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Date Issued: 03/27/26
 Supersedes: 12/04/25



Product Name: Beef Sausage Patty on Whole Grain Hawaiian Bun - IW			
Commodity Code: C99018	Commodity UPC: 007219391 9908 4	Brand: Hot Off The Grill	
Commercial Code: 990018	Commercial UPC: 007219391 9918 3		
Portion Size: 3.10 oz.	Case Count: 100	Case Net Wt.: 19.38 lbs.	
Case Cube: 1.13	Case Dimensions: 18 x 12 x 9	Pallet Ti x Hi: 8 x 9	

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	16.13		16 grams		1.008
Enriched Wheat Flour	16.13		16 grams		1.008
TOTAL CREDITABLE GRAINS BY WEIGHT:					2.016
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	1.9 oz.	1.00 oz.		1.9	
TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED DOWN TO THE NEAREST QUARTER (0.25) oz EQUIVALENT:					1.75

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	
Commodity Beef, Ground NTE 20% Fat	1.57	x	0.74			1.162	
Commercial Beef, Ground NTE 24% Fat	1.57	x	0.73			1.146	
		x					
		x					
Cooked Weight of Meat Ingredient:	1.20 oz.	Total Commodity Meat Creditable Amount:				1.162	
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	
		x		÷			
		x		÷			
		x		÷			
		x		÷			
Cooked Weight of Meat Alternate Ingredient (Specify Ingredient Name, If Applicable):	N/A	Total Meat Alternate Creditable Amount:				0.00	
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 Creditable APP Amount:						0.00	
D. TOTAL CREDITABLE AMOUNT						(Sum of A + B + C from lines above)	1.162
TOTAL CREDITABLE MEAL CONTRIBUTION:		Equivalent Grains:	2.00 oz.	Commodity Meat/ Meat Alternate (Rounded down to the nearest quarter [0.25] oz equivalent:		1.00 oz.	

NUTRITIONAL INFORMATION AND INGREDIENT STATEMENT

Product Name: Beef Sausage Patty on Whole Grain Hawaiian Bun - IW
Commodity Code: C99018 **Commercial Code:** 990018

Nutrition Facts

Serving size
1 Sandwich (88g)

Calories
per serving **220**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 8g	10%	Total Carbohydrate 23g	8%
Saturated Fat 2.5g	13%	Dietary Fiber 2g	7%
Trans Fat 0g		Total Sugars 2g	
Cholesterol 25mg	8%	Includes 1g Added Sugars	2%
Sodium 430mg	19%	Protein 11g	
Vitamin D 0mcg 0% • Calcium 21mg 2% • Iron 2mg 10% Potassium 193mg 4% • Vitamin A 0mcg 0% • Vitamin C 15mg 15%			

*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 Hawaiian Bun: Flour (Whole Wheat Flour, Unbleached Enriched Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid]), Water, Canola Oil, Contains 2% or Less of Each of the Following: Dough Conditioner (Enriched Wheat Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Sugar, Wheat Starch, Wheat Gluten, Monoglycerides, Fermented Wheat Flour, Enzymes [Contains Wheat], Devitalized Wheat Sourdough, Ascorbic Acid [Vitamin C], Xanthan Gum, Turmeric Oleoresin, Paprika Oleoresin, Salt, Silicon Dioxide [Flow Aid]), Brown Sugar, Wheat Gluten, Fructose, Yeast, Salt, Soy Lecithin, Inactive Yeast. **Fully Cooked Beef Breakfast Sausage Patty:** Beef and Seasonings (Salt, Dextrose and Spices).

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 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 3 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. Product may be heated from a frozen or 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. Once fully thawed, product should be heated and served within 24 hours.

From Frozen:	Conventional Oven	350°F for 30-35 min.	Convection Oven	325°F for 30-35 min.
From Thawed:	Conventional Oven	350°F for 18-20 min.	Convection Oven	325°F for 18-20 min.


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:** 03/27/26