



RESPONSE TO REQUESTS FOR MEDICAL INFORMATION RELATIVE TO FOOD PRODUCTS

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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.

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PRODUCT CATEGORY:	Gluten Free – USA Retail
REVIEWED DATE:	APRIL 2021

1. PRODUCT DEFINITION

A shelf-stable product made from corn and rice flour, produced on a dedicated gluten free line.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

2. KOSHER DESIGNATION:

This product is approved by the O.U. and certified as Kosher.

3. ANALYTICAL AND PHYSICAL ATTRIBUTES

A. SENSORY

Taste: Grain, slightly corn flavor, no off notes

Aroma: Slight corn flavor, no off notes.

B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

C. DEFECTS

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.

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4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration’s (FDA) “Bacteriological Analytical Manual for Foods”.

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10,000 CFU/g
Coagulase Positive Staphylococci	100 CFU/g
Mold	100 CFU/g
Yeast	100 CFU/g
Total Enterobacter	10 CFU/g
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration’s Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

6. SHELF LIFE

The product shall have a dry shelf life of 24 months unopened under optimal storage conditions.



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7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and a “Best By” date. The inner pack shall be identified with a “Best By” date and the name of the product. The product must have production date code.

“Best By” code dates shall be easily read on the outer packaging of master cases and all individual inner packages.

Documents of each shipment indicating production code(s) and the number of containers with each shall be kept on file at the manufacturer’s location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

PRODUCTION CODE:

Example: 57 4303 U01 10:40

Explanation: 57 = Packaging Line
430 = Production Lot Code
3 = Year
U01 = 1 letter & 2 digits or 2 letters for production facility
10:40 = Packaging Hour (Military Time)

BEST BY DATE:

Production Date plus 24 months

Example: 2013 APR 02 (Individual package)
2013 04 02 (Master case)



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8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:

Nutrition Facts	
6 servings per container	
Serving size	2 oz (56g)
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 44g	16%
Dietary Fiber 2g	7%
Soluble Fiber 1g	
Insoluble Fiber 1g	
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 77mg	2%
<small>*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.</small>	

Nutrition Facts	
Serving size	100g
Amount per serving	
Calories	350
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 79g	29%
Dietary Fiber 4g	14%
Soluble Fiber 2g	
Insoluble Fiber 2g	
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 1mg	6%
Potassium 138mg	2%
<small>*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.</small>	

INGREDIENTS: CORN FLOUR, RICE FLOUR, MONO AND DI-GLYCERIDES.

NO WHEAT INGREDIENTS.

PRODUCED ON A DEDICATED GLUTEN FREE LINE.



PRODUCT CATEGORY:	Gluten Free – USA Retail
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This document applies to the following products:

Item No.	Product Description	Pkg Size
1000011277	SPAGHETTI GLUTEN FREE	12 oz x 12 USA
1000011509	PENNE GLUTEN FREE	12 oz x 8 USA
1000011510	ROTINI GLUTEN FREE	12 oz x 8 USA
1000011512	ELBOWS GLUTEN FREE	12 oz x 8 USA
1000013586	FETTUCCINE GLUTEN FREE	12 oz x 12 USA
1000015080	OVN RDY LASAGNE GF BA	10 oz x 12 USA

Jeffrey Vaca

Head of Quality and Food Safety – Region Americas
Barilla America, Inc.

885 Sunset Ridge Rd - Northbrook, IL 60062

Office 847 405 7584 | Fax 847 405 7559 - Cell 847 404 2692

Jeffrey.Vaca@barilla.com



*Content does not contain information imminent to food safety risk. This is a general statement that is current for 3 years unless an updated version is released.



