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Recipe

Recipe HACCP Process: #2 Same Day Service

Trky Sausg Egg & Chs 001260 Tornado, Recipe:

Recipe Source: Recipe Group: ENTREES

Alternate Recipe Name: Number of Portions: 1 Size of Portion: each

15 seconds higher for at least ō 165° CCP: Heat to

Egg & Cheese

903461 Tornado, Turkey Sau

VENLY 1 INCH APART ON A COOKING SHEET OVEN FOR TIME SHOWN IN CHART. Frozen 15 MINUTES @ 350°F
Thawed 10 MINUTES @ 350°F
PLACE 8 TORNADOS EVENLY 1 INCH APART ON A COOKING
PLACE IN PREHEATED OVEN FOR TIME SHOWN IN CHART.
OVEN SETTING: HIGH FAN
TEMPERATURE OF THE TORNADOS MUST EXCEED 161°F.
USE A POCKET THERMOMETER FOR ACCURACY.
LET REST FOR ONE MINUTE.

Size (each) **Portion** nodn are based *Nutrients

| 180 kcal Cholesterol | Cholestero | | 30.00 mg | Sugars | 1.00 g | Calcium | 40.00 mg | 35.00% Calories from Total Fat |
|----------------------|--------------|------|-----------|-----------|-----------|---------|----------|------------------------------------|
| 7.00 g Sodium | Sodium | | 280.00 mg | Protein | 7.00 g | Iron | 1.44 mg | 7.50% Calories from Saturated Fat |
| 1.50 g Carbohydrate | Carbohydra | ites | 22.00 g | Vitamin A | 200.00 IU | Water¹ | *N/A* g | 0.00% Calories from Trans Fat |
| 0.00 g Dietary Fiber | Dietary Fibe | ər | 2.00 g | Vitamin C | 1.20 mg | Ash¹ | *N/A* g | 48.89% Calories from Carbohydrates |
| | | - | | | | | | 15 560/ Coloride from Drotain |

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

denotes optional nutrient values Trans Fat value is provided for informational purposes only, not for monitoring purposes.

| Y - Milk Y - Egg N - Tree Nut Y - Soy Y - Wheat N - Shellfish | |
|---|--|
| Y - Egg N - Tr Y - Soy N - Fis Y - Wheat N - Sr | |
| Y - Soy Y - Wheat N - Sr | |
| Y-Wheat N-Sh | |
| | |
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| | |

and Nutritional Analysis software should not be used substitution without notice. bject to change or The data contained within this report and the NUTRIKIDS® Menu Planning a child with a medical condition or food allergy. Ingredients and menu items are su assistance in planning for or treating medical conditions. NOTICE:

MURRIETA VALLEY USD

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Recine

Jun 30, 2027

Production Specification

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| Sub-Reci | | | | | | | |
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| Ingre | | | | | | | |
| Ing # 903461 | | | | | | | |
| M – | | | | | | | |

cond containe planning for medical The data in child with assistance

EGG, TURKEY SAUSAGE & CHEESE WHOLE GRAIN TORNADOS - FOR SCHOOLS

86969

Case Pack

18/8/2.79 oz

Net Case WT(lbs)

