

*Facts about USDA Commodities for the
National School Lunch and School Breakfast Programs*

**PARBAKED CHEESE FILLED BREADSTICKS
HIGH FIBER REDUCED FAT
FROZEN
(OHIO PROCESSED)**

Product Description

High Fiber, Reduced Fat Parbaked breadsticks made from enriched bakers hard wheat flour and mozzarella cheese, each weighing a minimum of 3.0 ounces.

Pack Size

13.5-pound case containing 72 parbaked cheese filled breadstick.

Yield

One 13.5 pound case provides 72 breadsticks; each stick provides two (2) servings of grains/breads and one (1) serving of meat/meat alternate for the National School Lunch Program.

Uses

Breadsticks are parbaked and ready to heat and serve.

Storage

Store breadsticks frozen in original shipping containers off the floor at 0°F or below.

Best If Used By*

Frozen cheese filled parbaked breadsticks are best if used within 6 months of production.

Preparation

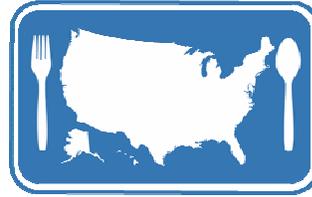
Place thawed (one hour thawed) breadsticks on baking sheet (lightly oiled) in a convection oven preheated to 375°F. Bake for 8 to 10 minutes or until golden brown. For conventional oven place thawed breadsticks on baking tray in preheated 375°F oven. Bake for 10 to 12 minutes or until golden brown. It is recommended to top with butter and or parmesan cheese after baking.

Nutritional value

One breadstick (3.0 ounces), baked, provides:

Calories.....	230
Protein.....	12g
Carbohydrates.....	33g
Fat.....	6.0g
Saturated Fat.....	2.5g
Trans Fat.....	0g
Cholesterol.....	15mg
Vitamin A.....	4%
Vitamin C.....	0%
Iron.....	10%
Calcium.....	25%
Sodium.....	410mg
Dietary fiber.....	2g

**The "Best If Used By" date is intended to tell you how long the product will retain best flavor or quality. The term is not a safety date. "Best If Used By" dates are intended as useful guidelines. Some foods may deteriorate more quickly and other foods may last longer than the times suggest. A number of factors can shorten the useful life of a food product, such as improper handling and inadequate storage temperatures. The inventory control method of "first-in-first-out" should be practiced by those responsible for managing commodity inventories and distribution to the State and local level. Products kept past the "Best If Used By" dates are not necessarily unusable. Food products may be consumed after the "Best If Used By" date if the product has been properly stored and handled, and the primary container is in good condition.*



**United
Commodity
Group, Inc.**

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Ingredients:

Crust: Flour (wheat flour, bleached, enriched (thiamin niacin, iron, riboflavin, folic acid), Water, 100% All Natural Whole Wheat Flour, Sugar, Shortening (partially hydrogenated soybean and cottonseed oils), Salt, (yellow prussiate of soda), Yeast (sorbitan monostearate, ascorbic acid).

Filling: Reduced Fat Mozzarella Cheese (pasteurized reduced fat milk, cheese culture, salt, enzymes, vitamin A, palmitate), Mozzarella Cheese (pasteurized part skim milk, cultures, salt, enzymes).

Allergens: Wheat, Soy, Milk.