CANTEEN OF CENTRAL NEW MEXICO

Planned Menu Spreadsheet

Weighted Values - Detailed

Oct 1, 2018 thru Oct 31, 2018

TURQUOISE TRAILS K-8

027 - TURQUOISE TRAILS K-8

Generated on: 9/14/2018 10:49:50 AM

	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat' (g)
Mon - 10/01/2018										
TURQUOISE TRAILS K-8	Total	1								
CHEESE ENCHILADA RED	SERVINGS	1	343	8.00	6.48	2	47.0	11.75	6.00	0.00
PINTO BEANS	1/2 CUP	1	110	7.00	1.44	0	18.0	0.0	0.00	0.00
APPLESAUCE	1/2 cup	1	60	2.00	1.44	12	15.0	0.0	0.00	0.00
TORTILLA	1 EACH	1	180	3.00	1.80	0	32.0	4.0	1.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			881	22.01	11.66	*34	139.77	19.79	7.51	*0.00
% of Calories						*15.5%	63.5%	20.2%	7.7%	*0.0%
Nutrient Guideline			600-650						<10.00	
Tue - 10/02/2018										
TURQUOISE TRAILS K-8	Total	1								
COUNTRY FRIED STEAK	SERVING	1	250	1.00	1.80	*N/A*	13.0	18.0	6.00	0.00
CARROTS FROZEN	1/2 cup	1	47	2.67	0.48	7	10.67	0.0	0.00	0.00
COUNTRY GRAVY	1/4 CUP	1	60	0.00	0.00	*N/A*	6.0	3.0	0.50	0.00
ICE DOG	1 EACH	1	60	2.00	0.36	100	17.0	0.0	0.00	0.00
WHOLE WHEAT ROLL	1 EACH	1	110	3.00	1.08	3	19.0	1.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			715	10.68	4.22	*130	93.44	26.04	7.01	*0.00
% of Calories						*72.6%	52.3%	32.8%	8.8%	*0.0%
Nutrient Guideline			600-650						<10.00	
Wed - 10/03/2018										
TURQUOISE TRAILS K-8	Total	1								
BBQ BEEF SANDWICH	SERVINGS	1	304	4.00	2.88	83	37.0	8.0	2.00	0.00
FRENCH FRIES OVEN	1/2 CUP	1	160	2.67	0.96	*N/A*	26.67	5.33	0.00	0.00
PEACHES	1/2 CUP	1	70	1.00	0.00	14	17.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00

N/A *- denotes a nutrient that is either missing or incomplete for an individual ingredient*

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CANTEEN OF CENTRAL NEW MEXICO

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Weighted Values - Detailed

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TURQUOISE TRAILS K-8

027 - TURQUOISE TRAILS K-8

Generated on: 9/14/2018 10:49:50 AM

	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Weighted Daily Average			722	9.67	4.34	*117	108.44	17.38	2.51	*0.00
% of Calories						*64.9%	60.1%	21.7%	3.1%	*0.0%
Nutrient Guideline			600-650						<10.00	
Thu - 10/04/2018										
TURQUOISE TRAILS K-8	Total	1								
LEMON PEPPER CHICKEN	servings	1	152	0.04	0.73	*0	2.04	9.51	1.90	0.00
CAPRI BLEND	1/2 CUP	1	20	1.01	0.00	*N/A*	4.04	0.0	0.00	0.00
JELLO W/ FRUIT	3/4 CUP	1	47	0.75	0.13	10	11.57	0.0	0.00	*0.00
WHOLE WHEAT ROLL	1 EACH	1	110	3.00	1.08	3	19.0	1.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			517	6.81	2.45	*34	64.42	14.55	2.41	*0.00
% of Calories						*26.2%	49.8%	25.3%	4.2%	*0.0%
Nutrient Guideline			600-650						<10.00	
Tue - 10/09/2018										
TURQUOISE TRAILS K-8	Total	1								
CHICKEN STICKS	4 EACH	1	260	3.00	1.80	1	16.0	15.0	2.50	0.00
PEAS: FROZEN	1/2 cup	1	62	4.40	1.22	4	11.41	0.22	0.04	*N/A*
APRICOTS	1/2 CUP	1	80	0.00	0.00	14	19.0	0.0	0.00	0.00
WHOLE WHEAT ROLL	1 EACH	1	110	3.00	1.08	3	19.0	1.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			701	12.41	4.60	*42	93.18	20.26	3.05	*0.00
% of Calories						*23.9%	53.2%	26.0%	3.9%	*0.0%
Nutrient Guideline			600-650						<10.00	

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CANTEEN OF CENTRAL NEW MEXICO

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TURQUOISE TRAILS K-8

027 - TURQUOISE TRAILS K-8

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	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat[1] (g)
Wed - 10/10/2018										
TURQUOISE TRAILS K-8	Total	1								
BEEF TACO HARD	2 ea	1	227	2.33	1.68	*40	18.66	12.67	4.17	0.00
PINTO BEANS	1/2 CUP	1	110	7.00	1.44	0	18.0	0.0	0.00	0.00
CINNAMON APPLE SLICES	1/2 CUP	1	90	1.66	1.64	20	23.35	0.02	0.00	0.00
TORTILLA	1 EACH	1	180	3.00	1.80	0	32.0	4.0	1.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			795	16.00	7.06	*80	119.79	20.72	5.68	*0.00
% of Calories						*40.5%	60.3%	23.5%	6.4%	*0.0%
Nutrient Guideline			600-650						<10.00	
Thu - 10/11/2018										
TURQUOISE TRAILS K-8	Total	1								
CHICKEN NUGGETS WG	5 Each	1	210	2.00	1.80	1	13.0	12.0	2.00	0.00
BROCCOLI	1/2 cup	1	15	1.18	0.33	1	3.01	0.17	0.01	*0.00
MANDARIN ORANGE	1/2 cup	1	70	1.00	0.72	17	17.0	0.0	0.00	0.00
WHOLE WHEAT ROLL	1 EACH	1	110	3.00	1.08	3	19.0	1.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			594	9.19	4.43	*42	79.78	17.21	2.52	*0.00
% of Calories						*28.2%	53.8%	26.1%	3.8%	*0.0%
Nutrient Guideline			600-650						<10.00	
Fri - 10/12/2018										
TURQUOISE TRAILS K-8	Total	1								
PIZZA	1 SLICE	1	250	3.00	1.80	3	29.0	7.0	3.50	0.00
CARROT STICKS	1/2 CUP	1	46	3.18	0.34	5	10.86	0.27	0.04	0.00
SIDEKICKS	1 EACH	1	80	0.00	0.36	200	20.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00

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***- denotes combined nutrient totals with either missing or incomplete nutrient data**