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Heartland Pasta (aipc)

Pasta Penne Rigate Gluten Free

6/12 OZ

1353495



Description

Looking for a tasty addition to your meal menus? Heartland's Gluten-Free Penne Pasta is a great choice! Made from a delicious blend of corn and rice, this diagonally cut, tubular-shaped pasta can be used in so many recipes. Plus, it's completely gluten-free, making it a great option for a wide range of patrons. Try it out today! • Contains six 12 oz. cans per case • Penne shaped • Typical, light brown to yellow • Number of servings: 36 • 0 g trans fat • 0 g saturated fat • 0 mg cholesterol • Gluten free • Bring 4 quarts of water to a rolling boil for each pound of pasta; salt to taste, if desired • Add pasta and return to a boil, stirring occasionally • Boil uncovered for 11-13 minutes or until desired tenderness • Store at 45°F to 95°F • Shelf life: 720 days • After opening, store in an airtight • Case dimensions are 9.25" L x 9.25" W x 6.3"

Preparation and Cooking Instructions

Boil = Bring 4 quarts of water to a rolling boil for each pound of pasta; salt to taste, if desired. Add pasta and return to a boil, stirring occasionally. Boil uncovered for 11-13 minutes or until desired tenderness. Remove from heat; drain.

Ingredients

Corn Flour, Rice Flour, Mono And Diglycerides.

Free from: Crustaceans, Eggs, Fish, Milk, Peanuts, Sesame seeds, Soy, Tree Nuts, Wheat

Organic claims

NA

Attributes

Free From Gluten

Nutrition Information

200 Calories per serving

Serving size 2 oz (dry) (56g)

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 45g	16%
Dietary Fiber less than 1g	4%
Total Sugars Includes 0g	0%
Protein 3g	6%
Vitamin D 0mcg	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. 2,000 calories a day is used for general nutrition advice.

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%

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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



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Product Title:

CHEESE SAUCE

JTM Item Numbers: 5705

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	1.82	3.53
Serving Size (g)	51.60	100
Servings Per Case	263.00	
Calories (kcal)	112.38	217.79
Protein (g)	6.49	12.58
Carbohydrates (g)	1.67	3.24
Dietary Fiber (g)	0.00	0.00
Total Sugar (g)	0.81	1.57
Added Sugar (g)	0.00	0.00
Fat (g)	8.54	16.55
Saturated Fat (g)	4.91	9.52
Trans Fatty Acid (g)	0.0	0.0
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	25.85	50.10
Vitamin D (mcg)	0.00	0.00
Calcium (mg)	204.00	395.35
Iron (mg)	0.01	0.02
Potassium (mg)	278.32	539.38
Sodium (mg)	413.51	801.38

Ingredients:

CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), WATER, NONFAT DRY MILK, SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, CONTAINS LESS THAN 2% OF MODIFIED FOOD STARCH, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, PAPRIKA EXTRACT, ANNATTO EXTRACT.

Product Specifications:

UPC (GTIN)	00049485057055
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)	730 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.

Allergens:

Milk

***This Product is Gluten-Free*

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."



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 2308/513-367-4900 Fax
 513-367-3508

**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: Cheese Sauce Code Number: 5705

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 lb/cs, 6 - 5 lb bags, 1.82 oz portion

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternative determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
CHEDDAR CHEESE	0.91	x	100%	0.91
		x		
		x		
A. Total Creditable Amount¹				0.91

*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	0.0546	x	31	18	0.0940
		x			
		x			
B. Total Creditable Amount¹					0.0940
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					1.00

*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.)

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: N/A

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
Total Creditable Amount			N/A

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	

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 Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 1.82 ounce serving of the above product contains N/A cup(s) of N/A vegetables.
 (Vegetable subgroup)

<p><u>Quarter Cup to Cup Conversions*</u></p> <p>0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate</p> <p>1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate</p> <p>1.5 Quarter Cups vegetable = ⅓ Cup vegetable or 1.5 ounces of equivalent meat alternate</p> <p>2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate</p> <p>2.5 Quarter Cups vegetable = ⅖ Cup vegetable or 2.5 ounces of equivalent meat alternate</p> <p>3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate</p> <p>3.5 Quarter Cups vegetable = ⅞ Cup vegetable or 3.5 ounces of equivalent meat alternate</p> <p>4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate</p> <p>*The result of 0.9999 equals ⅞ cup but a result of 1.0 equals ¼ cup</p>
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Total weight (per portion) of product as purchased: 1.82 oz.

I certify that the above information is true and correct and that a 1.82 ounce serving of the above product contains 1.00 ounces of equivalent meat alternate and N/A cup(s) N/A vegetable and N/A 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

Signature

Brian Hofmeier

Printed Name

Vice President of Education Sales

Title

7/1/22 800-626-2308

Date Phone Number