

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

(last updated, 1-29-14)

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

**100919 MACARONI, WHOLE WHEAT, 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>Macaroni, elbow (3/4" to 1 1/2" in length) may be made from whole grain semolina or durum wheat flour.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>20 lb case.</li> <li>One 20 lb case AP yields about 70 cups dry macaroni OR about 195 cups cooked macaroni and provides about 780.0 1/4-cup servings cooked macaroni OR about 390.0 1/2-cup servings cooked macaroni OR about 260.0 3/4-cup servings cooked macaroni.</li> <li>One lb AP yields about 3 1/2 cups dry macaroni OR about 9 3/4 cups cooked macaroni and provides about 39.0 1/4-cup servings cooked macaroni OR about 19.5 1/2-cup servings cooked OR about 13.0 3/4-cup servings cooked macaroni.</li> <li>CN Crediting: 1/2-cup cooked macaroni provides 1 oz eq 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, whole wheat, dry and cooked, no salt added

	2 oz, dry (57 g)	1/2-cup, cooked (70 g)
Calories	198	87
Protein	8.34 g	3.7 g
Carbohydrate	42.77 g	18.60 g
Dietary Fiber	4.7 g	2.0 g
Sugars	1.0 g	0.56 g
Total Fat	0.80 g	0.4 g
Saturated Fat	0.15 g	0.07 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Iron	2.07 mg	0.74 mg
Calcium	23 mg	10 mg
Sodium	5 mg	2 mg
Magnesium	82 mg	21 mg
Potassium	123 mg	31 mg
Vitamin A	0 IU	2 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0.0 mg	0.0 mg
Vitamin E	0 mg	0.21 mg



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**100919- MACARONI, WHOLE WHEAT, DRY, 20 LB CARTON**

<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 ⅓ cup salt to water). Add 5 lb 4 oz pasta to boiling water and slowly stir pasta until water boils again. Cook uncovered about 8 minutes for <i>al dente</i> pasta. DO NOT OVERCOOK. Drain and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out.</li> <li>• Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steam table, undercook it slightly. Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. DO NOT OVERCOOK.</li> </ul>
<p><b>USES AND TIPS</b></p>	<ul style="list-style-type: none"> <li>• Macaroni 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 see our policy memo 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.

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## Nutritional Information for MARGARINE SLD 30-1# GFS

<b>Product Number:</b>	<b>113271</b>
<b>Description:</b>	<b>AP Margarine, Solid, GFS</b>

Nutritional Information		
Serving Size 1 tbsp (14 g)		
<b>Amount Per Serving</b>		
<b>Calories 100</b>		<b>Calories from Fat 99</b>
% Daily Value		
<b>Total Fat</b>	<b>11 g</b>	<b>17%</b>
Saturated Fat	2 g	10%
Trans Fat	3 g	
PolyUnSat	n/a	n/a
MonoUnSat	n/a	n/a
<b>Cholesterol</b>	<b>0 mg</b>	<b>0%</b>
<b>Sodium</b>	<b>135 mg</b>	<b>6%</b>
<b>Potassium</b>	<b>n/a</b>	<b>n/a</b>
<b>Total Carbs</b>	<b>0 g</b>	<b>0%</b>
Dietary Fiber	0 g	0%
Sugars	0 g	n/a
<b>Protein</b>	<b>0 g</b>	<b>0%</b>
Vitamin A -	10%	Vitamin C - 0%
Calcium -	0%	Iron - 0%
Percent Daily Values are based on a 2,000 calorie diet		
Calories Per Gram:		
	Fat 9	Carbohydrates 4    Protein 4

Water Soluble Vitamins		Minerals	
Thiamin B1	n/a	Phosphorus	n/a
Riboflavin B2	n/a	Zinc	n/a
Niacin B3	n/a	Magnesium	n/a
Pyridoxine B6	n/a	Copper	n/a
Cobalamin B12	n/a	Selenium	n/a
Pantothenic Acid	n/a	Calcium	0 mg
Vitamin C	0 mg	Iron	0 mg
Folic Acid	n/a	Manganese	n/a
		Iodine	n/a

School Equivalents		Fat Soluble Vitamins	
		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	500 IU
Grain/Bread	n/a	Vitamin A	n/a
Updated for New Final Rule			
Meat/Meat Alternate	n/a		
Grain/Bread	n/a		
Fruit	n/a		
Vegetable:			
Red/Orange	n/a		
Dark Green	n/a		
Starchy	n/a		
Beans/Peas	n/a		
Other	n/a		
Notes:			
	n/a		

**Ingredients:**

LIQUID AND PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, SALT, SOY LECITHIN, VEGETABLE MONO & DIGLYCERIDES, SODIUM BENZOATE (A PRESERVATIVE), CITRIC ACID, WHEY SOLIDS, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, NATURAL & ARTIFICIAL FLAVOR, BETA CAROTENE (COLOR), VITAMIN A PALMITATE ADDED. COMMON ALLERGENS PRESENT: Soy, Milk. Nutrition and Ingredient statement updated October 2012. The ingredient and 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.