[1] - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

CANTEEN OF CENTRAL NEW MEXICO

Planned Menu Spreadsheet

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TURQUOISE TRAILS K-8

027 - TURQUOISE TRAILS K-8

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	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Weighted Daily Average			565	8.18	3.00	*229	87.63	11.32	4.05	*0.00
% of Calories						*161.9	62.1%	18.0%	6.5%	*0.0%
Nutrient Guideline			600-650						<10.00	
Mon - 10/15/2018										
TURQUOISE TRAILS K-8	Total	1								
SPAGHETTI AND MEAT SAUCE	3/4 CUP	1	274	2.60	3.77	*4	30.72	8.06	3.03	*0.00
MIXED VEGETABLES FROZEN	1/2 CUP	1	54	2.70	0.32	4	10.8	0.45	0.00	0.00
PEARS	1/2 cup	1	60	2.00	0.36	10	14.0	0.0	0.00	0.00
GARLIC BREAD STICKS BEK	1 EACH	1	110	2.00	1.08	2	17.0	4.0	1.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			686	11.31	6.04	*40	100.29	16.55	4.54	*0.00
% of Calories						*23.2%	58.5%	21.7%	6.0%	*0.0%
Nutrient Guideline			600-650						<10.00	
Tue - 10/16/2018										
TURQUOISE TRAILS K-8	Total	1								
CHILI CON CARNE W/ BEANS	1/2 CUP	1	180	2.50	2.70	0	10.67	8.58	3.56	0.00
MIXED FRUIT	1/2 cup	1	60	2.00	0.36	12	15.0	0.0	0.00	0.00
MEXICALI CORN	1/2 CUP	1	82	2.14	0.03	6	16.39	1.02	0.00	*0.00
CHEX MIX	serving	1	110	2.00	0.36	4	20.0	2.5	0.50	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			620	10.64	3.95	*42	89.83	16.14	4.57	*0.00
% of Calories						*27.3%	58.0%	23.4%	6.6%	*0.0%
Nutrient Guideline			600-650						<10.00	

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	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Wed - 10/17/2018										
TURQUOISE TRAILS K-8	Total	1								
CHICKEN DRUM STICKS	1 EACH	1	190	1.00	1.08	0	5.0	11.0	2.50	0.00
CARROTS FROZEN	1/2 cup	1	47	2.67	0.48	7	10.67	0.0	0.00	0.00
APPLESAUCE	1/2 cup	1	60	2.00	1.44	12	15.0	0.0	0.00	0.00
WHOLE WHEAT ROLL	1 EACH	1	110	3.00	1.08	3	19.0	1.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			595	10.68	4.58	*42	77.44	16.04	3.01	*0.00
% of Calories						*28.1%	52.1%	24.3%	4.5%	*0.0%
Nutrient Guideline			600-650						<10.00	
Thu - 10/18/2018										
TURQUOISE TRAILS K-8	Total	1								
BEEF STEW	SERVINGS	1	218	2.90	3.05	0	16.47	7.78	2.38	0.00
BROCCOLI	1/2 cup	1	15	1.18	0.33	1	3.01	0.17	0.01	*0.00
APRICOTS	1/2 CUP	1	80	0.00	0.00	14	19.0	0.0	0.00	0.00
WHEAT CRACKERS	4 EACH	1	9	0.09	0.09	0	1.3	0.41	0.10	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			511	6.17	3.97	*35	67.55	12.40	3.00	*0.00
% of Calories						*27.5%	52.9%	21.8%	5.3%	*0.0%
Nutrient Guideline			600-650						<10.00	
Tue - 10/23/2018										
TURQUOISE TRAILS K-8	Total	1								
CORNDOG, TURKEY	1 each	1	281	1.00	1.81	0	32.11	14.05	4.52	0.00
GREEN BEANS FROZEN	1/2 cup	1	40	4.00	1.62	2	8.1	0.0	0.00	0.00
MANDARIN ORANGE	1/2 cup	1	70	1.00	0.72	17	17.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00

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	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Weighted Daily Average			579	8.01	4.65	*39	84.98	18.09	5.02	*0.00
% of Calories						*26.8%	58.7%	28.1%	7.8%	*0.0%
Nutrient Guideline			600-650						<10.00	
Wed - 10/24/2018										
TURQUOISE TRAILS K-8	Total	1								
BBQ PORK ON A BUN	SERVINGS	1	280	4.00	2.16	4	27.0	10.5	3.50	0.00
SWEET POT TATER TOTS	1/2 CUPS	1	148	3.29	0.59	10	24.65	4.93	0.00	0.00
APRICOTS	1/2 CUP	1	80	0.00	0.00	14	19.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			696	9.30	3.25	*48	98.42	19.47	4.01	*0.00
% of Calories						*27.6%	56.6%	25.2%	5.2%	*0.0%
Nutrient Guideline			600-650						<10.00	
Thu - 10/25/2018										
TURQUOISE TRAILS K-8	Total	1								
BEEF FAJITAS WW	SERVINGS	1	340	4.58	3.30	20	41.67	10.67	3.50	0.00
CORN FROZEN	1/2 CUP	1	80	2.00	0.00	6	16.0	1.0	0.00	0.00
CANTALOUPE	1/2 cup	1	39	1.02	0.24	9	9.25	0.22	0.06	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			647	9.61	4.04	*55	94.69	15.93	4.06	*0.00
% of Calories						*33.8%	58.6%	22.2%	5.7%	*0.0%
Nutrient Guideline			600-650						<10.00	

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	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Fri - 10/26/2018										
TURQUOISE TRAILS K-8	Total	1								
PIZZA	1 SLICE	1	250	3.00	1.80	3	29.0	7.0	3.50	0.00
BROCCOLI	1/2 cup	1	15	1.18	0.33	1	3.01	0.17	0.01	*0.00
SIDEKICKS	1 EACH	1	80	0.00	0.36	200	20.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			534	6.19	2.99	*224	79.78	11.21	4.02	*0.00
% of Calories						*167.8	59.8%	18.9%	6.8%	*0.0%
Nutrient Guideline			600-650						<10.00	
Mon - 10/29/2018										
TURQUOISE TRAILS K-8	Total	1								
TERIYAKI CHICKEN BOWL	serving	1	355	5.12	2.53	*4	32.56	15.25	2.50	*0.00
BROCCOLI	1/2 cup	1	15	1.18	0.33	1	3.01	0.17	0.01	*0.00
PINEAPPLE CHUNKS	1/2 CUP	1	70	0.99	0.36	14	17.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			629	9.29	3.72	*39	80.34	19.46	3.02	*0.00
% of Calories						*24.7%	51.1%	27.9%	4.3%	*0.0%
Nutrient Guideline			600-650						<10.00	
Tue - 10/30/2018										
TURQUOISE TRAILS K-8	Total	1								
CHEESE QUESADILLA	1 EACH	1	208	2.00	0.72	*0	15.01	11.91	7.16	*0.00
PINTO BEANS	1/2 CUP	1	110	7.00	1.44	0	18.0	0.0	0.00	0.00
APPLESAUCE	1/2 cup	1	60	2.00	1.44	12	15.0	0.0	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			566	13.01	4.10	*32	75.78	15.95	7.67	*0.00
% of Calories						*22.7%	53.5%	25.4%	12.2%	*0.0%
Nutrient Guideline			600-650						<10.00	

