

Signature BBQ Pork Rib Patty w/ Sauce

JTM Item Number: CP5690

Product Title

FULLY COOKED RIB-SHAPED PORK PATTY WITH BBQ SAUCE

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.79	3.53
Serving Size (g)	79.00	100.00
Servings Per Case	168	133
Calories (kcal)	170	215
Protein (g)	14	18
Carbohydrates (g)	6	8
Dietary Fiber (g)	1	1
Total Sugar (g)	5	6
Added Sugar (g)	0	0
Fat (g)	10	13
Saturated Fat (g)	3.5	4.43
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	40	51
Vitamin D (mcg)	0	0
Calcium (mg)	2	3
Iron (mg)	1	1
Potassium (mg)	0	0
Sodium (mg)	400	506

Ingredients

Ground Pork (Not More Than 20% Fat), Water, Textured Soy Protein Concentrate, Contains 2% or less of Sugar, Salt, Sodium Phosphates, Brown Sugar, Dehydrated Tomato, Dextrose, Citric Acid, Disodium Inosinate And Disodium Guanylate, Flavorings, Maltodextrin, Natural Smoke Flavor, Sodium Diacetate, Spices, Yeast Extract. SAUCED WITH: BBQ Sauce (Water, Tomato Paste, Sugar, Honey Powder (Refinery Syrup, Honey), Distilled Vinegar, Molasses, Mustard (Distilled Vinegar And Water, Mustard Seed, Salt, Turmeric, Paprika, Spice, Garlic Powder), Worcestershire Sauce (Water, Vinegar, Salt, Sugar, Caramel Color, Malic Acid, Molasses, Citric Acid, Onion And Garlic, Food Gums {Arabic, Xanthan, Guar, Cellulose}, Dextrose, Spices, Chili Pepper, Spice Extractives, And Smoke Flavor), Smoke Flavor (Maltodextrin Powder, Natural Hickory Smoke Flavor, Silicon Dioxide), Modified Corn Starch, Caramel Color, Onion Powder, Spices, Sodium Benzoate, Xanthan Gum, Lemon Juice Powder (Corn Syrup Solids, Lemon Juice, Lemon Oil)).

Product Specifications

UPC (GTIN)	10049485056901
Case Pack	6
Net Weight	29.400
Gross Weight	30.500
Case Length	17.000
Case Width	13.000
Case Height	11.250
Case Cube	1.440
TixHi	8x5
Shelf Life	548

CN Statement: CN ID Number:080701

One 2.80 oz. fully cooked rib-shaped pork patty with bbq sauce provides 2.00 oz. equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-11).

Allergens

Soy

Preparation

1. Do not thaw. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat in a conventional oven preheated @ 350 degrees F for 12-14 minutes OR heat in a convection oven preheated @350 degrees F for 10-12 minutes.

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Fully Cooked Pork Rib with BBQ Sauce Code Number: CP5690 / 5690CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 29.40 / 168 servings / 2.80 oz patty with sauce

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*
		x		
Ground Pork (not more than 20% fat)	2.30 oz	x	74%	1.70 oz
		x		
A. Total Creditable Amount¹				1.70 oz

*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***
Textured Vegetable Protein		x			
Arcon T 158-830	0.127	x	64.8%	Divided by 18	0.457
		x			
B. Total Creditable Amount¹					0.457
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

*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:** N/A

(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: _____

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			

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:						
<ul style="list-style-type: none"> ▪ 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 ¼ 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 2.8 ounce serving of the above product contains 0 cup(s) of N/A vegetables.
 (Vegetable subgroup)

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups vegetable = ¼ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce 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 ¼ cup

Total weight (per portion) of product as purchased: 2.80 oz

I certify that the above information is true and correct and that a 2.80 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 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 226 Appendix A).

