

Fat Cat Bakery Product Nutritional Information- 2018-19



Flavor: Cranberry Orange Scone Dough

WHOLE GRAIN- Raw Dough "Sweet Biscuit"

Meets NEW School Foodservice Regulations

96 pre-portioned "pucks" plus glaze

FC Code: WGCRN192-1gb

Net Wt: 22 lbs. 3 oz. Gross Wt: 23 lbs. 3 oz.

Pallet: 80 cases TI/HL: 10/8

Case Size: 19.5"x8"x8" Case Cube: .72

UPC Code: 8 56354 00021 6



<h3>Nutrition Facts</h3>		
Servings Per Case: 192		
Serving Size: 1.6oz (45.4g)		
Amounts per Serving		
Calories		147
<small>% of Daily Value *</small>		
Total Fat g	4.1	6%
Saturated Fat g	1.6	8%
Trans Fat g	0	
Cholesterol mg	6.1	2%
Sodium mg	95.9	4%
Total Carbohydrates	26.2	9%
Dietary Fiber g	1.9	8%
Total Sugars g	11.3	
includes	19.6 g Added Sugar	39%
Protein g	2.1	4%
Vitamin D mcg	0.06	0.6%
Calcium mg	55.24	6%
Iron mg	0.89	5%
Potassium mg	63.09	2%
<small>* 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.</small>		

Product Description/ Contribution	
Whole Grain Raw Scone Dough Pucks- Bulk Packed	
192 per case- Approx 1.8oz Wt Srvg- Glaze on side	
All Natural- No Trans Fat- "From Scratch" Taste	
SMART SNACK COMPLIANT- NUT FREE FACILITY	
MEETS SCHOOL FOODSERVICE REQUIREMENTS	
Grain Breads:	1
% Calories from Sat Fat:	9.8%
% weight of Sugars:	24.8%

I certify that this information is true and correct

Erik Finnerty, CEO/Co-Founder Date: 3.12.18

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, apple sauce (apples, water, ascorbic acid), cranberries, milk, butter, vegetable oil, orange peel (orange peel, sugar, orange oil), baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, mono calcium phosphate), orange extract and salt. Glaze: Powdered sugar (sugar, corn starch), mandarin oranges.

Allergen Information

CONTAINS Wheat, Milk (Butter). 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

Baked shelf life: up to 2 days (wrapped)

Baking Information

Preheat Convection oven to 300-325°. Oven Temp and Baking Times will vary. Remove scones and glaze from case. For best results, thaw slightly before baking. Place scones on parchment lined baking sheet, evenly spaced. Bake until FIRM TO THE TOUCH- approx 18 minutes. Once done, pull scones from oven and allow to cool several minutes. Stir thawed glaze- microwave to warm (10 seconds)- stir to remix if necessary. Put .25oz of glaze on each scone, spread with offset spatula. Store remaining glaze in refrigerator. Serve immediately. Cool completely before wrapping.



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 Cranberry Orange Scone Dough

Code No: WGCRN192-1gb

Manufacturer: FatCat Scones

Serving Size: 1.75oz
 (raw dough weight may be used to calculate creditable grains)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X No ____ **How many grams:** 0.1553g

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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A÷B
AP Wheat Flour	9.43g	16g	0.589375g
Whole Wheat Flour	9.82g	16g	0.61375g
Total Creditable Amount			1.203125g

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 1.75 oz
 Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 1.75 ounce portion of this product (ready for serving) provides 1 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.

Signature
Erik Finnerty
 Printed Name

CEO
 Title
07.16.18
 Date

(916)372-6464
 Phone Number