***N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient**

*** - denotes combined nutrient totals with either missing or incomplete nutrient data**

¹ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

CANTEEN OF CENTRAL NEW MEXICO

Planned Menu Spreadsheet

Weighted Values - Detailed

Oct 1, 2018 thru Oct 31, 2018

TURQUOISE TRAILS K-8

027 - TURQUOISE TRAILS K-8

Generated on: 9/14/2018 10:49:50 AM

	Portion Size	Plan Qty	Cals (kcal)	Fiber (g)	Iron (mg)	Sugars (g)	Carb (g)	T-Fat (g)	S-Fat (g)	Tr-Fat¹ (g)
Wed - 10/31/2018										
TURQUOISE TRAILS K-8	Total	1								
LASAGNA W/MEAT SAUCE	3/4 cup	1	310	2.00	1.08	60	34.0	12.0	6.00	0.00
TUSCAN BLEND	1/2 CUP	1	80	5.32	0.00	*N/A*	13.31	0.0	0.00	0.00
MIXED FRUIT	1/2 cup	1	60	2.00	0.36	12	15.0	0.0	0.00	0.00
BREAD,STICKS,PLAIN	1 EACH	1	134	1.21	1.31	5	25.49	1.21	0.00	0.00
Salad Bar K-8	servings	1	68	2.01	0.50	*2	7.77	4.04	0.51	*0.00
MILK SCHOOL 1%	1/2 PINT	0	0	0.00	0.00	0	0.0	0.0	0.00	0.00
MILK, CHOCOLATE FAT FREE	1/2 PINT	1	120	0.00	0.00	18	20.0	0.0	0.00	0.00
Weighted Daily Average			772	12.55	3.25	*97	115.57	17.26	6.51	*0.00
% of Calories						*50.3%	59.9%	20.1%	7.6%	*0.0%
Nutrient Guideline			600-650						<10.00	
Weighted Average			649	10.62	4.54	*74	92.16	17.15	4.43	*0.00
						*102.3	56.8%	23.8%	6.1%	*0.0%

Nutrient	Menu AVG	% of Cals	Weekly Target	% of Target	Miss Data	Shortfall	Overage	Error Messages (if any)
Calories	649		600 - 650	100%				
Fiber (g)	10.62							
Iron (mg)	4.54							
Sugars (g)	74	45.45%			Missing			
Carbohydrate (g)	92.16	56.84%						
Total Fat (g)	17.15	23.79%						
Saturated Fat (g)	4.43	6.15%	<10.00%					
Trans Fat¹ (g)	0.00	0.00%			Missing			

***N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient**

*** - denotes combined nutrient totals with either missing or incomplete nutrient data**

¹ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

White Milk

KEEP REFRIGERATED
GRADE A • PASTEURIZED • HOMOGENIZED

Nutrition Facts

Serving Size 1 Container

Amount Per Serving	
Calories 110	Calories from Fat 20
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 130mg	5%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 8g	

Vitamin A 10% • Vitamin C 4%

Calcium 30% • Iron 0% • Vitamin D 25%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS:
LOWFAT MILK,
VITAMIN A PALMITATE,
VITAMIN D3.

DISTRIBUTED BY
CREAMLAND DAIRIES, LLC.
A DEAN FOODS COMPANY
DALLAS, TEXAS 75204
1-800-395-7004
PLANT# 35-115

0 70578 00067 2

Chocolate Fat Free Milk
VITAMIN A & D

Nutrition Facts

Serv Size 1 Container
Calories 120
Fat Cal 0
*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/Serving	% DV*	Amount/Serving	% DV*
Total Fat 0g	0%	**Potassium** 420mg	12%
Sat. Fat 0g	0%	**Total Carb.** 20g	7%
Trans Fat 0g		Dietary Fiber 0g	0%
Cholest. 5mg	2%	Sugars 18g	
Sodium 180mg	7%	**Protein** 8g	16%

Vitamin A 10% • Vitamin C 2% • Calcium 30%
Iron 0% • Vitamin D 25% • Riboflavin 25%
Folate 2% • Vitamin B12 20% • Phosphorus 20%

INGREDIENTS: NONFAT MILK, SUGAR, CONTAINS LESS THAN 1% OF: COCOA (PROCESSED WITH ALKALI), CORN STARCH, SALT, CARRAGEENAN, NATURAL FLAVOR, VITAMIN A PALMITATE, VITAMIN D3.

DISTRIBUTED BY: CREAMLAND DAIRIES, LLC, A DEAN FOODS COMPANY, DALLAS, TEXAS 75204

COMMENTS? 1-800-395-7004 **SHAKE WELL**

GRADE A • PASTEURIZED • HOMOGENIZED

PLANT # STAMPED ABOVE • ***KEEP REFRIGERATED***

999-1317 6.25.14

Product Name	Rice Krispies Treats made with Whole Grain
Flavor Descriptor	
NLI Description	Production
Brand	KELLOGG'S

Date Created	02/17/14
NLI #	10531
Kosher Status	Not Kosher
Product of	U.S.A.

USDA Ounce Equivalents of Grain per Serving	1			
USDA Ounce Equivalents of Meat/Meat Alternate				
[redacted]	Carbohydrates	Fat	Protein	Free
Diet Exchange	2	1/2		
Whole Grains (g/serving)	18			

Serving Size	1 Bar						
Serving Size g	40						
Serving Size oz							
[redacted]							
Calories	150						
Calories from Fat	35						
			% Daily Value*			% Daily Value*	
Total Fat	4	g	6	%	g		%
Saturated Fat	1	g	5	%	g		%
Trans Fat	0	g			g		
Polyunsaturated Fat		g			g		
Monounsaturated Fat		g			g		
Cholesterol	0	mg	0	%	mg		%
Sodium	150	mg	6	%	mg		%
Potassium		mg		%	mg		%
Total Carbohydrate	31	g	10	%	g		%
Dietary Fiber	<1	g	3	%	g		%
Soluble Fiber		g			g		
Insolube Fiber		g			g		
Sugars	11	g			g		
Sugar Alcohol		g			g		
Other Carbohydrate		g			g		
Protein	2	g		%	g		%
Vitamin A			6	%			%
Vitamin C			0	%			%
Calcium			0	%			%
Iron			10	%			%
Vitamin D			10	%			%
Vitamin E				%			%
Vitamin K				%			%
Thiamin			25	%			%
Riboflavin			15	%			%
Niacin			8	%			%
Vitamin B6			25	%			%
Folic Acid				%			%
Vitamin B12				%			%
Biotin				%			%
Pantothenic Acid				%			%
Phosphorus				%			%
Iodine				%			%
Magnesium				%			%
Zinc				%			%
Selenium				%			%
Copper				%			%
Manganese				%			%
Chromium				%			%
Molybdenum				%			%

