

Nutritional Information for BEEF PTY 10/# 77/23 15# GFS

Product Number:	483410
Description:	AP Beef, Patty, 10/#, 77/23, GFS

Nutritional Information		
Serving Size 1 each (45 g)		
Amount Per Serving		
Calories 126		Calories from Fat 93
% Daily Value		
Total Fat	10 g	16%
Saturated Fat	4 g	21%
Trans Fat	1 g	
PolyUnSat	0 g	n/a
MonoUnSat	4 g	n/a
Cholesterol	36 mg	12%
Sodium	24 mg	1%
Potassium	110 mg	3%
Total Carbs	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	n/a
Protein	8 g	16%
Vitamin A -	0%	Vitamin C - 0%
Calcium -	0%	Iron - 4%
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	0 mg	Phosphorus	65 mg
Riboflavin B2	0 mg	Zinc	2 mg
Niacin B3	1 mg	Magnesium	8 mg
Pyridoxine B6	0 mg	Copper	n/a
Cobalamin B12	9 mcg	Selenium	n/a
Pantothenic Acid	n/a	Calcium	4 mg
Vitamin C	0 mg	Iron	1 mg
Folic Acid	3 mcg	Manganese	n/a
		Iodine	n/a

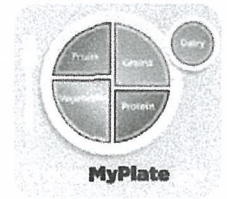
School Equivalents		Fat Soluble Vitamins	
		Vitamin D	n/a
Child Nutrition Label	No	Vitamin D	0 IU
		Vitamin E	n/a
Meat/Meat Alternative	n/a	Vitamin K	n/a
Fruit/Vegetables	n/a	Vitamin A	0 IU
Grain/Bread	n/a	Vitamin A	n/a
Updated for New Final Rule			
Meat/Meat Alternate	n/a		
Grain/Bread	n/a		
Fruit	n/a		
Vegetable:			
Red/Orange	n/a		
Dark Green	n/a		
Starchy	n/a		
Beans/Peas	n/a		
Other	n/a		
Notes:			
	n/a		

Product Nutrition Data

ProductID Prod Name

ServingSize	<input type="text" value="1 bun"/>	Total Carbohydrate	<input type="text" value="18 g"/>		
Servings/Container	<input type="text" value="1"/>	Total Dietary Fiber	<input type="text" value="0 g"/>		
Calories	<input type="text" value="100"/>	Cholesterol	<input type="text" value="0 mg"/>	Calcium	<input type="text" value="2 %"/>
FatCalories	<input type="text" value="15"/>	Sodium	<input type="text" value="180 mg"/>	Iron	<input type="text" value="0 %"/>
TotalFat	<input type="text" value="1.5 g"/>	Sugars	<input type="text" value="3 g"/>	Thiamin	<input type="text" value="4 %"/>
SatdFat	<input type="text" value="1 g"/>	Protein	<input type="text" value="3 g"/>	Niacin	<input type="text" value="2 %"/>
PolyUnSat	<input type="text" value="0 g"/>	Vitamin A	<input type="text" value="0 %"/>	Riboflavin	<input type="text" value="2 %"/>
MonoUnSatd	<input type="text" value=".5 g"/>	Vitamin C	<input type="text" value="0 %"/>	Trans Fat	<input type="text" value="0 g"/>
				Net Carbs	<input type="text"/>

IngredientList
 Changed
 Changed By
 Unbleached Flour (Wheat, Malted Barley), Water, Sugar, Palm Oil, Yeast, Wheat Gluten, Milk Powder, Salt, Contains less than 2% of each of the following: Monoglycerides, Natural and Artificial Flavors, Enzymes, Datem, Calcium Stearoyl Lactylate, Wheat Starch, Soybean Oil, Annatto, Turmeric, Calcium Sulfate, Calcium Peroxide, Mono & Diglycerides, Vegetable Shortening (Partially Hydrogenated Soybean Oil), Ascorbic Acid, L-Cysteine, ADA and Calcium Propionate (preservative).
 Topping: Water, Soy Protein, Propylene Glycol, Rice Syrup Solids, Sunflower Oil, Methylparaban, Propylparaben (preservatives), Acetylated Tartaric Acid Esters of Mono and Diglycerides, Methylcellulose, Sodium Phosphate, Natural Flavor.
 Allergen: Wheat, Soy, Milk.



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(last updated, 09-18-12)

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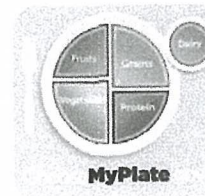
100036 – CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW, SLICED, LOAVES, 5 LB

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 ½ ounce.
PACK/YIELD	<ul style="list-style-type: none"> 6/5 lb loaves per case. One 5 lb loaf AP provides about 160.0 ½-oz servings sliced cheese. One lb AP provides about 32.0 ½-oz servings sliced cheese. CN Crediting: 1 oz (2 slices) cheese provides 1 oz-equivalent meat/meat alternate; ½ oz (1 slice) provides ½ 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

	½ 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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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.

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