Brian Hofmeier
 Signature
Brian Hofmeier
 Printed Name

Vice President of Education Sales
 Title
7-1-22 800-626-2308
 Date Phone Number

Fully Cooked Rib-Shaped Pork Patty with BBQ Sauce

INGREDIENTS: Ground Pork (not more than 20% fat), water, textured soy protein concentrate, contains 2% or less of sugar, salt, sodium phosphate, brown sugar, dehydrated tomato, dextrose, citric acid, disodium triphosphate and disodium guanylate, flavorings, maltodextrin, natural smoke flavor, sodium diacetate, spices, yeast extract. **SAUCED WITH:** BBQ Sauce (water, tomato paste, sugar, honey powder [refinery syrup, honey], distilled vinegar, molasses, mustard [filled with vinegar and water, mustard seed, salt, turmeric, paprika, spices, garlic powder], Worcestershire sauce [water, vinegar, salt, sugar, caramel color, malic acid, molasses, citric acid, onion and garlic, food gums (arabic, xanthan, guar, cellulose), dextrose, spices, chili pepper, spice extractives, and smoke flavor], smoke flavor [methocellin powder, natural hickory smoke flavor, silicon dioxide], modified corn starch, caramel color, onion powder, spices, sodium benzoate, xanthan gum, lemon juice powder [corn syrup solids, lemon juice, lemon oil]).

NET WT. 29.40 LBS.

Distributed by:
JTM PROVISIONS CO.
 HARRISON, OH 45030



CP5690
 January 01, 2000

00001



10049485056901

KEEP FROZEN

COPY NOT MEANT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

170817C

HEATING INSTRUCTIONS

1. Do Not Fry. 2. Lay out patties on an oven sheet pan in a single layer. 3. Heat in a conventional preheated 350 degree F oven for 12-14 minutes. Or Heat in a convection preheated oven at 350 degrees F for 10-12 minutes.

CM

080701

One 2.50 or 4.25 pound rib-shaped pork patty with BBQ sauce patty per 2.00 or equivalent unit. Meat for the Child Nutrition Meal Program. Requirements (Date of Production and System) authorized by the Food and Nutrition Service, USDA (05-11).

CM

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES."

Signature Pork Meatballs (4ct. = CN)

JTM Item Number: CP5036

Product Title

COOKED PORK MEATBALLS

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	2.72	3.53
Serving Size (g)	77.10	100.00
Servings Per Case	176	136
Calories (kcal)	161	209
Protein (g)	13	17
Carbohydrates (g)	6	8
Dietary Fiber (g)	1	1
Total Sugar (g)	2	2
Added Sugar (g)	0	0
Fat (g)	10	12
Saturated Fat (g)	3.4	4.41
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	34	45
Vitamin D (mcg)	0	0
Calcium (mg)	62	80
Iron (mg)	1	1
Potassium (mg)	669	868
Sodium (mg)	232	301

Product Specifications

UPC (GTIN)	10049485050367
Case Pack	6 Bags
Net Weight	30.000
Gross Weight	31.500
Case Length	19.810
Case Width	11.310
Case Height	10.500
Case Cube	1.360
TixHi	8x4
Shelf Life	548

Ingredients

GROUND PORK (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, BREAD CRUMBS (wheat flour, dextrose, salt, yeast), NONFAT DRY MILK, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes), SPICES, DEHYDRATED GARLIC.

CN Statement: CN ID Number:100360

Four 0.68 oz Cooked Pork Meatballs provide 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-23.)

Allergens

Soy, Milk, Wheat

Preparation

KEEP FROZEN CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Fully Cooked Pork Meatballs Code Number: CP5036 / 5036CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30.00 / 176 servings / 2.72 oz (4 meatballs)

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*
		x		
Ground Pork (not more than 20% fat)	1.8330 oz	x	74%	1.3564 oz
Romano Cheese	0.141 oz	x	100%	0.0141
A. Total Creditable Amount¹				1.3705 oz

*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***
Textured Vegetable Protein		x			
Arcon T 158-830	0.1410	x	64.8%	Divided by 18	0.5076
Non Fat Dry Milk	0.0710	x	31%		0.1222
B. Total Creditable Amount¹					0.6298
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

