

J.T.M. Food Group Macaroni & Cheese Entree, with Straight Noodles, Whole Grain, Frozen, 5 Lb Bag, 6/Case

#609121 | GTIN: 00049485057697 | 5 Pounds/Bag, 6 Bags/Case

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Product Attributes

Buy American

Serving Suggestions

serve as a side item or entree

Basic Preparation

Place sealed bag in a steamer or in boiling water. Heat for approximately 45 minutes or until product reaches serving temperature. Caution: open bag carefully to avoid being burned.

Item Yield

1 Case = 480 Ounces (6 x 80 Ounces per Bag) of Entree, Macaroni & Cheese, with Straight Noodles, Whole Grain, Frozen

Shelf Life

548 days

Packaging & Storage

Weight

30.00 lb

Dimensions

6.88 x 11.81 x 15.44 inches / 17.48 x 30.00 x 39.22 cm

Packaging

KEEP FROZEN

Vendor

Name: J.T.M. Food Group Inc (Harrison - IFS) J.T.M. FOOD GROUP INC
Item #: 5769

Ingredients

COOKED MACARONI (water, macaroni [whole durum wheat flour, semolina, egg white, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid]), PASTEURIZED PROCESS CHEESE (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, cream, sodium phosphates and potassium phosphates, seasoning [potassium chloride, flavor (contains maltodextrin)], salt, paprika extract, annatto extract), WATER, CONTAINS LESS THAN 2% OF NONFAT DRY MILK, CHEESE FLAVOR (whey, cheddar cheese [milk, cheese cultures, salt, enzymes], buttermilk solids, butter), BUTTER FLAVORING (whey solids, enzyme-modified butter [butter, buttermilk powder, enzymes], maltodextrin, salt, dehydrated butter [butter, buttermilk powder], guar gum, annatto and turmeric [for color]), MODIFIED FOOD STARCH, SODIUM PHOSPHATES AND POTASSIUM PHOSPHATES. COMMON ALLERGENS PRESENT: Egg, Milk, Wheat. Prior to consuming the product, individuals with severe food allergies should confirm the ingredient information on the actual label of the product. Nutrition and Ingredient statement updated May 2022. This ingredient and nutrition information was provided by the third-party product manufacturer and/or supplier and was not in any way created or verified by GFS. The information is being passed on as a courtesy and for informational purposes only. GFS in no way guarantees the accuracy or completeness of this information and NO WARRANTIES ARE MADE OR IMPLIED; ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE EXPRESSLY EXCLUDED. Click here for K12 spec sheet:

<https://drive.google.com/file/d/1x5BQ8kGpN62hxNBa9qtysFaSm1v4E68f/view?usp=drivesdk>
(<https://drive.google.com/file/d/1x5BQ8kGpN62hxNBa9qtysFaSm1v4E68f/view?usp=drivesdk>)

ENTREE MACAR & CHS WGRAIN

Rounding: True

Nutrition Facts	
Serving Size	6 Ounces (170.1g)
Amount Per Serving	
Calories	300
% Daily Value*	
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
PolyUnsaturated Fat n/a	
MonoUnsaturated Fat n/a	
Cholesterol 35mg	12%
Sodium 650mg	28%
Total Carbohydrate 32g	12%
Dietary Fiber 2g	7%

Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 15g	30%
Vitamin D 0.01mcg	
	0%
Calcium 383mg	29%
Iron 1.07mg	6%
Potassium 812mg	17%
* 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.	

School Equivalents	
Serving Size:	6 Srvg
Meat/Meat Alternative	2 oz
Fruit	0 cup
Grain/Breads	1 oz
Vegetable:Red/Orange	0 cup
Vegetable:Dark Green	0 cup
Vegetable:Starchy	0 cup
Vegetable:Beans/Peas	0 cup
Vegetable:Other	0 cup
Child Nutrition Notes:	n/a

Minerals	
Phosphorous	n/a
Zinc	n/a
Magnesium	n/a
Copper	n/a
Iodine	n/a

Fat Soluble Vitamins	
Vitamin E	n/a
Vitamin K	n/a
Vitamin A	n/a
Water Soluble Vitamins	
Thiamin B1	n/a
Riboflavin B2	n/a
Niacin B3	n/a
Pantothenic Acid	n/a
Folate	n/a
Vitamin C	n/a
Vitamin B6	n/a
Vitamin B12	n/a

Movement

You have never ordered this product, but you should. What are you waiting for?

