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Purchasing

April 17, 2024

San Dieguito Union High School District
Bid No. B2025-02 Dry Goods, Snacks and Beverages

ADDENDUM NO. 1

TO: Bidders
FROM: Ellen Fritz, Director of Purchasing

Bid No. B2025-02 - The following alternative products are approved substitutes for **Dry Goods** Bid lines: 4, 11, 28, 30, 31, 33, and 40.

Bid Line No.	Mfg. Item No.	Brand	Description	UOM	Pack Size
4	2072	LODI CANNING CO	BEANS VEGETARIAN REFRIED	CS	6/#10
11	T398	FOUR IN ONE	SAUCE TARTAR PACKETS IW	CS	200/12GM
28	74627/595447	SUGAR FOODS	CROUTONS CHEESE GARLIC WG IW	CS	250/.5OZ
30	93873171/10108855	BOGHOSIAN	SEEDLESS RAISIN	CS	144/1.5OZ
31	ASA10001	PETERSON FARMS FRESH	APPLESAUCE CUP ORIG UNSWT	CS	96/4.5OZ
33	36763/1067735263	SENECA	CORN WHOLE KERNEL LS	CS	6/#10
40	7788500193	TAPATIO	HOT SAUCE PACKETS	CS	500/7GR

Snack and Beverages Bid lines: 3 and 33

Bid Line No.	Mfg. Item No.	Brand	Description	UOM	Pack Size
3	NDW05L24PDRPBN	NIAGARA BOTTLING	WATER PURIFIED	CS	24/16.9OZ
33	1231780	SUNRICH	HNY RST SUNFLOWER KERNELS IW	CS	150/1.2OZ

Addendum includes attached Manufacturer specification sheets

Addendum posted online at <https://www.sduhsd.net/Departments/Business-Services/Purchasing/Current-Bids/index.html>



PRODUCT SPECIFICATION SHEET

REFRIED BEANS (VEGETARIAN)

Product Description

Light brown to tan color practically free of variation. Good aroma characteristic of refried pinto beans; no off odors. Good flavor characteristic of pinto beans; no off flavors. Smooth to slight firm to the bite.

Net Weight and Packaging

Base Unit: Can
Unit per case: 6
Pack Size: #10 can
Case Weight: 47 lbs
Shelf Life: 36 months

Ingredients: Water, pinto beans, salt, spices

Storage Temperature: 45-80 F°

Storage Directions: Store in a cool, dry environment.

Kosher Status: N/A

Ready to eat status: Heat and serve, may be used as an ingredient.

Allergens: None known

Microbiological Data: Product is commercially sterile.

Product Use: Refrigerate unused product after opening.

Nutrition Facts

about 24 servings per container

Serving size 1/2 cup (130g)

Amount per serving

Calories **120**

% Daily Value*

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 360mg **16%**

Total Carbohydrate 20g **7%**

Dietary Fiber 5g **18%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 40mg **4%**

Iron 2mg **10%**

Potassium 453mg **10%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Four In One Co., Inc.

Manufacturer of Fine Food Products

1011 Timothy Drive, San Jose, CA 95133 Phone (650) 964-9650 Fax (408) 291-5978

PRODUCT SPECIFICATION

Date Issued 03/18/2021. Version 1

Name of Product: Tartar Sauce – 12gm

Product Code: T398

Brand Name: Salad Fresh

Nutrition Facts	
1 serving per container	
Serving Size	1 packet (12g)
Amount per serving	
Calories	20
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	3%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron less than 1mg	0%
Potassium 5mg	0%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Ingredients: Distilled Vinegar, Soybean Oil, Corn Syrup, Cucumbers, Water, Modified Corn Starch, Egg Yolks, Salt, Spice, Dehydrated Onion, Alum, Sodium Benzoate, Dehydrated Pepper, Natural Flavor, Propylene Glycol, Xanthan Gum, Polysorbate 80 and Turmeric, Calcium Disodium EDTA added to protect flavor.

