLAND |
| HUMIDITY & VOLATILES: | % ≤0.05 | COLOR: | PALE YELLOW |
| IMPURITIES: | % ≤0.05 | IODINE VALUE: | 105-120 |
| PEROXIDE INDEX: | meq O ₂ /Kg ≤15 | REFRACTIVE INDEX: | 1.465-1.467 |
| COLD TEST: | Pass/Not Pass | SOAP TEST: | Pass/Not Pass |

FATTY ACID COMPOSITION

| | | | |
|-----------------------------------|-------------|----------------------------------|------------|
| PALMITIC (C _{16:0}): | % 2.5-7.0 | LINOLENIC (C _{18:3}): | % 5.0-14.0 |
| PALMITOLEIC (C _{16:1}): | % ND-0.6 | ARACHIDIC (C _{20:0}): | % 0.2-1.2 |
| STEARIC (C _{18:0}): | % 0.8-3.0 | EICOSENOIC (C _{20:1}): | % 0.1-4.3 |
| OLEIC (C _{18:1}): | % 51.0-70.0 | BEHENIC (C _{22:0}): | % ND-0.6 |
| LINOLEIC (C _{18:2}): | % 15.0-30.0 | ERUCIC (C _{22:1}): | % ND-2.0 |

In Compliance with Codex Standards
CANOLA OIL

Gerald Jones
Quality Laboratory Manager

1 OLIVE GROVE ST. ROME, NY 13441
PHONE: 315-797-7070 · FAX: 315-797-6981 · WWW.SOVENAGROUP.COM



Product Description

Product Name:

Canola Oil

Product Description:

Canola oil is derived from the rapeseed, an oilseed plant widely grown throughout Canada and the United States. Edible Canola oil is a RBD oil that is touted for its healthy fat profile and high content of omega-3-fatty acids. Canola oil is a virtually odorless and tasteless oil with a relatively high smoke/flash point and is excellent for frying.

Ingredients:

Canola Oil

Food Safety Characteristics:

Canola Oil remains safe for human consumption up to 24 months from date of production.

Consumer Intended Uses:

Dressings, marinades, sauces, frying

Packaging:

Various bulk sizes and containers: steel drums (55, 58 gallon), disposable cardboard totes (275 gallon), returnable plastic totes (275 gallon), tank wagons, railcars.

Various food service/retail packing sizes and containers: glass, tin, PET, HDPE, (8.5 oz - 35#)

Labeling :

Cholesterol free, Trans fat free

Shipping/Storage Conditions:

Capped when not used. Store at room temperature, removed from moisture and direct sunlight. Exposure to freezing temperatures will not impact oil quality. Frozen product should be allowed to gradually return to liquid state. Product should not be stored above 90°F; direct heat will damage oil quality.

Shelf Life:

Up to 24 months in an unopened container stored in the conditions described above.

18 months is recommended

Country Of Origin:

United States, Canada

Gerald Jones
Quality Laboratory Manager

PRODUCT: Canola Oil

| Nutrition Facts | |
|---------------------------------------|-----------------------|
| Serving Size 1Tbsp (14g, 15mL) | |
| Amount Per Serving | |
| Calories | 120 |
| | % Daily Value* |
| Total Fat 14g | 18% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g added sugars | 0% |
| Protein 0g | 0% |
| Vitamin D 0 mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0mg | 0% |
| Potassium 0mg | 0% |

*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients: Canola Oil

**Gerald Jones
Quality Laboratory Manager**

PRODUCT: Canola Oil

| Nutrition Facts | |
|------------------------------|-----------------------|
| Serving Size 100g | |
| Amount Per Serving | |
| Calories | 884 |
| | % Daily Value* |
| Total Fat 100g | 125% |
| Saturated Fat 7g | 37% |
| Trans Fat <0.5g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g added sugars | 0% |
| Protein 0g | 0% |
| Vitamin D 0 mcg | 0% |
| Calcium 0mg | 0% |
| Iron 0mg | 0% |
| Potassium 0mg | 0% |

