

Product Title:

QUESO BLANCO

WHITE CHEESE SAUCE WITH SALSA VERDE

JTM Item Numbers: 5718

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.00	3.53
Serving Size (g)	56.7	100
Servings Per Case	240	
Calories (kcal)	122	214
Protein (g)	7	12
Carbohydrates (g)	1	2
Dietary Fiber (g)	0	0
Total Sugar (g)	0	1
Added Sugar (g)	0.00	0.00
Fat (g)	10	17
Saturated Fat (g)	5.6	9.8
Trans Fatty Acid (g)	0	0
Cholesterol (mg)	29	51
Vitamin D (mcg)	0.03	0.05
Calcium (mg)	208	366
Iron (mg)	0	0
Potassium (mg)	278.67	491.48
Sodium (mg)	437	770

Ingredients:

CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), WATER, TOMATILLOS (with citric acid), GREEN CHILES (with citric acid), CONTAINS LESS THAN 2% OF SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, MODIFIED FOOD STARCH, CREAM, JALAPENO PEPPERS (with salt, acetic acid, water, calcium chloride), SEASONING (potassium chloride, flavor [contains maltodextrin]), ONIONS, SALT, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, CITRIC ACID.

CN Statement:

CN ID Number: 098148

This 30 lb case provides 240 servings 2.00 oz each. Each 2.00 oz serving (by weight) of Queso Blanco provides 1.00 oz equivalent meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-19.)

Product Specifications:

UPC (GTIN)	00049485057185
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	730 days

Allergens:

Milk

****This Product is Gluten-Free**

Preparation:

KEEP FROZEN

Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature.

CAUTION: Open bag carefully to avoid being burned.

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

LET'S CREATE GREAT DISHES TOGETHER:

Print Date/Time: 11/11/2020 11:09:30AM

JTM Food Group • 200 Sales Drive • Harrison, OH 45030
(513) 367.4900 • (800) 626.2308 • Fax (513) 367.3519

For the most current information, visit JTMFoodGroup.com

5718

September 23, 2019

QUESO BLANCO

WHITE CHEESE SAUCE
WITH SALSA VERDE

INGREDIENTS: CHEDDAR CHEESE (pasteurized milk, cheese culture, salt, enzymes), WATER, TOMATILLOS (with citric acid), GREEN CHILES (with citric acid). CONTAINS LESS THAN 2% OF SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES, MODIFIED FOOD STARCH, CREAM, JALAPENO PEPPERS (with salt, acetic acid, water, calcium chloride), SEASONING (potassium chloride, flavor [contains maltodextrin]), ONIONS, SALT, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, CITRIC ACID.

CONTAINS: Milk

Copy not for documenting Federal Meal Requirement

NOT FOR
RETAIL SALE

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CN 098148
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CN



0004945007185

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.636.2208

KEEP FROZEN

NET WT. 30 LB.





CORPORATE OFFICE
200 Sales Drive
Education Division
Harrison, OH 45030
Phone 800-628-
2308/513-367-4900 Fax
513-367-3508

PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
VEGETABLE COMPONENT SUB – GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: QUESO BLANCO - WHITE CHEESE SAUCE WITH SALSA VERDE Code Number: 5718

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 lb/cs, 6 - 5 lb bags, 2.00 oz portion

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
CHEDDAR CHEESE	1.00	X	100%	1.00
		X		
		X		
A. Total Creditable Amount¹				1.00

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X			
		X			
		X			
B. Total Creditable Amount¹					N/A
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/2 oz)¹					1.00

*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 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: Yes ☒ No ☐ (Circle correct answer)

(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). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams 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: N/A

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A + B
Total Creditable Amount			N/A

Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3 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 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 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.

IV. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
			X		
			X		
			X		
			X		
			X		
			X		
			X		
			X		
Total Creditable Vegetable Amount:					
¹ FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. - Vegetables and vegetable purees credit on volume served. - At least 1/4 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. - The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. - School food authorities may offer any vegetable subgroup to meet the total weekly					Total Cups Beans/Peas (Legumes)
					Total Cups Dark Green

requirement for the additional vegetable subgroup. - Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors - The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 2.00 ounce serving of the above product contains N/A cup(s) of N/A vegetables.
(Vegetable subgroup)

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ½ Cup vegetable or 1.0 ounces of equivalent meat alternate
1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate
2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate
2.5 Quarter Cups vegetable = ¾ Cup vegetable or 2.5 ounces of equivalent meat alternate
3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups vegetable = ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate
4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate
*The result of 0.9999 equals ¾ cup but a result of 1.0 equals ½ cup

Total weight (per portion) of product as purchased: 2.00

I certify that the above information is true and correct and that a 2.00 ounce serving of the above product contains 1.00 ounces of equivalent meat alternate and N/A cup(s) N/A vegetable and N/A oz equivalent grains when prepared according to directions.

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 228 Appendix A).

Brian Hofmeier
Signature
Brian Hofmeier
Printed Name

Vice President of Education Sales
Title
2/7/2018
Date
800-626-2308
Phone Number