



WHOLE GRAIN CHEESE RAVIOLI

Product Information

Whole grain ravioli pasta stuffed with a blend of ricotta, mozzarella, and romano cheese. Quick and easy preparation makes it a convenient, delicious meal in moments.

Product Handling

- Boil: 2-3 min
 - Bake: Line pan with sauce, place frozen ravioli in pan, and cover with additional sauce.
- Conventional oven:
400°F for 30 minutes
Convection oven:
350°F for 30 minutes

Features/Benefits

- Trans fat free
- Made with whole grain pasta
- 4.6 oz. large round serving provides 2 meat/meat alternate and 1.5 oz. grain.
- 4.6 oz medium square serving provides 2 meat/meat alternate and 1.25 oz. grain.

Ideal Use

- Center of plate application
- Serve with pasta sauce



Good Source Product Type



11/18

Item No.

129GS
225GS

Product Description

Raviolis, Cheese, Large Round, Whole Grain 1/10 lb.
Raviolis, Cheese, Medium Square, Whole Grain 1/10 lb.

Pack

Food Based Statement

2 M/MA, 1.5 Grain EQ
2 M/MA, 1.25 Grain EQ

Product Ingredients

FILLING: Fat-Free Ricotta Cheese (Pasteurized Whey, Pasteurized Skim Milk, Vinegar, Xanthan Gum), Low Moisture Part-Skim Mozzarella Cheese (Pasteurized Part-Skim Milk, Cheese Culture, Salt and Enzymes, Natamycin and Cellulose added to prevent caking), Eggs, Water, Whey Protein Isolate, Sodium Caseinate, Imported Pecorino Romano Cheese (made from Sheep's Milk, Rennet, Salt), Modified Food Starch, Sugar, Salt, Garlic.

PASTA: Ultragrain Durum Semolina (51/49) Blend (Whole Wheat Flour, Durum Wheat Semolina, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water.

Allergens


Wheat, Eggs, Milk.

Food Based Compliant

One 4.6 oz. (4 pieces) large round ravioli serving provides 2 meat/meat alternate and 1.5 oz. grain.

One 4.6 oz. (8 pieces) medium square ravioli serving provides 2 meat/meat alternate and 1.25 oz. grain.


Large Round Ravioli

Nutrition Facts 				
Serving Size: 4.6 oz. (130g)				
Calories: 230		Calories from Fat: 30		
Amount Per Serving		% Daily Value		% Daily Value
Total Fat	3.5g	5%	Sugars	3g
Saturated Fat	1.5g	7%	Protein	16g
Trans Fat	0g		Vitamin A	0%
Cholesterol	45mg	15%	Vitamin C	2%
Sodium	240mg	10%	Calcium	8%
Total Carbohydrate	35g	12%	Iron	8%
Dietary Fiber	4g	15%	Zinc	---

Percent daily values are based on 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**The information on this panel is for general purposes only. Nutrition information is based on current data. The possibility exists that manufacturers may change their formulation without Good Source's knowledge.

Medium Square Ravioli

Nutrition Facts 				
Serving Size: 4.6 oz. (129g)				
Calories: 230		Calories from Fat: 30		
Amount Per Serving		% Daily Value		% Daily Value
Total Fat	3g	5%	Sugars	3g
Saturated Fat	1.5g	7%	Protein	16g
Trans Fat	0g		Vitamin A	2%
Cholesterol	40mg	13%	Vitamin C	0%
Sodium	230mg	9%	Calcium	15%
Total Carbohydrate	38g	13%	Iron	8%
Dietary Fiber	4g	14%	Zinc	---

Percent daily values are based on 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**The information on this panel is for general purposes only. Nutrition information is based on current data. The possibility exists that manufacturers may change their formulation without Good Source's knowledge.

<u>Item No.</u>	<u>Product Description</u>	<u>Pack</u>	<u>Food Based Statement</u>
129GS	Raviolis, Cheese, Large, Whole Grain	1/10 lb.	2 M/MA, 1.5 Grain EQ
225GS	Raviolis, Cheese, Medium Square, Whole Grain	1/10 lb.	2 M/MA, 1.25 Grain EQ

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: Whole Grain Square Cheese Ravioli

Code Number: 225GS

Manufacturer: Tools for Schools.

