

Bean and Cheese Empanada, 5.2oz IW

Date: 6.25.24 Superseding: 6.19.24

Buena Vista Food Products, 823 W. 8th Street, Azusa, CA 91702 626.815.8859

Buena Vista is a Peanut Free and Tree Nut free facility.

Product Name: Item Number: Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?) Does product contain non-creditable grains? Description of Creditable Grain Ingredient? Whole Wheat Flour Enriched Wheat Flour Whole Grain Cornmeal Tota Exhibit A: Group (A-I) Group B Whole Grain Grams Per Serving: Description of Creditable Ingredient per FBG? Natural Cheese, Cheddar	Produ USDA Meal Contribu Yes, WG Corn Meal and Whole Wheat NO Grain Creditable G ingredient per Portion 7.52 16.1 8.7 al Creditable Amount by W Grain Creditin Description of Produ Pizza Crust (meat alt fi 16.22 g Meat/Meat Alt	tion / Fo GRAINS *This ng by Wo Grain ? (A) /eight: 2.0 ng by Exhi uct	/G Bean an ormulation product is n eight: 2.0 Gram Credital equination D eq. bit A: 2.0 of Portion S	Co Ma manufactured in D OZ EQ n Standard of ble Grain per o uivalent? (B) 16 16 16 16	t ntains: Wheat ay Contain: Egg a facility that	t, Milk	
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Group B Whole Grain Grams Per Serving: escription of Creditable Ingredient per FBG?	Pizza Crust (meat alt fi 16.22 g		Portion Size of Product as Purchased (A) 5.2 oz (crust 2oz)			30-2012 (B)	
Whole Grain Grams Per Serving: escription of Creditable Ingredient per FBG?	16.22 g	illed)					
escription of Creditable Ingredient per FBG?						1.0 oz	
· · · ·	Meat/Meat Alt					2 oz / 1.0 oz = 2.0	
		ternate	Crediting	g 2oz eq.			
	Ounces per Raw Portion			FBG Yield /			
· · · ·	of Creditable Ingredient	Mut	inly	Servings per U	nit	Creditable Amount	
ivatural cheese, cheddar	0.89			1 oz		0.89	
Deene Defried Deene			(
Beans, Refried Beans	1.51	>		7.08/16		0.67	
Beans, Pinto Frozen	1.01		(7.33/16		0.46	
	Total Creditabl	e M/MA	Amount: 2	2oz MA			
	Legume	Creditin	g: 1/2 cu	ıp			
				-			
	Ouncos por Pow Portion			FBG Yield /			
	Ounces per Raw Portion			-			
escription of Creditable Ingredient per FBG?	of Creditable Ingredient	Mut		Servings per U	nit C	Creditable Amount (1/2 c	ups)
Refried Beans, Low Fat	1.51)	(49.60/115		0.65	
Pinto Beans, No Fat	1.01)	(49.60/108		0.38	
Total Creditable Legume: 1/2 cup - Beans & legume	e vegetables may be counted to	wards the	meat/meats	s alternatives or ve	getable compor	nents, but not as both simulto	aneously.
	Pro	duct De	tails:				
Units per Case:				80 units/cs	5		
Case Cube:		0.98 f^3		-			
Case Gross Weight:		27 #					
0							
Case Net Weight:				26 #			
Case Dimensions (in):	15.375 X 12.75 X 8.625						
Pallet Tie:	8 x 9						
GTIN-12 Code:	0711341504514 IW						
Manufacture Date Example:	Manufacture Date/Julian Date/Year (MD/51/23)						
·	Eithan Comusation of C			-			
Cooking Instructions:						range product in a single laye temperature of 165 degrees	
Storage Poquiromente	SHEEL DAKE IOF I	19-17 ININU	es. mis pro			temperature of 105 degrees	<u>•</u>
Storage Requirements:	Store Frozen at OF						
Shelf Life:				18 Months Fro	ozen		
	Ir	ngredien	ts:				
Crust: Whole Grain (Cornmeal, Whole Wheat	Flour), Enriched Wheat Flo	our (enrich	ned with n	liacin, iron. thia	mine mononi	itrate, riboflavin. malted	barlev
folic acid), Water, Canola Oil, Wheat Gluten	• •	•					-
	Cheddar Cheese,	-	-				
		, chini Sed					
				Δn	nount/serving	% Daily Value* Amount/serving %	Daily Value*
			Nutrition		Ū		
					otal Fat 11g	14% Total Carbohydrate 42g	15%
					Saturated Fat 4g	20% Dietary Fiber 4g	14%
		10	1F9	1013 –	v		0/ דו
	1 · · · · ·	-	<u> </u>		Trans Fat Og	Total Sugars 2g	
I certify the above is true and correct:				ings per container	nolectoral 25mg		rs /0/
i certity the above is true and confect.		1	Serv	ving size (147g) 🖄	holesterol 25mg	8% Includes 2g Added Sugar	rs 4%
					odium 430mg	19% Protein 13g	
Low	Same 1	100	Calc	ories 🗛 🗖	•		
		100		serving 310 Vi	tamin D 0mcg 0% • Cal	alcium 181mg 15% • Iron 2mg 10%	
	E CANANA SA	sitter a	heis		otassium 243mg 6%	• •	
Laura Bruno, RD, SNS				-	•		
Laura Bruno, RD, SNS President, Buena Vista Foods				*T	n 0/ Daily Value talle you have m	much a nutrient in a serving of food contributes to a daily die	.t. 2,000
Laura Bruno, RD, SNS President, Buena Vista Foods				*Ti	a w 11aulu 1 <i>i</i> alua talla uau haur m	much a nutrient in a serving of food contributes to a daily die	.t. 2,000



