



**USDA Foods Fact Sheet for Schools & Child Nutrition Institutions**

(last updated, 01-30-14)

Visit us at [www.fns.usda.gov/fdd](http://www.fns.usda.gov/fdd)

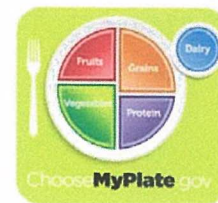
**100432 – MACARONI, SPIRAL (ROTINI), ENRICHED, DRY, 20 LB**

**Nutrition Information**

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>Grains/Breads</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>Rotini (1" to 1¾" in length) made from semolina or durum flour. Each piece is spiral or twist-shaped. Enriched with thiamin, riboflavin, niacin, folic acid, and iron.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>20 lb bag.</li> <li>One 20 lb bag AP yields about 107½ cups dry spiral pasta OR about 169 cups cooked pasta and provides about 676.0 ¼-cup servings cooked spiral pasta OR about 338.0 ½-cup servings cooked spiral pasta OR about 224.0 ¾-cup servings cooked spiral pasta.</li> <li>One lb AP yields about 5¾ cups dry spiral pasta OR about 8½ cups cooked spiral pasta and provides about 33.8 ¼-cup servings cooked spiral pasta OR about 16.9 ½-cup servings cooked spiral pasta OR about 11.2 ¾-cup servings cooked spiral pasta.</li> <li>CN Crediting: ½ cup cooked spiral pasta provides 1 serving grains/breads.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>Store pasta off the floor in a cool, dry, well-ventilated place (ideal temperature of 50 °F and relative humidity between 50 and 70%).</li> <li>If ideal storage conditions are not available, store pasta under refrigeration.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>

Macaroni, spiral, enriched, dry and cooked, no salt added

	½ cup dry (42 g)	½ cup cooked (67 g)
Calories	156	106
Protein	5.48 g	3.89 g
Carbohydrate	31.36 g	20.68 g
Dietary Fiber	1.3 g	1.2 g
Sugars	1.12 g	0.38 g
Total Fat	0.63 g	0.62 g
Saturated Fat	0.12 g	0.12 g
Trans Fat	0 mg	0 mg
Cholesterol	0 mg	0 mg
Iron	1.39 mg	0.86 mg
Calcium	9 mg	5 mg
Sodium	3 mg	1 mg
Magnesium	22 mg	12 mg
Potassium	94 mg	29 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.05 mg	0.04 mg



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<p><b>PREPARATION/ COOKING INSTRUCTIONS</b></p>	<ul style="list-style-type: none"> <li>• For 100 ½-cup servings: Boil 10 gal water (optional, add 3½ oz OR ½ cup salt). Add 6 lbs rotini. Slowly stir rotini until water boils again and cook uncovered about 10 minutes. <b>DO NOT OVERCOOK.</b></li> <li>• Pasta is done when tender, but firm. When pasta is used in a dish requiring further cooking or held on a steam table, undercook it slightly.</li> <li>• Drain pasta and rinse in cool water to stop cooking. When pasta is not served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out. Cover tightly and store.</li> <li>• To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. <b>DO NOT OVERCOOK.</b></li> </ul>
<p><b>USES AND TIPS</b></p>	<ul style="list-style-type: none"> <li>• Rotini may be combined with a tomato or meat sauce.</li> <li>• Use in recipes for soup, casseroles, or salads.</li> <li>• Combine with eggs, fish, fowl, vegetables, meat, or cheese.</li> </ul>
<p><b>FOOD SAFETY INFORMATION</b></p>	<ul style="list-style-type: none"> <li>• Visually inspect for presence of foreign substances, insects, or molds before use.</li> </ul>
<p><b>BEST IF USED BY GUIDANCE</b></p>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: <a href="http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf">http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf</a>.</li> </ul>

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product’s Nutrition Facts label or ingredient list for product-specific information.

**USDA Nondiscrimination Statement:** "The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and employer."



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**PRODUCT DATA SHEET**

*This information is confidential. Specifications are subject to change. Please confirm specifications with San Benito Quality Department prior to use. Also note that all products are subject to natural inherent variability, where required, tolerances are indicated.*  
**NOT FOR DISTRIBUTION**

**77170 - San Benito Fancy Marinara Sauce**

Last Date Reviewed 12/15/2012

**GENERAL:** This product is prepared from mature, clean, sound tomatoes, which are sorted, crushed, and concentrated to specification. Diced tomatoes, corn syrup, soy oil, salt, starch and spices are then added as per the formula. This product is then processed in accordance with Good Manufacturing Practices and packed in a hermetically sealed container which renders it commercially sterile. This product conforms in every aspect to the provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

**SOURCE:** Tomatoes manufactured under the San Benito Foods' name are grown and processed in The United States of America.

**SHELF LIFE:** 36 months at 70°F from date of pack.

**INGREDIENTS:** FRESH VINE-RIPENED CALIFORNIA TOMATOES, Tomato Puree, Corn Syrup, Soy Oil, Salt, Modified Food Starch, Onion Powder, Garlic Powder, Spices, Natural Flavors, and May Contain Citric Acid.

