



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.

BVF 11-Digit code:	84T129C0854 Re: 84T122T0854 CAG: 4020001204	Operating Company	Bay Valley Foods
SAP Item Description	6/8 LB CLASSIC GRPE JELLY	Specification Version	V2.0
Production Plant (s)	ConAgra Brands - Humboldt	Specification Status (IP/Re)	Re: 11/29/2018
Product Category	Jelly	Initiation Date	05/10/2019
Retail Unit UPC	074865067393	Case UPC	007486506739

Component Weights		
Formula Code	Formula Description:	Target Weight
129C	GRP JLY	8 LB
	Net Weight	8 LB (3.63kg)

CAG#	THS Code	Description	Amount (LBs)	% Used
5000010	3*0215	WATER	941.629	11.9557%
10002370	3*1464	SYRUP, CORN, HIGH FRCTS, LQD, 42%, BULK 42/71	3,195.000	40.5665%
10002372	3*7640	SYRUP, CORN, LQD 62/43 DEX.	2,856.736	36.2716%
10053881	3*5021	CONC CND GRAPE 68BRX W/OUT ESS, DRUM	557.956	7.0843%
10053713	3*4842	FRUIT, WHITE GRAPE, CONC, REF, 68 BRIX	239.124	3.0361%
10002269	3*3311	ACID, CITRIC, USP, PWD, 50 LB BG	38.260	0.4858%
10053694	3*4848	PECTIN, HIGH ESTER, HIGH METHOXYL	41.511	0.5271%
10002325	3*4957	SODIUM CITRATE, DIHYDRATE, GRANULATED	4.782	0.0607%
10053715	3*4845	FOOD CHEMICAL, ANTIFOAM, EMUL BLEND	0.956	0.0121%
		TOTAL	7,875.954	100.0000%

Allergens – None
Kosher Status - NK
GMO Status - GMO

Pre-Packaging Controls

Processing Step	Quality Program	Control Limits	Frequency
Sanitation Effectiveness	APC Swabs	>1000cfu/g actionable	Every full line clean

Processing/In Process Control

Processing Step	Quality Program	Controls Limits	Frequency
Receiving	Truck Inspection; BOL review	Seals; BOL; pallet inspection, correct part id, approved vendor program	Every Delivery
Warehousing, Storage	Integrated Pest Management; Stock Rotation/Inventory control	Pest control, FIFO	Weekly, Daily
Stage Materials	Verification of Materials	Correct materials being brought to the line	Every Pallet
Ingredient Pre-Blend			
Batching Kettle (Cooking Optional)	Temperature calibration, pH control; Rework can be introduced at this step		Per Batch

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Magnet	Foreign Material Program		In Line
Hold Tank	Temperature calibration		Per Batch
Hand Adds			
Cooling	Temperature calibration		Per Batch
Magnet	Foreign Material Program		In Line
Metal Detection	Foreign Material Program	The metal detector must detect a 1.5mm Ferrous pellet, 1.5mm Non-Ferrous pellet, and a 2.5mm Stainless Steel pellet	Beginning, End, and every 60 minutes
Process Step: Cans inverted and blown	Foreign Material Program	No foreign Material	Every can
Filling (CCP) Thermal Processing	Temperature calibration, Hold time availability	Varies by product. 180F for 53 sec. Chart recorder	Manual at start up and every 30 minutes. Chart recorder is continuous in filler hold tank; operator confirms
Sealing, Inverting, Batch Code Application	Traceability, Foreign Material Program	Seal Verification, In Line Inversion, Batch Code verification	Every can
Washing & Checkweighing	Check Weigher	Weight checks	Every can
Cooling & Drying			
Labelling	Vision System	Label verification and placement	Continuous; operator verified every 30 mins
DUD Detection		Every Can	Continuous
Case Packing (CCP) pH	Traceability; 24 Hour Incubation	Verify correct case per pick list and spec; pH limit specific to product	1 can per batch. # batches vary by lot (production day)
Case Coding	Traceability	Verify correct batch code	Every hour
Checkweigher	Check Weigher	Weight checks	Every case
Palletizing		Verify correct pallet pattern	Every pallet

