Anchor Battered Mozzarella Cheese Stick
USDA School Lunch Meal Planning Nutrition Facts
Product Code: 50010109

NUTRITION FACTS

Serving Size 2.39 oz. (68g) (2 pieces) **FROZEN** *

Servings: 1oz meat alternate

Amount per Serving

Calories 180   Calories from Fat 76

	% Daily Value*
Total Fat 8g	**12%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Cholesterol 16mg	**5%**
Sodium 570mg	**24%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 2g	**4%**
Sugars 3g	
Protein 8g	

Vitamin A	4%	Vitamin C	2%
Calcium	20%	Iron	2%

INGREDIENTS: Part-Skim Mozzarella Cheese (Pasteurized Part-Skim Milk, Culture, Salt, Enzymes, Calcium Chloride), Bleached Wheat Flour, Water, Vegetable Oil (Soybean And/Or Canola), Yellow Corn Flour. Contains 2% or less of Blue 1, Calcium Caseinate, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Mono & Diglycerides, Natural and Artificial Flavors, Oleoresin Paprika, Partially Hydrogenated Soybean Oil, Potato Starch, Red 40, Salt, Sodium Alginate, Spices, Spice Extract, Sugar, Whey, Yellow 5.

USDA Food Buying Guide (FBG) for Child Nutrition Programs (Dec. 2007 Update)

Product: Cheese, Mozzarella (pg. 1-23)

USDA Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	USDA Purchase Units for 100 Servings
1 Pound	16	1oz	6.3

McCain Equivalent per Bag

FBG serving adjusted to accommodate coating system; not part of meat alternate serving

McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
2.5 Pounds	16.74	1oz	5.97

McCain Equivalent per Case

FBG serving adjusted to accommodate coating system; not part of meat alternate serving

McCain Purchase Unit	USDA Servings per Purchase Unit	USDA Serving Size per Meal Contribution	McCain Purchase Units for 100 Servings
15 Pounds (6bags per case)	100.44	1oz	1

Meat Alternate Servings:

* Per FBG, 1oz meat alternate serving equals 2.39oz (68g, 2 pieces) of mozzarella cheese sticks

I certify that this information is true and correct.

3/30/2010
Date   Alison Schneider
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