*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients: Canola Oil

**Gerald Jones
Quality Laboratory Manager**



Allergen and GMO Information

PRODUCT: Canola Oil

Has this product or any of its components been treated with irradiation? N

Does this product contain any of the following allergens and sensitizing agent N

Peanut & Peanut products (including peanut oil) N

Soybean & soy products (including soy lecithin, excluding soy oil) N

Seeds (poppy, sesame, sunflower & psyllium) N

Sulfites N

Tree nuts N

Monosodium Glutamate N

Fish N

Wheat and related grains N

Crustaceans N

Egg and egg products

Mollusks N

Cottonseed products N

Legumes N

Dairy N

Genetically Modified Organism (GMO) Y

Use of CRY9C (starling) Pesticide N

Gluten Free Y

Gerald Jones
Quality Laboratory Manager

SECTION 1: IDENTIFICATION OF THE SUBSTANCE OR MIXTURE AND OF THE SUPPLIER

Product Name: Canola Oil
CAS#: 8002-13-9
Chemical Name: Triglyceride of Fatty Acid
Recommended Use of the Chemical: As needed

Restrictions on Use of the Chemical: No restrictions

Contact Information:
Sovena USA
1 Olive Grove Street
Rome, New York 13441

Ph: (315)797-7070
F:(315)797-6981

24 Hr Emergency Contact:
Gerald Jones
Quality Laboratory Manager
315-225-5358



| | |
|----------------------------|----------|
| Health | 1 |
| Fire | 1 |
| Reactivity | 0 |
| Personal Protection | A |

SECTION 2: HAZARDS IDENTIFICATION

Not hazardous per OSHA regulation

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS SUBSTANCE

| NAME | CAS# | % BY WEIGHT |
|-------------|-------------|--------------------|
| Canola Oil | 8002-13-9 | 100% |
| | | |

SECTION 4: FIRST AID MEASURES

Eye Contact: Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation occurs.

Skin Contact: Wash with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops.

Serious Skin Contact: Not available

Inhalation: If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.

Serious Inhalation: Not available

Ingestion: Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. If large quantities of this material are swallowed, call a physician immediately. Loosen tight clothing such as a collar, tie, belt or waistband.

Serious Ingestion: Not available

SECTION 5: FIREFIGHTING MEASURES

Flammability of Product: May be combustible at high temperatures

Auto-Ignition Temperature: Not Available

Flash Points: Not available

Flammable Limits: Not Available

Products of Combustion: Not Available

Fire Hazards in Presence of Various Substances: Slightly flammable to flammable in presence of heat

Explosion Hazards in the Presence of Various Substances:

In presence of mechanical impact: Not available

In presence of static discharge: Not available

Extinguishing Media

Suitable: Dry Chemical Powder
Water Spray
Water Fog
Foam

Unsuitable: Do not use Water Jet

Special Fire Fighting Procedures: Do not direct a solid stream of water or foam into burning material; this may cause the fire to spread.

Special Protective Equipment for Firefighters: Self-contained breathing apparatus.

**SECTION 6: ACCIDENTAL RELEASE MEASURES**

Personal Precautions: Wear Suitable Protective Equipment

Environmental Precautions: Avoid runoff to sewers or waterways.
Use methods consistent with local regulations.

Small Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal.

Large Spills: Absorb with an inert material and put the spilled material in an appropriate waste disposal. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV on the SDS and with local authorities. Floor may be slippery; use care to avoid falling.

SECTION 7: HANDLING AND STORAGE

Precautions: Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate residue under a fume hood. Ground all equipment containing material. Do not breathe gas/fumes/vapor/spray. Keep away from incompatibles such as oxidizing agents, acids.

Conditions for Safe Storage: Keep container tightly closed. Keep container in a cool, well-ventilated area. Do not store above 23°C (73.4°F).

