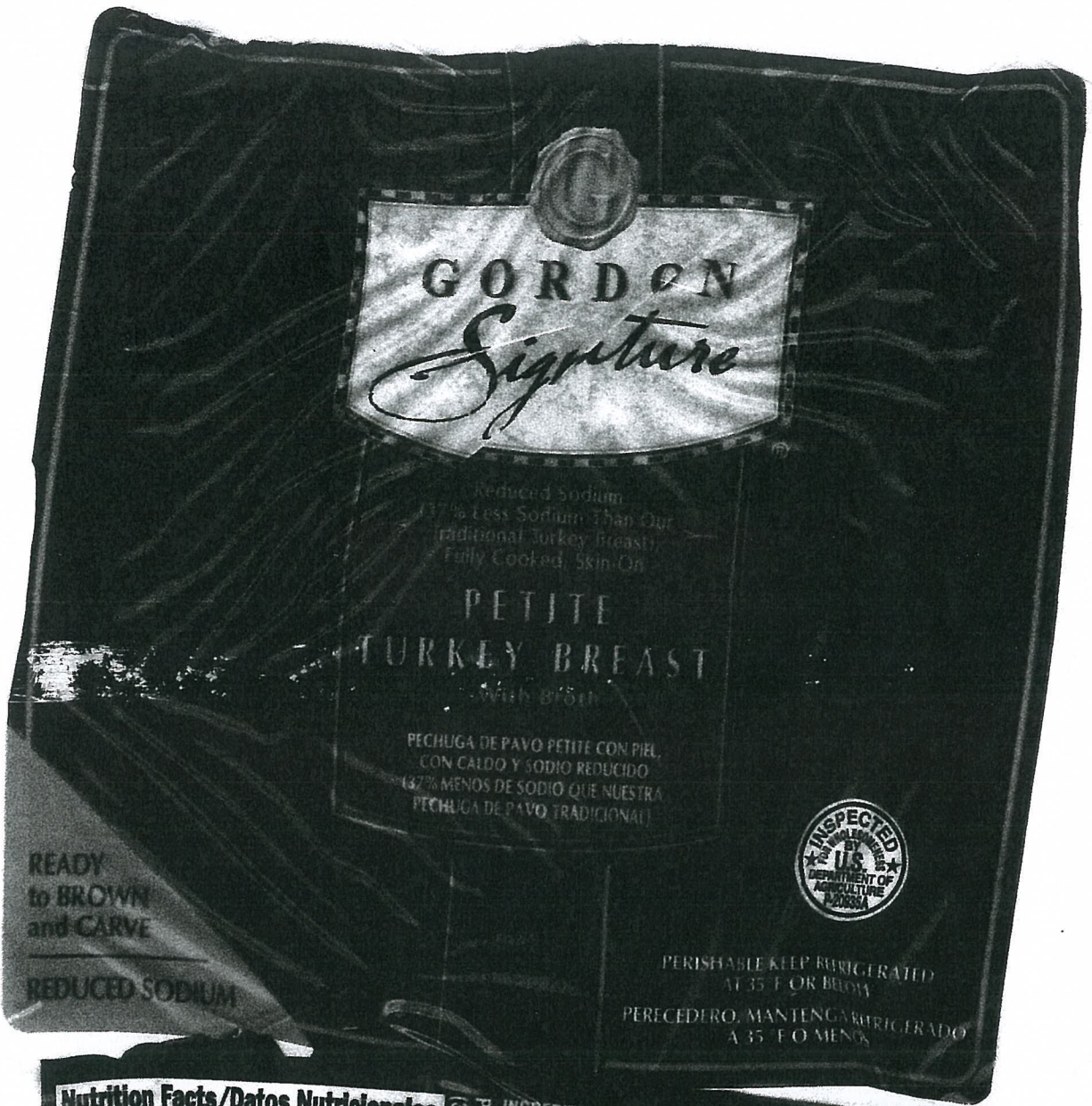


OK



Nutrition Facts/Datos Nutricionales

Serving Size/Tamaño de porción 2 ounces/2 onzas (56g)
 Servings Per Container/Porciones por recipiente Varied/Varian

| Amount Per Serving/Cantidad por porción | |
|---|------------------------------|
| Calories/Calorías | 60 |
| Calories from Fat/Calorías de grasa 10 | |
| % Daily Value*/% de valor diario* | |
| Total Fat/Grasa total | 1g 2% |
| Saturated Fat/Grasa saturada | 0g 0% |
| Trans Fat/Grasa trans | 0g |
| Cholesterol/Colesterol | 30mg 10% |
| Sodium/Sodio | 310mg 13% |
| Total Carbohydrate/Carbhidrato total | 1g 0% |
| Dietary Fiber/Fibra dietética | 0g 0% |
| Sugars/Azúcares | 1g |
| Protein/Proteína | 11g |
| Vitamin/Vitamina A 0% | Vitamin/Vitamina C 0% |
| Calcium/Calcio 0% | Iron/Hierro 4% |

*Percent Daily Values are based on a 2,000 calorie diet.
 *Porcentajes de valores diarios basados en una dieta de 2,000 calorías.

