

Peanut Butter & Grape Jelly on Whole Grain Bread

Item #: 92123

Product Description: Crustless peanut butter and grape jelly sandwich, made with whole grain bread. Individually packaged for handheld convenience. Square shape. Commodity processing available.

Technical Name: PB Jamwich Whole Wheat Bread Filled With Peanut Butter And Grape Jelly

Product Details

Pieces Per Case: 72
 Piece Size (oz.): 2.80 OZ
 Case Net Weight (lb.): 12.60

Case Dimensions: Width: 11.88
 Length: 17.88
 Height: 8.00
 Case Cube: 0.98

Cases / Pallet: 72
 Case Tilt: 8 x 9

Credit (CN): 1 OZ MMA 1 SERV BBA NOMEAT

Ingredients:

INGREDIENTS: White Whole Wheat Bread: White Whole Wheat Flour, Water, Vital Wheat Gluten, Enriched White Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine, Riboflavin, And Folic Acid), Yeast, Sugar, Contains 2% Or Less Of: Salt, Soybean Oil, Mono & Diglycerides, Calcium Propionate (BHT And Citric Acid Added As Antioxidants), Ethoxylated Mono- And Diglycerides, Sodium Stearoyl Lactylate, Datem, Enzymes, Monocalcium Phosphate, Ascorbic Acid, Microcrystalline Cellulose, Modified Food Starch. Peanut Butter: Peanuts, Dextrose, Hydrogenated Vegetable Oil (Rapeseed, Cottonseed, Soybean), Sugar And Salt. Grape Jelly: Grape Juice, Corn Syrup, High Fructose Corn Syrup, Fruit Pectin, Citric Acid, Sodium Benzoate And Sorbic Acid (Preservatives), Sodium Citrate. CONTAINS: PEANUTS, WHEAT, SOY

Shelf Life (days): 270
 Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Thaw in refrigerator overnight then eat. PM Jamwich is best when served within 24 hours of thawing.

Master Case UPC Code: 00075999921230

The data contained on this spec sheet has been approved by Labeling & Commercialization Services Manager, Jennifer Hoppe.



Printed on: 5/9/2013



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Nutrition Facts:

Serving Size: 2.80 OZ (78 g)	
Servings Per Container: 72	
Calories / Calories from Fat:	290 / 140
% Daily Value **	
Total Fat 15 g	23%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 350 mg	15%
Total Carbohydrate 33 g	11%
Dietary Fiber 4 g	16%
Sugars 13 g	
Protein 10 g	
Vitamin A	0%
Vitamin C	4%
Calcium	4%
Iron	15%

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



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PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: PB Jamwich™ Crustless Peanut Butter and Grape Jelly Sandwich on Whole Grain Bread Code No: 92123
 Manufacturer: AdvancePierre Foods, Inc.
 Case/Pack/Count/Portion Size: Net Wt 12.60 Lbs. / Individually Wrapped / 72/2.8 oz

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*
Peanut Butter	1.10	x	1.1 oz = 2 Tbsp	1.00
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		÷ by 18	
B. Total Creditable Amount¹					
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. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
White Whole Wheat Bread	1.13	N/A	1 serving = 1.0 oz	1.13
D. Total Creditable Amount for Bread/Bread Alternate²				1.00

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded down to the nearest ¼ serving. Do not round up.

³Newest FNS guidelines use 16 grams of grains per serving of bread/bread alternate.

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 for serving) contains **1.00** ounce of equivalent meat alternate and **1** oz equivalent grains when prepared according to directions.

Each sandwich contains at least 16 grams of whole grain flour and less than 2 grams of enriched wheat flour, which more than meets the 51% whole grain requirement.

(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).

Jennifer Hoppe
 Labeling and Commercialization Services Manager

May 22, 2012
 Date

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

**This is not a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is not applicable to the production of this item. The numbers above are based on current specifications.

Peanut Butter & Strawberry Jam on Whole Grain Bread

Item #: 92127

Product Description: Crustless peanut butter and strawberry jam sandwich, made with whole grain bread. Individually packaged for handheld convenience. Square shape. Commodity processing available.

Technical Name: PB Jamwich Crustless Whole Grain Breaded Filled With Peanut Butter And Strawberry Jam

Product Details

Pieces Per Case: 72
 Piece Size (oz.): 2.80 OZ
 Case Net Weight (lb.): 12.60

Case Dimensions: Width: 11.88
 Length: 17.88
 Height: 9.00
 Case Cube: 0.98

Cases / Pallet: 72
 Case T/H: 8 x 9

Credit (CN): 1 OZ MMA 1 SERV BBA NOMEAT

Ingredients:

INGREDIENTS: White Whole Wheat Bread: White Whole Wheat Flour, Water, Vital Wheat Gluten, Enriched White Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine, Riboflavin, And Folic Acid), Yeast, Sugar, Contains 2% Or Less Of: Salt, Soybean Oil, Mono & Diglycerides, Calcium Propionate (BHT And Citric Acid Added As Antioxidants), Ethoxylated Mono- And Diglycerides, Sodium Stearoyl Lactylate, Date, Enzymes, Monocalcium Phosphate, Ascorbic Acid, Microcrystalline Cellulose, Modified Food Starch.

Peanut Butter: Peanuts, Dextrose, Hydrogenated Vegetable Oil (Rapeseed, Cottonseed, Soybean), Sugar And Salt. **Strawberry Jam:** Corn Syrup, Strawberry Juice (From Concentrate), High Fructose Corn Syrup, Strawberries, Contains Less Than 2% Of: Sugar, Pectin, Dextrose, Citric Acid. **CONTAINS:** Peanuts, Wheat, Soy

Shelf Life (days): 270
 Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Thaw in refrigerator overnight then eat. PM Jamwich is best when served within 24 hours of thawing.

Master Case UPC Code: 00075999921278

The data contained on this spec sheet has been approved by Labeling & Commercialization Services Manager, Jennifer Hoppe.



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Nutrition Facts:

Serving Size: 2.80 OZ (78 g)

Servings Per Container: 72

Calories / Calories from Fat: 290 / 140

% Daily Value **

Total Fat 15 g 23%

Saturated Fat 2 g 10%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 340 mg 14%

Total Carbohydrate 33 g 11%

Dietary Fiber 4 g 16%

Sugars 15 g

Protein 10 g

Vitamin A 0%

Vitamin C 4%

Calcium 4%

Iron 8%

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



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PRODUCT ANALYSIS FORM FOR NON-CN PRODUCTS

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)

Product Name: PB Jamwich™ Crustless Peanut Butter and Strawberry Jam Sandwich on Whole Grain Bread Code No: 92127

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Wt 12.60 Lbs. / Individually Wrapped / 72/2.8 oz

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*
Peanut Butter	1.10	x	1.1 oz = 2 Tbsp	1.00
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)

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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***
B. Total Creditable Amount¹		x		+ by 18	
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. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
White Whole Wheat Bread	1.13	N/A	1 serving = 1.0 oz	1.13
D. Total Creditable Amount for Bread/Bread Alternate²				1.00

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving + 16 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do **not** round up.

³Newest FNS guidelines use 16 grams of grains per serving of bread/bread alternate.

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 for serving) contains 1.00 ounce of equivalent meat alternate and 1 oz equivalent grains when prepared according to directions.

Each sandwich contains at least 16 grams of whole grain flour and less than 2 grams of enriched wheat flour, which more than meets the 51% whole grain requirement.

(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).

Jennifer Hoppe
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 Labeling and Commercialization Services Manager

May 22, 2012
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