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Limits: Consult local authorities for acceptable exposure limits

Occupational Exposure Controls:

Respiratory Protection: None expected to be needed

Hand Protection/Protective Gloves: In case of a large spill

Eye Protection: Safety Glasses (small spill), Splash Goggles (large spill)

Skin Protection: Lab Coat (small spill), Splash Goggles (large spill)

Engineering Controls: Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the work-station location.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Liquid
Color: Yellow (Light)
Odor: Characteristic (Slight)
Odor Threshold: N/A
Taste: Bland
pH: Not applicable
Molecular Weight: Not Available
Boiling Point: Not Available
Melting Point: 25-50°C
Critical Temperature: Not Available
Specific Gravity: 0.918 (Water=1)
Vapor Pressure: Not Available
Vapor Density: Not Available
Volatility: Not Available
Water/Oil Dist.Coeff.: Not Available
Ionicity (in Water): Not Available
Dispersion Properties: Not Available
Decomposition Temperature: Not Available
Upper explosion Limits: Not Available
Lower explosion Limits: Not Available
Solubility: Insoluble in cold water

SECTION 10: STABILITY AND REACTIVITY

Stability: This product is stable
Instability Temperature: Not available
Conditions of Instability: Excessive Heat, Incompatible materials.
Incompatibility with Various Substances: Reactive with oxidizing agents
Corrosivity: Non-corrosive in presence of glass.
Polymerization: Will not occur

SECTION 11: TOXICOLOGICAL INFORMATION

Routes of Entry: Absorbed through the skin. Eye contact.
Toxicity to Animals: LD50: Oral (rat) >100ml/kg
Chronic Effects on Humans: Not available
Other Toxic Effects on Humans: Slightly hazardous in case of skin contact, ingestion, and inhalation
Acute Potential Health Effects: Inhalation: Excessive inhalation of oil mist may affect respiratory system. Oil mist is classified as a nuisance particulate by ACGIH. Ingestion: Generally non-hazardous unless ingested in large quantities. Digestive tract discomfort may be encountered.

**SECTION 12: ECOLOGICAL INFORMATION**

Ecotoxicity: Not available

BOD5 and COD: Not available

Products of Biodegradation: Possible short term degradation products are not likely.
However, long term degradation products may arise

Toxicity of the Products of Biodegradation: Not available

Mobility in Soil: Not available

SECTION 13: DISPOSAL CONSIDERATIONS

Dispose of in accordance with appropriate Federal, State, and Local regulations.

SECTION 14: TRANSPORT INFORMATION

DOT Classification: Not a DOT controlled material (United States)

Identification: Not applicable

Special Provisions for Transport: Not applicable

SECTION 15: REGULATORY INFORMATION

WHMIS (Canada): Not controlled under WHMIS (Canada)

DSCL (EEC): This product is not classified according to the EU regulations

HMIS (USA):

Health Hazard: 1

Fire Hazard: 1

Reactivity: 0

Personal Protection: A

National Fire Protection Association (USA):

Health: 0

Flammability: 1

Reactivity: 0

Protective Equipment: Lab Coat/Safety Glasses

EINECS: This product is on the European Inventory of Existing Commercial Chemical Substances

SECTION 16: OTHER INFORMATION

Revision Number: 3

Revision Date: 9/21/2017

Effective Date: 9/21/2017

Approved By: Gerald Jones
Quality Laboratory Manager

RED GOLD, LLC K12 Product Master Destination Form



Redpack Marinara Sauce 6 / #10 Cans

The savory Redpack Multi-Purpose Marinara Sauce incorporates a smooth tomato sauce that cradles the flavors of blended Italian spices, pieces of tomatoes, and oil to bring you to a robust taste profile with light hints of garlic.