25.11 26.19

Gross Case WT(lbs)
Case Cube

1.09

Case Dimensions

15.31 x 11.44 x 10.75

Tier and High

d High 10 x 4

Cases per Pallet

40

Sell Unit UPC

Master Case UPC 1 00 71

1 00 71007 86969 0



Ingredients

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SCRAMBLED EGGS (WHOLE EGGS, NON FAT MILK, MODIFIED FOOD STARCH, SALT, XANTHAN GUM, CITRIC ACID, PEPPER), TURKEY SAUSAGE CRUMBLES (MECHANICALLY SEPARATED TURKEY, TURKEY MEAT, WATER, SOY PROTEIN CONCENTRATE, SALT, SUGAR, SPICES, FLAVOR ENHANCER (MALTODEXTRIN, FLAVOR, SALT, MODIFIED FOOD STARCH, SILICON DIOXIDE), SILICON DIOXIDE (PROCESSING AID) , SOY LECITHIN), VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN OIL), BATTER MIX (ENRICHED WHEAT FLOUR [ENRICHED WITH NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], YELLOW CORN FLOUR, SPICES, SALT, JALAPENO PEPPER, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), GUAR GUM, OLEORESIN PAPRIKA AND TURMERIC, NATURAL FLAVORS), TOMATOES (WITH CITRIC ACID, CALCIUM CHLORIDE), MONTEREY JACK CHEESE (CULTURED PASTEURIZED MILK, SALT, ENZYMES), CONTAINS 2% OR LESS WHEAT GLUTEN, BROWN SUGAR, PROCESSED CHEDDAR CHEESE PRODUCT (WATER, PALM OIL, NATURAL CHEESE (MILK, CHEESE CULTURES, SALT, ENZYMES), RENNET CASEIN, MODIFIED FOOD STARCH, SODIUM PHOSPHATES, SALT, LACTIC ACID, NATURAL FLAVOR, ANNATTO COLOR), PASTEURIZED PROCESS LOW FAT CHEDDAR CHEESE (CULTURED MILK, WATER, SKIM MILK, SODIUM PHOSPHATE, CASEIN, VEGETABLE COLOR (ANNATTO AND PAPRIKA OLEORESIN), SALT, SORBIC ACID (PRESERVATIVE), ENZYMES), GREEN CHILI (WITH CITRIC ACID), MODIFIED CORN STARCH, SALT, YEAST, GUAR GUM, DEHYDRATED ONION, CHEESE TYPE FLAVOR (CORN SYRUP SOLIDS, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYME), SALT, YEAST EXTRACT, DISODIUM PHOSPHATE, NATURAL FLAVORS, ANNATTO), SPICE, CHICKEN TYPE FLAVOR (SALT, YEAST EXTRACT, MALTODEXTRIN, SUNFLOWER OIL, NATURAL FLAVOR), TURMERIC EXTRACT (COLOR). CONTAINS: WHEAT, EGGS, MILK, SOY.

Shelf Life

Frozen: 455 days AT OR BELOW 10° F Refrige

Refrigerated: 0 day NA

Cooking Instructions

Convection oven from frozen

PREHEAT OVEN TO 350° F. SET FAN TO HIGH

PLACE 8 TORNADOS EVENLY 1" APART ON A COOKING SHEET.

PLACE IN PREHEATED OVEN.

FROZEN: COOK FOR 15 MINUTES.

LET REST FOR 1 MINUTE.

TEMPERATURE OF THE TORNADOS MUST EXCEED 161° F. USE A POCKET THERMOMETER FOR ACCURACY.

TORNADOS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Nutrition Facts

Amount Per Serving

Serving Size 1 Piece (79g)
Servings Per Container 144

Calories 180 Calories from Fat 60 % Daily Value *

| Total Fat 7g | | 11% |
|------------------------|---|-----|
| Saturated Fat 1.5g | | 8% |
| Trans Fat Og | | |
| Cholesterol 30mg | | 10% |
| Sodium 280mg | | 12% |
| Total Carbohydrate 22g | | 7% |
| Dietary Fiber 2g | *************************************** | 8% |

Protein 7g

Vitamin A 4%

• Vitamin C 2%

Calcium 4%

• Iron 8%

* Percent Daily Values based on

a 2,000 Calorie Diet.

Sugars 1g

Convection oven from thawed

PREHEAT OVEN TO 350° F. SET FAN TO HIGH PLACE 8 TORNADOS EVENLY 1" APART ON A COOKING SHEET. PLACE IN PREHEATED OVEN. THAWED: COOK FOR 10 MINUTES.

LET REST FOR 1 MINUTE.
TEMPERATURE OF THE TORNADOS MUST EXCEED 161° F. USE A POCKET THERMOMETER FOR ACCURACY.

TORNADOS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 161° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.



