

Muffins, WG, Chocolate Chip, IW (#2167)

I, Michael Byrd, President, certify that the following nutritional is true and correct.



Date: December 13, 2018



General Specifications

Pack: 48/3.1 oz

Kosher: KVH-D

Shelf Life: 5 days at ambient. 365 days frozen.

Status: Available

SCHOOL SPECIFICATIONS

Nutritional Ratio: 30-5-25

OZ Grain Equivalents: 2.0

Whole Grain: 19.2g, 59%

Enriched Flour: 13.2g

Combined Flour 32.4g

INGREDIENTS

Flour Blend (Whole Grain Wheat Flour, Enriched Bleached Wheat Flour [Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid]), Sugar, Water, Eggs, Canola Oil, Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin), Modified Food Starch, Leavening (Sodium Aluminum Sulfate, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Milk Whey, Soy Flour, Salt, Wheat Gluten, Emulsifiers (Propylene Glycol Monostearates, Monoglycerides, Sodium Stearoyl Lactylate), Invert Sugar, Egg Extender (Wheat Flour, Egg Yolk, With Added Whole Egg Solids, Soybean Oil, Guar Gum, Soy Lecithin, Salt, Sodium Bicarbonate, Annatto Oleoresin & Turmeric Oleoresin, Enzymes), Soy Lecithin, Natural & Artificial Flavor, Fruit Juice Powder, Grain Dextrin, Vegetable Fiber.

ALLERGENS

Contains egg, milk, soy, and wheat ingredients. This product is produced in a nut-free facility.



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Nutrition Facts

Serving Size 3.1 oz (88g), 1 Muffin

Amount Per Serving	% Daily Value
Calories 270	
Calories from Fat 80	
Total Fat 9g	14%
Saturated Fat 1.5g	8%
<i>Trans Fat</i> 0g	
Cholesterol 40mg	13%
Sodium 190mg	8%
Total Carbohydrate 44g	15%
Dietary Fiber 2g	8%
Sugars 22g	
Protein 4g	8%
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	10%

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

Case Specifications

GTIN: 00737410216706
Dimensions: 19.688" x 13.313" x 5.75"
Cube: 0.87
Gross Weight: 10.55 lb
Per Pallet: 84
Tier x Height: 7 x 12

Bid Specification

Bake Crafters Muffins, WG, Chocolate Chip, IW; must be whole grain rich and provide 2.0 ounce grain equivalents. Portion to provide at least 245.0 calories, with no more than 10 grams of fat. Must contain less than 240.0 milligrams of sodium. Acceptable brand: Bake Crafters 2167.





**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)**

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: _____ **Code:** _____

Manufacturer: Bake Crafters Food Company **Serving Size:** _____
(raw dough weight may be used to calculate creditable grain amount)

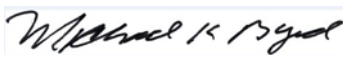
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)
- III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz. eq; Group H uses the standard of 28 grams creditable grain per oz. eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A group (A-I) the Product Belongs:** _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz. equivalent ² (16g or 28g) - B	Creditable Amount A ÷ B
Total Creditable Amount³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) x (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
²Standard grams of creditable grains from the corresponding Group in Exhibit A.
³Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up.

Total weight (per portion) of product as purchased _____
 Total contribution of product (per portion) _____ oz. equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature:  **Michael Byrd**
Date: _____ **President**