

**PRODUCT INFORMATION SHEET**

Manufacturer: Let's do Lunch dba Integrated Food Service

Product Name: Triple Treat

Code No: C72000/390000

Contribution to USDA Meal Pattern Requirements: 1 Bread, 1 Meat/ Meat Alternate

Portion Size As Purchased: 2.20 oz.

Case Count 160

Cube: 0.64 \*\* Case dimensions: 16 x 11.5 x 6 \*\* Pallet configuration: 5x10 \*\* Cases per pallet: 50

Type & Raw Weight Meat / Meat Alt. 1.125 oz. Commodity Unsalted Peanut Butter  
0.18 oz. Grape Jelly (no contribution)

Type & Cooked Weight of Enriched or Whole Grain Product: 0.90 oz. Graham Wafer = 1 Bread Requirement

**Nutrition Information:**

Weight	62.37 g	Fat (total)	17.84 g	Calcium	17.22 mg
Calories	315.74	Fat (saturated)	3.04 g	Iron	0.69 mg
% Calories Fat	50.86 %	Trans Fat	0 g	Vitamin C	0 mg
Protein	9.04 g	Cholesterol	0 mg	Vitamin A	0 IU
Carbohydrate	29.33 g	Sodium	258.97 mg		
Dietary Fiber	0 g	Sugar	11.26 g		

**Ingredients:**

**Dark Graham Wafer:** Wheat Flour, (Containing Niacin, Reduced Iron, Thiamine Mononitrate, and Riboflavin), Sugar, Shortening (Partially Hydrogenated Soybean Oil), Graham Flour, High Fructose Corn Syrup, Corn Starch, Natural Vanilla Flavor, Baking Soda, Soy Lecithin, Salt, Molasses, Caramel Color. **Peanut Butter:** Peanuts, Dextrose, Partially Hydrogenated Vegetable Oil and Salt. **Grape Jelly:** Concord Grape Juice (Water and Concord Grape Concentrate) High Fructose Corn Syrup, Fruit Pectin, Citric Acid and Sodium Citrate. **Allergens: Peanuts, Wheat, Soy**

**Handling Instructions:**

Store Frozen.

Serve: May be served frozen, refrigerated, or at room temperature.

**Shelf Life:**

Frozen – 1 Year

Refrigerated – 4 Months

Room Temperature – 7 Days


I certify the above is true.

\*Signature of Company Representative Sharon Nienburg \* Date: 9/29/10

**END PRODUCT DATA SCHEDULE**

(excluding bulk poultry and nonfat dry milk)

PRODUCT DESCRIPTION						PRODUCT FORMULATION			END PRODUCT RETURN			
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE 2	SERVINGS PER CASE 3	NET WEIGHT PER SERVING & COMPONENTS (ounces) 4	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	NUMBER OF CASES PER RAW PATCH	POUNDS DF NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF "DF" ONLY	POUNDS OF EACH "DF" CONTAINED PER CASE	
Code	Name				Code	Short Title		7	8	9	10	
C7Z000	The Triple Treat	22.00	160	1.15	B473	Peanut Butter (DF)	12.78	1	12.78	90.00%	11.50	
				0.15		Grape Jelly	1.5					
				0.90		Graham Crackers	9.00					
		Total Serving Weight (ounces):		2.20	Total Batch Weight (pounds):		23.28					
<b>11. GUARANTEED MINIMUM RETURN</b>							<b>%</b>					

<b>By-products other than rework will be produced. If yes, refer to Agreement for further requirements</b>  <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<b>Processor:</b>  Let's Do Lunch, Inc. dba Integrated Food Service
	<b>Name of Company</b>  Paul G. Giuliano, President
	<b>Name/ Title of Authorized Representative</b>  
	<b>Date</b>  12/16/09
<b>Meat &amp; Poultry Processing require AMS supervision according to their appropriate certification program.</b>  <b>For meat processing, please check one:</b>  <input type="checkbox"/> Full Certification (MGC 640) <input type="checkbox"/> Process Control Certification (MGC 638)	

<b>Subcontractor:</b>	<b>Approving Agency:</b>
	USDA/FNS/FDD/HQ
Name of Approving Agency	Name of Company
Name and Title of Authorized Representative	Raymond Magee - Program Analyst Name and Title of Authorized Representative
	<i>Raymond Magee</i> 12/17/2009
Signature	Signature
Date	Date