Ingredients:

WHOLE GRAIN BROWN RICE, MARSHMALLOW (FRUCTOSE, SUGAR, CORN SYRUP SOLIDS, GLYCERIN, DEXTROSE, GELATIN, SALT, NATURAL AND ARTIFICIAL FLAVOR), CORN SYRUP, MARGARINE (SOYBEAN AND PALM OIL WITH TBHQ FOR FRESHNESS, WATER, NATURAL AND ARTIFICIAL BUTTER FLAVOR [CONTAINS MILK], DATEM, ACETYLATED MONOGLYCERIDES, BHT [PRESERVATIVE], VITAMIN D3, VITAMIN A PALMITATE), CONTAINS 2% OR LESS OF SUGAR, SALT, SOY LECITHIN, IRON, NIACINAMIDE, VITAMIN B1 (THIAMIN HYDROCHLORIDE), VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN).

ALLERGEN INFORMATION:

CONTAINS MILK AND SOY INGREDIENTS.

Other Required Statements:

*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	Print value if "Y"
Total Fat	Less than	65g	80g	Y
Sat. Fat	Less than	20g	25g	Y
Cholesterol	Less than	300mg	300mg	Y
Sodium	Less than	2,400mg	2,400mg	Y
Potassium		3,500mg	3,500mg	
Total Carbohydrate		300g	375g	Y
Dietary Fiber		25g	30g	Y
Protein		50g	65g	

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Julia M. Jursinic, MS
Sr. Director, Nutrition Labeling & Regulatory Compliance
Kellogg Company

[redacted]			
Calories	409		
Calories from fat	85		
Total Fat	9.5	g	
Saturated Fat	2.3	g	
Polyunsaturated Fat	2.5	g	
Monounsaturated Fat	3.6	g	
Trans Fat	0.1	g	
Cholesterol	0	mg	
Sodium	382	mg	
Potassium	134	mg	
Total Carbohydrate	76.5	g	
Dietary Fiber	1.7	g	
Soluble Fiber	0.0	g	
Insoluble Fiber	0.0	g	
Sugars	26.3	g	
Sugar Alcohols	NA	g	
Protein	4.4	g	
NA = Database values for the nutrient do not exist or are incomplete.			

Vitamin A	871	IU	
Vitamin C	0	mg	
Calcium	18.5	mg	
Iron	6.3	mg	
Vitamin D	100	IU	
Vitamin E	0	IU	
Thiamin	0.94	mg	
Riboflavin	0.70	mg	
Niacin	4.6	mg	
Vitamin B6	1.31	mg	
Folic Acid	28	mcg	
Vitamin B12	0.0	mcg	
Pantothenic Acid	NA	mg	
Phosphorus	133	mg	
Magnesium	71	mg	
Zinc	1.0	mg	
Copper	NA	mg	
Manganese	NA	mg	
Selenium	NA	mcg	
Moisture	8.0	%	
Ash	1.6	%	

[redacted]			
38000110528	Case	4 - 33.84 packs	
38000110535	Carton	33.84oz (2lb1.84oz) 960g	24
38000110542	Pouch	1.41oz (40g)	1

(Page 1 of 1)

PEPSICO
FOODSERVICE

Tostitos® Whole Grain Rich Crispy Rounds Tortilla Chips – 16 oz.

Nutrition Facts

Serving Size 1 oz (28g/About 13 chips)			
Servings Per Container 16			
Amount Per Serving			
Calories			140
Calories from Fat			50
			%Daily Value*
Total Fat 6g			**9%**
Saturated Fat 1g			**4%**
Trans Fat 0g			
Cholesterol 0mg			**0%**
Sodium 115mg			**5%**
Total Carbohydrate 20g			**7%**
Dietary Fiber 2g			**7%**
Sugars 0g			
Protein 2g			
Vitamin A			0%
Vitamin C			0%
Calcium			2%
Iron			0%
*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

I verify the above information is accurate as of 6/13/16.

Jan Ruegg

Jan Ruegg
PepsiCo Foodservice/Vend
Nutrition Science

972-334-2165

Frito-Lay Inc.
Plano, TX 75024-4409

Ingredients:
Whole Corn, Corn, Vegetable Oil (Corn, Canola and/or Sunflower Oil), and Salt.

Product oz. weight	Product gram weight	Grams Creditable Grain	Oz. Eq. Grain	Approx. Number of Chips
1 oz.	28 g	23.7g	1.25 OEG	~13
.8 oz.	23 g	18.9g	1 oz. OEG	~10
1.4 oz.	40g	32g	2 oz. OEG	~18

Case UPC	000-28400-62399-5
Bag UPC	0-28400-61048-3
Case Pack	8/16 oz. bags
Kosher Status	Kosher - Triangle K
Contains FDA Whole Grain Claim	Yes
Whole Grain Stamp	Yes
Grain – oz. eq.	1.25 oz. eq.
Weight of Grain	23.7 g
Document Updated	6/16

* Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol may help reduce the risk of heart disease.

GF
GLUTEN FREE

WHOLE GRAIN
8g or more per serving
WholeGrainsCouncil.org

All products are accurately labeled with the most current information however, since the ingredients are subject to change at any time, we recommend you check the label on the specific product for the most current and accurate information.

Mandarin Orange Chicken

Product Information

W code:	W230
Yang's 5th Taste:	#8-527724-15552-4
Serving/case:	192
Net Weight:	43.50 lbs.

Crediting Information per Serving:

Serving Size:	3.6 oz.
Meat or M/A:	2.00 oz. eq.
Grain:	NA
Vegetables:	NA
Fruit:	NA
CN Label:	Yes*

*Obtain from product package

Nutrition Facts

Serving Size: 3.6 oz.

Amount Per Serving	
Calories 150	Calories from Fat 27
Total Fat 3 g	
Sat. Fat 0.5 g	
Trans Fat 0 g	
Cholesterol 40 mg	
Sodium 280 mg	
Carbohydrates 19 g	
Dietary Fiber 0 g	
Sugars 10 g	
Protein 11 g	
Vitamin A	0%
Calcium	0%
Vitamin C	2%
Iron	4%

Preparation Instructions:

Place a single layer of chicken on baking sheet. Heat at 400 F for 16-20 minutes or until golden brown, and internal temperature reaches 165 F. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Shelf life-one year frozen.