*Cheese Merchants*



*Cucina Andolina*

PREMIUM CHEESE PRODUCTS

IMPORTED

**PARMESAN**

GRATED CHEESE

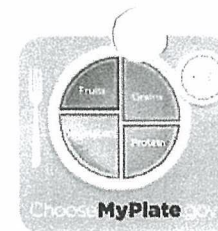
CHEESE MERCHANTS  
OF AMERICA, LLC

NET WT. 5LBS (2.26kg)

**INGREDIENTS:** PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES AND POWDERED CELLULOSE (ANTI-CAKING AGENT). **Nutrition Facts:** Serving Size 1 Tbsp (5g). Amount per Serving: **Calories** 20, **Fat** 15, **Total Fat** 2g (2% DV), **Saturated Fat** 1g (5% DV), **Cholesterol** 5 mg (2% DV), **Sodium** 70 mg (3% DV), **Total Carbohydrate** 0g (0% DV), **Dietary Fiber** 0g (0% DV), **Sugars** 0g, **Protein** 2g, **Vitamin A** 2% DV, **Vitamin C** 0% DV, **Calcium** 6% DV, **Iron** 0% DV. Percent Daily Values (DV) are based on a 2,000 calorie diet. **MANUFACTURED BY** CHEESE MERCHANTS OF AMERICA, LLC, CAROL STREAM, IL 60188



KEEP REFRIGERATED



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(last updated, 09-18-12)

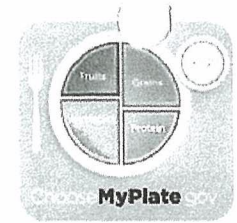
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**100034 – CHEESE, MOZZARELLA, LITE, SHREDDED, FROZEN, 30 LB**

<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/bestguidance.htm">http://www.fns.usda.gov/fdd/facts/bestguidance.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://nfsai-website1.fns.usda.gov/documentlibrary/files/12/2498030614/207.pdf">http://nfsai-website1.fns.usda.gov/documentlibrary/files/12/2498030614/207.pdf</a>.</li> </ul>

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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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**100012 – CHEESE, CHEDDAR, REDUCED FAT, YELLOW, SHREDDED, 5 LB**

**Nutrition Information**

<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>Reduced fat shredded cheddar cheese is a firm-textured, semi-hard, yellow cheese made from cow's milk. Reduced fat cheddar cheese should contain between ¼ to ⅓ less fat than traditional cheddar cheese.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>6/5 lb pouches per case.</li> <li>One 5 lb pouch AP yields about 20 cups shredded cheese and provides about 80.0 1-oz servings shredded cheese.</li> <li>One lb AP yields about 4 cups shredded cheese and provides about 16.0 1-oz servings shredded cheese.</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 cheese in its original container at 40°F or lower until needed.</li> <li>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.</li> <li>Shredded cheese tends to mold and dehydrate quicker than block cheese.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>

**Cheese, cheddar, reduced fat**

	½ oz (14 g)	1 oz (28 g)
Calories	39.5	79
Protein	3.81 g	7.62 g
Carbohydrate	0.28 g	0.56 g
Dietary Fiber	0 g	0 g
Sugars	0.08 g	0.16 g
Total Fat	2.56	5.12 g
Saturated Fat	1.65 g	3.29 g
Trans Fat	0 g	0 g
Cholesterol	8 mg	16 mg
Iron	0.02 mg	0.04 mg
Calcium	126 mg	253 mg
Sodium	101 mg	203 mg
Magnesium	5 mg	10 mg
Potassium	13 mg	26 mg
Vitamin A	88 IU	177 IU
Vitamin A	21 RAE	42 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.02 mg	0.04 mg



