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Date Issued: 11/29/25
 Supersedes: 10/16/24



Product Name: Grilled Cheese Sandwich on Whole Grain Bread - IW			
Commodity Code: C10400	Commodity UPC: 007219391 1041 6	Brand: Hot Off The Grill	
Commercial Code: 104000	Commercial UPC: 007219391 1041 6		
Portion Size: 3.69 oz.	Case Count: 72	Case Net Wt.: 16.61 lbs.	
Case Cube: 0.93	Case Dimensions: 19-1/2 x 9-1/16 x 9-1/8	Pallet Ti x Hi: 10 x 8	

EQUIVALENT GRAIN CALCULATIONS

Grain crediting from Exhibit "A": Grain Requirements for Child Nutrition Programs (National School Lunch and School Breakfast Programs)

Indicate which Exhibit A Group (A-I) the product belongs:	B	Does the product meet the Whole Grain Rich criteria? (At least 50% or 1 st ingredient?)	Yes	Does the product contain non-creditable grains?	No
Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion (A)		Gram Standard of Creditable Grains Per Ounce Equivalent (B)		Creditable Amount (A÷B)
Whole Wheat/Grain Flour (grams)	17.95		16 grams		1.12
Enriched Wheat Flour (grams)	17.95		16 grams		1.12
TOTAL CREDITABLE GRAINS BY WEIGHT:					2.24
TOTAL GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					2.00
Crediting Standards Based on Exhibit "A" Weights		Indicate which Exhibit A Group (A-I) the product belongs:			B
Description of Product per Exhibit A	Portion Size of Product as Purchased (A)	Weight of one ounce equivalent as listed in Exhibit A (B)			Creditable Amount (A÷B)
Bread or Buns	2.18 oz.	1.00 oz.			2.18
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					2.00

MEAT / MEAT ALTERNATE CALCULATIONS

A. MEATS							
Description of Creditable Meat Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Ingredient	Multiply	FBG Yield			Creditable Amount	
		x					
		x					
		x					
		x					
Cooked Weight of Meat Ingredient:	N/A	Total Commodity Meat Creditable Amount:				0.00	
B. MEAT ALTERNATES							
Description of Creditable Meat Alternate Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Meat Alternate Ingredient	Multiply	FBG Yield	Divide	Purchase Unit in Ounces	Creditable Amount	
Red. Fat/Sodium American Pasteurized Process Cheese	1.125	x	16.00	÷	16.00	1.125	
Low Moisture Part Skim Mozzarella Cheese	0.375	x	16.00	÷	16.00	0.375	
		x		÷			
		x		÷			
Cooked Weight of Meat Alternate Ingredient (Specify Ingredient Name, If Applicable):	N/A	Total Meat Alternate Creditable Amount:				1.50	
C. ALTERNATE PROTEIN PRODUCT (APP)							
Description of APP, Manufacturer's Name, and Code Number	Ounces Dry per APP Portion	Multiply	% of Protein As Is	Divide by 18		Creditable Amount	
		x		÷ 18			
Total APP Creditable Amount:						0.00	
D. TOTAL CREDITABLE AMOUNT (Sum of A + B + C from lines above)						1.50	
TOTAL CREDITABLE MEAL CONTRIBUTION:	Equivalent Grains:	2.00 oz.	Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent):			1.50 oz.	

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Grilled Cheese Sandwich on Whole Grain Bread - IW
Commodity Code: C10400 **Commercial Code:** 104000

Nutrition Facts

Serving size
1 Sandwich (105g)

Calories
per serving **280**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 10g	13%	Total Carbohydrate 33g	12%
Saturated Fat 4.5g	23%	Dietary Fiber 3g	11%
Trans Fat 0g		Total Sugars 5g	
Cholesterol 20mg	7%	Includes 2g Added Sugars	4%
Sodium 450mg	20%	Protein 15g	
Vitamin D 0mcg 0% • Calcium 309mg 25% • Iron 2mg 10% Potassium 414mg 8% • Vitamin A 101mcg 10% • Vitamin C 0mg 0%			

*The % Daily Value 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.



INGREDIENTS:

Whole Grain Bread: Flour (Whole Wheat Flour, Unbleached Enriched Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid]), Water, Sugar, Canola Oil, Yeast, Salt, Dough Conditioner (Wheat Gluten, Wheat Flour, Deactivated Yeast, Enzymes, Ascorbic Acid), Wheat Gluten. **Reduced Fat and Reduced Sodium American Pasteurized Process Cheese:** Cultured Skim Milk and Milk, Water, Natural Flavor, Nonfat Dry Milk*, Maltodextrin*, Modified Food Starch*, Sodium Citrate, Potassium Citrate, Salt, Annatto and Paprika (Color), Enzymes, Vitamin A Palmitate, Sorbic Acid (Preservative), Soy Lecithin (Anti-Sticking Agent). *Ingredient not in regular pasteurized process American cheese. **Low Moisture Part Skim Mozzarella Cheese:** Low Moisture Part-Skim Mozzarella Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes). **Canola Oil.**

Allergen Statement (Product Contains):	<input checked="" type="checkbox"/>	Wheat	<input checked="" type="checkbox"/>	Gluten	<input type="checkbox"/>	Eggs	<input type="checkbox"/>	Peanuts	<input type="checkbox"/>	Tree Nuts
	<input checked="" type="checkbox"/>	Milk	<input checked="" type="checkbox"/>	Soy	<input type="checkbox"/>	Sesame	<input type="checkbox"/>	Fish	<input type="checkbox"/>	Shellfish

SHELF LIFE: Frozen: 18 months, once thawed 5 days (Refrigerated).

CASE CODING EXAMPLE: Manufacture Date/ Production Line Number
(Example: January 1st, 2025. Produced on Line A) **010125A**

SAFE HANDLING AND HEATING INSTRUCTIONS

Do not remove wrap on wrapped product before heating. Although this product is Ready-to-Eat, for a better experience, it is recommended that it be heated following the instructions below:

Product can be heated from a frozen state; however, it is recommended that it is heated from a thawed state.

THAWING INSTRUCTIONS: If product is kept in original case allow 48 hours to thaw at <41°F before heating. On bun pans, allow 24 hours to thaw at <41°F before heating.

From Frozen:	Conventional Oven	325°F for 18 min.	Convection Oven	350°F for 18 min.
From Thawed:	Conventional Oven	350°F for 12 min.	Convection Oven	350°F for 12 min.


Dry, hot hold for less than 1 hour is recommended.

Because of variations in oven equipment, ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

BUY AMERICAN PROVISION STATEMENT

Integrated Food Service certifies that we are in compliance with the "Buy American Provision" (SP09-2025 Revised). All products we produce and sell to School Food Agencies (SFA) containing USDA donated commodity beef and/or cheese have a minimum of 95% U.S. content.

Our commercial products on the average contain 85% U.S. content and minimum of 65% U.S. content.

Name of Company Representative: Carmen Machuca **Title:** Product Compliance **Signature:**  **Date:** 11/29/25