*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:** N/A

(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: _____

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			

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:						
<ul style="list-style-type: none"> ▪ 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 ¼ 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 2.6 ounce serving of the above product contains 0 cup(s) of N/A vegetables.
 (Vegetable subgroup)

<p><u>Quarter Cup to Cup Conversions*</u></p> <p>0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate</p> <p>1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate</p> <p>1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate</p> <p>2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate</p> <p>2.5 Quarter Cups vegetable = ¾ Cup vegetable or 2.5 ounces of equivalent meat alternate</p> <p>3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate</p> <p>3.5 Quarter Cups vegetable = ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate</p> <p>4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate</p> <p>*The result of 0.9999 equals ¾ cup but a result of 1.0 equals ¼ cup</p>
--

Total weight (per portion) of product as purchased: 2.72 oz.

I certify that the above information is true and correct and that a 2.72 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate and 0 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 226 Appendix A).

Brian Hofmeier

Signature

Brian Hofmeier

Printed Name

Vice President of Education Sales

Title

7-1-22

Date

800-626-2308

Phone Number

NOT FOR
RETAIL SALE



10049485050367

CP5036

23096 - 00:00

Heating Instructions:

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.
STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

CP5036

April 06, 2023

COOKED PORK MEATBALLS

INGREDIENTS: GROUND PORK (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, BREAD CRUMBS (wheat flour, dextrose, salt, yeast), NONFAT DRY MILK, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SUGAR, SALT, ROMANO CHEESE (sheep's milk, cheese culture, salt, enzymes), SPICES, DEHYDRATED GARLIC.

CONTAINS: Soy, Milk, Wheat

CN 100360
Four 0.68 oz Cooked Pork Meatballs provide 2.00 oz equivalent
CN meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use CN
of this logo and statement authorized by the Food and Nutrition Service,
USDA 04-23.)
CN

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05036 7 (10) 23096

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES".



Homestyle Pork Sausage Gravy

JTM Item Number: CP552

Product Title

SAUSAGE GRAVY

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	3.95	3.53
Serving Size (g)	112.00	100.00
Servings Per Case	121	136
Calories (kcal)	174	155
Protein (g)	7	7
Carbohydrates (g)	8	7
Dietary Fiber (g)	0	0
Total Sugar (g)	1	1
Added Sugar (g)	0	0
Fat (g)	12	11
Saturated Fat (g)	6.9	6.13
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	25	23
Vitamin D (mcg)	0	0
Calcium (mg)	26	23
Iron (mg)	0	0
Potassium (mg)	167	149
Sodium (mg)	510	455

Ingredients

WATER, GROUND PORK (no more than 20% fat), GRAVY MIX (coconut oil, modified food starch, wheat flour, maltodextrin, nonfat dry milk, titanium dioxide, salt, butter (cream, salt, annatto), buttermilk, sour cream (cultured cream, nonfat dry milk), sodium caseinate, mono- and diglycerides, disodium phosphate, dipotassium phosphate, natural and artificial flavors, carrageenan, lactic acid, citric acid), CONTAINS LESS THAN 2% OF SALT, SUGAR, SPICES.

CN Statement: CN ID Number:097382

This 30 lb. case provides 121 servings 3.95 oz each. Each 3.95 oz. serving (by weight) of Sausage Gravy provides 1.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by Food and Nutrition Service, USDA 08-18.)

Allergens

Milk, Wheat

Product Specifications

UPC (GTIN)	10049485005527
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.440
Case Width	11.810
Case Height	6.880
Case Cube	0.730
TixHi	10x7
Shelf Life	730

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.

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Pork Sausage Gravy Code Number: CP552 / 552CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # case / 6/ 5 # bags / 3.95 oz sv by weight

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*
		x		
Ground Pork (Not more than 20% fat)	1.404	x	74%	1.038
		x		
A. Total Creditable Amount¹				1.038

*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***
N/A		x			
		x			
		x			
B. Total Creditable Amount¹					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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:** N/A

(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.)

