APPENDIX E

FOODS OF MINIMAL NUTRITIONAL VALUE

Soda Water \odot (Ξ) Water ices: those which contain fruit or fruit juices are not included. Chewing gum \odot \odot Certain candies: * Hard candy includes such * foods as sour balls, fruit balls, candy sticks, lollipops, starlight mints, after dinner mints, sugar wafers, rock candy, cinnamon candies, breath mints, jaw breakers, and cough drops.

Jellies and gums includes such foods as gum drops, jelly beans, jellied and fruitflavored slices.

- * Marshmallow candies
- Fondant includes such foods as candy corn and soft mints.
- * Licorice
- * Spun candy
- * Candy-coated popco
 - rn





ay not be used in School Lunch except as a part of a recipe when used in conjunction with a food containing nutritional value.

APPENDIX F

INVENTORY

- () USDA donated foods
- () Purchased foods
- () Expendable supplies

Item	Pack/Size	Number	Unit Cost	Value
<u> </u>			1	1

Signature _	
Date	

APPENDIX H Frozen Food Storage Guide For Commodities (in months)

(In months)						
Food Item	40º F	70° F	90° F			
GROUP A						
Applesauce, cnd	48	24	12			
Apple Slices, cnd	48	24	12			
Apricots, cnd	48	24	12			
Cherries, cnd	36	18	9			
Date Pieces	Refrigerate for up to 5 mo. Freeze for up to 1 year.					
Fig Nuggets	Store	e at 55-70° F or below for up to	one year.			
Mixed Fruit, cnd	48	24	12			
Peaches, cnd	48	24	12			
Pears, cnd	36	18	9			
Pineapple, cnd	48	24	12			
Plums, cnd	36	18	9			
Plum/Prune Puree	Store in cool, dry area. Use within 9 mo. of delivery.					
Prunes, Pitted, Dried	18	9	5			
Raisins, Seedless	18	9	5			
BEANS, DRIED						
Beans Blkeye	24	12	9			
Beans Lt Kidney	24	12	9			
Beans Red Kidney	24	12	9			
Lentils	24	12	9			
Beans, Lima	24	12	9			
Beans, Peas	24	12	9			
Beans Split Pea	24	12	9			
Beans, Pinto	24	12	9			
Beans, Sm Red	24	12	9			
VEGETABLES						
Beans Veg, cnd	48	24	12			
Beans. Cnd dry	72	36	18			
Beans, Refried (lowfat), cnd	72	36	18			
Beans, Green, cnd	48	24	12			
Carrots, cnd	60	30	15			
Corn, cnd	72	36	18			
Peas, cnd	72	36	18			
Salsa, cnd	48	24	12			
Spaghetti Sauce, cnd	48	24	12			

Food Item	40° F	70° F	90° F	
Sweet Potatoes, cnd	48	24	12	
Tomato Paste, cnd	36	18	9	
Tomato Products, cnd	48	24	12	
MEAT/MEAT				
Beef NJ, cnd	60	36	18	
Pork NJ, cnd	60	36	18	
Poultry, cnd	60	36	18	
Lunch Meat, cnd (Offshore)	60	36	18	
Egg Mix, dry	Store in cool, dry placeuse within 12-15 months			
Cheeses	*	*	*	
Salmon, pink, cnd	72	36	18	
Salmon, pouches	72	36	18	
Tuna, cnd	72	36	18	
GROUP B				
Bakery Mix (reg. & lowfat)	12	6	3	
Bulgur (cracked wheat)	Store	e in cool, dry placeuse within 4	months.	
Flour, all types	24	12	6	
Cornmeal	24	12	6	
Grits, corn	24	12	6	
Oats Rolled, Quick	24	12	6	
Pasta Products	72	36	18	
Rice, Brown	At 36-40 ° Fuse in 6 mo. At 50-70° F use in 3 mo.			
Rice, Milled	48	24	12	
Peanut Butter (reg. & red.	36	18	9	
Peanut Granules	60	24	12	
Peanuts Roasted	60	24	12	
Vegetable Shortening	48	24	12	
Vegetable Oil	24	12	6	
Salad Oil Dressing	24	12	6	
Salad Dressing, Reduced Cal.	8	5	2	
Wheat, Rolled, Quick	24	12	6	
NFD Milk	24	12	3	
Honey	48	24	12	
Butter		Store for 30 days at 32-35 ° H	7	

*Processed American and Cheddar Cheese can be kept for 18 months at a constant 32 F in its original package. After opening, it can be kept well wrapped at 30-35° F for 3-4 weeks.

*Mozzarella Cheese can be frozen at 0° F for one year in its original package. After opening, it can be kept well wrapped at 30-35 F for 3-4 weeks. *Lite Mozzarella Cheese is best if used within 5 months when stored between 38 and 42 F in its original package. *Reduced Fat Cheddar Cheese is best if used within 5 months when stored below 40° F in its original package.