

# FatCat Bakery Product Nutritional Information- 2018-19



**Flavor: Blueberry Muffin Batter**

Easy to Bake as a "PAN BREAD"

**WHOLE GRAIN- Meets School Regulations**  
Scoop/Bake Pails- "Low Cap" Style Muffins

**FC Code: WGBLUMFN-9#**

Case NET WT 18lbs. 3oz. GROSS WT: 19 lbs. 13oz.  
16"x8"x8" box- 80 cases per pallet  
TI/HI: 10/8 Case Cube: .59  
UPC Code: 8 56354 00133 6

Nutrition Facts		
Servings Per Case: 80		
Serving Size: 3.6oz (102g) pre-baked weight		
Amounts per Serving		
<b>Calories</b>	<b>354</b>	
		% of Daily Value *
<b>Total Fat g</b>	13.9	<b>21%</b>
Saturated Fat g	1.5	<b>7%</b>
Trans Fat g	0	
<b>Cholesterol mg</b>	32.9	<b>11%</b>
<b>Sodium mg</b>	183.7	<b>8%</b>
<b>Total Carbohydrates g</b>	54.8	<b>18%</b>
Dietary Fiber g	3.2	<b>13%</b>
Total Sugars g	28.2	
includes	14.3 g Added Sugar	<b>29%</b>
<b>Protein g</b>	4.6	
Vitamin D mcg	0.08	0.8%
Calcium mg	96.57	10%
Iron mg	1.69	9%
Potassium mg	119.99	3%
* The % Daily Value (DV) 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.		

Product Description/ Contribution	
Whole Grain Muffin Batter- Scoop & Bake	
2 Pails of Batter/case; Pan Bread 1 Pail = 1 Sheet Pan	
All Natural- No Trans Fat- "From Scratch" Taste	
<b>SMART SNACK COMPLIANT- NUT FREE FACILITY</b>	
<b>MEETS SCHOOL FOODSERVICE REQUIREMENTS</b>	
Grain Breads:	<b>2</b>
% Calories from Sat Fat:	<b>3.7%</b>
% weight of Sugars:	<b>27.5%</b>

I certify that this information is true and correct

Erik Finnerty, CEO/Co-Founder Date: 1.16.19

All Natural Ingredients
FatCat Whole Wheat Flour Blend (52% whole wheat pastry flour, 48% unbleached enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour)), sugar, milk, wild blueberries, vegetable oil, eggs, baking powder (sodium acid pyrophosphate, sodium bicarbonate, mono calcium phosphate) and salt.

Allergen Information
<b>CONTAINS Wheat, Milk, Eggs.</b> This product DOES NOT CONTAIN Nuts, Trans Fat, or Preservatives. Fat Cat Bakery is a NUT-FREE FACILITY. We have used all reasonable means to eliminate any allergen cross contact. But this product is manufactured on equipment that produces items with wheat, milk and eggs.

Manufactured By
Fat Cat Bakery Artisan Pastries Sacramento, CA 95828 FatCatBakery.com

Shelf Life
Frozen shelf life- 0 degrees or below: 12 months Refrigerated shelf life- store pail up to 5 days Baked shelf life: up to 3 days (covered)

Baking Information
For MUFFINS: 2 GB portion, use standard Hamilton Beach #8 GRAY Scoop. TEST YOUR SCOOP SIZE! Scoop batter so scoop is almost full, then fill muffin cup that is pre-sprayed with pan release. Bake according to directions on the pail. Will be "Low Cap" style muffin. For PAN BREAD: pour entire 9 lb pail into standard sheet pan, lined with parchment and sprayed with pan release. Bake according to directions on pail. For 2 GB: cut standard sheet pan into 40 pieces (7 cuts on long side; 4 cuts on short side- so you have 8x5 = 40 portions)



**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 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: **WG Wild Blueberry Muffin Batter**

Code No: **WGBLUMFN-9#**

Manufacturer: **FatCat Bakery**

Serving Size: **3.6oz (serving size after baking)**  
(raw dough weight may be used to calculate creditable grains)

**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: 0.244g**

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and Schools Breakfast Program; Exhibit A to determine if the product fits into**

**Groups A-G, Group H or Group I.** *(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:**   D  

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <b>A</b>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sub>2</sub>	Creditable Amount <b>A÷B</b>
		<b>B</b>	
AP Wheat Flour	15.093g	16g	0.9433g
Whole Grain Flour	16.98g	16g	1.0612g
			2.004g
<b>Total Creditable Amount</b>			

Creditable grains are whole-grain meal/flour and enriched meal/flour.

(Serving Size)X (% of creditable grains in formula). Please be aware serving size other than grams must be converted to grams.

Standard grams of creditable grains from the corresponding Group in Exhibit A.

Total Creditable Amount must be rounded *down* to the nearest (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased: **3.6oz (serving size after baking)**

Total contribution of product (per portion) **2 oz** equivalent

I certify that the above information is true and correct and that a 3.6ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

CEO

Signature

Title

Erik Finnerty

01.16.19

(916)372-6464

Printed Name

Date

Phone Number

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