N/A

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

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:						
<ul style="list-style-type: none"> ▪ 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 ¼ 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 3.95 ounce serving of the above product contains 0 cup(s) of N/A vegetables.
 (Vegetable subgroup)

<p><u>Quarter Cup to Cup Conversions*</u></p> <p>0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate</p> <p>1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate</p> <p>1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate</p> <p>2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate</p> <p>2.5 Quarter Cups vegetable = ¾ Cup vegetable or 2.5 ounces of equivalent meat alternate</p> <p>3.0 Quarter Cups vegetable = ¾ Cup vegetable or 3.0 ounces of equivalent meat alternate</p> <p>3.5 Quarter Cups vegetable = ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate</p> <p>4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate</p> <p>*The result of 0.9999 equals ¾ cup but a result of 1.0 equals ¼ cup</p>
--

Total weight (per portion) of product as purchased: 3.95

I certify that the above information is true and correct and that a 3.95 ounce serving of the above product (ready to cook) contains 1.0 ounces of equivalent meat/meat alternate and 0 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 226 Appendix A).

Brian Hofmeier

Signature

Brian Hofmeier

Printed Name

Vice President of Education Sales

Title

7-1-22 800-626-2308

Date Phone Number

NOT FOR
RETAIL SALE



10049485005527

CP552

18303 08:00

Heating instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

CP552

Oct 30 2018

SAUUSAGE GRAVY

INGREDIENTS: WATER, GROUND PORK (no more than 20% fat), GRAVY MIX (coconut oil, modified food starch, wheat flour, maltodextrin, nonfat dry milk, titanium dioxide, salt, butter (cream, salt, annatto), buttermilk, sour cream (cultured cream, nonfat dry milk), sodium caseinate, mono- and diglycerides, disodium phosphate, dipotassium phosphate, natural and artificial flavors, carrageenan, lactic acid, citric acid), CONTAINS LESS THAN 2% OF SALT, SUGAR, SPICES.

CONTAINS: Milk, Wheat

Copy not for documenting Federal Meal Requirement

CN

097362

This 30 lb. case provides 121 servings 3.95 oz each. Each 3.95 oz. CN serving (by weight) of Sausage Gravy provides 1.00 oz. equivalent meat CN for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by Food and Nutrition Service, USDA 08-18.)

CN

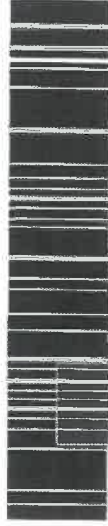
"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES."



Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2306

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 00552 7 (10) 18303

Premium 2.5" Sausage Patty

JTM Item Number: CP5649

Product Title

COOKED PORK SAUSAGE PATTIES

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	1.33	3.53
Serving Size (g)	37.70	100.00
Servings Per Case	360	136
Calories (kcal)	120	319
Protein (g)	6	15
Carbohydrates (g)	1	2
Dietary Fiber (g)	0	0
Total Sugar (g)	0	1
Added Sugar (g)	0	0
Fat (g)	10	28
Saturated Fat (g)	3.8	9.95
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	26	70
Vitamin D (mcg)	0	0
Calcium (mg)	13	35
Iron (mg)	0	1
Potassium (mg)	296	787
Sodium (mg)	197	522

Ingredients

GROUND PORK (no more than 30% fat), SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SPICES, SUGAR, WATER, DISODIUM INOSINATE AND DISODIUM GUANYLATE.

CN Statement: CN ID Number:098882

Each 1.33 oz Cooked Pork Sausage Patty provides 1.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-20.)