Case/Pack/Count/Portion Size: 10 lbs/280
pieces per case / 35 servings per case / 1
serving = 8 pieces @ .57oz each = 4.56 oz
serving

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 per USDA Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield/ Servings per Unit	Creditable Amount *
Fat Free Ricotta	1.024	x	.5	.512
Low Moisture Mozzarella	.286	x	1	.286
Eggs	.26	x	1.125	.2925
Pecorino Romano Cheese	.02	x	1	.02
A. Total Creditable M/MA				1.1105

*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***
Whey Protein Isolate	.09	x	90	÷ 18	.45
Sodium Caseinate	.09	x	90	÷ 18	.45
B. Total Creditable APP Amount ¹					.9
C. Total Creditable Amount (A + B rounded down to the nearest ¼ oz)					2.0105

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

**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.

Total weight (per portion) of product as purchased: 4.56oz

Total creditable amount of product (per portion): 2.0oz

(Reminder: Total creditable amount cannot count for more than the total weight of the product.)

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 28***	Creditable Grain Amount per Portion
Ultragrain Durum Semolina (51/49) Blend	35.38	÷ 28	1.2635
D. Total Creditable Grain per Portion**			1.25

*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.

**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.

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
E. Total Cups of Creditable Fruits per Portion							
F. Total Cups of Creditable Vegetables per Portion							

*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

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

Section D:

I certify that the above information is true and correct and that a 4.56 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

I certify that the above information is true and correct and that a 4.56 ounce/gram (circle appropriate unit) portion of the above product (ready for serving) contains 1.25 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 conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

If 14.75 grams per creditable portion of grain is used then this document is null and void after June 30, 2013 and I understand that effective July 1, 2013 that the product analysis provided above will no longer be accurate and that a revised product analysis will need to be provided to the Child Nutrition Program operator using 16.0 grams per creditable portion of grain.

Signature

Dan Grout

Printed Name

Director of Merchandising

Title

8/1/2018

Date

208-365-1445

Phone Number



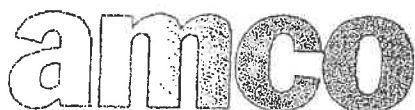
DAVISCO
FOODS INTERNATIONAL, INC.*

Davisco Foods International, Inc.
Whey Protein Isolate
BiPRO

Davisco Foods International, Inc. documentation for product used as Alternate Protein Products (APP) for Child Nutrition Programs as follows:

1. Davisco Foods International, Inc certifies that BiPRO meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
2. Davisco Foods International, Inc certifies that BiPRO has been processed so that some portions of the non-protein constituents have been removed by fractionating. This product is produced from fresh, sweet dairy whey that is concentrated and spray dried.
3. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for BiPRO is 1.14 (1.0*). This work was conducted by Nutrition International, an experienced laboratory in the industry for conducting clinical analysis. PDCAAS values of greater than 1.0 indicate a high digestibility and a high ratio of amino acid profile in *BiPRO* as compared to FAO's reference profile. *FDA does not allow values of greater than 1.0 to be declared on the label, so *BiPRO* must be written as 1.0. The PDCAAS is required to be greater than 0.8 (80% of casein.)
4. The protein level of BiPRO is at least 18% by weight when fully hydrated at a ratio of 4 parts water to 1 part BiPRO powder.
5. The protein level of BiPRO is certified to be at least 90% on an "as-is" basis from the as-purchased product. Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.

Version 09B-1103



AMERICAN CASEIN COMPANY
109 ELBOW LANE
BURLINGTON, NJ 08016-4123 USA

Alternate Protein Products (APP) for Child Nutrition Programs (CNP)

AMERICAN CASEIN COMPANY
Product: Sodium Caseinate

American Casein Company certifies that sodium caseinate meets the requirements found in Appendix A of 7 CFR 210, 220, 225 and 226.

American Casein Company certifies that sodium caseinate is processed by reacting casein, a bovine milk protein, with sodium hydroxide, and that the raw material casein is produced by acid precipitation of the liquid milk (usually hydrochloric or lactic) that removes most of the fat and whey.

The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for sodium caseinate is 1.3 calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented in December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).

The protein level of sodium caseinate is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.

The protein level of sodium caseinate is certified to be at least 90% on an "as-is" basis for the as-purchased product.

A handwritten signature in dark ink, appearing to read 'Jamil Ahmed', written over a horizontal line.

Jamil Ahmed
Director of Quality
American Casein Company

October 29, 2009