Pechuga De Pavo Petite Con Piel, Con Caldo Y Sodio Reducido (17% Menos De Sodio Que Nuestra Pechuga De Pavo Tradicional)

INGREDIENTS: TURKEY BREAST, TURKEY BROTH AND 2% OR LESS OF SALT, SUGAR, SODIUM PHOSPHATE.

INGREDIENTES: PECHUGA DE PAVO, CALDO DE PAVO Y 2% O MENOS DE SAL, AZÚCAR, FOSFATO DE SODIO.

HEATING INSTRUCTIONS

Whole Breast
350°F Oven: Place turkey in a shallow pan with natural product juices. Heat for 40 minutes or until desired temperature is reached. Product will turn golden brown.

INSTRUCCIONES PARA CALENTAR

Pechuga entera
Horno a 350 °F: Coloque el pavo en una sartén poco profunda con los jugos naturales del producto. Caliente 40 minutos, o hasta que llegue a la temperatura deseada. El producto quedará dorado.

Sodium has been lowered from 490mg to 310mg per serving.
 Se ha reducido el sodio de 490 mg a 310 mg por porción.

DISTRIBUTED BY:
 GORDON FOOD SERVICE
 GRAND RAPIDS, MI 49548
 1A0411

SLICE IN DIRECTION OF KNIFE

ADDITIONAL INFORMATION
 AVAILABLE BY CALLING
 GFS CUSTOMER SERVICE
 800-968-6474

SEE IN DIRECTION OF KNIFE

Reorder No.
 No. de Reorden



USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 09-18-12)

Visit us at www.fns.usda.gov/fdd

100036 – CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW, SLICED, LOAVES, 5 LB

Nutrition Information

| | |
|----------------------------|--|
| CATEGORY | <ul style="list-style-type: none"> Meat/Meat Alternates |
| PRODUCT DESCRIPTION | <ul style="list-style-type: none"> A pasteurized process blend of natural cheeses. The product can be used as a substitute for pasteurized process cheese and offers a significant reduction in fat when compared to pasteurized process cheese. Pasteurized process cheese is milder in flavor and softer in body than the natural cheese from which it was made and has good melting properties. Each slice of cheese will be approximately 1/8-inch thick and weigh 1/2 ounce. |
| PACK/YIELD | <ul style="list-style-type: none"> 6/5 lb loaves per case. One 5 lb loaf AP provides about 160.0 1/2-oz servings sliced cheese. One lb AP provides about 32.0 1/2-oz servings sliced cheese. CN Crediting: 1 oz (2 slices) cheese provides 1 oz-equivalent meat/meat alternate; 1/2 oz (1 slice) provides 1/2 oz-equivalent meat/meat alternate. |
| STORAGE | <ul style="list-style-type: none"> Store cheese in the original container at 35-40 °F until needed. Protect cheeses from mold and dehydration by preventing exposure to air, wrapping tightly with plastic film without air pockets, using new plastic wrap each time opened, placing wrapped cheese in sealed container, and always working in clean area. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first. |

Cheese, Blend, Sliced

| | 1/2 oz (1 slice) | 1 oz (2 slices) |
|---------------|---------------------|--------------------|
| Calories | 37.5 | 75 |
| Protein | 3 g | 6 g |
| Carbohydrate | 1 g | 2 g |
| Dietary Fiber | 0 g | 0 g |
| Sugars | 0.75 g | 1.5 g |
| Total Fat | 2.25 g | 4.5 g |
| Saturated Fat | 1.25 g | 2.5 g |
| Trans Fat | 0 g | 0 g |
| Cholesterol | 7.5 mg | 15 mg |
| Iron | .09 mg | .18 mg |
| Calcium | 144 mg | 287mg |
| Sodium | 145 mg | 290 mg |
| Magnesium | 5 mg | 10 mg |
| Potassium | 38 mg | 76 mg |
| Vitamin A | 45 IU | 90 IU |
| Vitamin A | 24 RAE | 48 RAE |
| Vitamin C | 0 mg | 0 mg |
| Vitamin E | .05 mg | .11 mg |



