

48-5 oz. WG Enchilada Empanada

Chicken, Mozzarella Cheese and Enchilada Sauce in a Whole Grain Crust Product Code #860 (Bulk) / #830 (IW)

Nutrition F	acts
48 servings per container	
• .	oz (142g)
Amount Per Serving	
Calories	300
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 570mg	25%
Total Carbohydrate 36g	13%
Dietary Fiber 4g	14%
Total Sugars 5g	
Includes 3g Added Sugars	6%
Protein 17g	34%
Vitamin D 0mcg	0%
Calcium 224mg	15%
Iron 2mg	10%
Potassium 234mg	4%
*The % Daily Value (DV) tells you how muc serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	

GTIN: 1 00 71887 99855 8 (#860) GTIN: 1 00 71887 99846 6 (#830)

CASE DIMENSIONS: 15.63 x 10.13 x 8.75

Net Wt: 15# / Gross Wt: 16#



C.N. EQUIVALENTS - 2 MMA & 2 GRAINS

SHELF LIFE: Frozen: 365 days, Refrigerated: 7 days

TI/HI: 10/8

INGREDIENTS: CRUST: Water, Whole Wheat Flour, Wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Malted Barley Flour, Sugar, Soybean oil (citric acid), Yeast (sorbitan monostearate, ascorbic acid), Salt (yellow prussiate of soda). **FILLING:** Enchilada Sauce (water, corn syrup solids, tomato powder, modified corn starch, salt, sugar, spices, dextrose, dehydrated onion, dehydrated garlic, xanthan gum, and contains less than 2% silicon dioxide (anti caking agent). Mozzarella Cheese (pasteurized part-skim milk, cheese culture, salt, enzymes) May contain: Pasteurized Milk and Skim Milk, Modified Corn Starch, Nonfat Milk, Modified Food Starch, Powdered Cellulose, Potassium Chloride, Natural Flavors, Ascorbic Acid (to protect flavor), Cooked Chicken Meat, (chicken breast meat with rib meat attached, water, isolated soy protein, salt, sodium phosphate).

CONTAINS: WHEAT, SOY AND MILK.

For Food Safety follow these COOKING instructions carefully

Calzone Cooking Instructions: For best results thaw product before cooking. Ovens and microwaves may vary; cooking times may need to be adjusted. For Microwave (1100W), Cook for 1 $\frac{1}{2}$ -2 minutes or until internal temperature reaches 165°. Additional cooking time may be required for lower wattage microwave ovens. For Conventional oven: Cook for 11-13 minutes at 350° or until internal temperature reaches 165°. **FOR FOOD SAFETY, ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165°**

 \mathcal{O}

Does not contain ingredients derived from modern biotechnology.





Keven Clawson, QA Manager

Ph: 989.732.2800 • Fax: 989.732.3112

Product Analysis Worksheet Form

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by official company representative.

Product Name:	IW WG Chicken Enchilada Empanada	Code Number: <u>830</u>
Manufacturer: _	Albie's Food Products, LLC	Case/Pack/Count/Portion Size: _48/5oz

Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
100% Mozzarella	1.11	Х	16/16	1.11
Cooked chicken breast meat with rib meat attached ½" diced	0.62	Х	12.50/16	0.48
		Х		
A. Total Creditable M/MA				1.59

^{*}Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described by *Attachment A* for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
Soy	0.110	Х	85	÷ 18	0.51
		Х		÷ 18	
		Х		÷ 18	
B. Total Creditable APP Amount ¹					0.51
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.00

^{*}Percent of Protein-As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased:	<u>5oz.</u>	
Total creditable amount of product (per portion):	2.0oz.	
(Reminder: Total creditable amount cannot count fo	or more t	han the total weight of the product.)

^{**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 .25 oz (1.49 would round down to 1.25 oz meat equivalent.) Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.



Ph: 989.732.2800 • Fax: 989.732.3112



PROFAM® 930 (066-930)

DOCUMENTATION FOR ADM PRODUCTS USED AS ALTERNATE PROTEIN PRODUCTS (APP) FOR CHILD NUTRITION (CN) PROGRAM

- a) ADM certifies that this product meets all requirements for APP intended for use in finished CN products as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) ADM certifies that this product has been processed so that some portion of the non-protein constituents has been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non-protein constituents.
- c) The PDCAAS score for this product is .98. It was calculated by multiplying the lowest amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989 in Rome, Italy.
- ci) The protein level by weight of this product is at least 18% when hydrated at a ratio of 3.77 parts water to one part product.
- cii) The protein level of this product is certified to be at least 85% on an "as is" basis as purchased.

Ingredient Statement: Isolated soy protein

This certification applies to the ingredient product as supplied by ADM and is valid 1 year from certification. The meat/meat alternate credit for products used in CN Programs should be calculated using the correct as-is protein value for the respective APP ingredient. If multiple APP ingredients are used in the formulation of a CN product, then each APP ingredient should be calculated separately to determine the oz. meat alternate provided. Additional information is available from ADM to assist you with this calculation

Date: 08/22/2019

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by ADM or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing ADM ingredients.

Ph: 989.732.2800 • Fax: 989.732.3112

Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole Grain Flour	18	÷ 16	1.12
Wheat Flour Enriched	17	÷ 16	1.06
		÷ 16	
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**			2.00

^{*}All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
E. Total Cups of Creditable Fruits per Portion							
E. Foldi caps of creditable fraits per Fortion							
F. Total Cups of Creditable Vegetables per Portion							

^{*}Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.

^{**}Round down to the nearest ¼ grain serving.

^{***}Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

^{**}Cups listed per EP purchase unit in Food Buying Guide

^{***} Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1



Ph: 989.732.2800 • Fax: 989.732.3112

Section D:		
I certify that the above information is true ar product (ready for serving) contains <u>2.0</u> according to directions.		
I certify that the above information is true ar product (ready for serving) contains <u>2.0</u>		
I certify that there are no non-creditable grain	ins above 3.99 grams or .24 ou	ince equivalents per portion.****
I further certify that any APP used in this pro CFR Parts 210, 220, 225, 226, Appendix A) as		
If 14.75 grams per creditable portion of grain and I understand that effective July 1, 2013 t accurate and that a revised product analysis using 16.0 grams per creditable portion of gr	hat the product analysis provi will need to be provided to th	ded above will no longer be
Low Claser	Quality Manager	
Signature	Title	
<u> </u>		
Keven Clawson	05/10/2023	989-732-2800
Printed Name	Date	Phone Number