

8/21/13

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

**PARBAKED CHEESE-PEPPERONI BREADSTICKS
FROZEN
(OHIO PROCESSED)**

Product Description

Parbaked breadsticks made from enriched bakers hard wheat flour and Non-Fat Dry Milk (made into mozzarella), each serving weighing a minimum of 3.5 ounces.

Pack Size

15.75-pound case containing 144 parbaked cheese-pepperoni filled breadstick (2 per serving).

Yield

One 15.75 pound case provides 144 breadsticks; each 2 stick serving 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-pepperoni 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 7 to 9 minutes or until golden brown. For conventional oven place thawed breadsticks on baking tray in preheated 375°F oven. Bake for 7 to 9 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.....	280
Protein.....	12g
Carbohydrates.....	35g
Fat.....	9.0g
Saturated Fat.....	4g
Trans Fat.....	0g
Cholesterol.....	20mg
Vitamin A.....	2%
Vitamin C.....	2%
Iron.....	10%
Calcium.....	15%
Sodium.....	490mg
Dietary fiber.....	3g

**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 mat is 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.*



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BREADSTICKS FROZEN
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Ingredients:

Crust: 100% all natural whole wheat flour, Wheat Flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Malted barley flour, water, sugar, soybean oil (citric acid), Shortening (partially hydrogenated soybean & cottonseed oils), salt (yellow prussiate of soda), yeast (sorbitan monostearate, ascorbic acid).

Filling: Mozzarella Cheese (pasteurized part skim milk, cultures, salt, enzymes), Pepperoni (pork, beef, salt, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium erythorbate, sodium nitrite, BHA, BHT, citric acid).

Allergens: Wheat, Soy, Milk.