**KOSHER:** Orthodox Union 

**HALAL:** The Islamic Food and Nutrition Council of America 

**ALLERGEN:** None

**GMO:** Free

**COLOR:** U.S.D.A. Grade A

**DEFECTS:** U.S.D.A. Grade C or better.

**TEXTURE & CHARACTER:** Smooth background with a noticeable amount of seed and peel.

Net Weight	105.0 oz.
Bostwick	3.5 – 4.5 cm
Salt	1.3 – 1.8 %
pH	3.75 – 4.25
14-digit GTIN	10041712771700
Brand Name	San Benito
Case Net Weight:	39.375 lbs.
Case Gross Weight:	45.0 lbs.
Pack Size:	6 #10 cans per case
Case Dimensions	L: 18.5" W: 12.5" H: 7.5"
Case Cube:	1.00 Cu Ft.
Pallet Info, Ti Hi:	56cs / pallet 8cs. per layer, 7 layers

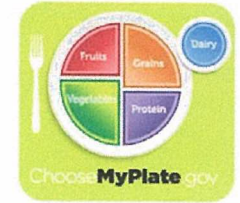
CAN CODE:	SSM J40-210-12 (Can Code, Period Code/Line# --Julian Date – Year)
PRODUCT CODE:	77170 08:30 (Product Code, Military Prod. Time)

**LABELING:** Each container is marked with the manufacturer's name, brand name, net weight, ingredient statement, and the packed-date.

**RECOMMENDED TRANSPORT and STORAGE:** Cool and dry conditions.

<b>Nutrition Facts</b>			
Serving Size		½ cup (128 grams)	
Servings Per Container		23	
Amount Per Serving			
<b>Calories 80</b>		Calories From Fat 25	
% Daily Value*			
<b>Total Fat</b> 2g			<b>3%</b>
Saturated Fat	0g		<b>0%</b>
Trans Fat	0g		
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 650mg			<b>27%</b>
<b>Total Carbohydrates</b> 13g			<b>4%</b>
Dietary Fiber	2g		<b>7%</b>
Sugars	9g		
<b>Protein</b> 2g			
Vitamin A	25%	Vitamin C	35%
Calcium	0%	Iron	6%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat	.....9	Carbohydrate	.....4
		Protein	.....4

**\*This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.**



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**100034 – CHEESE, MOZZARELLA, LITE, SHREDDED, FROZEN, 30 LB**

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>Meat/Meat Alternates</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>Lite mozzarella cheese is made from cows' milk and other ingredients such as enzymes and salt. It contains less fat than regular mozzarella cheese, with a maximum of 10.8% milk fat. Lite mozzarella cheese is an important source of calcium and also provides protein, Vitamin A, and phosphorus to the diet. The cheese should exhibit a smooth pliable body; shredded cheese should be free flowing, not matted or with excessive fines.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>30 lb case.</li> <li>One 30 lb case AP yields about 120 cups shredded cheese and provides about 480.0 1-oz servings cheese.</li> <li>One lb AP yields about 4 cups shredded cheese and provides about 16.0 1-oz servings.</li> <li>CN Crediting: 1 oz cheese provides 1 oz-equivalent meat/meat alternate; ½ oz provides ½ oz-equivalent meat/meat alternate.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>Store mozzarella cheese frozen in its original container at 20°F or lower until needed for use. Store cheese out of the airflow in the cooler so it does not pick up any off-flavor air spores common in coolers.</li> <li>Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Re-wrap cheese with new plastic wrap each time opened for serving and place in its original container or other sealed container. Double-wrap if cheese will be used more than a week after opening.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>

**Nutrition Information**

Cheese, mozzarella, part skim milk

	½ oz (14 g)	1 oz (28 g)
Calories	37.5	75
Protein	3.25 g	6.5 g
Carbohydrate	0.25 g	0.5 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Total Fat	2.125 g	4.25 g
Saturated Fat	1.5 g	3.0 g
Trans Fat	0 g	0 g
Cholesterol	7.5 mg	15 mg
Iron	1.4 mg	2.7 mg
Calcium	100 mg	200 mg
Sodium	24 mg	47.5 mg
Magnesium	3.5 mg	7 mg
Potassium	13.5 mg	27 mg
Vitamin A	100 IU	200 IU
Vitamin C	0 mg	0 mg
Vitamin E	0.5 mg	0.10 mg



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<p><b>PREPARATION/ COOKING INSTRUCTIONS</b></p>	<ul style="list-style-type: none"> <li>• Thaw frozen cheese in the refrigerator for 72 hours at 35 °F (best) to 41 °F (maximum) in its original wrapper to prevent moisture loss. The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process.</li> <li>• Thawed cheese should be heated for 10 minutes at a temperature of 450 °F in a preheated oven. Heating the product at a higher temperature and/or for a longer period of time may cause the cheese to scorch and brown excessively. If using this product for pizza, it is also beneficial to place any additional toppings over the cheese, rather than placing cheese over the toppings. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process.</li> </ul>
<p><b>USES AND TIPS</b></p>	<ul style="list-style-type: none"> <li>• Serve as is in wraps, cooked dishes such as lasagna and pizza, combination dishes or breads, or as a garnish for vegetable or fruit salads.</li> </ul>
<p><b>FOOD SAFETY INFORMATION</b></p>	<ul style="list-style-type: none"> <li>• If any part of a package of shredded cheese contains mold, discard the package.</li> </ul>
<p><b>BEST IF USED BY GUIDANCE</b></p>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>• For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf">http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf</a>.</li> </ul>

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