| | | | | | | | |
|---|--------------------------|-------------|-----------------------|--|--|--|--|
| General Product Information: Product: Redpack Marinara Sauce UPC (on case): 72940-82200 TI: 8 Red Gold Item#: RPKNA99 HI: 7 GTIN (on case): 3-00-72940-82200-5 TI x HI: 8 x 7 = 56 Case/Pack Size: 6 / #10 Cans Case Dimensions: 18.75 x 12.7 x 7.25 Shelf Life: 30 Months Case Cube: 1.00 Net Weight: 39.40 lbs Gross Weight: 45 lbs | | | | Product Net Wt / Packaging NET WT. 106 OZ. (6 LBS. 9 OZ.) 2.98 kg 603x700 3-piece steel food can | | | |
| Buy American: Red Gold, LLC certifies that RPKNA99, produced by Red Gold, LLC has at least 51% U.S. grown content. | | | | Ingredient Declaration: Tomato Puree (Water, Tomato Paste), Diced Tomatoes, Less Than 2% Of: Soybean Oil, Salt, Spice, Garlic Powder, Citric Acid, Olive Oil, Natural Flavor. | | | |
| Kosher Statement: This product is certified Union Orthodox | | | | Preparation / Safe Handling Instructions: Our products are shelf stable and ready to eat. They can be consumed directly from the can once opened. Preparation is left to the discretion of the customer. | | | |
| 100% Made in the USA | Contains Zero Trans Fats | Gluten Free | Contains No Allergens | | | | |
| Container and Case Code Explanations: Example of Container & Case Code: XXXX(l)(P)(y)(ddd)(hhmm) Explanation: XXXX = Internal Item Number (l) = Line Number (P) = Plant [E-Elwood, R-Orestes, G-Geneva] (y) = Year (hhmm) = Military Time (ddd) = Julian Date | | | | Allergen & Sensitivity Information: This product DOES NOT CONTAIN ANY OF THE FOLLOWING 8 ALLERGENS: Milk, Eggs, Fish, Crustacia, Tree Nuts, Peanuts, Soybeans and Wheat. Other Sensitivity Information: The following list of items IS NOT present in this product: Gluten, MSG, Coloring, Sulfites Note: Oils that are refined, bleached, and deodorized from any of the materials listed can be considered non-allergenic. | | | |
| Generic Product Specification Information / Descriptions: TOMATO, SAUCE, Marinara, 6/#10 cans. One 1.4 oz. serving provides 1/4 c V-RO. max 160 mg. of sodium / 1.4 oz. serving; max. 1.4 oz. serving must credit as 1/4 cup Red/Orange Vegetable with Product Formulation Statement. | | | | | | | |

| NSLP NUTRITION VALUES | | | | | | | | | | | | |
|---|--------------------|-------------------|----------------------|---------------|-------------------|---------------|-------------|----------------|-----------------|-------------------|-----------|-------------|
| Product Description: Redpack Marinara Sauce | | | | | | | | | | | | |
| Red Gold Item # | GTIN / UPC (bold) | Serving Size (oz) | Calories per Serving | Total Fat (g) | Saturated Fat (g) | Trans Fat (g) | Sodium (mg) | Potassium (mg) | Total Carbs (g) | Dietary Fiber (g) | Sugar (g) | Protein (g) |
| RPKNA99 | 3-00-72940-82200-5 | 1.40 | 15 | <1 | 0 | 0 | 137 | 105 | 2 | 1 | 1 | 1 |

| SUMMARY END PRODUCT DATA SCHEDULE - SY2023/2024 | | | | | | | | | | | |
|---|----------------------|-----------------------------------|---------------------------|-------------------|-----------------------------|-----------------|----------------------------------|--------------------------------|-----------------------|-----------------------|------------------------------|
| Product UPC Number | Red Gold Item Number | End Product Code & Description | Net Weight Per Case (lbs) | Servings Per Case | Net Weight per Serving (oz) | WBSCM Item Code | WBSCM Description | DF Inventory Drawdown per case | By Products Produced* | Value per pound of DF | Value of DF per case (F x H) |
| 72940-82200 | RPKNA99 | REDPACK Marinara Sauce 6/#10 CANS | 39.38 | 450 | 1.40 | 100332 | Tomato Paste for Bulk Processing | 7.52 | No | \$0.6841 | \$5.14 |

*If by products are produced, provide value and method credit will be given.

