

Pillsbury Mini French Toast, 2.64 oz, Cinnamon Rush



Whole grain-rich frozen mini french toast with cinnamon flavor baked in for no-mess eating and 16 grams of whole grain per servings. Meets 2 ounce equivalent grain, whole grain-rich criteria, and is CACFP eligible. Options for Thaw & Serve or Heat & Serve

Product Last Saved Date:11 December 2018

Nutrition Facts		Product S								
		Man Pro Code		st Prod Code		GTIN		Pack	P	ack Description
72 Servings per container Serving Size 1 Poucl	n (75g)	18000-373	09	150291	100	18000373090	7	2 X 2.64 OI	NZ	
Amount Per Serving		Brand		Brand Owner			GPC Description			
Calories	220	Pi	Pillsbury(R) General Mills Inc.		Cakes - Sweet (Frozen)					
% D	aily Value*	Gross W	eight	Net We	eight	Count	ry of Or	igin	Kosher	Child Nutrition
Total Fat 7 g	10%	13.8 L		44.00.100				-	Yes	No
Saturated Fat 1 g	6%	13.8 L	вк	11.88	1.88 LBR		USA		Yes	NO
Trans Fat 0 g		Shipping Information								
Cholesterol 0 mg	0%	Length	Width	Heig	ght V	olume	TIxHI	Shelf	Life Stor	age Temp From/1
Sodium 200 mg	8%	19.62 INH	11.75 INH	9.62	INH 1.2	2834 FTQ	8x 8	37	2	-10 FAH/ 0 FAH
otal Carbohydrate 37 g	12%									
Dietary Fiber 2 g	9%	Ingredients : Water, Whole Wheat Flour, Enriched Flour Bleached (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Sugar, Soybean Oil. Contains or less of: Dextrose, Leavening (sodium aluminum phosphate, baking soda, potassium bicarbonate, monocalcium phosphate), Cinnamon, Nonfat Milk,								
Total Sugars 11 g										SOY INGREDIENTS.
Includes g Added Sugars	%									
Protein 4 g										
/itamin D mg	%									
Calcium 0 mg	6%									
Iron 0 mg	8%	Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested								
Potassium mg	%	50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Eggs - C Milk - C Peanuts - NI					Peanuts - NI			
The % Daily Values (DV) tells you how much a nutrient in a serving of ood contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		Soy - C			Wheat - C		-	TreeNuts - N		
		Fish - NI		Crustacean - NI			•			
andling Suggestions :			P	enefits						

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 :

Printed on 11 December 2018



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: <u>Pillsbury® Mini French Toast Cinnamon Rush</u> Code No.: <u>18000-37309</u>

 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 <u>X</u> 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:**

(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. (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: E

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour, Enriched Flour Bleached	33g	16g	$33g \div 16g = 2.06$
Total Creditable Amount ³		•	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 <u>2.64 OZ (75g)</u> Total contribution of product (per portion) <u>2.00</u> oz equivalent

I certify that the above information is true and correct and that a $\underline{75g/2.64}$ ounce portion of this product (ready for serving) provides $\underline{2.00}$ 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.

auch-tram Pham

Anh-Tram Pham, MPH, RD Labeling and Regulatory Compliance Specialist, K12 Education February 23, 2018

Number One General Mills Boulevard, Minneapolis MN 55426