Country of Origin: Made in USA

Chemical Characteristic:

pH: 3.6 – 3.9
Acidity: 1.48 – 1.68%
Salt: 2.17 – 2.37%
Viscosity: 3.50 – 4.50cm@30sec

Microbiological Specifications:

Standard Plate Count: < 10,000 cfu/g
Yeast/Mold: < 500 cfu/g
Lactobacillus: < 100 cfu/g

Allergen: Egg Yolks

Shelf Life: 6 months when stored at recommended storage conditions

Storage Condition: Store at ambient temperature away from heat, light and humidity

Packaging:

Pack Size: 12gm
Master Case: 200/Case
Case Gross Weight: 6 lb
Net Weight: 5.29 lb
Case Dimension: 9.5" × 6" × 6.5"
Cube: 0.21
Palletize: 30 Cases × 8 High = 240 Cases / Pallet

Date Code Format: Month (MM) + Date (DD) + Year (YYYY) of Processing Date



FINISHED PRODUCT SPECIFICATION	
74627 Fresh Gourmet® Country Cut Whole Grain Cheese Garlic Croutons	
250 / 0.5 oz	
Effective Date:	02/21/23
Revised:	9th
Supersedes:	06/08/22

1	PRODUCT TYPE	Seasoned Croutons.
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2	CONTAINER INFORMATION	Case Dimensions (inches):	16.188 length	12.063 width	15.188 height	
		Case Cube:	1.716 cubic feet			
		Gross Case Weight:	9.80 lbs			
		Pallet Pattern:	10 tie	x	3 high	30 cases/pallet

3	SUGAR FOODS ITEM NUMBER	74627	UPC: 1-00-86631-74627-9
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4	PRODUCT DESCRIPTION	A Country-cut croutons made from freshly baked whole grain bread, toasted, oiled and seasoned with a delicate cheese garlic seasoning.
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5	NET WEIGHT	0.5 oz / packet	7.81 lb / case
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6	PHYSICAL, ANALYTICAL & SENSORY CHARACTERISTICS	Color/Appearance:	Light to medium golden brown croutons with specks of seasoning.		
		Flavor/Aroma:	Characteristic toasted and oiled bread with a mild cheese garlic flavor. No off-flavor or odor.		
		Texture:	Crunchy.		
		Dimensions (inches):	1" x ½" x ½"	+/- 0.25"	
		Moisture (%):	5	+/- 2%	
		Total Oil (%):	12	+/- 3%	
		Seasoning (%):	5	+/- 2%	

7	MICROBIOLOGICAL STANDARDS	Total Plate Count:	< 50,000 cfu / g	
		Coliform:	< 200 MPN / g	
		Yeast/Mold:	< 1,000 cfu / g	

8	RECOMMENDED STORAGE & HANDLING	Cool, dry ambient conditions. Avoid excessive heat and humidity.
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9	PACKAGING & LABELING REQUIREMENTS	Primary Packaging	Type:	Clear film
			Code Date Example:	Line 1: BEST BY Line 2: MMM DD YY VA07A Line 3: HH:MM 74627
			Code Date Explanation:	Line 1: BEST BY Line 2: Expiration Date - 9 months from Production/Pack Date: MMM DD YY; V = Plant Code; A = Shift Code; 07= Machine #; A = Machine Side Line 3: HH:MM = Production Time-HH:MM (military); 74627 = Finished Good item #
		Secondary Packaging:	Type:	Corrugated shipping container
			Code Date Example:	1st line: BEST BY MMM DD YY VA 2nd line: 04YMMDD 01A
			Code Date Explanation:	1st line: Expiration Date - 9 Months from Production/Pack Date: BEST BY MMM DD YY; V = Plant Code; A = Shift Code 2nd line: Production/Pack Date) - 04 = Plant Code; YMMDD; 01 = Machine #; A = Shift Code

10	SHELF LIFE	9 months if stored under the recommended storage conditions.
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11	KOSHER STATUS	Not Kosher.
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74627 Fresh Gourmet® Country Cut Whole Grain Cheese Garlic Croutons
250-0.5 oz