Allergens

None

Preparation

KEEP FROZEN Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

Product Specifications

UPC (GTIN)	10049485056499
Case Pack	6 Bags
Net Weight	30.000
Gross Weight	31.500
Case Length	19.810
Case Width	11.310
Case Height	12.000
Case Cube	1.560
TixHi	8x4
Shelf Life	548

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Pork Sausage Patty Code Number: CP5649 / 5649CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # case / 6 bags / 1.33 oz sv by weight

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*
		x		
Ground Pork (Not more than 30% fat)	1.43	x	70%	1.001
		x		
A. Total Creditable Amount¹				1.001

*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***
N/A		x			
		x			
		x			
B. Total Creditable Amount¹					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ 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:** N/A

(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.)

N/A

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

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:						
<ul style="list-style-type: none"> ▪ 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 1.33 ounce serving of the above product contains 0 cup(s) of N/A vegetables.
 (Vegetable subgroup)

<p><u>Quarter Cup to Cup Conversions*</u></p> <p>0.5 Quarter Cups vegetable = ¼ Cup vegetable or 0.5 ounces of equivalent meat alternate</p> <p>1.0 Quarter Cups vegetable = ½ Cup vegetable or 1.0 ounce of equivalent meat alternate</p> <p>1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate</p> <p>2.0 Quarter Cups vegetable = 1 Cup vegetable or 2.0 ounces of equivalent meat alternate</p> <p>2.5 Quarter Cups vegetable = 1 ¼ Cup vegetable or 2.5 ounces of equivalent meat alternate</p> <p>3.0 Quarter Cups vegetable = 1 ½ Cup vegetable or 3.0 ounces of equivalent meat alternate</p> <p>3.5 Quarter Cups vegetable = 1 ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate</p> <p>4.0 Quarter Cups vegetable = 2 Cup vegetable or 4.0 ounces of equivalent meat alternate</p> <p>*The result of 0.9999 equals ¾ cup but a result of 1.0 equals 1 cup</p>
--

Total weight (per portion) of product as purchased: 1.33

I certify that the above information is true and correct and that a 1.33 ounce serving of the above product (ready to cook) contains 1.0 ounces of equivalent meat/meat alternate and 0 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 226 Appendix A).

Brian Hofmeier

Signature

Brian Hofmeier

Printed Name

Vice President of Education Sales

Title

7-1-22

Date

800-626-2308

Phone Number

NOT FOR
RETAIL SALE



10049485056499

CP5649
20202 09:00

Heating Instructions:
Place patties on a sheet pan and heat in
convection oven at 350 degrees to 375 degrees F
for approximately 7-8 minutes.

CP5649

Jul 20 2020

COOKED PORK SAUSAGE PATTIES

INGREDIENTS: GROUND PORK (no more than 30% fat), SEASONING (potassium chloride, flavor
[contains maltodextrin]), SALT, SPICES, SUGAR, WATER, DISODIUM INOSINATE AND DISODIUM
GUANYLATE.

Copy not for documenting Federal Meal Requirement

Each 1.33 oz Cooked Pork Sausage Patty provides 1.00 oz equivalent
CN meal for Child Nutrition Meal Pattern Requirements. (Use of this logo CN
and statement authorized by the Food and Nutrition Service, USDA
04-20.)

CN

098882

CN

*CONTAINS COMMODITIES DONATED BY
THE UNITED STATES DEPARTMENT OF
AGRICULTURE - THIS PRODUCT SHALL
BE SOLD ONLY TO ELIGIBLE RECIPIENT
AGENCIES*



Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.628.2308

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05649 9 (10) 20202

Signature Pork Sloppy Joe

JTM Item Number: CP5401

Product TitleSLOPPY JOE: BAR-B-QUE SAUCE WITH PORK
CAMEL COLOR ADDED

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	3.44	3.53
Serving Size (g)	97.50	100.00
Servings Per Case	139	136
Calories (kcal)	174	178
Protein (g)	14	15
Carbohydrates (g)	10	10
Dietary Fiber (g)	1	1
Total Sugar (g)	7	7
Added Sugar (g)	5	5
Fat (g)	9	9
Saturated Fat (g)	2.9	3.00
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	44	45
Vitamin D (mcg)	0	0
Calcium (mg)	37	38
Iron (mg)	1	1
Potassium (mg)	441	453
Sodium (mg)	654	671

Ingredients

GROUND PORK (no more than 20% fat), WATER, TOMATO PASTE, SUGAR, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), VINEGAR, SALT, DEHYDRATED ONION, DEHYDRATED RED BELL PEPPERS, CHILI POWDER (chili pepper, spices, salt, garlic powder), DEHYDRATED GARLIC, XANTHAN GUM, PAPRIKA EXTRACT, SPICE, CAMEL COLOR.

