



## 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 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:**

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

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



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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**

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\*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)**

<b>Total Fat 1g</b>	<b>1%</b>
Saturated Fat 0g	0%
Trans Fat	0%
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 45g</b>	<b>16%</b>
Dietary Fiber less than 1g	4%
Total Sugars Includes 0g	0%
<b>Protein 3g</b>	<b>6%</b>
<b>Vitamin D 0mcg</b>	<b>0%</b>
<b>Calcium 0mg</b>	<b>0%</b>
<b>Iron 0mg</b>	<b>0%</b>
<b>Potassium 0mg</b>	<b>0%</b>

\* 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

<b>PRODUCT: CANOLA OIL</b>
----------------------------

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

### FATTY ACID COMPOSITION

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

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

\*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

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

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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



<b>Health</b>	<b>1</b>
<b>Fire</b>	<b>1</b>
<b>Reactivity</b>	<b>0</b>
<b>Personal Protection</b>	<b>A</b>

**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