INGREDIENTS: WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CANOLA AND/OR SUNFLOWER OIL (WITH ROSEMARY EXTRACT AND ASCORBIC ACID [TO PRESERVE FRESHNESS]), SPELT FLOUR, WHEY, WHEAT GLUTEN, YEAST, SALT, 2% OR LESS OF AMARANTH FLOUR, QUINOA FLOUR, SUGAR, DEHYDRATED PARSLEY, GARLIC POWDER, NATURAL AND ARTIFICIAL FLAVOR, PARMESAN CHEESE AND ENZYME MODIFIED CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), CULTURED NONFAT MILK, ANNATTO (COLOR), EXTRACTIVES OF TURMERIC AND PAPRIKA (COLOR).

CONTAINS: WHEAT, MILK.

PACKAGED IN A FACILITY THAT ALSO PACKAGES TREE NUTS.

Nutrition Facts: Per Corrugated

Nutrition Facts	
250 servings per container	
Serving size	1 packet (14g)
Amount per serving	
Calories	60
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	7%
Total Carbohydrate 9g	3%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 1mg	6%
Potassium 49mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Effective Date: 2/10/20

Supersedes: 3/21/18

NET WEIGHT (PACKET)
NET WEIGHT (CASE)

0.5 OZ (14g)
 7.81 LB (3.54kg)

BOGHOSIAN RAISIN PACKING CO., INC.
GROWERS & PACKERS OF CALIFORNIA RAISINS

NATURAL SEEDLESS RAISIN SPECIFICATION
1.5 oz. size BOGHOSIAN BRAND

<u>Pieces of Stems:</u>	Maximum one loose vine stem per 300 pounds.	Test Method: Visual
<u>Capstems:</u>	Maximum 10 per 16 ounces.	Test Method: Visual
<u>Embedded Stems:</u>	Maximum 1 embedded stem per 3 pounds.	Test Method: Visual
<u>Sugared:</u>	Maximum 10.0% by weight	Test Method: Visual
<u>Damaged:</u>	Maximum 3.0% by weight	Test Method: Visual
<u>Moldy:</u>	Maximum 3.0% by weight.	Test Method: Visual

Substandard Development and Undeveloped:

<u>Medium/Medium:</u>	Maximum 2.0% by weight.	Test Method: Airstream Sorter
<u>Maturity:</u>	Not less than 70 % by weight, of raisins that are well-matured or reasonably well- matured.	Test Method: Airstream Sorter
<u>Grit, sand or silt:</u>	None of any consequence may be present that affects the appearance or edibility of the product.	Test Method: Visual
<u>Moisture Content:</u>	18.0% Maximum	Test Method: DFA Moisture Tester
<u>Packaging:</u>	24/6 packs/1.5 oz	
<u>Case Gross Wt./Net Wt.:</u>	16 lbs./13.5 lbs.	
<u>Shelf-life:</u>	18 Months from Pack Date	
<u>Storage:</u>	Store in cool (< 50° F), dry, dark place	

**** The below microbiological tests are available at customer's expense. These tests are handled at a third-party lab in Fresno, California. Other tests not listed below are also available****

<u>Microbiological Tolerances, cfu/g</u>	<u>Standard Method</u>
APC:	< 20,000 AOAC 966.23
Coliform:	< 10 AOAC 966.24
E.Coli	< 3 MPN AOAC 966.24
Salmonella	Negative/25 g AOAC RI 030803
Staphylococcus	< 3 MPN AOAC 987.09
Yeast & Mold	< 10,000 FDA/BAM ED. 8-A, 1998

DEFINITIONS

Stems: Only scoreable when: length > 2 cm diameter > 3 mm
Embedded Stems: Scoreable when length exceeds, past the outer edge of the berry, by more than 3 mm on each end.
Capstems: Small woody stems exceeding 1/8-inch in length which attach the raisins to the branches of the bunch.
Per Boghosian Raisin Packing Co., Inc. sampling and inspection procedures.