CN Statement: CN ID Number:056575

This 30 lb. case provides 139 servings 3.44 oz each. Each 3.44 oz serving (by weight) of Sloppy Joe provides 2.00 oz equivalent meat/meat alternate and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-02.)

Allergens

Soy

Product Specifications

UPC (GTIN)	10049485054013
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.440
Case Width	11.810
Case Height	6.880
Case Cube	0.730
TixHi	10x7
Shelf Life	730

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.

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Pork Sloppy Joe Code Number: CP5401 / 5401CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # case / 6/5 # bags / 3.440oz sv by weight

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*
		x		
Ground Pork (not more than 20% fat)	2.293	x	74%	1.697
		x		
A. Total Creditable Amount¹				1.697

*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			
ADM Arcon 155-830	0.1075	x	64.8	/ 18	0.387
		x			
B. Total Creditable Amount¹					0.387
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

*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:** N/A

(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.)

N/A

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

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)	
Tomato Paste	Red / Orange	0.361	X	27.60 / 16 = 1.725	0.623	
24% to 28%			X			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ 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 ¼ 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	1/8th cup
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 3.44 ounce serving of the above product contains 1/8th cup(s) of Red / Orange 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 = ¼ Cup vegetable or 1.0 ounce 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 = 5/8 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 = 7/8 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 1 cup

Total weight (per portion) of product as purchased: 3.44

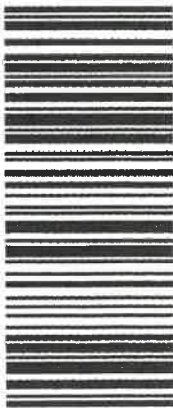
I certify that the above information is true and correct and that a 3.44 ounce serving of the above product (ready to cook) contains 2.0 ounces of equivalent meat/meat alternate and 0 oz equivalent grains when prepared according to directions.

(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 226 Appendix A).

Brian Hofmeier
 Signature
Brian Hofmeier
 Printed Name

Vice President of Education Sales
 Title
7-1-22 800-626-2308
 Date Phone Number



1004948505401

CP5401 13304 - 11:57

Heating Instructions

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

CP5401

October 31, 2013

SLOPPY JOE:
BAR-B-QUE SAUCE WITH PORK
CARAMEL COLOR ADDED

INGREDIENTS: GROUND PORK (no more than 20% fat), WATER, TOMATO PASTE, SUGAR, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), VINEGAR, SALT, DEHYDRATED ONION, DEHYDRATED RED BELL PEPPERS, CHILI POWDER (chili pepper, spices, salt, garlic powder), DEHYDRATED GARLIC, XANTHAN GUM, PAPRIKA EXTRACT, SPICE, CARAMEL COLOR.

CONTAINS: Soy

Copy not for documenting Federal Meal Requirement

CN

This 30 lb. case provides 139 servings 3.44 oz each. Each 3.44 oz serving (by weight) of Sloppy Joe provides 2.00 oz equivalent meal/meat alternate and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-02.)

CN

056575

CN

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES."