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100036 – CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW, SLICED, LOAVES, 5 LB

| | |
|--|--|
| PREPARATION/ COOKING INSTRUCTIONS | <ul style="list-style-type: none"> • Cook dishes containing cheese at low temperatures, since cheese toughens and gets stringy at high temperatures. |
| USES AND TIPS | <ul style="list-style-type: none"> • Process cheeses can be frozen; however, freezing is not recommended, because there will be changes in body and texture due to crystallization of moisture during freezing. • Serve as is in sandwiches, with fruit, in cooked dishes such as sauces, casseroles or breads, or as a garnish for vegetable or fruit salads. |
| FOOD SAFETY INFORMATION | <ul style="list-style-type: none"> • If any part of a package of shredded cheese contains mold, discard the package. |
| BEST IF USED BY GUIDANCE | <ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf. |

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.

Nutritional Information for BUN HAMB SLCD WHLWHE R/SOD 3.5" 12-12

| | |
|------------------------|--|
| Product Number: | 254262 |
| Description: | AP Bun, Hamb, WGrain, Red Sod, 1.5 oz-Au |

| | | | |
|--|---------------|-----------------------------|-----------|
| | | | |
| Serving Size 1 each (43 g) | | | |
| Amount Per Serving | | | |
| Calories 100 | | Calories from Fat 14 | |
| % Daily Value | | | |
| Total Fat | 2 g | 2% | |
| Saturated Fat | 0 g | 0% | |
| Trans Fat | 0 g | | |
| PolyUnSat | n/a | n/a | |
| MonoUnSat | n/a | n/a | |
| Cholesterol | 0 mg | 0% | |
| Sodium | 135 mg | 6% | |
| Potassium | n/a | n/a | |
| Total Carbs | 20 g | 7% | |
| Dietary Fiber | 4 g | 16% | |
| Sugars | 2 g | n/a | |
| Protein | 4 g | 8% | |
| Vitamin A - | 0% | Vitamin C - | 0% |
| Calcium - | 2% | Iron - | 8% |
| Percent Daily Values are based on a 2,000 calorie diet | | | |
| Calories Per Gram: | | | |
| | Fat 9 | Carbohydrates 4 | Protein 4 |

| | | | |
|------------------|--------|------------|-------|
| | | | |
| Thiamin B1 | 0 mg | Phosphorus | n/a |
| Riboflavin B2 | 0 mg | Zinc | n/a |
| Niacin B3 | 2 mg | Magnesium | n/a |
| Pyridoxine B6 | n/a | Copper | n/a |
| Cobalamin B12 | n/a | Selenium | n/a |
| Pantothenic Acid | n/a | Calcium | 20 mg |
| Vitamin C | 0 mg | Iron | 1 mg |
| Folic Acid | 60 mcg | Manganese | n/a |
| | | Iodine | n/a |

| | | | |
|--|------------|-----------|------|
| | | Vitamin D | n/a |
| 1 Each | | Vitamin D | n/a |
| Child Nutrition Label | No | Vitamin D | n/a |
| | | Vitamin E | n/a |
| Meat/Meat Alternative | n/a | Vitamin K | n/a |
| Fruit/Vegetables | n/a | Vitamin A | 0 IU |
| Grain/Bread | n/a | Vitamin A | n/a |
| Meat/Meat Alternate | | | |
| | 0.00 oz | | |
| Grain/Bread | | | |
| | 1.50 oz eq | | |
| Fruit | | | |
| | 0.00 cup | | |
| Vegetable: | | | |
| Red/Orange | | | |
| | 0.00 cup | | |
| Dark Green | | | |
| | 0.00 cup | | |
| Starchy | | | |
| | 0.00 cup | | |
| Beans/Peas | | | |
| | 0.00 cup | | |
| Other | | | |
| | 0.00 cup | | |
| Provides 1.25 oz eq grain based on flour content | | | |

Ingredients: *

For ingredient or allergen information, please contact: Aunt Millie's, phone: (800) 995-8245.

Please reference manufacturer number: 7071. Nutrition updated September 2013. The nutrition information provided here reflects the current information provided to GFS by its suppliers. Prior to consuming the product, individuals with severe food allergies should confirm the ingredient information on the actual label of the product.