ALBIE'S FOODS, INC. NUTRITIONAL PANEL & INGREDIENT LIST

WHOLE GRAIN WOWBUTTER & GRAPE JELLY

72-2.4 oz. Individually Wrapped Sandwiches
Product Code #607





SIMPLY THAW AND SERVE

C.N. EQUIVALENTS - 1 MMA/1 GRAIN or ¼ C VEGETABLES (Legume) / 1 GRAIN

Shelf Life: 6 months frozen. For best results use within 48 hours after thawing.

INGREDIENTS: BREAD: Whole Grain Wheat Flour, Water, Enriched Flour [Unbleached Wheat Flour, Malted Barley Flour, Reduced Iron, Thiamine Hydrochloride (Vitamin B1), Riboflavin (Vitamin B2), Niacin (Vitamin B3), Folic Acid], Sugar, Wheat Gluten, Resistant Corn Starch, Soybean Oil, Salt, Yeast, Monoglycerides, Modified Whey, Calcium Propionate (A Preservative), Butter Flavor, Citric Acid, Calcium Sulfate, Vitamin D2 (Ergocalciferol), Ascorbic Acid. JELLY: Grape Juice, Sugar, Corn Syrup, Fruit Pectin, Citric Acid, Sodium Citrate, Potassium Sorbate. WOWBUTTER: Whole Toasted Soy, Pressed Soy Oil, Cane Sugar, Palm Oil (Sustainable), Sea Salt.

Albie's Wowbutter & Jelly Sandwich is made with at least 51% whole grain wheat flour.

CONTAINS: WHEAT, MILK AND SOY PRODUCTS.



Albie's Food Products, LLC • 1534 O'Rourke Blvd. • Gaylord, MI 49735 • www.albies.com

Ph: 989.732.2800 • Fax: 989.732.3112 **Product Analysis Worksheet Form**

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by official company representative.

Product Name:	EZ Jammer WowButter Sandwich	Code Number: 607
Manufacturer:_	Albie's Food Products, LLC	Case/Pack/Count/Portion Size: 72-2.4 oz

Directions to Manufacturers:

- 1. Complete Section A for crediting of Meat/Meat Alternate (if appropriate).
- 2. Complete Section B for crediting of Grains (if appropriate).
- 3. Complete Section C for crediting of Fruits & Vegetables (if appropriate).
- 4. Complete Section D for verification and statement of understanding. Any product analysis without this section completed and signed will not be accepted by Child Nutrition Program operator.

Section A: Meat/Meat Alternates

I. Please complete the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients	Ounces per Raw Portion of	Multiply	Food Buying Guide Yield/	Creditable Amount *
per USDA Food Buying Guide (FBG)	Creditable Ingredient		Servings per Unit	
Soy Butter	1.12	Х	14,4/16	1
		Х		
		Х		
A. Total Creditable M/MA				

^{*}Creditable Amount- Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described by *Attachment A* for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount of APP***
		Х		÷18	
		Х		÷ 18	
		Х		÷ 18	
B. Total Creditable APP Amount ¹					
C. Total Creditable Amount (A + B rounded down to the nearest % oz)					

^{*}Percent of Protein-As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased:	2.4 oz
Total creditable amount of product (per portion): 1	oz
(Reminder: Total creditable amount cannot count for	more than the total weight of the product.)

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. ¹Total Creditable Amount must be rounded down to the nearest .25 oz (1.49 would round down to 1.25 oz meat equivalent.) Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Section B: Grains

Description of Creditable Grain Ingredients per USDA Food Buying Guide (FBG)*	Weight in Grams of Creditable Grains per Portion	Divide number of grams of creditable grains per portion by 16***	Creditable Grain Amount per Portion
Whole Wheat Flour (29%)	9.21	÷ 16	.576
Enriched flour (27.5%)	8.73	÷ 16	.546
		÷ 16	- MANAGE
		÷ 16	
		÷ 16	
D. Total Creditable Grain per Portion**		1.12 (1.00)	

^{*}All grains must be enriched or whole grain, made from enriched or whole grain meal or flour, or if it is cereal, the product must be whole grain, enriched or fortified. Bran and germ are not creditable.

Section C: Fruits & Vegetables

Description of Creditable Fruit and/or Vegetable Ingredients per USDA Food Buying Guide (FBG)	Vegetable Sub Group, if applicable	Production Unit*	Cups EP per recipe or production unit from FBG**	Multiply by crediting factor***	Creditable cups	Servings per recipe or production unit	Cups Creditable Fruit or Vegetable Amount per Portion
TANDERS AND							
E. Total Cups of Creditable Fruits p	er Portion						
F. Total Cups of Creditable Vegeta	bles per Portion	า			ORING C.		

^{*}Production unit is the basis for calculating servings – recipe, pizza pie, individual sandwich, gallon etc.
**Cups listed per EP purchase unit in Food Buying Guide

Printed Name

Section D: I certify that the above information is true and correct a product (ready for serving) contains1 ounc according to directions.		
I certify that the above information is true and correct a unit) portion of the above product (ready for serving) co	and that a <u>2.4 oz</u> contains <u>1</u> c	ounce/gram (circle appropriate ounces of creditable grains.
I certify that there are no non-creditable grains above 3	.99 grams or .24 ounce	equivalents per portion.****
I further certify that any APP used in this product confor CFR Parts 210, 220, 225, 226, Appendix A) as demonstra		_
If 14.75 grams per creditable portion of grain is used the and I understand that effective July 1, 2013 that the proaccurate and that a revised product analysis will need to using 16.0 grams per creditable portion of grain.	duct analysis provided	above will no longer be
	CEO	
Signature	Title	
Regan Quaal	03/12/2019	989-732-2800

Date

Phone Number

^{**}Round down to the nearest ¼ grain serving.

^{***}Previous calculations using 14.75 grams per grain/bread serving can be used only for SY 12-13.

^{****} Products with more than 3.99 grams or .24 ounce equivalents of non-creditable grains do not qualify after SY 2013.

^{***} Crediting factor: Paste: multiply by 4; Green leafy vegetables: multiply by .5; Dried fruit: multiply by 2; All others: multiply by 1