USDA PROCESS CERTIFICATION PROGRAM

Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05401 3 (10) 13304

0001

Signature Pork Taco Filling

JTM Item Number: CP5205

Product Title

TACO FILLING WITH PORK AND TEXTURED VEGETABLE PROTEIN
CAMEL COLOR ADDED

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	3.17	3.53
Serving Size (g)	89.90	100.00
Servings Per Case	151	136
Calories (kcal)	113	125
Protein (g)	13	14
Carbohydrates (g)	5	6
Dietary Fiber (g)	2	2
Total Sugar (g)	2	2
Added Sugar (g)	0	0
Fat (g)	5	5
Saturated Fat (g)	1.6	1.84
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	31	35
Vitamin D (mcg)	0	0
Calcium (mg)	46	52
Iron (mg)	1	2
Potassium (mg)	817	910
Sodium (mg)	279	311

Ingredients

GROUND PORK (no more than 20% fat), WATER, TOMATO PASTE, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF TEXTURED VEGETABLE PROTEIN (soy flour, caramel color), SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, CHILI PEPPER, SALT, DEHYDRATED GARLIC, CAMEL COLOR, VINEGAR, SPICES, PAPRIKA EXTRACT.

CN Statement: CN ID Number:100741

This 30 lb. case provides 151 servings 3.17 oz each. Each 3.17 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat/meat alternate and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-24.)

Product Specifications

UPC (GTIN)	10049485052057
Case Pack	30# 6 Bags
Net Weight	30.000
Gross Weight	31.300
Case Length	15.440
Case Width	11.810
Case Height	6.880
Case Cube	0.730
TixHi	10x7
Shelf Life	730

Allergens

Soy

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.

August 22, 2024



CORPORATE OFFICE
 200 Sales Drive
 Education Division
 Harrison, OH 45030
 Phone 800-626-
 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: Pork Taco Filling Code Number: CP5205 / 5205CE

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 # case / 6/5 # bags / 3.17 oz sv by weight

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*
		x		
Ground Pork (not more than 20% fat)	1.73	x	74%	1.28
		x		
A. Total Creditable Amount¹				1.28

*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***
ADM TVP 165-218	0.7	x	50	/ 18	0.19
ADM Arcon 155-830	0.16	x	64.8	/ 18	0.58
		x			
B. Total Creditable Amount¹					0.77
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)¹					2.00

*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:** N/A

(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.)

N/A

Indicate to which Exhibit A Group (A-I) the Product Belongs: _____

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)	
Tomato Paste	Red / Orange	0.30	X	27.60 / 16 = 1.725	0.52	
24% to 28%			X			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ▪ ¹FBG 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 ¼ 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	1/8th cup
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 3.17 ounce serving of the above product contains 1/8th cup(s) of Red / Orange vegetables.
 (Vegetable subgroup)

Quarter Cup to Cup Conversions*
0.5 Quarter Cups vegetable = ½ Cup vegetable or 0.5 ounces of equivalent meat alternate
1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce 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 1 cup

Total weight (per portion) of product as purchased: 3.17

I certify that the above information is true and correct and that a 3.17 ounce serving of the above product (ready to cook) contains 2.0 ounces of equivalent meat/meat alternate and 0 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 226 Appendix A).

Brian Hofmeier

Vice President of Education Sales

Signature

Title

Brian Hofmeier

7-1-22

800-626-2308

Printed Name

Date

Phone Number

NOT FOR
RETAIL SALE



10049485052057

CP5205

19152 08:00

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

CP5205

Jun 1 2019

TACO FILLING WITH PORK AND
TEXTURED VEGETABLE PROTEIN
CARAMEL COLOR ADDED

INGREDIENTS: GROUND PORK (no more than 20% fat), WATER, TOMATO PASTE, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF TEXTURED VEGETABLE PROTEIN (soy flour, caramel color), SEASONING (potassium chloride, flavor (contains maltodextrin)), DEHYDRATED ONION, CHILI PEPPER, SALT, DEHYDRATED GARLIC, CARAMEL COLOR, VINEGAR, SPICES, PAPRIKA EXTRACT.

CONTAINS: Soy

Copy not for documenting Federal Meal Requirement

CN

098047

This 30 lb. case provides 151 servings 3.17 oz each. Each 3.17 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat/meat alternate and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 03-19.)

CN

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES



Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05205 7 (10) 19152