

# Muffins, WG, Chocolate Chip, RF, IW (#1204)

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

*Michael K Byrd*

Date: December 11, 2018



## General Specifications

Pack: 96/2 oz  
 Kosher: KVH-D  
 Shelf Life: 5 days at ambient. 365 days frozen.  
 Status: Available



## SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes  
 Nutritional Ratio: 32-5-26

OZ Grain Equivalents: 1.0  
 Whole Grain: 9.2g, 51%  
 Enriched Flour: 8.8g  
 Combined Flour 18g

## 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, Egg Solids, Soybean Oil, Guar Gums, Soy Lecithin, Salt, Sodium Bicarbonate, Annatto & Turmeric Oleoresin, Enzymes), Soy Lecithin, N&A Flavor, Softener (Fruit Juice Powder, Grain Dextrin, Vegetable Fiber).

## ALLERGENS

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

## Nutrition Facts

Serving Size 2.0 oz (57g)

Amount Per Serving	% Daily Value
<b>Calories</b> 170	
Calories from Fat 50	
<b>Total Fat</b> 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 130mg	6%
<b>Total Carbohydrate</b> 28g	9%
Dietary Fiber 1g	4%
Sugars 15g	
<b>Protein</b> 2g	4%
Vitamin A	0%
Vitamin C	0%
Calcium	2%
Iron	6%

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



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## Instructions

### PREPARATION

Thaw desired amount from freezer for approximately two hours, or place in microwave for approximately 30 seconds on high power. Remove all packaging from product before placing in any heating device.

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## Case Specifications

GTIN: 00737410120409

Dimensions: 19.7" x 13.3" x 7.13"

Cube: 1.08

Gross Weight: 14.0 lb

Per Pallet: 70

Tier x Height: 7 x 10

Inside Pack: 96 pieces per case

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## Bid Specification

Bake Crafters Muffins, WG, Chocolate Chip, RF, IW; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 145.0 calories, with no more than 7 grams of fat. Must contain less than 180.0 milligrams of sodium. Acceptable brand: Bake Crafters 1204.





**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)

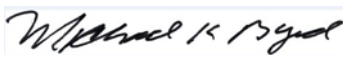
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes \_\_\_ No \_\_\_  
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes \_\_\_ No \_\_\_ If yes: The product contains: \_\_\_\_\_  
(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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz. equivalent <sup>2</sup> (16g or 28g) - B	Creditable Amount A ÷ B
<b>Total Creditable Amount<sup>3</sup></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 \_\_\_\_\_  
 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**