More Information

Premium Creamy Mac & Cheese (stick pasta) (WGR)

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PRODUCT ANALYSIS FORM FOR CHILD NUTRITION PRODUCTS
PRODUCT FORMULATION STATEMENT (PFS) FOR MEAT/MEAT ALTERNATE (M/MA),
VEGETABLE COMPONENT SUB - GROUPS (VEG) AND EQUIVALENT GRAINS (EG)

Product Name: Macaroni & Cheese Code Number: 5769

Manufacturer: J.T.M. Provisions Company, Inc. Case/Pack/Count/Portion Size: 30 lb/cs, 6 - 5 lb bags, 6 oz portion

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*
PROCESS CHEESE	1.8205	x	100%	1.8205
		x		
		x		
A. Total Creditable Amount¹				1.8205

*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***
NONFAT DRY MILK	0.0910	x	31	18	0.1567
CHEESE FLAVOR	0.0607	x	18	18	0.0607
		x			
B. Total Creditable Amount¹					0.2174
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)¹					2.00

*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. Grain Equivalent

I. Does the product meet the Whole Grain-Rich Criteria: ☒ No (Circle correct answer)
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: ☒ No How many grams: 3.40

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: H

Total Creditable Amount

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
DRY WGR MACARONI	28.01	28	1.0003
Total Creditable Amount			1.00

Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

IV. 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			
			X			
			X			
			X			
			X			
			X			
Total Creditable Vegetable Amount:						
<ul style="list-style-type: none"> ¹ FBG 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 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 					Total Cups Beans/Peas (Legumes)	
					Total Cups Dark Green	

<p>requirement for the additional vegetable subgroup.</p> <ul style="list-style-type: none"> 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 Red/Orange	
	Total Cups Starchy	
	Total Cups Other	

I certify the above information is true and correct and that 6.00 ounce serving of the above product contains N/A cup(s) of N/A vegetables.
(Vegetable subgroup)

<p align="center">Quarter Cup to Cup Conversions*</p> <p>0.5 Quarter Cups vegetable = ¼ Cup vegetable or 0.5 ounces of equivalent meat alternate</p> <p>1.0 Quarter Cups vegetable = ½ Cup vegetable or 1.0 ounce of equivalent meat alternate</p> <p>1.5 Quarter Cups vegetable = ¾ Cup vegetable or 1.5 ounces of equivalent meat alternate</p> <p>2.0 Quarter Cups vegetable = 1 Cup vegetable or 2.0 ounces of equivalent meat alternate</p> <p>2.5 Quarter Cups vegetable = 1 ¼ Cup vegetable or 2.5 ounces of equivalent meat alternate</p> <p>3.0 Quarter Cups vegetable = 1 ½ Cup vegetable or 3.0 ounces of equivalent meat alternate</p> <p>3.5 Quarter Cups vegetable = 1 ¾ Cup vegetable or 3.5 ounces of equivalent meat alternate</p> <p>4.0 Quarter Cups vegetable = 2 Cup vegetable or 4.0 ounces of equivalent meat alternate</p> <p>*The result of 0.9999 equals ¾ cup but a result of 1.0 equals 1 cup</p>
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Total weight (per portion) of product as purchased: 6.00

I certify that the above information is true and correct and that a 6.00 ounce serving of the above product contains 2.00 ounces of equivalent meat alternate and n/a cup(s) n/a vegetable and 1.00 oz equivalent grains when prepared according to directions.

(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).

Brian Hofmeier

Vice President of Education Sales

Signature

Title

Brian Hofmeier

7/1/22

800-626-2308

Printed Name

Date

Phone Number