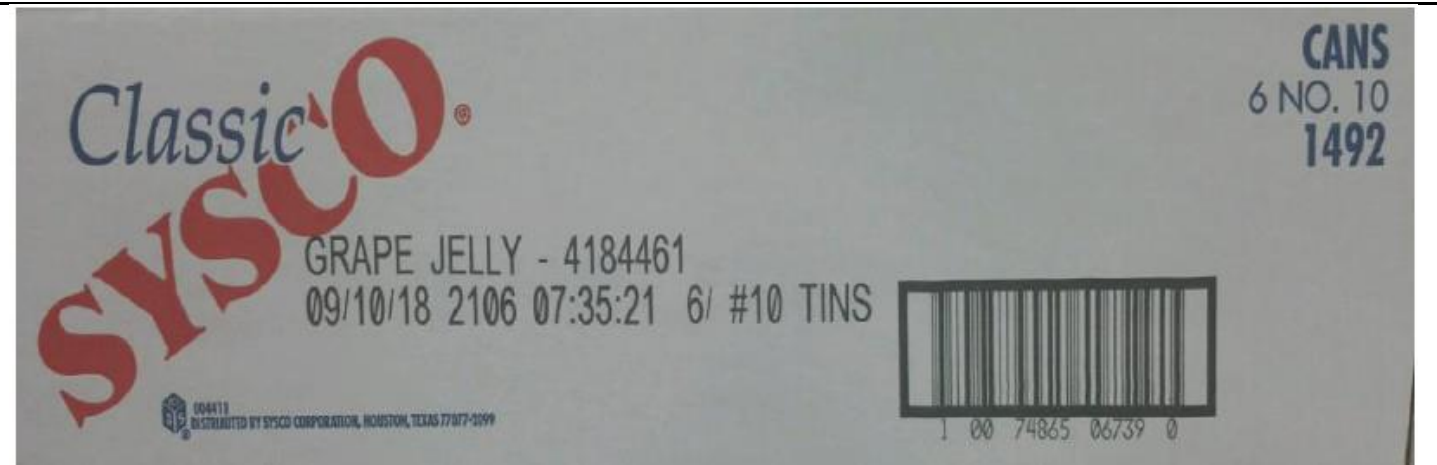
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Shipping	Traceability; shipping truck inspections;	Verify pallet tags; truck inspections; seal records	Every Outbound
Retention Samples			1 can B,M,E each shift per formula produced each production day (lot).

Lot Code Application:	
Lot Code will be applied to: Bottom of the can	Product Image of Lot Code 
Can Code Explanation: 540 day shelf life (18 month)	Package Example: Pack Date: 03/19/2017
MM DD YY PPPP FFFF	09 10 18 2106 2013
MM DD YY – Expiration Date (18 months)	09 10 18 – Expiration Date
PPPP - Plant#	2106 - Plant#
FFFF - Formula	2013 - Formula

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Case Coding:



Product and SKU	GRAPE JELLY – 4184461
EXP PLANT HH:MM:SS COUNT/SIZE	09/10/18 2106 07:35:21 6/#10 TINS
GTIN	10074865067390

Packaging Components:

Material Code	Component:	Supplier:	Supplier #:	Weight (lbs):	# per case
84T	Can - 6/#10 TIN				
C003815	Label - SYSCO CLASSIC				

Finished Product Testing

Product is thermally processed and commercially sterile.

Parameter	Target	LCL	UCL
Brix	65%		
pH	3.15	2.95	3.35

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Label Image:

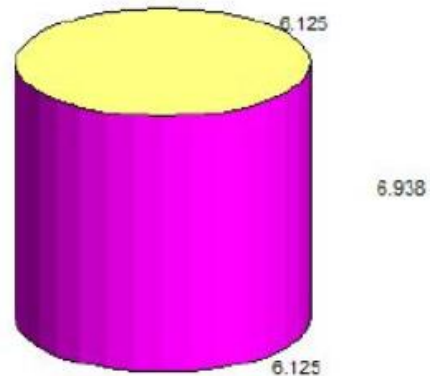
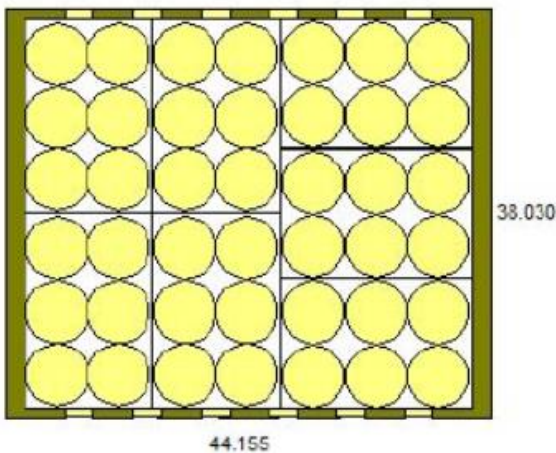
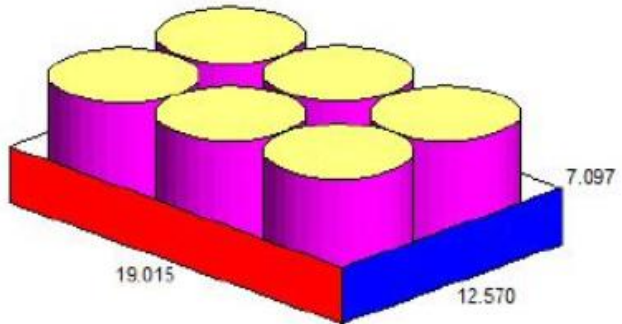
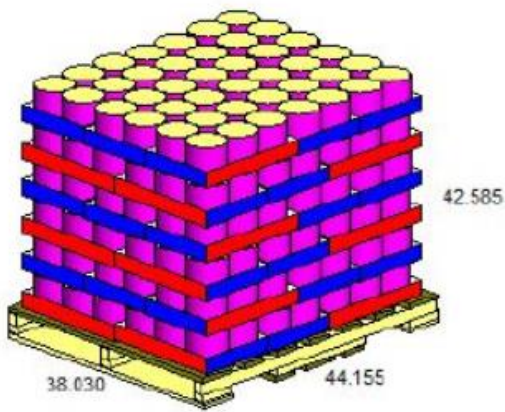