BOGHOSIAN RAISIN PACKING CO., INC.
GROWERS & PACKERS OF CALIFORNIA RAISINS

March 5, 2019

Ingredient Statement
Percent Range of Sub-Component

Boghosian Raisin Packing Company only processes dried-fruit raisins and raisin varieties (i.e., Selects, Midgets, Micro Midgets, Golden Raisins, Raisin Paste, Zante Currants, Flames, Organic raisins, and Organic Paste, etc.).

Ingredients	Percentage
Raisins	100%
Sub-Component	0%

Mike Pretorius

Mike Pretorius

Director of Food Safety and Quality Assurance
Boghosian Raisin Packing Co., Inc.
Reviewed 03-10-23.

BOGHOSIAN RAISIN PACKING CO., INC.

GROWERS & PACKERS OF CALIFORNIA RAISINS

NUTRITIONAL DATA

The data used for the consumer label for a one fourth cup (40g) serving of natural/organic raisins (**all varieties**), Golden, and natural/organic raisin paste is as follows:

<u>DIETARY COMPONENT</u>	<u>PER 100G</u>	<u>PER 40G</u>
Total calories	299	129
Calories from Fat	0	0
Total fat	0	0
0% DV		
Saturated Fat	0	0
0% DV		
Trans Fat	0	0
0% DV		
Monounsaturated Fat	0	0
Polyunsaturated Fat	0	0
Cholesterol	0	0
0% DV		
Sodium	26 mg	11mg
0% DV		
Total Carbohydrate	79.32g	34.1g
10% DV		
Dietary fiber	4.5g	1.94g
9% DV		
Soluble Fiber	0g	0g
Insoluble Fiber	0g	0g
Sugars	65.18g	28g
Protein	3.3g	1.42g
Vitamin A	0 IU	0 IU
<2% DV		
Vitamin C	0mg	0mg
<2% DV		
Vitamin D	0g	0g
0%DV		
Calcium	62mg	26.7mg
2% DV		
Iron	1.79mg	0.77mg
6% DV		
Potassium	744mg	320mg
9% DV.281		
Magnesium	0.281mg	0.121mg
Phosphorus	98mg	42.1mg
Ash	1.68g	.722g
Moisture	15.46g	6.65g

There are no added sugars

The information contained in this datasheet is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or implied.

Mike Pretorius

Mike Pretorius
Director of Food Safety and Quality Assurance

Date: April 23, 2019
Reviewed 03-10-23.



FAMILY OF COMPANIES

Peterson Farms Fresh, LLC

3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455

Phone: 231-861-7101 • Fax: 231-861-2274

Apple Sauce Original, Unsweetened

MFG #ASA10001



- 96 / 4.5oz case pack
- 4.5 oz = 1/2 cup serving (USDA standards)
- USDA Raw Apple commodity code 110149
- Shelf stable in dry storage
- UPC 8 82266 10064 5
- Minimum 2 pallet order or 128 cases total (64 cs per pallet – 1 flavor)
- Gluten Free
- Vegan

Authorized Representative

Jaime Merrill
Corporate QA Technical Sr. Manager
Peterson Farms Fresh, LLC

January 31, 2023

NOTE: Availability and flavor subject to change.

Nutrition Facts	
96 servings per container	
Serving size	1 Cup (128g)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 12g	
Includes 0g of Added Sugars	0%
Protein 0g	
Vitamin D 0mcg 0%	• Calcium 5mg 0%
Iron 0mg 0%	• Potassium 95mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

INGREDIENTS: APPLES, WATER, ASCORBIC ACID (VITAMIN C).