Ingredients:

Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger and green onion.

Sauce: , sugar, vinegar, water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom) modified starch, garlic, mandarin orange juice and peel, ginger, green onion and chili powder

Contains: egg products, soy, wheat, and citrus

GENERAL MILLS

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Revised Exhibit A
weights per oz equivalent)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Fruity Cheerios ® Bowlpak Code No.: 16000-31916

Manufacturer: General Mills, Inc. Serving Size 1-1/8 OZ (31g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(*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). (*Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams 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: I

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Ready to Eat Cereal	31g	28g	31g ÷ 28g = 1.1
Total Creditable Amount[1]			1.00

[1]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 1-1/8 OZ (31g)
Total contribution of product (per portion) 1.00 oz equivalent

I further certify that the above information is true and correct and that a 31g/1-1/8 ounce portion of this product (ready for serving) provides 1.00 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.

Anh-Tram Pham

Anh-Tram Pham, MPH, RD
Labeling and Regulatory Compliance Specialist, K12 Education
February 23, 2018

Product Name	Animal Crackers - Spec Channels
Flavor Descriptor	
NLI Description	1oz - Production
Brand	**Keebler**

Date Created	07/23/17
NLI #	12299
Kosher Status	OU-D
Product of	U.S.A.

USDA Ounce Equivalents of Grain per Serving	1
USDA Ounce Equivalents of Meat/Meat Alternate	
Whole Grains (g/serving)	18 g

Serving Size	1 Pouch								
Serving Size g	29								
Serving Size oz									
Amount Per Serving									
Calories	130								
Calories from Fat	35								
			% Daily Value*				% Daily Value*	
Total Fat	4	g	6	%				%
Saturated Fat	1	g	5	%				%
Trans Fat	0	g						
Polyunsaturated Fat	1	g						
Monounsaturated Fat	1.5	g						
Cholesterol	0	mg	0	%				%
Sodium	110	mg	5	%				%
Potassium				%				%
Total Carbohydrate	21	g	7	%				%
Dietary Fiber	2	g	8	%				%
Soluble Fiber								
Insolube Fiber								
Sugars	8	g						
Sugar Alcohol								
Other Carbohydrate								
Protein	2	g		%				%
Vitamin A			0	%				%
Vitamin C			0	%				%
Calcium			10	%				%
Iron			6	%				%
Vitamin D				%				%
Vitamin E				%				%
Vitamin K				%				%
Thiamin			4	%				%
Riboflavin			0	%				%
Niacin			4	%				%
Vitamin B6				%				%
Folic Acid			0	%				%
Vitamin B12				%				%
Biotin				%				%
Pantothenic Acid				%				%
Phosphorus				%				%
Iodine				%				%
Magnesium				%				%
Zinc				%				%
Selenium				%				%
Copper				%				%
Manganese				%				%
Chromium				%				%
Molybdenum				%				%

Ingredients:

WHOLE WHEAT FLOUR, SUGAR, VEGETABLE OIL (SOYBEAN AND PALM OIL WITH TBHQ FOR FRESHNESS), CONTAINS TWO PERCENT OR LESS OF CALCIUM CARBONATE, SALT, BAKING SODA, NATURAL FLAVOR, SOY LECITHIN, WHEAT STARCH, NIACIN, REDUCED IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID.

ALLERGEN INFORMATION:

CONTAINS WHEAT AND SOY INGREDIENTS

*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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Product information can change at any time.
Always refer to product package for current nutrition and ingredient information.

Julia M. Jursinic, MS
Sr. Director, Nutrition Labeling & Regulatory Compliance
Kellogg Company

Nutrient Contents Per 100g			
Calories	444	Vitamin D	0 IU
Calories from fat	122	Vitamin E	0 IU
Total Fat	13.6 g	Vitamin K	
Saturated Fat	4.3 g	Thiamin	0.26 mg
Polyunsaturated Fat	5.1 g	Riboflavin	0.07 mg
Monounsaturated Fat	3.0 g	Niacin	3.0 mg
Trans Fat	0.2 g	Vitamin B6	0.00 mg
Cholesterol	0 mg	Folic Acid	25 mcg
Sodium	382 mg	Vitamin B12	0.0 mcg
Potassium	271 mg	Biotin	
Total Carbohydrate	73.8 g	Pantothenic Acid	NA mg
Dietary Fiber	6.5 g	Phosphorus	251 mg
Soluble Fiber	0.0 g	Iodine	
Insoluble Fiber	6.5 g	Magnesium	59 mg
Sugars	27.2 g	Zinc	2.2 mg
Sugar Alcohols	NA g	Selenium	NA mcg
Protein	6.6 g	Copper	NA mg
Vitamin A	6 IU	Manganese	NA mg
Vitamin C	0 mg	Chromium	
Calcium	443.2 mg	Molybdenum	
Iron	3.7 mg	Moisture	2.75 %
NA = values do not exist or are incomplete.		Ash	3.3 %

GTIN/UPC Code	Type of Package	Net Weight	Servings Per Container
10030100201509	Case		150
00030100201502	Pouch	1 OZ (29g)	1

*Note: This document is for technical use only. Please refer to packaging or sales materials for correct trademark usage.

January 4, 2017

TO: Our Valued Customer

SUBJECT: National School Lunch Program Buy America Provision

Thank you for your interest in using our products as part of your School Breakfast Program and National School Lunch Program. The attached table outlines our most popular school products that comply with the Buy American Provision, Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336), Section 12(n) of the National School Lunch Act (42 USC 1760(n)).

Please note that the attached list represents the most popular Kellogg school products only and may not be comprehensive to include all products within our portfolio that meet the Buy American provision.

I certify that the above information is true and correct, on information and belief, and that each Kellogg's® product fulfills the requirements of the Buy American Provision listed in the table that follows.

