

The MAX MaxStix Mozzarella Cheese Filled Pizza Sticks UPC 77387 12439

Nutritional Information:

Nutrition Facts	
192 Servings Per Container	
Serving Size	1 Breadstick (54g)
Amount Per Serving	
Calories	160
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 390mg	17%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes less than 1g Added Sugars	1%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0.8mg	4%
Potassium 0mg	0%

*The % Daily Value 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.

ALLERGENS	Milk, Soy, Wheat
Product Facts	
Shelf Life	360 Days
Case Dimensions (LxWxH)	17.875 x 10.875 x 8.75
Case Cube (ft3)	0.984
Pattern Tie x High = Total cases	9 x 7 = 63
Gross Wt	27.200
Net Wt	23.160
PROGRAMS PRODUCT QUALIFIES FOR	
HUSSC	No
35 10 35	No
Alliance for a Healthier Generation	NO

This specification was last updated on 2/2/2017

39% calories from fat, 11% calories from Sat Fat, 2% sugar by weight

CHILD NUTRITION IDENTIFICATION 094687

One 1.93 oz. Mozzarella Cheese/Cheese Substitute Filled Pizza Stick provides 1.00 oz. equivalent meat alternate and 1.00 oz. equivalent serving of bread alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/16)

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 15g. There are 8 g of whole grain in the product providing at least 51% whole grain per serving.

HARD BID SPEC

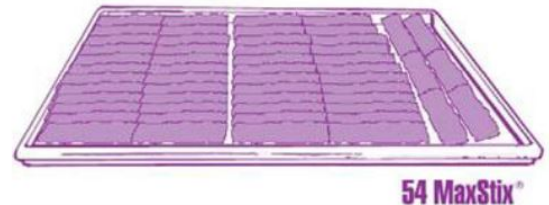
Frozen, full-melt pizza sticks topped with shredded cheese. Minimum portion weight of 1.93 oz. Pizzeria dough filled with low moisture part skim mozzarella cheese and substitute cheese. Stick must contain one equivalent grain and one meat/meat alternate. Minimum of 160 calories. Packed 192 per case. The Max only – 77387-12439.

HEATING INSTRUCTIONS

Note: Ovens will vary. Please adjust time and temperature accordingly. Refrigerate or discard any unused portion. Fill baking pan with 54 MaxStix as illustrated.

Convection Oven: Bake at 375°F for 10 to 12 minutes or until internal temperature reaches a minimum of 165°F.

Conventional Oven: Bake at 400°F for 14 to 17 minutes or until internal temperature reaches a minimum of 165°F.






Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

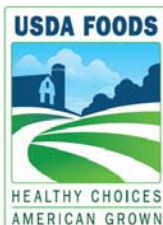
INGREDIENTS

Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Water, Whole Wheat Flour, Enriched Wheat Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Casein, Milk Protein Concentrate, Contains 2% or less of: Modified Corn Starch, Dextrose, Salt, Modified Potato Starch, Baking Powder(Sodium Bicarbonate, Cornstarch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Sodium Aluminum Phosphate, Wheat Gluten and/or Dough Conditioner (Wheat Flour, Salt, Soy Oil, L. Cysteine, Ascorbic Acid, Enzyme), Disodium Phosphate, Mozzarella Cheese Type Flavor(Mozzarella Cheese [Milk, Culture, Rennet, Salt], Milk Solids, Disodium Phosphate), Lactic Acid, Sorbic Acid, Soy Flour, Nutrient Blend (Magnesium Oxide, Zinc Oxide, Calcium Pantothenate, Riboflavin And Vitamin B-12), Vitamin A Palmitate, Soy Lecithin. CONTAINS: MILK, SOY, WHEAT.

Shawn Fear
Customer Facing Quality Manager, Food Service
ConAgra Foods Inc.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100336 — Spaghetti Sauce, Low-sodium, Canned

Category: Vegetables
Subgroup: Red/Orange



PRODUCT DESCRIPTION

This item is a low-sodium, smooth spaghetti sauce with a tomato base and a variety of optional ingredients such as oil, sweetener, spices, and thickeners. This item is available in cases containing six #10 cans.

CREDITING/YIELD

- One case of spaghetti sauce provides about 144 ½-cup servings.
- CN Crediting: ½ cup spaghetti sauce credits as ½ cup red/orange vegetable.

CULINARY TIPS AND RECIPES

- Use canned spaghetti sauce as a base to prepare a marinara sauce that meets the flavor preferences of your students by adding ingredients such as diced tomatoes, garlic, and spices and herbs such as basil and oregano.
- Offering tomatoes in a variety of forms can help schools meet the red/orange vegetable requirements in the updated school meal patterns.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (125g) spaghetti sauce, low sodium

Amount Per Serving

Calories 80

Total Fat 4g

Saturated Fat 1g

Trans Fat 0g

Cholesterol 0mg

Sodium 125mg

Total Carbohydrate 10g

Dietary Fiber 1g

Sugars 6g

Protein 1g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.