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Pallet Count: 6 Layers to a Pallet, 7 Cases to a Layer, 42 Cases to a Pallet

Product Name	Arrange Group - Cylinders		
Product Code			
Datafile Name		(10/22/2018)	
Load Ref.	2 I	6	Cylinder/Drum / Tray
Cube Used	83.4 %	252	Cylinder/Drum / Load
Area Used	87.1 %	7	Tray / Layer
Pallet type	48X40	6	Layer / Load
		42	Tray / Load

	Length	Width	Height	Net	Gross	Volume
Cylinder (OD)	6.125	6.125	6.938 in	8.000	8.000 lb	0.12 cuft
Tray (OD)	19.015	12.570	7.097 in	48.000	48.361 lb	0.98 cuft
Product	44.155	38.030	42.585 in	2016.000	2031.162 lb	41.38 cuft
Load	48.000	40.000	48.085 in	2031.162	2081.162 lb	53.43 cuft



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Emily Trostle
Co-Manufacturing Quality and Food Safety Specialist

Revision History:	Date:
Initiated Spec - JS	7/16/2018
Added can coding and case coding images and label image – ET	09/11/2018
Made Corrections per plant input; updated case image to include BVF/THS SKU – ET	11/09/2018
Updated case image – ET	11/13/2018
Issued Final Version	
Updated the formula reference number from 122T to 129C; added formula components; updated label material #; issuing V2.0 – ET	05/10/2019



PRODUCT SPECIFICATIONS

PRODUCT: SunButter Creamy 5 lb
MEAT/MEAT ALTERNATE: 1m/mma/serving
CODE: 19010A
SERVING SIZE: 2 Tbsp (31.7g)
PACK: 6 x 5 lb
CASE WEIGHT: 33 lbs gross
SHELF LIFE & STORAGE: Best if used by 1 year from date of manufacture.
 Dry – Best if stored below 70 degrees Fahrenheit.

INGREDIENTS: ROASTED SUNFLOWER SEEDS, SUGAR, MONO-DIGLYCERIDES, SALT

ROUNDED VALUES

NUTRITIONALS PER SERVING:

CALORIES	200	
	AMOUNT/SERVING	%Daily Value*
TOTAL FAT	17g	22%
SATURATED FAT	2g	10%
TRANS FAT	0g	
POLYUNSATURATED FAT	5g	
MONOUNSATURATED FAT	9g	
CHOLESTEROL	0mg	0%
SODIUM	130mg	6%
TOTAL CARBOHYDRATES	7g	3%
DIETARY FIBER	2g	7%
TOTAL SUGARS	3g	
	INCLUDES 3g ADDED SUGARS	6%
PROTEIN	7g	
VITAMIN D	0mcg	0%
CALCIUM	30mg	2%
IRON	1.6mg	8%
POTASSIUM	190mg	4%
VITAMIN E	6.6mg	45%
NIACIN	1.4mg	10%
B6	0.3mg	20%
FOLATE	65mcg DFE	15%
PANTHOTHENIC ACID	0.9mg	15%
PHOSPHOROUS	230mg	20%
MAGNESIUM	110mg	25%
ZINC	1.6	15%
COPPER	0.5mg	60%
MANGANESE	0.8mg	35%

*Percent Daily Values are based on a 2000 calorie diet

EXACT VALUES

NUTRITIONALS PER 100g:

CALORIES	645.63Calories/100 g	
	AMOUNT	
TOTAL FAT	52.67g	
SATURATED FAT	6.8g	
TRANS FAT	0g	
POLYUNSATURATED FAT	16.63g	
MONOUNSATURATED FAT	26.98g	
CHOLESTEROL	0mg/100g	
SODIUM	401.78mg/100g	
TOTAL CARBOHYDRATES	22.41g	
DIETARY FIBER	7.19g	
TOTAL SUGARS	10.88g	
	INCLUDES 8.69g ADDED SUGARS	
PROTEIN	20.51g	
VITAMIN D	0mcg	
CALCIUM	81.53mg/100g	
IRON	5.09mg/100g	
POTASSIUM	603.72mg/100g	
VITAMIN E	20.8mg/100g	
NIACIN	4.55mg/100g	
B6	1.05mg/100g	
FOLATE	208.85mcg DFE/100g	
PANTHOTHENIC ACID	2.72mg/100g	
PHOSPHOROUS	725.69mg/100g	
MAGNESIUM	342.24mg/100g	
ZINC	4.91mg/100g	
COPPER	1.67mg/100g	
MANGANESE	2.61mg/100g	

ORGANOLEPTIC:

Appearance/Color	Light brown/tan spread, uniform in color
Texture	Fine smooth, creamy, buttery-like spread; natural oil separation may occur
Aroma/Flavor	Characteristic of sunflower seeds with added sweetness and saltiness. No stale, rancid or off flavors

Specially ground selected and roasted sunflower seed in this nutritionally packed spread that can function as a direct peanut butter replacement allowing for a peanut-free, tree nut-free, and great tasting food.

STANDARD MICROBIOLOGICAL ANALYSIS:

<i>E. coli</i>	< 10/g
<i>Salmonella</i>	Negative/375g

ADDITIONAL ANALYSIS AVAILIABLE UPON

REQUEST:

Total Plate Count	< 10,000/g
Yeast and Mold	< 50/g
Coliforms	< 10/g
<i>Listeria</i>	Negative/25g

ALLERGY STATEMENT:

PROCESSED IN A PEANUT FREE AND TREE NUT FREE FACILITY.

FREE from the Top 8 Allergens (including derivatives of): Peanuts, Treenuts, Milk, Eggs, Fish, Crustacean shellfish, Wheat and Soybeans.

Lot Code: Year Month Day (printed on the side of the 5 lb tub)

Best if Used By (BIUB): Day:Month:Year (printed on the side of the 5 lb tub)

CASE LABEL

Product Code:

Lot #: YYMMDD

YY: Year **MM:** Month **DD:** Day **SB:** SunButter® Plant


Best If Used By: One Year and same Month in which SunButter® was produced
Month YYYY

GMO:

Conventional variety and considered GMO-free

Kosher Status:

Orthodox Union Kosher Pareve Certification 

Name: Nathan Boll
Signature: 

Title: Division Quality Assurance Manager
Date: 7/25/2017

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Revision Date: 3/20/2017
SunButter Creamy 5 lb - 19010A

PRODUCT NAME: WG WHEAT LF 28 OZ SL POL EA

Ingredients: Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Contains less than 2% of Sugar, Yeast, Salt, Soybean Oil, Calcium Propionate, Monoglycerides, Sodium Stearoyl Lactylate (SSL), Ascorbic Acid (Vitamin C), Enzymes (Wheat),.

PRODUCT CODE: 0244-01

Unit Weight:	
Unit Dimensions:	
Shelf Life Refrigerated:	
Shelf Life Frozen:	
Fresh or Frozen	FRESH
Kosher:	PARVE
UOM	EA
Unit Description	SL POL EA
Dough Type	
Product Group 1	REPACK BREAD
Product Group 2	BREADS SCHOOL
Packaging Type	POLY BAGS

Nutrition Facts	
26 servings	
Serving size	1 Slice (28g)
Amount per serving	
Calories	60
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 125mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 1mg	6%
Potassium 57mg	2%

*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.

Contains: Contains Soy, Wheat.

Low Fat Free of Saturated Fat Free of Cholesterol Low Sodium

Baked by **RP/Rockland bakery**



**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: WG WHEAT LF 28OZ SL Code No.: 0244-01
 Manufacturer: ROCKLAND BAKERY Serving Size 28 G
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 **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 (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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
WHOLE WHEAT FLOUR	8.57	16	.54
ENRICHED WHEAT FLOUR	7.44	16	.47
			1.01
Total Creditable Amount³			1

*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 1 OZ

Total contribution of product (per portion) 1 oz equivalent

I 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 non-creditable grains may not credit towards the grain requirements for school meals.

Domenica Battaglia
 Signature

Domenica Battaglia
 Printed Name

Management
 Title

07-22-2022 845-623-5800
 Date Phone Number