Respectfully,

Ellen Harvath
Sr. Director
Customer Quality

SKU	Product
2410010238	Cheez-It® Crackers made with 9g Whole Grain Atomic Cheddar
2410010480	Cheez-It® Crackers made with 12g Whole Grain
2410010971	Cheez-It® made with Whole Grain Bulk for Schools
2410079263	Cheez-It® Crackers made with 9g Whole Grain
2898949938	Morningstar Farms® Spicy Black Bean Burger - CN Label
2898997152	Morningstar Farms® Veggie Breakfast Sausage Patties - CN Label
3010010088	Zesta® Mini Saltine Crackers made with Whole Grain
3010010292	Eagle Popped Crisps BBQ
3010010296	Eagle Popped Crisps Sour Cream & Onion
3010011654	Keebler® Honey Graham Snacks (Despicable Me 3)
3010020150	Keebler® Animal Crackers - Specialty Channels
3010040213	Keebler® Elf® Grahams Original
3010040221	Keebler® Elf® Grahams Cinnamon
3010040239	Keebler® Elf® Grahams Chocolate
3010045682	Keebler® Gripz® Cinnamon Grahams
3010050689	Keebler® Scooby-Doo!™ Bones Cinnamon Grahams
3010055644	Keebler® Bug Bites® Cinnamon Grahams
3010080741	Keebler® Gripz® Chocolate Chip Grahams
3010091819	Keebler® Honey Grahams with Fiber
3010091822	Keebler® Honey Grahams
3010091829	Keebler® Original Grahams
3800000896	Kellogg's Raisin Bran® Cereal
3800004996	Kellogg's® Frosted Mini-Wheats® Bite Size Cereal
3800010992	Kellogg's Frosted Flakes® Multigrain Choco Zucaritas® for Schools Cereal
3800011052	Rice Krispies Treats® Bars made with whole grain for schools
3800011460	Kellogg's® Cinnamon Flakes Multigrain for Schools Cereal
3800011465	Kellogg's Frosted Flakes® Multigrain for Schools Cereal
3800011467	Kellogg's® Froot Loops® for Schools Cereal
3800011469	Kellogg's® Apple Jacks® for Schools Cereal
3800012070	Pop-Tarts® Made With Whole Grain Frosted Fudge
3800012073	Pop-Tarts® Made With Whole Grain Frosted Fudge
3800012585	Kellogg's Frosted Flakes® Multigrain for Schools Cereal
3800012586	Kellogg's Krave® Smores Cereal
3800014540	Rice Krispies Treats® Bars Mini made with Whole Grain for Schools
3800014567	Rice Krispies Treats® Chocolatey Chip Bars made with whole grain for schools
3800014633	Kellogg's® Disney Frozen Cereal
3800024518	Kellogg's® Crunchmania® Cinnamon Bun
3800024520	Kellogg's® Crunchmania® Bite Size French Toast
3800045861	Kellogg's® Mini-Wheats Little Bites® Chocolate Cereal
3800048396	Rice Krispies® Chewy Granola Bar Apple Cinnamon

3800054937	Rice Krispies® Chewy Granola Bar Berry
3800054998	Kellogg's Frosted Flakes® Multigrain for Schools Cereal
3800055122	Pop-Tarts® Made With Whole Grain Frosted Cinnamon
3800055125	Pop-Tarts® Made With Whole Grain Frosted Cinnamon
3800055130	Pop-Tarts® Made With Whole Grain Frosted Strawberry
3800055133	Pop-Tarts® Made With Whole Grain Frosted Strawberry
3800059772	Nutri-Grain® Cereal Bar Strawberry for Schools
3800059779	Nutri-Grain® Cereal Bar Apple Cinnamon for Schools
3800078786	Kellogg's® Cinnamon Flakes Multigrain for Schools Cereal
3800078787	Kellogg's® Apple Jacks® for Schools Cereal
3800078788	Kellogg's® Froot Loops® for Schools Cereal
3800080693	Eggo® Bites Mini French Toast Original
3800080801	Eggo® Bites Mini French Toast Chocolate Chip
3800090819	Nutri-Grain® Cereal Bar Blueberry for Schools
3800091612	Cocoa Krispies® Chewy Granola Bar Chocolate
3800092313	Eggo® Bites Mini Waffles Cinnamon Flavored
3800092315	Eggo® Bites Mini Waffles Maple Flavored
3800092560	Eggo® Bites Mini Pancakes Blueberry Flavored
3800092562	Eggo® Bites Mini Pancakes Maple Flavored
8405971116	Gardenburger® Hamburger Style Classic Burger - CN Label

Chili con Carne with Beans

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	7 lb		14 lb		1. Brown ground beef. Drain. Continue immediately.
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ⅓ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ⅔ cup OR 2 ½ cups	2. Add onions, granulated garlic, green pepper (optional), pepper, chili powder, paprika, onion powder, and ground cumin. Cook for 5 minutes.
Granulated garlic		1 Tbsp 1 ½ tsp		3 Tbsp	
*Fresh green pepper, chopped (optional)	8 oz	1 ½ cups 2 Tbsp	1 lb	3 ¼ cups	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Chili powder		3 Tbsp		¼ cup 2 Tbsp	
Paprika		1 Tbsp		2 Tbsp	
Onion powder		1 Tbsp		2 Tbsp	
Ground cumin	1 oz	¼ cup	2 oz	½ cup	
Canned diced tomatoes, with juice	3 lb 3 oz	1 qt 2 ¼ cups (½ No. 10 can)	6 lb 6 oz	3 qt ½ cup (1 No. 10 can)	3. Stir in tomatoes, water, and tomato paste; mix well. Bring to boil. Reduce heat. Cover. Simmer slowly, stirring occasionally until thickened, about 40 minutes.
Water		2 qt 1 cup		1 gal 2 cups	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Canned pinto or kidney beans, drained OR *Dry pinto or kidney beans, cooked (see Special Tip)	3 lb 6 oz OR 2 lb 4 oz	1 qt 3 ½ cups (½ No. 10 can) OR 1 qt 2 cups	6 lb 12 oz OR 4 lb 8 oz	3 qt 3 cups (1 No. 10 can) OR 3 qt	4. Stir in beans. Cover and simmer. Stir occasionally. CCP: Heat to 155° F or higher for 15 seconds. OR If using previously cooked and chilled beans: CCP: Heat to 165° F or higher for at least 15 seconds.
					5. Pour into serving pans.
					6. CCP: Hold for hot service at 135° F or higher. Portion with 4 oz ladle (½ cup).
Reduced fat Cheddar cheese, shredded (optional)	1 lb 8 oz	1 qt 2 cups	3 lb	3 qt	7. Garnish with cheese (optional).

Chili con Carne with Beans

Comments:
*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb	2 lb
Green peppers	11 oz	1 lb 6 oz
Dry pinto beans, dry OR Dry kidney beans	1 lb OR 1 lb	2 lb OR 2 lb

SERVING:	YIELD:	VOLUME:
½ cup (4 oz ladle) provides 2 oz equivalent meat/meat alternate and ⅜ cup of vegetable.	**50 Servings:** about 16 lb 4 oz	**50 Servings:** about 1 gallons 2 ¼ quarts
	100 Servings: about 32 lb 8 oz	**100 Servings:** about 3 gallons 2 cups

Tested 2004

Special Tip:
SOAKING BEANS
Overnight method: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

Quick-soak method: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

COOKING BEANS
Once the beans have been soaked, add ½ tsp salt for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours.

Use hot beans immediately.
CCP: Hold for hot service at 135° F.
OR
Or, chill for later use.
CCP: Cool to 70° F within 2 hours and to 41° F or lower within an additional 4 hours.

1 lb dry pinto beans = about 2 ⅜ cups dry or 5 ¼ cups cooked beans.