FAMILY OF COMPANIES

Peterson Farms Fresh, LLC

3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455
Phone: 231-861-7101 • Fax: 231-861-2274

Product Formulation Statement for Fruit Products

Product Name: Unsweetened Original Apple Sauce

Code Number: ASA10001

Manufacturer: Peterson Farms Fresh, LLC

Serving Size: 4.5 oz cup

A Description of Creditable Ingredient per Food Buying Guide (FBG)	B Ounces per Raw Portion of Creditable Ingredient	Multiply (B x C)	C FBG Yield / Purchase Unit	D Creditable Amount 2 in ¼ Cup Portions (Result of B x C)
Apple Fresh	4.0 oz	X	6.80 / 12.48	2.18

= ¼ Cup x 2 = ½ cup

I certify the above information is true and correct and that 4.5 ounce serving of the above product contains 1/2 cup(s) of the fruit.

Signature 

Corporate QA Technical Senior Manager
Title

Jaime Merrill
Printed Name

1/31/2023
Date

QA@petersonfarmsinc.com
Email

Note: Information taken from Food Buying guide, section 2, fresh apples, cored and peeled, cooked-unsweetened fruit. Approved by USDA.

1 CEs may take a picture of the label for records retention as described in the *Administrator’s Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation.*

2 The *Food Buying Guide for School Meal Programs* calculations for fruits are reported in quarter cups. Fruits credit on volume served; fried fruits credit as double volume served



Purified Drinking Water Specification

1. Product Description

- a. Purified Drinking Water products are produced in various size and case quantity configurations for individual consumer use.
- b. Purified by Reverse Osmosis

2. Ingredients

- a. Water is sourced from either deep protected wells or from the local municipal water supply.
- b. All water sources meet or exceed state, federal and IBWA requirements for drinking water standards.
- c. Allergens: None

3. Manufacturing Facilities

Facility Name	Address	Plant Code
Allentown	7561 Industrial Blvd., Allentown, PA 18106	ALN
Atlanta	47 Niagara Way, Newnan, GA 30265	ATL
Aurora	1933 N Gun Club Road, Aurora, CO 80019	DEN
Concours	5675 E. Concours St., Ontario, CA 91764	CON
Dallas	4851 Mountain Creek Parkway, Dallas, TX 75236	DAL
Dallas2	4800 Langdon Rd ste 400, Dallas, TX 75241	DA2
Gahanna	1700 Eastgate Parkway, Gahanna, OH 43230	COL
Groveland	7633 American Way, Groveland, FL 34736	GRV
Hamburg	316 Front St., Hamburg, PA 19526	HAM
Indy	1250 Whittaker Rd. Plainfield IN 46168	PLA
Kenosha	11031 88th Ave, Pleasant Prairie, WI 53158	KEN
Missouri City	14810 Fairway Pines Drive, Missouri City, TX 77489	HOU
Mooresville	178 Mooresville Blvd., Mooresville, NC 28115	MOR
Philly	2560 E. Philadelphia St., Ontario, CA 91761	PHL
Phoenix	275 South 67 th Ave., Phoenix, AZ 85043	PHX
Salt Lake City	5253 West 2100 South, West Valley City, UT 84120	SLC
Rialto	1401 North Alder Ave, Rialto, CA 92376	RIA
Seguin	1730 8th St., Seguin, TX 78155	SAN
Stockton	1025 Runway Drive, Stockton, CA 95206	STK
Stockton2	811 Zephyr Suite 300, Stockton, CA 95206	ST2

Tacoma	19820 57th Avenue East, Puyallup, WA 98375	TAC
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4. Bottle Information

- a. Bottled By: Niagara Bottling, LLC Ontario, CA 91761
- b. Date Code: BEST IF USED BY
DD MMM YYYY
PPPL HHMM

P = Plant code, L= line of manufacture, DD MMM YYYY = date of manufacture, HHMM = time of manufacture

5. Shelf Life

- a. 1.5 years at ambient temperature
- b. Store out of direct sunlight

6. Country Of Origin

- a. Product of the USA

7. Nutrition Fact Panel

- a. Not required to be printed on label
- b. Example below is for a 16.9 fl oz bottle

Nutrition Facts	
Serving size	1 Bottle (500mL)
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Includes 0g Added Sugars	0%
Protein 0g	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