RED GOLD, LLC K12 Product Master Destination Form

| PRODUCT FORMULATION STATEMENT | | | | | | | | | | | | |
|-------------------------------|------------------------|---------------------------------|--------------------|--|------------------------|--|----------|------------------------------------|------------------------------|---------------------------------------|--------------------------------------|---------------------|
| | | | A | B | | | | C | | | | |
| Pack Size | Product Name | Red Gold Manufacturer Item Code | Serving Size (Oz.) | Description of Creditable Ingredient Per Food Buying Guide (FBG) | Vegetable Sub-category | Ounces of Creditable Ingredient (Column B) | Multiply | FBG Yield / Purchase Unit (16 oz.) | Creditable Amount (1/4 cups) | Purchase Unit = 1 Case Oz. per 1 Case | Servings/1 Case (Column C /Column A) | Total Cups / 1 Case |
| 6 / #10 Cans | Redpack Marinara Sauce | RPKNA99 | 1.40 | Tomato Puree | Red/Orange | 0.84 | X | 0.90 | 0.8 | 630 | 450 | 113 |
| | | | | Tomato Diced | Red/Orange | 0.50 | X | 0.48 | 0.2 | | | |

| NSLP Red/Orange Vegetable Crediting Data based on New USDA Meal Pattern Requirements | | | | | | | | | | | | | |
|---|------|--------------|----------------------------|-----------------------|------------------------------------|--------------------------|------------|-------------------|--------------------------------------|---|---------------------------|----------------------------------|-------------------------|
| Tomato Paste is a concentrate made exclusively from vine-ripened, rich red whole tomatoes. The Tomato Paste in the products listed below credit on an "as-if single strength" or reconstituted basis per the USDA Food Buying Guide for the calculation of Tomato Paste as an ingredient. | | | | | | | | | | | | | |
| Red Gold # | Item | Pack Size | Total Ounces Per Container | Total Ounces Per Case | NSLP Red / Orange Vegetable Credit | By Weight Ounces / Grams | Ladle Size | Scoop / Dish Size | Nutrition Fact: Whole Tomato Equiv.* | Approx. Servings /Container / By Serving Size | Approx. Servings Per Case | DF Pounds Per Case of TP #100332 | Est. Total Portion Cost |
| RPKNA99 | | 6 / #10 Cans | 105 | 630 | 1/4 cup credit | 1.4 / 39 | 2 oz. | #16 | 1 | 53 | 315 | 7.52 | \$0.09 |
| Redpack Marinara Sauce | | | | | 1/2 cup credit | 2.8 / 78 | 3 oz. | #10 | 2 | 35 | 210 | 7.52 | \$0.13 |
| | | | | | 3/4 cup credit | 4.2 / 117 | 5 oz. | #6 | 3 | 21 | 126 | 7.52 | \$0.22 |

* Whole Tomato Equivalent = approximate amount of "processing tomatoes" required to make the Tomato Paste contained within the serving size referenced.

Certification / Signature Section

David J. Halt

David Halt
 Divisional VP - Foodservice, Red Gold LLC.
 Date: 11/21/22 DM

Red Gold Certifies that the NSLP 1/4 cup FV (oz.) values as noted contain the specified number of 1/4 cup vegetable servings per container as stated and that this information is true and correct.



