



P.O. Box 57  
Pittsburgh, PA 15230-0057  
412-237-5700

# HEINZ

## FINISHED PRODUCT SPECIFICATION SHEET

Page 1 of 2

**PRODUCT: HEINZ SPAGHETTI SAUCE #10 TIN**

**VARIETY NUMBER: 588000 - 78002692**

**FORMULATION: R4S**

**PACKAGE SIZE: 6-#10 TINS**

**NET CONTENTS: 6 LBS 8 OZ (104 OZ)**

**PRODUCT DESCRIPTION: A SLIGHTLY SWEET TOMATO BASED SAUCE WITH A BLEND OF SPICES AND ONION PIECES.**

**Analytical Data:**

Acid %	0.46 - 0.66
Salt %	0.90 - 1.20
pH	4.00 - 4.30
Bostwick	4.00 - 6.00
Brix	13.5 - 16.5

**MICROBIOLOGICAL DATA: PRODUCT IS COMMERCIALY STERILE FOR STORAGE UNDER AMBIENT CONDITIONS**

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**CONTAINER PACKAGING:**

Container: 603 x 700 #10 Tin

**CONTAINER CODING:** Primary Packaging

Factory Letter Code/ Year/ Month/ Day (DD)/ Military

Time/Factory Code/Product Code

Example: HM6L29 10:00 HM4S

(Hirzel 2006/ November 29 /10 AM / Hirzel / Heinz Spaghetti)

**CASE PACKAGING:**

Pack/Size: 6 - 6 lb. 8 oz.

Case Net Wt: 39 lb.

Case Gross Wt: 44.375 lb.

Case Cube: .96

Case Size (OD): 18.688" x 12.5" x 7.125"

Cases/Pallet: 49

Cases/Layer: 8

Layers/Pallet: 6

**CASE CODING:** Secondary Packaging

Example: Factory Code/ Year/ Month / Day (DD)/ Factory Code/Product Code

Example: HM6L29 HM4S

A=Jan; B=Feb; C=Mar; D=Apr; E=May; F=Jun; G=Jul; H=Aug;

J=Sep; K=Oct; L=Nov; M=Dec

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**STORAGE: AMBIENT. PRODUCT TO BE STORED IN A MANNER TO MEET OR EXCEED GOVERNMENT SANITATION REQUIREMENTS.**

**SHELF LIFE: 27 MONTHS (810 days)**

**UNCONTROLLED COPY**

Revised: 12/15/11

Replaces: 11/15/11

Page 1 of 11



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**PRODUCT: HEINZ SPAGHETTI SAUCE**

**VARIETY NUMBER: 588000**

**FORMULATION: R4S**

**KOSHER STATUS: KOSHER PARVE**

**INGREDIENT STATEMENT:** TOMATO PUREE (WATER, TOMATOES), ONIONS, SUGAR, SALT, FLAVOR, HIGH FRUCTOSE CORN SYRUP, SPICES, SOYBEAN OIL, CITRIC ACID, GARLIC, YEAST, AUTOLYZED YEAST EXTRACT, PARTIALLY HYDROGENATED SOYBEAN OIL.

**ALLERGENS: NONE**

**NUTRITIONAL DATA:**

Per Serving

Per 100 gram

<b>Nutrition Facts</b>	
Serving Size ½ cup (125 g)	
Servings Per Container about 23	
<b>Amount Per Serving</b>	
<b>Calories</b> 70	Calories from Fat 0
% Daily Value *	
<b>Total Fat</b> 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 500mg	21%
<b>Total Carbohydrate</b> 13g	4%
Dietary Fiber 2g	8%
Sugars 9g	
<b>Protein</b> 2g	
Vitamin A 15%	Vitamin C 0%
Calcium 2%	Iron 15%
* 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
Sat 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	52.26
Calories from Fat	3.71
Total Fat	0.41g
Saturated Fat	0.08g
Trans Fat	0.01g
Cholesterol	0.01mg
Sodium	400.97mg
Total Carbohydrate	10.47g
Dietary Fiber	1.64g
Sugars	6.89g
Protein	1.77g
Vitamin A	595.43IU
Vitamin C	8.76mg
Calcium	19.86mg
Iron	1.86mg

**UNCONTROLLED COPY**

Revised: 12/15/11

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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 Spaghetti Sauce Code No.: 78002692  
 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)
Spaghetti Sauce	Red/Orange	2.160	X	47.9 servings/106oz	0.976
		0.000	X		#DIV/0!

**Total Creditable Vegetable Amount:** #DIV/0!

<ul style="list-style-type: none"> <li>▪ 1FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions.</li> <li>▪ 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.</li> <li>▪ At least 1/8 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup.</li> <li>▪ The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.</li> <li>▪ School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup.</li> <li>▪ 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</li> <li>▪ The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.</li> </ul>	<b>Total Cups Beans/Peas (Legumes)</b>	
	<b>Total Cups Dark Green</b>	
	<b>Total Cups Red/Orange</b>	3/4
	<b>Total Cups Starchy</b>	
	<b>Total Cups Other</b>	

I certify the above information is true and correct and that 2.16 ounce serving of the above product contains 3/4 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		
<b>Total Creditable Vegetable Amount:</b>				
<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 = 1/2 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 = 3/8 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 = 5/8 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 = 7/8 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 1/2 cup