

Pancakes, WG, Wholesome Choice, Buttermilk, Bulk (#1475)

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

Michael K Byrd

Date: December 13, 2018



General Specifications

Pack: 144/1.3 oz
 Kosher: No
 Shelf Life: 2 hours at ambient. 365 days frozen.
 Status: Available



SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes
 Nutritional Ratio: 17-0-14

OZ Grain Equivalents: 1.0
 Whole Grain: 11.08g, 55%
 Enriched Flour: 8.9g
 Combined Flour 19.99g

INGREDIENTS

Water, Whole Grain Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Eggs, Soybean Oil, Dextrose, Buttermilk, Whey, Baking Powder (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Mono Calcium Phosphate), Soy Lecithin, Salt.

ALLERGENS

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

Instructions

PREPARATION

The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator/cooler until needed. **DO NOT RE-FREEZE!** Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes.

Nutrition Facts

Serving Size 1.3 oz (37g), 1 Pancake

Amount Per Serving	% Daily Value
Calories 80	
Calories from Fat 15	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol <5mg	1%
Sodium 95mg	4%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 2g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	2%

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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Date: December 13, 2018

Case Specifications

GTIN: 00737410147505

Dimensions: 17.063" x 13.188" x 6.875"

Cube: 0.9

Gross Weight: 12.93 lb

Per Pallet: 96

Tier x Height: 8 x 12

Inside Pack: 144 pieces per case

Bid Specification

Bake Crafters Pancakes, WG, Wholesome Choice, Buttermilk, Bulk;
must be whole grain rich and provide 1.0 ounce grain equivalent.

Portion to provide at least 55.0 calories, with no more than 2.5 grams
of fat. Must contain less than 145.0 milligrams of sodium. Acceptable
brand: Bake Crafters 1475.





**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)

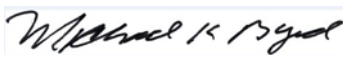
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products 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 ¹ A	Gram Standard of Creditable Grain per oz. equivalent ² (16g or 28g) - B	Creditable Amount A ÷ B
Total Creditable Amount³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹(Serving size) x (% of creditable grain in formula). Please be aware that serving sizes 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 _____
 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**