



PRODUCT SPECIFICATION SHEET

PRODUCT: HEINZ FOOD SERVICE TOMATO SAUCE

VARIETY NUMBER: 57240 - 78002523

FORMULATION CODE: EMMB

PACKAGE SIZE: 6/#10 cans (603 X 700)

LABEL WEIGHT: 103.0 oz.

PRODUCT DESCRIPTION"EMMB" - HEINZ PRIVATE LABEL Tomato Sauce is a thick rich full flavored tomato sauce. It has a naturally sweet fresh tomato flavor. It is never artificially acidified. The addition of citric or acetic acid would allow us to produce more product at faster line speeds but it would also give the product an unpleasant sharp acid flavor. To compensate for the lack of acid, we take extra care to process our tomatoes long enough to ensure commercial sterility.

ANALYTICAL DATA:

	MINIMUM	MAXIMUM
Brix	9.0	11.0
Bostwick	6.0	10.0
Salt	1.05	1.75
pH	3.90	4.40

MICROBIOLOGICAL DATA: Meets all tolerances for Microbiological attributes as established by the FDA.

PACKAGING:

CONTAINER CONTENT: 6-lbs. 7 oz.
 PACK/SIZE: 6/#10 cans (603 X 700)
 CASE WEIGHT: 43.50 lbs.
 CASE CUBE: 1.00
 CASE SIZE: 18-11/16" X 12-9/16" X 7-5/16"
 CASES/PALLET: 49
 CASES/LAYER: 7
 NUMBER OF LAYERS: 7

CODING:

Primary Package (on pouch): Top Line: Product Code, Line # (EMMB1)
 Bottom Line: Year, Month, Day, Hour Code (5A17A)

EMMB = Product Code, 1 = Line #
 5 = Last Digit of Year, A = January, 17 = Day, A = hour = 6:00 to 6:59 a.m.

Case Code: 1 Line: Factory, Year, Month, Day (Q65A17)
 Q6= Escalon, 5 = 2005, A = January, 17 = Day

STORAGE: Product to be stored at ambient temperature in a manner to meet or exceed government sanitation requirements.

SHELF-LIFE: 24 Months

Revision Date: 2/14/08

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PRODUCT: HEINZ FOOD SERVICE TOMATO SAUCE

VARIETY NUMBER: 57240

FORMULATION CODE: EMMB

INGREDIENT STATEMENT: Tomato Concentrate Made From Red Ripe Tomatoes, Salt, Citric Acid, Red Bell Pepper Powder, Dextrose, Natural Flavoring, Spice

ALLERGENS: None of the FDA Big 8 Allergens are contained in this product

NUTRITIONAL DATA:

Can Code: EMMB

Label Weight: 103.0 oz.

Facility: Escalon

Nutrition Facts

Serving Size 1/4 cup (60g)
Servings Per Container about 49

Amount Per Serving

Calories 15 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 350mg 15%

Total Carbohydrate 3g 1%

Dietary Fiber 1g 4%

Sugars 3g

Protein 1g

Vitamin A 10% • Vitamin C 8%

Calcium 0% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram
Fat 9 • Carbohydrate 4 • Protein 4

Nutrient	Amount Per 100g	
Calories	31.44	
Calories from Fat	1.24	
Calories from Saturated Fat	0.2	
Protein	0.93g	
Carbohydrates	6.32g	
Dietary Fiber	1.83g	
Sugar - Total	4.65g	
Fat - Total	0.14g	
Saturated Fat	0.02g	
Trans Fatty Acids	0g	
Cholesterol	0mg	
Vitamin A IU	751.37	IU
Vitamin C	8.71	mg
Calcium	11.36	mg
Iron	0.27	mg
Potassium	257.59	mg
Sodium	580.25	mg

Lap Code: EMMB-11-04 Operation Spec EMMB.doc 2/09/04

Added Trans Fat to Fact Panel and corrected ingredient statement 11/09/04

COMPLIANCE SPECIFICATIONS: Kosher

Revision Date: 2/14/08

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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: Heinz Tomato Sauce Code No.: 78002523
 Manufacturer: Kraft Heinz Foods Company Case/Pack/Count/Portion/Size: 1/4 cup (2.16 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 (quarter cups)	
Tomato Sauce	Red/Orange	2.160	X	7.65 servings/16oz	1.033	
		0.000	X		#DIV/0!	
Total Creditable Vegetable Amount:					#DIV/0!	
<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 1/4 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 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	1
					Total Cups Starchy	
					Total Cups Other	

I certify the above information is true and correct and that 2.16 ounce serving of the above product contains 1 cup(s) of Red/Orange 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 (quarter cups)
		X		
		X		
		X		
Total Creditable Vegetable Amount:				
<input type="checkbox"/> IFBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. <input type="checkbox"/> Fruits and fruit purees credit on volume served. <input type="checkbox"/> At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. <input type="checkbox"/> 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).				

Ana Purgianto

Regulatory Label Compliance

Ana Purgianto

January 25, 2016

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/4 Cup vegetable fruit or 0.5 ounces of equivalent meat alternate
 1.0 Quarter Cups = 1/2 Cup vegetable fruit or 1.0 ounce of equivalent meat alternate
 1.5 Quarter Cups = 3/4 Cup vegetable fruit or 1.5 ounces of equivalent meat alternate
 2.0 Quarter Cups = 1 Cup vegetable fruit or 2.0 ounces of equivalent meat alternate
 2.5 Quarter Cups = 5/4 Cup vegetable fruit or 2.5 ounces of equivalent meat alternate
 3.0 Quarter Cups = 3/2 Cup vegetable fruit or 3.0 ounces of equivalent meat alternate
 3.5 Quarter Cups = 7/4 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 3/4 cup but a result of 1.0 equals 1 cup