8. Quality Standards

TEST	LIMIT
pH	5.0 - 8.0
TDS (ppm)	0 - 10.0 ppm
Turbidity (NTU)	< 0.5 NTU
Ozone (ppm)	> 0.1 ppm
Coliforms	Absent
Heterotrophic Plate Count	<10cfu/mL
Taste/Odor	To Standard (None)
Fill Volume (mL)	> 500.0 mL

Torque (lbs)	5.0 – 11.0 lbs
Bottle Code	Present and Legible
Seal Check	Pass
Label Quality	To Standard



Honey Roasted
Premium Sunflower Kernels
FG-1231780

Nutrition Facts	
servings per container	
Serving size	1/4 cup (34g)
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 15g	19%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	3%
Total Carbohydrate 11g	4%
Dietary Fiber 3g	11%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.4mg	8%
Potassium 250mg	6%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

INGREDIENTS:
SUNFLOWER KERNELS, SUGAR,
SUNFLOWER OIL, HONEY, SALT,
MALTODEXTRIN, XANTHAN GUM

ALLERGENS:
None

SHELF LIFE:
365 days from date of manufacture

PACK SIZE INFO:
Weight of Package: 1.2 oz
Number of Pieces per Case: 150 ct
Product Weight per Case: 11.25 lbs

Sunrich Products LLC
1220 Sunflower Street, Crookston MN 56716

This information is presented in good faith, and great care was used in its preparation. However, no warranty, guarantee, or freedom from patent infringement is implied or inferred.

This information is offered solely for your consideration and verification.



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

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 an official company representative.

Product Name: Honey Roasted Sunflower Kernels

Code No.: 1231780

Manufacturer: Sunrich Products

Case/Pack/Count/Portion/Size: 1.2 oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings Per Unit	Creditable Amount*
Sunflower Kernels	1.0 oz	X	1.0 oz	1.0 oz
		X		
		X		
A. Total Creditable M/MA Amount¹				1.0 oz

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

II. Alternate Protein Product (APP)

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 in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by a8**	Creditable Amount APP***
		x		÷ by 18	
		x		÷ by 18	
		x		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz)					

*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 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 1.2 oz

Total creditable amount of product (per portion) 1.0 oz (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 1.2 ounce serving of the above product (ready for serving) contains 1.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the 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.

Name & Title: Jessica Seelye, Quality Assurance Manager

Date: January 04, 2023

Phone Number: 218-643-3335



Customer Product Specification

Item Description	36763 - Corn Whole Kernel Low Sodium 603 x 700 106 oz.		
Issue Date	01/19/2023	Version:	1.4
Approved	<i>SVP – Technical Services</i>		Page 3 of 3

Nutrition Facts

about 24 servings per container

Serving size **1/2 cup (125g)**

Amount per serving
Calories **80**

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 130mg	6%
Total Carb. 14g	5%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 2g Added Sugars	4%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.3mg	2%
Potassium 110mg	2%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Data

Calories	64.00
Total Fat (g)	0.80
Saturated Fat (g)	0.05
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Sodium (mg)	104.00
Total Carbohydrates (g)	11.20
Dietary Fiber (g)	1.13
Total Sugars (g)	4.55
Added Sugars (g)	1.80
Protein (g)	1.29
Vitamin D (mcg)	0.00
Calcium (mg)	3.65
Iron (mg)	0.24
Potassium (mg)	84.00
Moisture (%)	86.37
Ash (g)	0.83

INGREDIENTS: CORN, WATER, SUGAR, SALT.

*This product does not require Bioengineered labeling disclosure.