RED GOLD, LLC K12 Product Master Destination Form

Pack Size: 6 / #10 Cans

Red Gold Item #: RPKNA99



Brand/Product Description: Redpack Marinara Sauce

UPC #: 72940-82200

GTIN: 3-00-72940-82200-5

| About 24 servings per container / Aproximado de 24 porciones por empaque | |
|--|--|
| Serving size/Tamaño de la porción 1/2 cup/taza (123g) | |
| Calories/Calorías | 45 |
| <small>Amount per serving/Cantidad por porción</small> | |
| Total Fat/Grasas totales 1.5g | <small>% Daily Value/*Value diaria*</small> 2% |
| Saturated Fat/Grasas saturadas 0g | 0% |
| Trans Fat/Grasas trans 0g | |
| Cholesterol/Colesterol 0mg | 0% |
| Sodium/Sodio 430mg | 18% |
| Total Carbohydrate/Carbohidratos totales 7g | 3% |
| Dietary Fiber/Fibra dietética 2g | 6% |
| Total Sugars/Azúcares totales 4g | |
| <small>incl. 0g Added Sugars/Azúcares agregados</small> | 0% |
| Protein/Proteína 2g | |
| Vitamin D/Vitamina D 0mcg 0% | Calcium/Calcio 2.4mg 2% |
| Iron/Hierro 1mg 4% | Potassium/Potasio 324mg 6% |
| Vitamin A/Vitamina A 28mcg 4% | Vitamin C/Vitamina C 11mg 12% |

INGREDIENTES: TOMATO PULP (WATER, TOMATO PASTE FROM PURE RIPPED TOMATOES), DICED TOMATOES, LESS THAN 2% OF: STEARIN OIL, SALT, SPICE, GARLIC POWDER, CITRIC ACID*, OLIVE OIL, NATURAL FLAVOR.
*NATURALLY DERIVED

INGREDIENTES: PULPE DE TOMATE (AGUA, PASTA DE TOMATE MADURADOS EN EL CAMPO), TOMATES EN CUBOS, MENOS DEL 2% DE: ACEITE DE SAL, ESPESOR, ACIDO CITRICO, ACIDO CITRICO, ACEITE DE OLIVA, SABOR NATURAL.
*DERIVADOS NATURALMENTE

DISTRIBUTED BY/DISTRIBUIDO POR
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Lotito Foods

Grated Imported Parmesan Cheese Tub

Product Specifications

Item #: 11802
Item Name: Grated Imported Parmesan Cheese Tub
Origin: Imported – Italy, Europe
Lead-Time: 5-7 days
Product: Grated Parmesan Cheese Tub
Packaging: 1 x 5 lb Tub
Shelf-life from Production: 5 months
Minimum Guaranteed Shelf-life from Shipping: 4 Months
Outer Case Pack Date: Use by 8/15/2012 (Day / Month / Year)
Code Date Description: Use by 8/15/2012 (Day / Month / Year)
Ingredients: Pasteurized Cow’s Milk, Salt, Enzymes, Powdered Cellulose, Starch Blend added to prevent caking.
Allergens: Milk

| | |
|----------------------------------|------------------------------------|
| Net Weight, Case: 5 lb. | UPC Code: 079834118021 |
| Gross Weight, Case: 5 lb. | SUPC: 5028604 |
| Case Dimensions: no box | Minimum order quantity: N/A |
| Case Cube Ft: N/A | Cases per pallet: 150 |
| Case Pack: 1 x 5 lb tub | Tie & High: 30 x 5 |

NUTRITION FACTS TABLE

Product Description

Grated Imported Parmesan Cheese Tub

Item No. 11802

UPC Code 79834118021

Item Size 1 lb

Pack Size 5 tub

| Nutrition Facts | | | |
|---|---------------|--------------------------|-----------------------|
| Serv. Size: | | 1 tbsp (5g) | |
| Servings: 450 | | | |
| Calories | 20 | Calories from Fat | 15 |
| | | | % Daily Value* |
| Total Fat | 1.5g | | 2% |
| | Saturated Fat | 1g | 4% |
| | Trans Fat | 0g | |
| Cholesterol | | 5mg | 1% |
| Sodium | | 95mg | 4% |
| Total Carbohydrates | | 0g | 0% |
| | Dietary Fiber | 0g | |
| | Sugars | 0g | |
| Protein | | 2g | |
| Vitamin A | 0% | Vitamin C | 0% |
| Calcium | 4% | Iron | 0% |
| *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: | | | |