

Temecula Valley Unified School District

Recipe: 000658 TERIYAKI CHKN RICE BOWL

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: ENTREES

Alternate Recipe Name: Teriyaki Chicken
Rice Bowl

Number of Portions: 1
Size of Portion: EACH

902877 BBQ TERIYAKI CHKN RICE BOWL, GS#409702...	9 OZ	<ul style="list-style-type: none"> Preheat oven to 350° Puncture film 3 to 4 times Place bowls on baking tray Bake until internal temperature reaches 165° <p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>CCP: Hold at 135° F or higher.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	360 kcal	Cholesterol	65.00 mg	Protein	18.00 g	Calcium	40.00 mg	10.00%	Calories from Total Fat
Total Fat	4.00 g	Sodium	620.00 mg	Vitamin A	*N/A* RE	Iron	1.08 mg	5.00%	Calories from Saturated Fat
Saturated Fat	2.00 g	Carbohydrates	63.00 g	Vitamin A	*N/A* IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	*N/A* mg	Ash ¹	*N/A* g	70.00%	Calories from Carbohydrates
								20.00%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
 1 - denotes optional nutrient values

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.000 oz		Y - Soy	N - Milk	
Grain..... 2.000 oz		Y - Wheat	N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Temecula Valley Unified School District

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902877	BBQ TERIYAKI CHKN RICE BOWL, GS#409702			

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BBQ Teriyaki Chicken Rice Bowl

Product Code:
8-52724-16667-4



Nutrition Facts

Serving size 9 oz (255g)

Amount Per Serving

Calories 360

% Daily Value*

Total Fat 4g 5%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 65mg 22%

Sodium 620mg 27%

Total Carbohydrate 63g 23%

Dietary Fiber 1g 4%

Total Sugars 12g

Includes 0g Added Sugars 0%

Protein 18g 36%

Vitamin D 0mcg 0%

Calcium 49mg 4%

Iron 1mg 6%

Potassium 106mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard and has zero trans fat.



This product is compliant with
the Buy American Act.

Fully cooked, tender barbecued chicken served with white rice and Teriyaki Sauce	
Servings	Packed as 36-9.0 oz. bowls.
Child Nutrition	One 9.0 oz. serving provides 2 M/MA and 2 Grains.
Ingredient Statement	<u>Chicken:</u> Chicken leg meat, water, sugar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), salt, lime juice 100%, garlic, ginger, and green onion. <u>Rice:</u> Parboiled long grain steamed white rice. <u>Sauce:</u> Water, sugar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, salt, garlic, lime juice, ginger, and green onion.
Allergens	Soy, wheat, and citrus.
Preparation	Microwave Oven - Puncture film 3-4 times. Cook on high for 5-6 minutes or until hot. Let stand for 3 minutes. Carefully remove film to avoid steam burns. Conventional Oven - Preheat oven to 350 degrees Fahrenheit. Puncture film 3-4 times. Place bowls on baking tray. Bake for 45-50 minutes or until hot. Let stand for 1-2 minutes. Carefully remove film to avoid steam burns.
Pack Size	36-9.0 oz. Bowls • 20.25 lb. Case Net Weight • 24.25 lb. Case Gross Weight
Recommended Storage Conditions	Keep Frozen at ≤ 0 degrees Fahrenheit
Shelf Life	365 Days Frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01112 13:30" translates to 1/11/12 1:30 PM
Master Case Outer Dimensions	19 in. x 13 in. x 13 in. (L x W x H)
Case Cube	1.86
Pallet Configuration	Ti x Hi = 7 x 6 Total Cases/Pallet: 42
GTIN	00852724166674
Suggested Specification	<ul style="list-style-type: none"> • Packed 36-9.0 oz. bowls • Each 9.0 oz. serving provides 2 M/MA and 2 Grains • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
Printed Name: Loree Erpelding
Title: Vice President
Date: 5/22/2020

PRODUCT FORMULATION STATEMENT



Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Dark meat chicken chunks	2.88 ounces	X	.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 9.0 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

Formulation Statement for Documenting Grains in School Meals

I. Does the product meet the Whole Grain-Rich Criteria: Yes 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 **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 (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Please be aware that different methodologies are applied to calculate servings of grain based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: H



Formulation Statement for Documenting Grains in School Meals (Continued)

Description of Product per Food Buying Guide	Portion Size of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Credible Amount
	A	B	A ÷ B
White Rice	1 cup	½ cup	2.0
Total Creditable Amount¹			2.0

¹Total creditable amount must be credited down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased: 9.0 ounces

Total grain contribution of product (per portion): 2.0 ounces equivalent grains

I certify that the above information is true and correct and that a **9.0** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate and **2.0** ounces of equivalent grains when prepared according to directions.

I further certify that non-creditable grains **are not** above 0.24 oz. equivalent per portion. 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.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 5/22/2020