Variation:
A. Chili con Carne without Beans

50 servings: In step 1, use 8 lb 10 oz raw ground beef. Continue with steps 2 and 3. In step 4, omit pinto or kidney beans. Continue with steps 5 - 7.

100 servings: In step 1, use 17 lb 4 oz raw ground beef. Continue with steps 2 and 3. In step 4, omit pinto or kidney beans. Continue with steps 5 -7.

Chili con Carne with Beans

1 lb dry kidney beans = about 2 ½ cups dry or 6 ¼ cups cooked beans.

Nutrients Per Serving					
Calories	180	**Saturated Fat**	3.57 g	**Iron**	2.71 mg
Protein	15.44 g	**Cholesterol**	42 mg	**Calcium**	46 mg
Carbohydrate	10.68 g	**Vitamin A**	813 IU	**Sodium**	204 mg
Total Fat	8.58 g	**Vitamin C**	14.5 mg	**Dietary Fiber**	2.5 g

Ground Beef and Macaroni (with Mexican Seasoning)

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		3 gal		6 gal	1. Heat water to rolling boil. Add salt.
Salt	2 oz	3 Tbsp	4 oz	¼ cup 2 Tbsp	
Enriched elbow macaroni	2 lb 10 oz	2 qt 1 ¼ cups	5 lb 4 oz	1 gal 2 ½ cups	2. Slowly add macaroni. Stir constantly, until water boils again. Cook for approximately 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 4.
Raw ground beef (no more than 20% fat)	8 lb 8 oz		17 lb		3. Brown ground beef. Drain. Continue immediately. Add onions and cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ⅓ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ⅔ cup OR 2 ½ cups	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	4. Add tomato paste, tomatoes, stock or water, pepper, granulated garlic, seasonings, and macaroni. Cook over medium heat, uncovered, until heated through, 5-10 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.
Canned diced tomatoes, with juice	3 lb 3 oz	1 qt 2 ¼ cups (½ No. 10 can)	6 lb 6 oz	3 qt ½ cup (1 No. 10 can)	
Beef stock, non-MSG or water		1 qt 2 cups		3 qt	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Granulated garlic		1 Tbsp		2 Tbsp	
†Seasonings Chili powder Ground cumin Paprika Onion powder		 2 Tbsp 1 Tbsp 1 ½ tsp 1 ½ tsp 1 ½ tsp		 ¼ cup 3 Tbsp 1 Tbsp 1 Tbsp	
					5. Pour into steamtable pans (12" x 20 " x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Reduced fat Cheddar cheese, shredded (optional)	14 oz	3 ½ cups	1 lb 12 oz	1 qt 3 cups	6. Sprinkle 7 oz (1 ¾ cups) of shredded cheese (optional) evenly over each pan.
					7. CCP: Hold for hot service at 135° F or higher. Portion with two No. 10 scoops (¾ cup) per serving.

Ground Beef and Macaroni (with Mexican Seasoning)

Comments:
*See Marketing Guide.

†Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 1 ½ tsp Mexican Seasoning Mix. For 100 servings, use ½ cup 1 Tbsp Mexican Seasoning Mix.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb	2 lb

SERVING:	YIELD:	VOLUME:
¾ cup (2 No. 10 scoops) provides 2 oz equivalent meat/meat alternate, ⅜ cup of vegetable, and 1 serving of grains/breads.	**50 Servings:** about 21 lb 8 oz	**50 Servings:** about 2 gallons 2 quarts
	100 Servings: about 43 lb	**100 Servings:** about 5 gallons

Tested 2004

Variation:
A. Ground Beef and Macaroni (With Italian Seasoning)

50 servings: Follow steps 1-3. In step 4, omit seasonings (chili powder, ground cumin, paprika, and onion powder). Use ½ cup 2 Tbsp Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) or 3 Tbsp 2 tsp dried basil, 3 Tbsp 2 tsp dried oregano, 2 Tbsp 2 tsp dried marjoram, and 1 ½ tsp dried thyme. Continue with steps 5-7.

100 servings: Follow steps 1-3. In step 4, omit seasonings (chili powder, ground cumin, paprika, and onion powder). Use 1 ¼ cups Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) or ¼ cup 3 Tbsp dried basil, ¼ cup 3 Tbsp dried oregano, ¼ cup 1 Tbsp dried marjoram, and 1 Tbsp dried thyme. Continue with steps 5-7.

Ground Beef and Macaroni (with Mexican Seasoning)

Nutrients Per Serving					
Calories	283	**Saturated Fat**	4.40 g	**Iron**	3.32 mg
Protein	19.96 g	**Cholesterol**	51 mg	**Calcium**	40 mg
Carbohydrate	26.14 g	**Vitamin A**	718 IU	**Sodium**	193 mg
Total Fat	10.67 g	**Vitamin C**	13.9 mg	**Dietary Fiber**	2.5 g

Lasagna with Ground Beef

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	3 lb 4 oz		6 lb 8 oz		1. Brown ground beef. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	3 lb OR 9 oz	2 qt OR 1 qt ½ cup	6 lb OR 1 lb 2 oz	1 gal OR 2 qt 1 cup	
Granulated garlic		2 Tbsp		¼ cup	
Ground black or white pepper		1 tsp		2 tsp	2. Add pepper, parsley, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.
Dried parsley		¼ cup		½ cup	
Canned diced tomatoes, with juice	4 lb 4 oz	2 qt ¼ cup (⅔ No. 10 can)	8 lb 8 oz	1 gal ½ cup (1 ⅓ No. 10 cans)	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Water		3 qt		1 gal 2 qt	
†Seasonings Dried basil Dried oregano Dried marjoram Dried thyme		 3 Tbsp 3 Tbsp 1 Tbsp 1 tsp		 ¼ cup 2 Tbsp ¼ cup 2 Tbsp 2 Tbsp 2 tsp	
Enriched lasagna noodles, uncooked (at least 0.78 oz each)	2 lb 12 oz	56 each	5 lb 8 oz	112 each	3. Assemble ingredients as follows: In steamtable pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. For each pan 1st layer-1 qt ½ cup sauce 2nd layer-14 uncooked noodles lengthwise 3rd layer-1 qt ½ cup sauce 4th layer-6 ¼ oz (1 ½ cups 1 Tbsp) cheese blend and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese 5th layer-14 uncooked noodles crosswise 6th layer-1 qt ¾ cup sauce 7th layer-6 ¼ oz (1 ½ cups 1 Tbsp) process American cheese and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese

Lasagna with Ground Beef

Cheese blend of American and skim milk cheeses, shredded	1 lb 9 oz	1 qt 2 ¼ cups	3 lb 2 oz	3 qt ½ cup	
Lite mozzarella cheese, shredded	2 lb 6 oz	2 qt 1 ½ cups	4 lb 12 oz	1 gal 3 cups	
					4. Tightly cover pans.
					5. Bake: Conventional oven: 350° F for 1 ¼ -1 ½ hours Convection oven: 325° F for 45 minutes CCP: Heat to 165° F or higher for at least 15 seconds.
					6. Remove pans from oven. Uncover. Let stand for 15 minutes before serving.
					7. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces per pan).

