



<b>Product Code:</b> 90128 Bulk	<b>Dimensions:</b> 3x5 Rectangle
90129 Wrap	<b>Unit Weight:</b> 4.10 oz.
	<b>Count/Case:</b> 108

## National School Lunch Requirements:

Each 4.10 oz. Portion (cooked) will provide

2.00	Meat/Meat Alternate
2.00	Equivalent Grains

Each 3x5 Pull Apart™ (4.10 oz.) portion contains: 2.00 servings of creditable grains (16 grams of wheat flour consisting of 51% whole grain whole wheat flour and 49% enriched wheat flour) 2.00 oz. m/mo consisting of low moisture part skim mozzarella cheese.

**Ingredient Statement:**

**Bread:** Water, Whole Grain Whole Wheat Flour, Enriched Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, spice blend(nonfat dry milk, modified food starch, whey, dehydrated butter powder(butter(cream,salt), nonfat milk solids, salt), salt, garlic powder, spice sugar) yeast, sea salt, palm oil, garlic, calcium propionate.

**Cheese:** Low moisture part-skim mozzarella cheese (cultured pasteurized milk, salt and enzymes) modified food starch methylcellulose.

**Allergen Statement: Contains Milk, & Wheat.**

**Pillow Pull Apart contains less than 2% non-creditable grains.**

### Shipping Information:

<b>Gross Wt.</b>	29.68 lbs.
<b>Net Wt.</b>	27.68 lbs.
<b>Cube</b>	1.0
<b>Cases/Pallet</b>	56
<b>Tie/High</b>	8/7
<b>Box Dims</b>	16x12x9



### Vegetarian Entrée



## Whole Grain Entrée



## Nutrition Information

Portion Size:	116.34 g
Calories	290 kcals
Protein	15.00 g
Carbohydrate	29.00 g
Dietary Fiber	0.00 g
TFA's	0.00 g
Sugar-Total	0.99 g
Cholesterol	30.00 mg
Fat (Saturated)	5.00 g
Fat (Total)	14.00 g

**Vitamins:**

Vitamin A	136.56 IU
Vitamin C	0.48 mg

## Minerals:

Sodium	630.00 mg
Calcium	243.23 mg
Iron	0.54 mg

Nutrition information is based on  
calculated analysis.

**Heating Instructions** (Cook Before Eating):

Pre-Heat and place 1 layer of Pull Aparts on bun pan.

### Rethermalization Instructions (Cook Before Eating):

Pre-Heat oven to 325°F. Remove pull apart from box and place on bun pan. Frozen state: Cook for 10-12 minutes until breadstick is light brown. Thawed: Cook for 6-8 minutes until breadstick is light brown. Then program to hold at 165°F. Insert thermometer into crust, pull apart is cooked at 165°F.

**Heating Instructions (Cook Before Eating):** Pre-Heat

oven to 325°F. Remove pull apart from box place and place on bun pan. **Convection Oven:** Frozen state: Cook for 10-12 minutes at 325°F. Thawed: Cook for 6-8 minutes at 325°F. **Conventional Oven:** Cook Frozen state 10-12 minutes at 325°F until pull apart is light brown. Using either oven, insert thermometer into bread. Breadstick is cooked at 165°F.

(Oven temperatures vary so please adjust time and temperature accordingly)

BATCH COOKING IS ADVISED TO MAINTAIN QUALITY OF PULL APART!

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Richard Schanz	President
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July 1, 2019 19-20 Yr. Version 1.0

**Guided by principles of sustainability.**

**Visit our website at: [www.ardellas.com](http://www.ardellas.com)**

**Tel: 310-762-1560 • Fax: 310-764-1488**

**Sample Products Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products**

Product Name: Ardella's Pillow Pull Apart Code No.: 90128-90129  
 Manufacturer: Ardella's Case/Pack/Count/Portion/Size: 108/4.10 oz

**I. Meat/Meat Alternate**

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Mozzarella Cheese	2.0 oz	X	16/16	2.0 oz
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				<b>2.0 oz</b>

\*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

**II. Alternate Protein Product (APP)**

If the product contains APP, please fill out the chart below to determine the creditable amount of APP.  
 If

APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)</b>					

\*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.

<sup>1</sup>Total 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 crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.10 oz  
 Total creditable amount of product (per portion) 2 M/MA  
 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.10 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to the directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



Signature

President

Title

Richard E. Schanz

Printed Name

7/1/2019

Date

310.762.1560

Phone Number

**(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Ardella's Pillow Pull Apart

Code No.: 90128-90129

Manufacturer: Ardella's

Serving 4.10 oz  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes X No     

(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:** Yes      No X How many grams:     

(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, Group H or Group I.** (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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Grain Whole Wheat Flour	16.32	16	1.02
Enriched Flour	15.68	16	.98
<b>Total Creditable Amount<sup>3</sup></b>			<b>2 grains</b>

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

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>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 4.10 oz

Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 4.10 ounce portion of this product (ready for serving) Provides 2 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 H of non-creditable grains may not credit towards the grain requirements for school meals.



Signature

President

Title

Richard E. Schanz

Printed Name

7/1/2019

Date

310.762.1560

Phone Number