



# Product Specification/Formula Statement

Current as of: 07/01/16

Version #: 12/07/15

Supersedes Version #: 07/02/15

310 W. Alondra Blvd.  
Gardena, CA 90248  
(310) 523-3664 - Office (310) 523-1619- Fax

**Brand:** Wienerschnitzel      **Commodity Code #:** C96100      **Commodity UPC#:** 007219391 9600 7  
**Commercial Code #:** 960000      **Commercial UPC#:** 007219391 9600 7

**Product Name:**  
Original Wienerschnitzel Chili Cheese Dog on a Whole Grain Bun - Individually Wrapped

**Packaging:**      CN Label: **N.A.**      Case Count: **50**      Case Cube: **0.88**      Cases/Pallet: **88**  
Portion Size: **4.60 oz.**      Net Wt./Case: **14.38 LBS.**      Case Dimensions: **18 x 12 x 7**      Pallet Config: **8 x 11**

## EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	<b>Yes</b>	<b>Grain crediting from Exhibit "A" School Lunch and Breakfast</b>	
Does product contain non-creditable grains?	<b>No</b>		
Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	<b>17.13</b>	16 grams	<b>1.07</b>
Enriched Wheat Flour (grams)	<b>16.46</b>	16 grams	<b>1.03</b>
<b>TOTAL CREDITABLE GRAINS BY WEIGHT:</b>	<b>2.00</b>	<b>TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:</b>	<b>2.00</b>

## EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
<b>Bread or Buns</b>	2.00 oz.	1.00 oz.	2.00
<b>TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:</b>			<b>2.00</b>

## MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount	
Processed American Cheese	0.40 oz.	x	1.00	0.40 oz.	
All Meat Hot Dog	1.45 oz.	x	1.00	1.45 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
	0.00 oz.	x	0.00	0.00 oz.	
<b>A. Total Creditable Cheese or M/MA</b>				<b>1.85</b>	
Commodity Beef, Ground, 20% fat	0.36 oz.	x	0.74	0.26 oz.	
Commercial Beef, Ground, 24% fat	0.36 oz.	x	0.73	0.26 oz.	
<b>B. Total Creditable Beef amount</b>				<b>0.26</b>	
Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
<b>C. Total Creditable APP amount</b>					<b>0.00</b>
<b>D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)</b>					<b>2.00</b>

<b>TOTAL CREDITABLE MEAL CONTRIBUTION:</b>	<b>EQUIVALENT GRAINS:</b>	<b>2.00</b>	<b>MEAT/ MEAT ALTERNATE:</b>	<b>2.00</b>
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**Product Name:** Original Wienerschnitzel Chili Cheese Dog on a Whole Grain Bun - Individually Wrapped  
**Product Description:**

**USDA Commodities used:**

Processed Cheese (100036)

### Handling and Cooking Instructions:

Shelf Life: Frozen 12 months, once thawed 3 days (refrigerated).

Do not remove wrap before heating.

**Thawing is required before heating:** Preheat convection oven to 275 degrees, place product onto a sheet pan and heat for 15 to 18 minutes. Allow 3 to 5 minutes to cool, serve.

Conventional Oven (Frozen): n/a

Convection Oven (Frozen): n/a

Conventional Oven (Thawed): n/a

Convection Oven (Thawed): n/a

### Ingredients:

**Whole Grain Hot Dog Bun:** Whole Wheat Flour, Enriched Wheat Flour (Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin, Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Contains 2% or Less of: Soybean Oil, Wheat Gluten, Yeast, Salt, Dough Conditioners (Calcium Sulfate, Enzymes, Sodium Stearoyl Lactylate, Ascorbic Acid, Monoglycerides), Calcium Propionate. **All Meat Wiener:** Meat Ingredients: (Pork, Beef), Mechanically Separated Turkey, Water, Less Than 2% Of The Following: Salt, Potassium Lactate, Flavoring, Sugar, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Phosphate, Sodium Nitrite, Oleoresin of Paprika. **Chili Sauce with Meat:** Water, Beef, Pork, Modified Food Starch, Seasoning (Spices, Salt, Hydrolyzed Soy Protein, Dehydrated Onion & Garlic Powders, Sugar), Tomato Paste, Vinegar, Salt, Chili Powder (Chili Pepper, Spices, Salt, and Garlic), Flavor (Autolyzed Yeast Extract, Maltodextrin, Hydrolyzed Wheat Protein, Flavor, Onion Powder) And Citric Acid. **Reduced Sodium, Reduced Fat American Cheese:** Cultured Skim Milk and Milk, Potassium Citrate, Salt, Artificial Color (If Colored), Sodium Phosphate, Sorbic Acid (Preservative), Enzymes, Soy Lecithin (Non-sticking Agent).

**Allergen Statement (Product Contains):**

Wheat

Eggs

Tree Nuts

Fish/Shellfish

Milk

Peanuts

Soy

Gluten

### Nutritional Information:

Weight	130.41 g	Dietary Fiber	2.89 g	Sugar	3.69 g
Calories	342.51	Fat (total)	17.29 g	Calcium	280.85 mg
% Calories Fat	45.43 %	Fat (saturated)	5.94 g	Iron	2.60 mg
% Calories Sat Fat	15.61 %	Trans Fat	0.00 g	Vitamin C	0.14 mg
Protein	16.01 g	Cholesterol	49.84 mg	Vitamin A	376.42 IU
Carbohydrate	31.15 g	Sodium	917.31 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

### Case Coding Example:

(Manufacture Date/ Production Line #)  
(Example: January 1st 2013 Product produced on Line A)

# 010113A

I certify that the above information is true and correct and that a 4.60 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to 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)

Signature

David J. Watzke, V.P. of Operations

7/1/2016

(310) 523-3664

Printed Name

Date

Phone Number