Comments:
*See Marketing Guide.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 3 Tbsp 1 tsp Italian Seasoning Mix. For 100 servings, use ¾ cup 2 Tbsp 2 tsp Italian Seasoning Mix.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	3 lb 7 oz	6 lb 14 oz

SERVING:	YIELD:	VOLUME:
1 piece provides 2 oz equivalent meat/meat alternate, ⅜ cup of vegetable, and ¾ serving of grains/breads.	**50 Servings:** about 22 lb 12 oz	**50 Servings:** 2 steamtable pans
	100 Servings: about 45 lb 8 oz	**100 Servings:** 4 steamtable pans

Tested 2004

Lasagna with Ground Beef

Nutrients Per Serving					
Calories	269	**Saturated Fat**	4.69 g	**Iron**	2.65 mg
Protein	19.88 g	**Cholesterol**	34 mg	**Calcium**	304 mg
Carbohydrate	28.35 g	**Vitamin A**	910 IU	**Sodium**	406 mg
Total Fat	8.70 g	**Vitamin C**	16.3 mg	**Dietary Fiber**	2.3 g

Macaroni and Cheese

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		3 gal		6 gal	1. Heat water to rolling boil.
Enriched elbow macaroni	2 lb 10 oz	2 qt 1 ¼ cups	5 lb 4 oz	1 gal 2 ½ cups	2. Slowly add macaroni. Stir constantly, until water boils again. Cook about 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well.
Instant nonfat dry milk, reconstituted		3 qt		1 gal 2 qt	3. Quickly stir milk into macaroni. Add margarine or butter and seasonings.
Margarine or butter (cut into small cubes)	8 oz	1 cup	1 lb	2 cups	
Dry mustard		1 Tbsp		2 Tbsp	
Ground black or white pepper		¼ tsp		½ tsp	
Cheese blend of American and skim milk cheeses, shredded	6 lb 4 oz	1 gal 2 ¼ qt	12 lb 8 oz	3 gal 2 cups	4. Add the cheese and stir until the cheese is melted and the mixture is smooth. The mixture is quite liquid at this stage. CCP: Heat to 140° F or higher.
					5. Pour macaroni and cheese mixture into steamtable pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. Hold for 30 minutes on a 180-190° F steamtable to allow sufficient time for mixture to set up properly.
					6. CCP: Hold for hot service at 135° F or higher. Portion with No. 6 scoop (⅔ cup).

SERVING:	YIELD:		VOLUME:	
⅔ cup (No. 6 scoop) provides 2 oz equivalent meat/meat alternate and 1 serving of grains/breads.	**50 Servings:**	2 steamtable pans	**50 Servings:**	about 2 gallons
	100 Servings:	4 steamtable pans	**100 Servings:**	about 4 gallons

Edited 2004

Macaroni and Cheese

Variation:
A. Macaroni, Cheese, and Ham

50 servings: Follow steps 1-3. In step 4, use 5 lb 12 oz (1 gal 1 ¾ qt) shredded cheese and 1 lb (3 cups) diced cooked ham water added. Continue with steps 5 and 6.

100 servings: Follow steps 1-3. In step 4, use 11 lb 8 oz (2 gal 3 ½ qt) shredded cheese and 2 lb (1 qt 2 ¼ cups) diced cooked ham water added. Continue with steps 5 and 6.

CCP heat to 165° F or higher for at least 15 seconds.

Serving: ⅔ cup (No. 6 scoop) provides 2 oz equivalent meat/meat alternate and ¾ serving of grains/breads.

Nutrients Per Serving					
Calories	296	**Saturated Fat**	6.84 g	**Iron**	1.03 mg
Protein	19.64 g	**Cholesterol**	31 mg	**Calcium**	482 mg
Carbohydrate	27.44 g	**Vitamin A**	684 IU	**Sodium**	896 mg
Total Fat	12.18 g	**Vitamin C**	0.4 mg	**Dietary Fiber**	0.9 g

Spaghetti and Meat Sauce

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	8 lb 8 oz		17 lb		1. Brown ground beef. Drain. Continue immediately. Add onions. Cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	8 oz OR 1 ½ oz	1 ⅓ cups OR ¾ cup	1 lb OR 3 oz	2 ⅔ cups OR 1 ½ cups	
Granulated garlic		1 Tbsp 1 ½ tsp		3 Tbsp	2. Add granulated garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer about 1 hour. CCP: Heat to 155° F or higher for at least 15 seconds.
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Canned tomato puree	5 lb	2 qt 1 cup (¾ No. 10 can)	10 lb	1 gal 2 cups (1 ½ No. 10 cans)	
Water		2 qt		1 gal	
Salt		1 Tbsp		2 Tbsp	
Dried parsley		¼ cup		½ cup	
Dried basil		2 Tbsp		¼ cup	
Dried oregano		2 Tbsp		¼ cup	
Dried marjoram		1 Tbsp		2 Tbsp	
Dried thyme		1 ½ tsp		1 Tbsp	
Water		6 gal		12 gal	3. Heat water to rolling boil. Add salt.
Salt		2 Tbsp		¼ cup	
Enriched spaghetti, broken into thirds	4 lb 12 oz	3 qt 3 ½ cups	9 lb 8 oz	1 gal 3 ¾ qt	4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over spaghetti to cool slightly.
					5. Stir into meat sauce.
					6. Divide mixture equally into medium half-steamtable pans (10" x 12" x 4") which have been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans.
					7. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup) per serving.

Spaghetti and Meat Sauce

Comments:
*See Marketing Guide.

Marketing Guide for Selected Items		
Food as Purchased for	**50 Servings**	**100 Servings**
Mature onions	10 oz	1 lb 4 oz

SERVING:	YIELD:	VOLUME:
1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate, ⅜ cup of vegetable, and 1 serving of grains/breads.	**50 Servings:** about 3 medium half-steamtable pans	**50 Servings:** about 3 gallons 2 cups
	100 Servings: about 6 medium half-steamtable pans	**100 Servings:** about 6 gallons 1 quart

Edited 2006

Nutrients Per Serving					
Calories	322	**Saturated Fat**	4.38 g	**Iron**	3.96 mg
Protein	21.23 g	**Cholesterol**	51 mg	**Calcium**	43 mg
Carbohydrate	34.24 g	**Vitamin A**	636 IU	**Sodium**	310 mg
Total Fat	10.71 g	**Vitamin C**	5.3 mg	**Dietary Fiber**	2.9 g