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**100012 – CHEESE, CHEDDAR, REDUCED FAT, YELLOW, SHREDDED, 5 LB**

<b>PREPARATION/ COOKING INSTRUCTIONS</b>	<ul style="list-style-type: none"> <li>• Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.</li> </ul>
<b>USES AND TIPS</b>	<ul style="list-style-type: none"> <li>• Serve reduced fat cheddar cheese as a garnish for vegetable or fruit salads or other foods. Use in cooked dishes such as sauces, combination dishes, or breads.</li> <li>• Cheddar cheese can be frozen. There will be changes in body and texture due to moisture crystallization during freezing.</li> </ul>
<b>FOOD SAFETY INFORMATION</b>	<ul style="list-style-type: none"> <li>• If any part of a package of shredded cheese contains mold, discard the package.</li> </ul>
<b>BEST IF USED BY GUIDANCE</b>	<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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**Borden Whole Milk, Refrigerated, 1 Gal, 4/Case**

Item Number: 512109

This fresh whole milk features a creamy taste with added vitamin D. Without any added artificial growth hormones, these reclosable jugs make it easy to serve a nutritious drink. Brand may vary.

- USDA Grade A

4/Case	\$18.20 \$0.04/fl	QTY <input type="text"/>
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**More**

**Manufacturer**

Pack	4/Case
Portion Size	fl oz
Portion/Case	512
Kosher	Yes
Net Weight	34.4lbs
Vendor Item Code	19486
UPC Code 1	73000733728

**Quantity Invoiced, Last 7-Weeks:**

Week of	Jug	Case
03/23/2014	0	0
03/30/2014	0	0
04/06/2014	0	0
04/13/2014	0	0
04/20/2014	0	0
04/27/2014	0	0
05/04/2014	0	0

**Item Yield**

CASE= 4-1 GALLON JUGS FRESH WHITE WHOLE MILK. COUNTRY FRESH BRAND IN GREAT LAKES WEST, GREAT LAKES EAST, OHIO VALLEY, AND CENTRAL STATES. VELDA FARMS BRAND IN HENRY LEE.

**Thawing Instructions**

N/A. KEEP REFRIGERATED. THE RECOMMENDED STORAGE TEMPERATURE IS BETWEEN 33 DEGREES AND 40 DEGREES. THE PASTEURIZED MILK ORDINANCE INDICATES AN ACCEPTABLE TEMPERATURE RANGE OF LESS THAN OR EQUAL TO 45 DEGREES F.

**Shelf Life**

COOLER= "USE BY" DATE ON PKG.

**Basic Preparation**

READY TO USE. NO PREPARATION IS NEEDED. RESEAL AND IMMEDIATELY REFRIGERATE ANY UNUSED PORTION FOR FUTURE USE BY THE EXPIRATION DATE LOCATED ON THE BACK OF THE CONTAINER.

**Marketing Tips**

MILK IN LARGER CONTAINERS FOR SERVING IN GLASSES FOR INDIVIDUAL CONSUMPTION OR FOR USE IN COOKING.\*\*CONSISTENT HIGH QUALITY VITAMIN D WHOLE WHITE MILK.THE EASY POUR RESEALABLE GALLON PLASTIC CONAINERS CAN BE RECYCLED AND PROVIDE A GREAT OPTION TO QUART CONTAINERS FOR MEDIUM VOLUME USERS. THIS PRODUCT IS PASTEURIZED BY A PROCESS DESIGNED TO KILL 99.999% OF THE VIABLE MICRO-ORGANISMS IN MILK AND EXTENDS THE SHELF LIFE TO 2 TO 3 WEEKS ASSUMING THAT THE PRODUCT IS HANDLED AND STORED PROPERLY.\*\*GREAT FOR RESTAURANTS, SCHOOLS, HEALTHCARE, CAMPS, CAFETERIA, AND CATERING\*\*THIS PRODUCT CAN BE USED IMMEDIATELY IN RECIPES OR FOR DIRECT CONSUMPTION.

## Nutrition

Based On:

Rounding:

### Ingredients

For ingredient or allergen information please contact Country Fresh at (800) 748-0480 webpage: <http://www.bordendairy.com/>. Product number: 19486. Nutrition updated June 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.

### Nutrition Facts

Serving Size 1 cup (240g)	
Amount Per Serving	
Calories 150	Calories From Fat 72
	% Daily Value *
Fat 8g	12%
Saturated Fat 5g	25%
Trans Fat 0g	
PolyUnsat. Fat	n/a
MonoUnsat Fat	n/a
Cholesterol 35mg	12%
Sodium 125mg	5%
Potassium 390mg	11%
Carbohydrates 12g	4%
Fiber 0g	n/a
Sugar 12g	
Protein 8g	16%
Vitamin A IU 6%    Vitamin C 4%    Vitamin D IU null%    Calcium 30%	
Iron 0%	
* Based on a 2000 calories diet	
Calories Per Gram:	
Fat: 9    Carbohydrates: 4    Protein: 4	