





Nutrit Serving Size 8 Servings Per C	8g / 3.1	oz (88g)			
Amount Per Servir	ng				
Calories 160	Calc	pries fron	n Fat 50		
		% Da	ily Value*		
Total Fat 6g			9%		
Saturated Fa	5%				
Trans Fat 0g)				
Cholesterol 0	mg		0%		
Sodium 310m	Sodium 310mg 13%				
Potassium 22	0mg		6%		
Total Carbohy	drate 2	21g	7%		
Dietary Fibe	r 5g		20%		
Sugars 4g					
Protein 6g					
11 mile A 601		Vitamin (10%		
Vitamin A 6%					
Calcium 4%	•	ron 10%			
Vitamin D 0%					
*Percent Daily Value diet. Your daily value depending on your o	es may be	higher or k			
Saturated Fat Lo Cholesterol Lo Sodium Lo Potassium Total Carbohydrate Dietary Fiber Calories per gram:	ess than ess than ess than ess than bohydrate	65g 20g 300mg 2,400mg 3,500 mg 300g 25g 4 • Prote	80g 25g 300mg 2,400mg 3,500 mg 375g 30g ein 4		

FALAFEL SUPER TOTS

Made with Mediterranean Style Falafel

#0504/G0413 Reformulated with More Moisture.

A Delicious Plant Based Protein In Everyone's Favorite Finger Food Shape

All-Inclusive Menu Planning:

- Vegan & Vegetarian
- No Allergens (Wheat Free)
- Meets Religious Dietary Needs
- HOT and COLD Menu Applications

INGREDIENTS: Garbanzo Beans, Water, Onions, Corn Oil, Dehydrated Onion, Rice Flour, Parsley, Cilantro, Sea Salt, Mint, Garlic (Garlic, Water), Cumin, Coriander, Black Pepper.

ALLERGEN INFORMATION: None.

NSLP MEAL COMPONENTS: Each 3.1oz serving (8 /11g pieces) provides EITHER 2oz Protein OR 1/2 Cup Vegetables (Legumes) serving for NSLP meal pattern requirements.

HEATING INSTRUCTIONS (In Order of Recommended Method):

Combi Oven: Preheat oven to 410° F and 30% humidity. Bake for 7-9 minutes until internal temperature reaches 165° F. **Convection Oven:** Preheat oven to 375° F. Bake for 7-9 minutes until internal temper-ature reaches 165° F. **Conventional Oven:** Preheat oven to 400° F. Bake for 8-10 minutes until internal temperature reaches 165° F.

THAWING INSTRUCTIONS: <u>Oven Thaw</u> Conventional Oven: Preheat to 325° F and thaw for 4-5 minutes or until internal temperature reaches 35° F. Convection Oven: Preheat to 300° F and thaw product for 4 minutes or until internal temperature reaches 35° F. Refrigerate once thawed. <u>Refrigerated Thaw</u>: Place product from a frozen state into the refrigerator and store for 2 hours or until internal temperature is at least 35° F.

Cold product may be refrigerated & served up to 7 days after thaw date & time.

CASE PACK INFORMATION:

Manufacturer Item #: 0504/G0413 Servings/Case: Approx 124 Ti/Hi: 10 x 6 Cases/Pallet: 60 Shelf Life: 365 Days Pack Size: Avg~ 992 / 11.0g Case Dimensions: 11.5 x 15.4 x 9.6 Case Weight: 24lbs Cube: .8594 UPC: 728028330175

American Bean LLC certifies that all ingredient, allergen, NSLP meal pattern analyses & nutrition facts are herein correct.

michael Spoth

Signature of Company Officer: Signed By: Mike Spitz - Title: Vice President - Date: March, 26 2018

American Bean LLC - 100 McGaw Drive Edison, New Jersey 08837 - Tel: 908-565-1500 - www.AmericanBean.com



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Falafel Super Tots Cod

Code #0504/G0413

Manufacturer: American Bean LLC

Case/Pack/Count/Portion/Size: Net Wt.24/Lbs/ 992 pc/ 8pc for 3.1 oz =portion size

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Dry Garbanzo Beans	1.3029 oz weight	X	24.6/16	2.003
A. Total Creditable M/MA Amount ¹				2.0 oz

Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

11. Vegetable

Please fill out the chart below to determine the creditable amount of Vegetable.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Dry Garbanzo Beans	1.3029 oz weight	X	24.6/16	2.003
				$2.0 \text{ oz} = \frac{1}{2} \text{ cup}$ Legume
B. Total Creditable Vegetable Amount				Vegetable

Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information. Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat

equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.1 ounces by weight

Total creditable amount of product (per portion): 2.0 ounces of equivalent meat alternate OR

 $(\frac{1}{2})$ cup of legume vegetable (not both in the same meal.)

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.1 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate or 2.0 oz = $\frac{1}{2}$ cup legume Vegetable when prepared according to directions.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = 1/8 Cup vegetable or 0.5 ounces of equivalent meat alternate2.5 Quarter Cups vegetable = 5/8 Cup vegetable or 2.5 ounces of equivalent meat alternate1.0 Quarter Cups vegetable = ¼ Cup vegetable or 1.0 ounce of equivalent meat alternate3.0 Quarter Cups vegetable = 3/4 Cup vegetable or 3.0 ounces of equivalent meat alternate1.5 Quarter Cups vegetable = 3/8 Cup vegetable or 1.5 ounces of equivalent meat alternate3.5 Quarter Cups vegetable = 7/8 Cup vegetable or 3.5 ounces of equivalent meat alternate

2.0 Quarter Cups vegetable = ½ Cup vegetable or 2.0 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

michael spitz

Signature of Company Officer: Signed By: Mike Spitz - Title: Vice President - Date: March 26, 2018 American Bean LLC - 100 McGaw Drive Edison, New Jersey 08837 - Tel: 908-565-1500 - www.AmericanBean.com



March 26, 2018

American Bean LLC certifies that all ingredients, allergens, NSLP meal pattern analysis and nutrition facts herein are correct.

Sincerely,

michael spitz

Mike Spitz Vice President American Bean LLC