



# Pillsbury Mini French Toast, 2.64 oz, Triple Berry Blast



2 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Whole Wheat Flour First Grain Ingredient. 8 mini pull-apart FrenchToast pieces, berry flavor baked in for no-mess eating. Individually wrapped ovenable packages, pre-baked frozen.

Product Last Saved Date: 11 December 2018

## Nutrition Facts

72 Servings per container

**Serving Size 1 Pouch (75g)**

Amount Per Serving

**Calories 220**

% Daily Value\*

**Total Fat 7 g 11%**

Saturated Fat 1 g **6%**

Trans Fat 0 g

**Cholesterol 0 mg 0%**

**Sodium 190 mg 8%**

**Total Carbohydrate 37 g 12%**

Dietary Fiber 2 g **8%**

Total Sugars 11 g

Includes g Added Sugars %

**Protein 4 g**

Vitamin D mg %

Calcium 0 mg 4%

Iron 0 mg 6%

Potassium mg %

\*The % Daily Values (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 Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
18000-37308	150281	10018000373083	72 X 2.64 ONZ	

Brand	Brand Owner	GPC Description
Pillsbury(R)	General Mills Inc.	Cakes - Sweet (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.8 LBR	11.88 LBR	USA	Yes	No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.62 INH	11.75 INH	9.62 INH	1.2834 FTQ	8x 8	372	-10 FAH / 0 FAH

### Ingredients :

Water, Whole Wheat Flour, Enriched Flour Bleached (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Sugar, Soybean Oil. Contains 2% or less of: Dextrose, Leavening (sodium aluminum phosphate, baking soda, potassium bicarbonate, monocalcium phosphate), Whole Grain Yellow Corn Flour, Nonfat Milk, Salt, Canola Oil, Modified Potato Starch, Hydrogenated Cottonseed Oil, Natural Flavor, Eggs, Fructose, Color (vegetable juice, fruit juice and paprika extract), Cellulose Gum, Citric Acid, Soy Lecithin. CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

Eggs - C	Milk - C	Peanuts - NI
Soy - C	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

### Handling Suggestions :

Keep Frozen

### Benefits :

2 OZ EQ GRAIN. Meets USDA Whole Grain-Rich Criteria. Whole Wheat Flour First Grain Ingredient. 8 mini pull-apart FrenchToast pieces, berry flavor baked in for no-mess eating. Individually wrapped ovenable packages, pre-baked frozen.

### Serving Suggestions :

This grab and go product is perfect for K-12. The kids love it from breakfast, as an alternate choice in the lunch line and in the ala carte cash program.

### Prep & Cooking Suggestions :

Heat convection oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 8-10 minutes from frozen or 4-5 minutes if thawed. Preheat conventional oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 13-15 minutes from frozen or 7-8 minutes if thawed. Can be held in warmer for up to 3 hours at 150F.

### More Information :



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: Pillsbury® Mini French Toast Triple Berry Blast Code No.: 18000-37308

Manufacturer: General Mills, Inc. Serving Size 2.64 OZ (75g)
(raw dough weight may be used to calculate creditable grain amount)

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: <3.99g
(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, Group H or Group I.
Indicate to which Exhibit A Group (A-I) the Product Belongs: E

Table with 4 columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion (A), Gram Standard of Creditable Grain per oz equivalent (16g or 28g) (B), and Creditable Amount (A ÷ B). Row 1: Whole Wheat Flour, Enriched Flour Bleached, Whole Grain Corn Flour; 34g; 16g; 34g ÷ 16g = 2.12. Row 2: Total Creditable Amount; 2.00.

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
2Standard grams of creditable grains from the corresponding Group in 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 2.64 OZ (75g)
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 75g/2.64 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 non-creditable grains may not credit towards the grain requirements for school meals.

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February 23, 2018