

Seasoned Beef "Philly" Steak

JTM Item Number: CP5891

Product TitleFully Cooked Seasoned Sliced Beef Steak Water and Binder Product,
Chopped and Formed

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.75	3.53
Serving Size (g)	78.00	100.00
Servings Per Case	173	136
Calories (kcal)	180	230
Protein (g)	13	17
Carbohydrates (g)	4	5
Dietary Fiber (g)	0	0
Total Sugar (g)	2	3
Added Sugar (g)	1	2
Fat (g)	12	15
Saturated Fat (g)	4.5	5.83
Trans Fatty Acid (g)	0.7	0.90
Cholesterol (mg)	54	69
Vitamin D (mcg)	0	0
Calcium (mg)	18	23
Iron (mg)	2	2
Potassium (mg)	356	456
Sodium (mg)	217	278

Ingredients

Ground Beef (not more than 20% fat), Beef Stock, Contains 2% or less of: Salt, Sodium Phosphate, Beef Flavor, Modified Food Starch, Brown Sugar, Dextrose, Tomato Powder, Natural Flavors, Spices, Citric Acid, Grill Flavor (from Sunflower Oil).

Allergens

None

Preparation

From Frozen state (Steamer or Boiling water method). Place sealed bag in a steamer or in boiling water. Heat Approximately 60 minutes or until product reaches serving temperature. (to an internal temperature of 165* F for 15 seconds--HACCP Critical Control Point). Remove from steamer or boiling water. CAUTION: Open bag carefully to avoid being burned. Place heated product in a Steamtable Pan. Place in a hot holding cabinet covered until service. (Hold at 145F or higher - HACCP Critical Control Point). From Thawed state (Steamer or Boiling water method) - For best results, thaw product in cooler (less than 40F) for 48 -72 hrs. Place sealed bag in a steamer or in boiling water. Heat Approximately 40 minutes or until product reaches serving temperature. (to an internal temperature of 165* F for 15 seconds--HACCP Critical Control Point). *Note - Cooking times may vary with equipment and oven load For more detailed heating instructions and other methods, please contact JTM at 800-262-2308

Product Specifications

UPC (GTIN)	10049485058912
Case Pack	6/5# 30#
Net Weight	30.000
Gross Weight	31.000
Case Length	18.630
Case Width	11.130
Case Height	12.250
Case Cube	1.470
TixHi	8x3
Shelf Life	365

February 18, 2025



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**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: _____ Code Number: _____

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: _____

I. Meat/Meat Alternate

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

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

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

*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: _____

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			

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 _____ ounce serving of the above product contains _____ cup(s) of _____ 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 = ¾ 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 = ⅝ 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 ¾ cup but a result of 1.0 equals 1 cup</p>
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Total weight (per portion) of product as purchased: _____.

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready to cook) contains _____ ounces of equivalent meat/meat alternate and _____ 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

800-626-2308

Date Phone Number



USDA Foods in Schools

110473 - Broccoli, No Salt Added, Frozen

Category: **Vegetables**

Subgroup: **Dark Green**



Product Description

- This item is U.S. Grade A broccoli in short spears or florets. This product is delivered frozen in a case with 6/5 pound bags.

Crediting/Yield

- One case yields about 210 1/2-cup servings of cooked broccoli.
- CN Crediting: 1/2 cup cooked broccoli credits as 1/2 cup dark green vegetable.

Culinary Tips and Recipes

- Broccoli can be used in many dishes such as whole grain pasta primavera, brown rice and broccoli casserole, or roasted with a little oil and seasonings and served as a side dish.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (92g) broccoli, frozen, cooked

Amount Per Serving

Calories 26

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 22mg

Total Carbohydrate 5g

Dietary Fiber 3g

Sugars 1g

Protein 3g

Source: [USDA FoodData Central](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA FoodData Central or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

General Tso's Sauce

JTM Item Number: 73450

Product Title

GENERAL TSO'S SAUCE

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	1.00	3.53
Serving Size (g)	28.40	100.00
Servings Per Case	480	136
Calories (kcal)	43	151
Protein (g)	0	1
Carbohydrates (g)	9	33
Dietary Fiber (g)	0	1
Total Sugar (g)	8	27
Added Sugar (g)	7	26
Fat (g)	1	2
Saturated Fat (g)	0.1	0.32
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	0	0
Vitamin D (mcg)	0	0
Calcium (mg)	6	22
Iron (mg)	0	0
Potassium (mg)	30	108
Sodium (mg)	214	756

Ingredients

WATER, SUGAR, TAMARI SOY SAUCE (water, soybeans, salt, sugar), BROWN SUGAR, MODIFIED FOOD STARCH, VINEGAR, CONTAINS LESS THAN 2% OF SOYBEAN OIL, MIREPOIX BASE (vegetable purees [carrots, onion, and celery], salt, sugar, corn oil, potato flour, carrot powder), DEHYDRATED GARLIC, ONION POWDER, SPICES, BLACK COCOA POWDER, SALT, GUAR AND XANTHAN GUM, PAPRIKA EXTRACT.

CN Statement: CN ID Number:

Allergens

Soy

Preparation

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

Product Specifications

UPC (GTIN)	00049485734505
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.500
Case Length	15.310
Case Width	11.880
Case Height	6.880
Case Cube	0.720
TixHi	10x7
Shelf Life	730

February 24, 2025