

Whole Fruit® 3 fl oz Very Berry Premium Juice Bar MPAK - 72 ct

Manufacturer's
Product Code
23050310

Nutrition Facts

Serving Size: (3fo)
Serving Per Container:

| | | |
|-------------------------------|--------------------|-------------------------------|
| Calories | 50 kcal | |
| Calories from Fat | 0 kcal | |
| | Per Serving | % Daily Value* |
| Total Fat | 0 g | 0% |
| Saturated Fat | 0 g | 0% |
| Trans Fat | 0 g | |
| Cholesterol | 0 mg | 0% |
| Sodium | 10 mg | 0% |
| Total Carbohydrate | 14 g | 5% |
| Dietary Fiber | 3 g | 10% |
| Sugars | 11 g | |
| Protein | 0 g | |
| Vitamin A | 10% | Vitamin B1(Thiamin) 0% |
| Vitamin B2(Riboflavin) | 0% | Vitamin B3(Niacin) 0% |
| Vitamin C | 100% | Calcium 6% |
| Iron | 0% | |

Ingredients:

Pineapple Juice from Concentrate (Micron Filtered Water and Concentrated Pineapple Juice), Apple Juice from Concentrate (Micron Filtered Water and Concentrated Apple Juice), Inulin (Vegetable Fiber), Natural Flavors, Fruit and Vegetable Juice (for color), Cellulose, Guar and Xanthan Gums, Malic Acid, Calcium Hydroxide, Ascorbic Acid (Vitamin C), Citric Acid and Beta Carotene.

Allergen Information:

Kosher Type:

OU - PAREVE

Child Nutrition Statement:

Each 3 fl. oz. M-Pak provides 3/8 cup of 100% fruit juice. M-Paks are liquid-filled with 3 fl. oz. of juice then stored and shipped frozen. All are 100% fruit juice with no added sugar

Storage/ Handling:

Keep frozen (0° F or below). Shelf Life of at least two years when stored properly.

Preparation Instruction:

N/A

Product Specifications:

| UPC | SCC/GTIN | Case | Pack |
|--------------|----------------|------|------|
| 072586503107 | 10072586503104 | 1 | 72 |

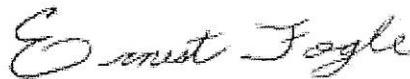
Case Dimensions

| Case Length | Case Width | Case Height | Case Cube | Net Weight (Lbs) | Gross Weight (Lbs) |
|-------------|------------|-------------|-----------|------------------|--------------------|
| 12.125 | 9.375 | 8.75 | 0.5756 | 15.1268 | 17 |

Pallet Dimensions

| Pallet Tier | Pallet High | Pallet Count |
|-------------|-------------|--------------|
| 15 | 8 | 120 |

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.



Ernest Fogle

QAR&D

01/13/2016



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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 Fruit 100% Frozen Juice Bar Very Berry Code: 23050310
 Manufacturer: J&J Snack Food Company Serving Size: 1 m-pak (3 fl oz)

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) | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|-------------------------------------------------|----------|-----------------------------|--------------------------------------------------|--|
| | | | 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 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 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 _____ ounce serving of the above product contains _____ cup(s) of _____ vegetables.
 (vegetable subgroup)

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) |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------|----------|--------------------------|-----------------------------------------------|
| Pineapple Juice from Concentrate | 2.25 oz | X | 1/2 | 1.125 |
| Apple Juice from Concentrate | 0.75 oz | X | 1/2 | 0.375 |
| | | X | | |
| Total Creditable Fruit Amount: | | | | 1.50 |
| <ul style="list-style-type: none"> ▪ ¹FBG 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 1/4 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 3 ounce serving of the above product contains 3/8 cup(s) of fruit.

| <u>Quarter Cup to Cup Conversions*</u> |
|-------------------------------------------------------------------------------------------|
| 0.5 Quarter Cups vegetable = 1/4 Cup vegetable or 0.5 ounces of equivalent meat alternate |
| 1.0 Quarter Cups vegetable = 1/2 Cup vegetable or 1.0 ounce of equivalent meat alternate |
| 1.5 Quarter Cups vegetable = 3/4 Cup vegetable or 1.5 ounces of equivalent meat alternate |
| 2.0 Quarter Cups vegetable = 1/2 Cup vegetable or 2.0 ounces of equivalent meat alternate |
| 2.5 Quarter Cups vegetable = 3/4 Cup vegetable or 2.5 ounces of equivalent meat alternate |
| 3.0 Quarter Cups vegetable = 3/4 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 1/4 cup but a result of 1.0 equals 1/2 cup |

Ernest Fogle
Signature

Vice President, R&D
Title

Ernest Fogle
Printed Name

6/29/15
Date

(570) 457-7431
Phone Number