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4 LEGACY
Quality Meats

ALL NATURAL*
GROUND TURKEY
WITH NATURAL FLAVORINGS

NO MSG
*MINIMALLY PROCESSED
*NO ARTIFICIAL INGREDIENTS
NO CHEMICAL PRESERVATIVES
Handling Instructions: Until use - keep frozen at 0 degrees f or below. Thaw under refrigeration for 24 hours. Once package is thawed, use within 1 - 2 days.

4 / 5 LB PKGS
NOT LABELED FOR RETAIL SALE
KEEP FROZEN BONELESS READY TO COOK
PRODUCT OF U.S.A
Net Weight: 20 Lbs.

Nutrition Facts	
Serving Size 4 oz (112g)	
Servings Per Container 80	
Amount per Serving:	
Calories: 230 Calories From Fat: 140	
% Daily Value *	
Total Fat 15g	23 %
Saturated Fat 4.5g	23 %
Trans Fat 0g	
Cholesterol 85mg	28 %
Sodium 75mg	3 %
Total Carbohydrates 0g	0 %
Protein 21g	
Calcium 2%	Iron 8%

Not a significant source of dietary fiber, sugars, vitamin A and vitamin C.
* Percent Daily Values are based on a 2,000 calorie diet.

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(01)90758878430117(3202)002000(13)011113(21)00325303
MFG by: Michigan Turkey Producers, Wyoming, MI 49519 www.miturkey.com

NET WEIGHT 38.25 LBS.
 NET METRIC WT. 17.35 KG.
 ITEM NO. 1445000645

102 OZ. EAC

Nutrition Facts

Serving Size 1/2 cup (130g)
 Servings Per Container 22

Amount Per Serving

Calories 25 Calories from Fat 5
 % Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 300mg 13%

Total Carbohydrate 6g 2%

Dietary Fiber 1g 4%

Sugars 4g

Protein 1g

Vitamin A 15% • Vitamin C 50%

Calcium 2% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

VINE-RIPENED QUALITY YOU CAN SEE

OLD CALIFORNIA™

T O M A T O P R O D U C T S ®

packed from fresh tomatoes

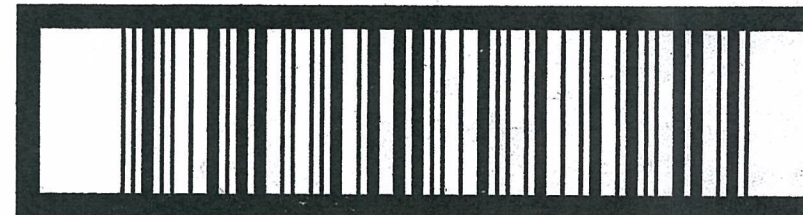
DICED TOMATOES IN JUICE
 (3/4 INCH)

PACKED BY



Firebaugh, CA 93622-0008

A PRODUCT OF THE U.S.A.



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USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 09-19-12)

Visit us at www.fns.usda.gov/fdd

100012 – CHEESE, CHEDDAR, REDUCED FAT, YELLOW, SHREDDED, 5 LB

Nutrition Information

CATEGORY	<ul style="list-style-type: none"> Meat/Meat Alternates
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Reduced fat shredded cheddar cheese is a firm-textured, semi-hard, yellow cheese made from cow's milk. Reduced fat cheddar cheese should contain between ¼ to ⅓ less fat than traditional cheddar cheese.
PACK/YIELD	<ul style="list-style-type: none"> 6/5 lb pouches per case. One 5 lb pouch AP yields about 20 cups shredded cheese and provides about 80.0 1-oz servings shredded cheese. One lb AP yields about 4 cups shredded cheese and provides about 16.0 1-oz servings shredded cheese. CN Crediting: 1 oz cheese provides 1 oz-equivalent meat/meat alternate; ½ oz provides ½ oz-equivalent meat/meat alternate.
STORAGE	<ul style="list-style-type: none"> Store cheese in its original container at 40°F or lower until needed. Protect cheeses from mold and dehydration by preventing exposure to air, wrapping tightly with plastic film without air pockets, using new plastic wrap each time opened, placing wrapped cheese in sealed container, and always working in clean area. Shredded cheese tends to mold and dehydrate quicker than block cheese. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

Cheese, cheddar, reduced fat

	½ oz (14 g)	1 oz (28 g)
Calories	39.5	79
Protein	3.81 g	7.62 g
Carbohydrate	0.28 g	0.56 g
Dietary Fiber	0 g	0 g
Sugars	0.08 g	0.16 g
Total Fat	2.56	5.12 g
Saturated Fat	1.65 g	3.29 g
Trans Fat	0 g	0 g
Cholesterol	8 mg	16 mg
Iron	0.02 mg	0.04 mg
Calcium	126 mg	253 mg
Sodium	101 mg	203 mg
Magnesium	5 mg	10 mg
Potassium	13 mg	26 mg
Vitamin A	88 IU	177 IU
Vitamin A	21 RAE	42 RAE
Vitamin C	0 mg	0 mg
Vitamin E	0.02 mg	0.04 mg



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100012 – CHEESE, CHEDDAR, REDUCED FAT, YELLOW, SHREDDED, 5 LB

PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none"> • Cook all dishes containing cheese at low temperatures since cheese toughens and becomes rubbery and stringy at high temperatures. When used for garnish or flavor, add cheese just before food is removed from the heat.
USES AND TIPS	<ul style="list-style-type: none"> • Serve reduced fat cheddar cheese as a garnish for vegetable or fruit salads or other foods. Use in cooked dishes such as sauces, combination dishes, or breads. • Cheddar cheese can be frozen. There will be changes in body and texture due to moisture crystallization during freezing.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none"> • If any part of a package of shredded cheese contains mold, discard the package.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. • For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product’s Nutrition Facts label or ingredient list for product-specific information.