*** NOT CAMERA READY ART ***

Package Unit	Package Size	Net Weight		Pack Configuration	Servings per Container
		Lb. / Oz.	Grams		
Can	603 X 700	6lb 10oz	3.01kg	6 Count	ABOUT 24

Label Dimensions		
Width	Height	Unvarnished lap
19.625"	6.625"	0.5" RHGL

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Seneca Foods Corporation – Technical Services 418 East Conde Street, Janesville, WI 53546

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

Product Name: **Whole Kernel Corn**

Code: **SFC - 3676**

Manufacturer: **Seneca Foods Corporation**

Serving Size: **1/2 cup (125g)**

I. 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)
Corn	Starchy	4.41		24	105.84
			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. Tomato paste and puree will continue to credit as a calculated volume based on the yields in the FBG. • At least 1/8 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 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 1/2 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 Beans/Peas (Legumes)	
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 4.41 ounce serving of the above product contains 1/2 cup(s) of vegetables. (Starchy)

II. Fruit Component

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

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		
Total Creditable Fruit Amount:				
<ul style="list-style-type: none"> • FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. • Fruits and fruit purees credit on volume served. • At least 1/ cup of recognizable fruit is required to contribute towards the fruit component. • Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup raisins credits as 1 cup fruit). 				

I certify the above information is true and correct and that ____ ounce serving of the above product contains ____ cup(s) of fruit.

<u>Quarter Cup to Cup Conversions*</u>
0.5 Quarter Cups = 1/ Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate 1.0
Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate 1.5
Quarter Cups = Vs Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate 2.0
Quarter Cups = 1/2 Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate 2.5
Quarter Cups = 5/ Cup vegetable/fruit or 2.5 ounces of equivalent meat alternate 3.0
Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate 3.5
Quarter Cups = Ys Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate 4.0
Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate *The result of 0.9999 equals 1/ cup but a result of 1.0 equals 1/4 cup

K. Chaloner

Director of Technical Services
Seneca Foods Corporation
920-348-2221

Date June 15, 2023



Customer Product Specification

Item Description	36763 - Corn Whole Kernel Low Sodium 603 x 700 106 oz.		
Issue Date	01/19/2023	Version:	1.4
Approved	<i>SVP – Technical Services</i>		Page 1 of 3

Full Description: Whole Kernel Corn is prepared from succulent yellow corn consisting of cut kernels of corn packed with water, sugar and salt. The product is packed in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Quality Characteristics:

Quality	Must meet USDA Grade A. Must comply with US Standards for Grades of Canned Whole Kernel Corn, with modifications noted within these specifications.
Color	Product shall possess a practically uniform, bright color typical of the product.
Maturity	Kernels are tender and are in the milk or early cream stage of maturity.
Defects	Practically free from defects. The presence of husk, silk, pieces of cob, EVM and discolored kernels shall not more than slightly detract from appearance of product.

Physical Characteristics:

Seneca Foods Corporation produces our products to meet a target specification at the time of production. Due to the nature of our commodity products, there are factors such as product maturity, variety, moisture level, and the growing conditions of each particular field which may cause a deviation from the target specification as the product cycles through the shelf life.

Net Weight	6lb 10oz (3.01kg)
Container Size	603 X 700
Pack Configurations Available	6 Count

Brix	Range: 7.50 - 8.50 ^o
Salt - Homogenized Sample at the time of production	Range: 0.17 - 0.26% Target: 0.21%
pH	Range: 5.8 - 6.7
Vacuum	Minimum: 3" at sea level.
Allergens	None

Shelf Life	1,095 Days OPTIMAL CONDITIONS Cans 40 - 90 F 50% humidity
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Customer Product Specification

Item Description	36763 - Corn Whole Kernel Low Sodium 603 x 700 106 oz.		
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Microbiological Characteristics:

All SFC products are thermally processed to be commercially sterile per US FDA and GMP regulations.

General Information:

Seneca Foods Corporation manufactures in accordance with the Good Manufacturing Practices (21 CFR, Part 117). The finished product and packaging conforms with the provisions of the Federal Food, Drug and Cosmetic Act as amended, to all applicable USDA regulations, to the state regulations in which the facility is located and is fit for human consumption.

All of our production facilities have a HACCP program. Our HACCP Plans are available for review at each location.

Seneca Foods is in current compliance with the Food Safety Modernization Act, signed in 2011. All of our facilities have re-registered as part of this act.

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