California · Texas · South Carolina

Formulation Statement for Documenting Meat/Meat Alternate Products

| Product Name: Egg, Turkey Sausage & Che | | | | Code No: 80 | 6969 | enteronomy. |
|--|---|-----------------------------|---------------------|------------------------------------|--------------------|--|
| Manufacture: Ruiz Food Products, Inc. | So | erving Size: | 1 Tornado, 2.7 | 79 ounces | | one and a second se |
| I. Meat/Meat Alternate Please fill out the chart below to determine the cr | editable amount | t of Meat/Mea | t Alternate | | | |
| Description of Creditable Ingredients per Food Buying Guide (FBG) | Ounces per | Raw Portion le Ingredien | 1 Multiply | FBG Yield/Servings Per Unit | Divide by 16 | Creditable Amount* |
| Turkey, cooked, frozen | | 29 | X | 16 | ÷ by 16 | 0.29 |
| Eggs, Frozen Whole Eggs | | 30 | X | 18 | ÷ by 16 | 0.34 |
| Cheese (American, Cheddar, Mozzarella, or Swiss) | | 12 | X | 16 | ÷ by 16 | .12 |
| A. Total Creditable M/MMA Amount | | | | | | 0.75 |
| II. Alternate Protein Product (APP) If the product contains APP, please fill out the chadocumentation as described in Attachment A for experience of the contains and the change of the | | ermine the cre | | Divide by | s used, you m | ust provide Creditable |
| Description of APP, manufacture's name, and code number | Dry APP Per Portion | | % of Protein As-Is* | 18** | *100 | Amount APP*** |
| N/A | | X | | ÷ by 18 | *100 | |
| B. Total Creditable APP Amount ¹ | | | | | | |
| C. TOTAL CREDITABLE AMOUNT (| A + B rounde | ed | | | | |
| down to nearest ¼ oz) | | | | | | 0.75 |
| *Percent of Protein As-Is is provided on the attace **18 is the percent of protein when fully hydrated ***Creditable amount of APP equals ounces of Di Total Creditable Amount must be rounded down up. If you are crediting M/MA and APP, you do n added the Total Creditable APP Amount from box | ry APP multipli to the nearest 0 ot need to round | ed by the perd | ould round dow | n to 1.25 oz meat | equivalent). | Do not round er you have |
| Total weight (per portion) of product as purch | nased 2.7 | 79 | | | | |
| Total creditable amount of product (per portic | | | | | | |
| (Reminder: Total creditable amount cannot co | | | weight of pro | duct.) | | |
| I certify that the above information is true and serving) contains <u>0.75</u> ounces of equivalen | l correct and that meat/meat a | hat a _2.79 Iternate whe | ounce servi | ng of the above pording to directi | product (readions. | dy for |
| I further certify that any APP used in the produced 220, 225, 226, Appendix A) as demonstrated | uct conforms to by the attached | d supplier do | cumentation. | | | |
| Signature Signature | | Title | | Regulatory & C | <u> Jonsumer A</u> | <u>Itairs</u> |
| Rena Lopez | | | 110/20 | 21) | | |
| Printed Name | | Date | | | | |







California • Texas • South Carolina

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

| Product Name: Egg, Turkey Sausage & C | heese Tornados | Code No: <u>8696</u> | 9 |
|---|--|---|--|
| Manufacture: Ruiz Food Products, Inc. | Serving Size: 1 7 | ornado, 2.79 ounces | |
| I. Does the product meet the Whole Grain- | | No | |
| (Refer to SP 30-2012 Grain Requirements for | the National School Lunch Pr | ogram and School Breakfast Pr | ogram.) |
| II. Does the product contain non-creditable (Products with more than 0.24 oz equivalent of may not credit towards the grain requirements | or 3.99 grams for Groups A-G | | |
| III. Use Policy Memorandum SP 30-2012 G Breakfast Program: Exhibit A to determine or Group I (RTE breakfast cereals). (Different grains. Groups A-G use the standard of 16grams of eq; and Group I is reported by volume or weight.). | if the product fits into Grount methodologies are applied to detected to detect the desirable grain per oz eq; Group | ups A-G (baked goods), Group calculate servings of grain compon H uses the standard of 28grams cr | H (cereal grains) ent based on credital |
| Indicate to which Exhibit A Group (A-I) | the Product Belongs: B | | |
| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B | Creditable Amoun |
| Whole Wheat Flour | 12.3 | 16g | 0.768 |
| Enriched Wheat Flour | 9.8 | 16g | 0.612 |
| | | | |
| Total Creditable Amount ³ | | | 1.2 |
| Creditable grains are whole-grain meal/flour and enriched (Serving Size) X (% of creditable grain in formula). Pleast Standard grams of creditable grains from corresponding Total Creditable Amount must be rounded down to the new Total weight (per portion) of product as purchase. | ase be aware serving size other than Group in Exhibit A. carest quarter (0.25) oz eq. Do <i>not</i> resed: 79 g | ound up. | |
| Total contribution of product (per portion) oz e | quivalent: 1.25 oz equi | valent. | |
| serving) provides: 1.25 ounce equivalent Ger portion. Products with more than 0.24 of non-creditable grains may not credit toward | rains. I further certify that a z equivalent or 3.99 grams is the grain requirements for | non-creditable grains are not for Groups A-G or 6.99 gran | above 0.24 oz eq is for Group H of |
| Signature | Title | ALCOUNT AND SHIRTON OF COMMUNICATION | |
| Rena Lopez | | 1/2020 | |
| Printed Name | Date | | |
| CONFIDEN | TIAL/PROPRIETARY II | VEORMATION | |



