

PRODUCT INFORMATION SHEET



Brand: Hot Off The Grill

Code No: <u>137000</u>

C13700

Product Name: Grilled Cheese on Whole Grain Bread made w/ Reduced Fat Cheese

Contribution to USDA Meal Pattern Requirements: 2.5 Bread, 1 servings of Whole Grain Credit,

2 Meat/Meat Alternative

Portion Size As Purchased: 4.41oz.

Case Count: 72

Cube: 0.93 **

Case dimensions: 19.5x 9.19 x 9.13 **

Pallet configuration: 10 x 8 **

Case per pallet: 80 **

Type & Raw Weight Meat /Meat Alt. 2.0 oz. Reduced Fat American Cheese

Type & Cooked Weight of Enriched or Whole Grain Product: 2.4 oz. Whole Grain Bread made with Whole Wheat Flour and Enriched Bread Flour (Contains minimum of 39.0 grams of flour)

Nutrition Information:

Weight	125.02 g	Dietary Fiber	2.49 g	Sugar	6.11 g
Calories	312.57	Fat (total)	12.8 g	Calcium	362.1 mg
% Calories Fat	36.6 %	Fat (saturated)	6.88 g	Iron	1.32 mg
% Calories Sat Fat	19.83 %	Trans Fat	0.00 g	Vitamin C	0.00 mg
Protein	19.09 g	Cholesterol	30.37 mg	Vitamin A	607.48 IU
Carbohydrate	33.89 g	Sodium	1144.37 ma		

Ingredients: Whole Grain Bread: Water, Whole Wheat Flour, Enriched Bread Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Bread Base (Sugar, Soy Oil, Dextrose, Salt, Wheat Flour, Mono & Diglycerides, Calcium Stearoyl Lactylate, Wheat Gluten, Calcium Sulfate, Diacetyl Tartaric Acid Esters of Mono & Diglycerides, Ammonium Sulfate, Ethoxylated Mono & Diglycerides, Guar Gum, , Ascorbic Acid, Monocalcium Phosphate, Potassium Iodite, Enzyme, Calcium Peroxide), Sugar, Yeast, Wheat Gluten, Calcium Propionate (Preservative). Processed American Cheese: Reduced Fat American Cheese (Milk, Salt, Cheese Cultures, Enzymes), Water, Nonfat Dry Milk, Whey, Cream, Sodium Citrate, Salt, Sorbic Acid (Added as a preservative), Soy Lecithin (Non sticking agent), APO Carotenal (if colored). Soybean Oil. Allergen: Wheat, Soy, Milk

Shelf Life: 12 months, once thawed 5 days (refrigerated)

Heating / Handling Instructions:

Sandwiches can be heated from a frozen state; however, it is recommended they are heated from a thawed state.

Conventional Oven: 325° F
Frozen: 18 - 20 min. 18 - 20 min.

Conventional Oven: 350° F
Convection Oven: 325° F
Thawed: 10 - 12 min. 10 - 12 min.

I certify the above is true.

*Signature of Company Representative: Sharon C. Nienberg * Date: 10/14/2010