



Conagra Foodservice  
 222 W. Merchandise Mart Plaza, Suite 1300  
 Chicago, IL 60654  
 TEL: 402-240-4000

**Bakery Chef WG ZTF EZ Split Buttermilk Biscuits 6-25ct-2.15oz GTIN 106 86151 21031 3**

<b>Nutrition Facts</b>	
150 Servings Per Container	
<b>Serving Size</b>	1 biscuit (60g)
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>170</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 4g	<b>20%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 320mg	<b>14%</b>
<b>Total Carbohydrate</b> 25g	<b>9%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1.3mg	8%
Potassium 240mg	6%

\*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.

<b>ALLERGENS</b>	Milk, Soy, Wheat
<b>Product Facts</b>	
Frozen Shelf Life	360 Days
Case Dimensions (LxWxH)	15.625 x 13.125 x 77.125
Case Cube (ft3)	1.320
Pattern Tie x High = Total cases	9 x 8 = 72
Gross Wt (lbs)	22.580
Net Wt (lbs)	20.172
Kosher	OU - Dairy
<b>Country of Origin Information</b>	
Finished Product	USA

This specification was last updated on 4/11/2018

32% calories from fat, 21% calories from Sat Fat, 5% sugar by weight

**CHILD NUTRITION IDENTIFICATION**

This product is not CN Labeled, however, we certify the above is true and that one 2.1 oz serving contributes 1.75 OR 2.00 oz equivalent grains towards child nutrition meal pattern requirements depending upon your school district's method of acceptable calculation. This product has not been evaluated by the FNS, USDA.

**WHOLE GRAIN CONTRIBUTION**

The weight of all grain ingredients is at minimum 30g. There are 16g of whole grain in the product providing at least 51% whole grain per serving.

**HEATING INSTRUCTIONS**

**PREPARATION DIRECTIONS:**

- PLACE UNOPENED BAG WITH BAKEABLE TRAY OF BISCUITS DIRECTLY ON OVEN RACK.
- BAKE AS DIRECTED UNTIL GOLDEN BROWN AND HOT. AFTER BAKING, CAREFULLY CUT OR TEAR BAG AND BRUSH BISCUITS WITH LIQUID MARGARINE OR BUTTER IF DESIRED.

	<b>THAWED BISCUITS</b>	<b>FROZEN BISCUITS</b>
	THAW OVERNIGHT IN REFRIGERATOR. USE BAKEABLE TRAY AND BAG.	USE BAKEABLE TRAY AND BAG.
CONVECTION OVEN 375°F	8-10 MINUTES	16-18 MINUTES
CONVENTIONAL OVEN 400°F.	10-12 MINUTES	20-22 MINUTES

**WARMING CABINET DIRECTIONS:**

- PLACE THAWED BISCUITS ON PARCHMENT LINED SHEET PAN. DO NOT COVER.
- PLACE IN PREHEATED WARMING CABINET: 190°F., 30% HUMIDITY: 1-1/2 HOURS OR UNTIL HOT.

\*FOR BEST RESULTS, DO NOT HEAT FROZEN BISCUITS IN WARMING CABINET.

**INGREDIENTS**

Cultured Nonfat Buttermilk (Cultured Skim Milk, Nonfat Dry Milk, Modified Food Starch, Salt, Sodium Citrate, Mono- and Diglycerides, Locust Bean Gum, Carrageenan), Whole Wheat Flour, Enriched Wheat Flour(Bleached Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm And Palm Kernel Oil, Water, Sugar, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate, Potassium Bicarbonate, Monocalcium Phosphate), Less Than 2% Of: Salt, Sugarcane Fiber, Soybean Oil, Natural Flavors (Including Enzyme Modified Butter Fat and Oils, Milk Fat) Maltose, Soy Lecithin. CONTAINS: MILK, SOY, WHEAT.

*Shawn Fear*

Shawn Fear  
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**Formulation Statement for Documenting Grains in School Meals**  
*(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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: WG Biscuit Code No.: 8615121031  
 Manufacturer: ConAgra Brands Serving Size 1 Biscuit, 60g  
 (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  **How many grams:** \_\_\_\_\_  
 (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 28grams 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	17.32	16	1.08
Enriched Wheat Flour	13.23	16	.82
			1.90
<b>Total Creditable Amount<sup>3</sup></b>			<b>1.75</b>

\* Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> Total 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 60g  
 Total contribution of product (per portion) 1.75 oz equivalent

I certify that the above information is true and correct and that a 2.1 ounce portion of this product (ready for serving) provides 1.75 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.

David Schuett MS RD Sr. Nutritionist  
 Signature Title  
 David Schuett MS RD 2/22/18  
 Printed Name Date Phone Number



**Formulation Statement for Documenting Grains in School Meals**  
*(Crediting Standards Based on Revised Exhibit A)-weights per oz equivalent*

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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: WG Biscuit Code No.: 8615121031

Manufacturer: ConAgra Brands Serving Size 1 Biscuit, 60g

**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  **How many grams:** \_\_\_\_\_

*(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).** *(Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams 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:** B

Description of Product per Food Buying Guide	Portion Size of Product as Purchased		Creditable Amount
	A	B	
Biscuit	60g	28g	2.14
<b>Total Creditable Amount<sup>2</sup></b>			<b>2.00</b>

<sup>1</sup>Total 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 60g

Total contribution of product (per portion) 2.00oz oz. equivalent

I certify that the above information is true and correct and that a 2.1 ounce portion of this product (ready for serving) provides 2.00 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

David Schuett MS RD  
 Signature  
 David Schuett MS RD  
 Printed Name

Sr. Nutritionist  
 Title  
2/22/18  
 Date  
 \_\_\_\_\_  
 Phone Number