



Effective Date: 08/18/2015
Supersedes: 06/30/2015

Code: 62101
Product Name: Whole Grain Twisted Topped Breadstick

Serving Size: 1.00 oz.
Pack: 250/1.00 oz

Statement of child nutrition food based meal pattern equivalency: Each 1.00 oz Whole Grain Twisted Topped Breadstick provides 1.0 oz-eq grains.

Product Info



PREPARATION – for best results

Keep frozen until ready to prepare

1. Preheat convection oven to 350°F (conventional oven to 375°F).
2. Place frozen Breadsticks on a parchment lined sheet pan.
3. Bake Breadsticks 4-6 minutes. **Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.**
4. Remove from oven. Serve.
5. Holding: Hold for up to 30 minutes in a warmer at 145°F.

Nutrition Facts

Serving Size 1 Breadstick (28g)

Amount Per Serving

Calories 80 Calories from Fat 20

% Daily Value*

Total Fat 2.5g **4%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 105mg **4%**

Total Carbohydrate 13g **4%**

Dietary Fiber 1g **4%**

Sugars 1g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 4%

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

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Shelf life: 12 months frozen (0° - 15°F)

Dim: 19.81" X 13.19" X 9.63"

Ti-Hi: 7 X 8

Case cube: 1.46 ft³

Cases/pallet: 56

Pallet height: 82.54-inches

Gross case wt: 17.375 lbs;

Net wt: 15.625 lbs

Pallets/truck: 28

UPC: 10852777004371

ALLERGENS: Contains Wheat, Soy & Milk

GRAINS: At least 51% of the grains used in this product are whole grains.

Ingredients: Bread: White Whole Wheat Flour, Water, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Contains Less Than 2 % Of Each Of The Following: Interesterified Soybean Oil, Salt, Yeast, Nonfat Milk, Wheat Flour, Malted Barley Flour, Enzymes, Ascorbic Acid Added As A Dough Conditioner, Soybean Oil, Sorbitan Monostearate, Cellulose Gum. **Topping:** Interesterified Soybean Oil, Contains Less Than 2 % Of Each Of The Following: Water, Parmesan Cheese (Pasteurized Part-Skim Milk, Salt, Cheese Cultures, Enzymes, Powdered Cellulose, Sorbic Acid Preservative), Garlic Powder, Pepper Blend (Black Pepper, Salt, Brown Sugar, Dehydrated Onion, Parsley, Dehydrated Bell Pepper, Natural Flavors, Silicon Dioxide), Salt, Onion Powder, Butter (Cream, Salt), Natural Flavor, Soybean Oil, Annatto Extract Color.

Robin Canterella
Director R&D
Tasty Brands

CONTAINS: 250 – 1.00 OZ SERVINGS PER CASE
(1 WG TWISTED TOPPED BREADSTICK PER SERVING)

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Formulation Statement for Documenting Grains in School Meals

Product Name: WG Twisted Topped Breadstick **Code No:** 62101
Case/Pack/Count/Portion/Size: 250 1 oz servings per case

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: <3.99

(Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of non-creditable grains cannot be credited using Exhibit A weights, only by calculating total creditable grains.)

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, 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 16 grams creditable grain per oz eq; Group H, 28 grams per oz eq; Group I, volume or weight).

Indicate which Exhibit A Group (A-I) the product belongs: B

Description of Product per Food Buying Guide	Portion Size (oz) of Product as Purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount ¹
A. Total Creditable Amount²			

¹(Portion size) ÷ (Exhibit A weight for one oz eq)

²Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Description of Creditable Grain Ingredient*	Portion Size (g)**	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)	Creditable Amount ²
Whole wheat flour		10.60	16.00	0.663
Enriched flour		8.31	16.00	0.519
A. Total Creditable Amount³				1.00

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

**If known, use the raw dough weight for a more accurate creditable amount.

¹(Portion size) x (% of creditable grains in formula).

²(Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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: 1 oz

Total contribution of product (per portion): 1.00 oz-eq

I certify that the above information is true and correct and that a 1 oz ounce portion of this product (ready for serving) provides 1.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.25oz per portion.

Director of Technical Services

Title

Andrew P. Signorelli

06/04/15

516-938-4588

Printed Name

Date

Phone Number