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BROOKS®

CHILI

HOT

BEANS

RED BEANS IN CHILI SAUCE

**RED CHILI BEANS
#1 IN ANTIOXIDANTS**

NET WT 6 LB 15 OZ (3.15 kg)



Nutrition Facts

Serving Size 1/2 cup (130g)
Servings Per Container about 24

Amount Per Serving

Calories 130 **Calories from Fat** 5

% Daily Value*

Total Fat 0.5g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 400mg **17%**

Total Carbohydrate 23g **8%**

Dietary Fiber 9g **36%**

Sugars 3g

Protein 6g

Vitamin A 4% • Vitamin C 0%

Calcium 6% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g



TRY THIS RECIPE FOR CHILI DELUXE

Dice and brown one large onion in oil or butter. Brown 1-1/2 to 2 lbs. ground beef. Add this can Brooks® Hot Chili Beans. Add Brooks Brand Tomato Paste and/or Tomato Sauce. Add additional seasoning if desired. Heat at low temperature, stir and serve.

INGREDIENTS: WATER, SMALL RED BEANS, HIGH FRUCTOSE CORN SYRUP, WHEAT FLOUR, TOMATO PASTE, SPICES, SALT, CORN FLOUR, SOYBEAN OIL, NATURAL FLAVORS. **CONTAINS WHEAT**

Distributed By: Birds Eye Foods

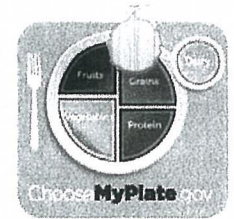
P.O. BOX 20382
Rochester, NY 14602-0382
1-800-563-1786 Mon-Fri,
8:00am-5:00pm CST
www.birdseyefoods.com
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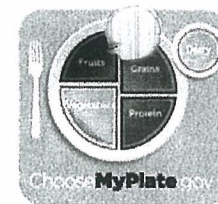
100434– ROTINI, WHOLE GRAIN, DRY, 20 LB CARTON

Nutrition Information

Rotini, whole wheat, dry and cooked, no salt added

CATEGORY	<ul style="list-style-type: none"> Grains/Breads
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Rotini (1" to 1¾" in length) made from whole grain semolina or durum flour.
PACK/YIELD	<ul style="list-style-type: none"> 20 lb case. One 20 lb case AP yields about 107 ½ cups dry rotini OR about 170 cups cooked rotini and provides about 676.0 ¼-cup servings cooked rotini OR about 338.0 ½-cup servings cooked rotini OR about 224.0 ¾-cup servings cooked rotini. One lb AP yields about 5 ⅜ cups dry rotini OR about 8½ cups cooked rotini and provides about 33.8 ¼-cup servings cooked rotini OR about 16.9 ½-cup servings cooked rotini OR about 11.2 ¾-cup servings cooked rotini. CN Crediting: ½ cup cooked rotini provides 1 serving grains/breads.
STORAGE	<ul style="list-style-type: none"> Store pasta off the floor in a cool, dry, well-ventilated place (ideal temperature of 50 °F and relative humidity between 50 and 70%). If ideal storage conditions are not available, store pasta under refrigeration. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	2 oz, dry (57 g)	½ cup, cooked (70 g)
Calories	198	87
Protein	8.34 g	3.73 g
Carbohydrate	42.77 g	18.58 g
Dietary Fiber	4.7 g	2.0 g
Sugars	1.0 g	0.56 g
Total Fat	0.80 g	0.38 g
Saturated Fat	0.15 g	0.07 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	0 mg
Iron	2.07 mg	0.74 mg
Calcium	23 mg	10 mg
Sodium	5 mg	2 mg
Magnesium	82 mg	21 mg
Potassium	123 mg	31 mg
Vitamin A	0 IU	2 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0.0 mg	0.0 mg
Vitamin E	0 mg	0.21 mg



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100434– ROTINI, WHOLE GRAIN, DRY, 20 LB CARTON

<p>PREPARATION/ COOKING INSTRUCTIONS</p>	<ul style="list-style-type: none"> • For 100 ½-cup servings: Boil 10 gal water (optional, add 3½ oz OR ½ cup salt to water). Add 9 lb 8 oz pasta to boiling water and slowly stir pasta until water boils again. Cook uncovered about 8 minutes for <i>al dente</i> pasta. DO NOT OVERCOOK. Drain and rinse in cool water to stop cooking. When pasta is not to be served immediately, drain off water and toss lightly with a small amount of salad oil to prevent sticking and drying out. • Pasta is done when tender, but firm. If pasta is to be used in a dish requiring further cooking or held on a steam table, undercook it slightly. Cover tightly and store. To reheat pasta, place in a colander and immerse in rapidly boiling water just long enough to heat thoroughly. DO NOT OVERCOOK.
<p>USES AND TIPS</p>	<ul style="list-style-type: none"> • Rotini may be combined with a tomato or meat sauce. • Use in recipes for soup, casseroles, or salads. • Combine with eggs, fish, fowl, vegetables, meat, or cheese.
<p>FOOD SAFETY INFORMATION</p>	<ul style="list-style-type: none"> • Visually inspect for presence of foreign substances, insects, or mold before use.
<p>BEST IF USED BY GUIDANCE</p>	<ul style="list-style-type: none"> • For guidance on how to effectively manage, store, and maintain USDA Foods, please refer to the policy memo on the FDD Website at: http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf.

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