LABEL

Ingredients: Wheat Flour [Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Skim Milk, Vegetable Oil (Palm and Soybean Oils), Sugar, Yeast, Wheat Gluten, Contains 2% Or Less: Mono And Diglycerides, Eggs, Salt, Wheat Starch, Whey, Enzyme, Propylene Glycol Alginate, Sodium Alginate, Soy Lecithin, Natural Flavor, Tragacanth Gum, Citric Acid.

Contains: Milk, Wheat, Eggs, Soy

Nutrition Fac Serving Size 1 Croissant (67g) Servings Per Container 48 Anseut Per Serving Calories 220 Calories from Fa Total Fat 9g	180
Amount Per Sening Calories 220 Calories from Fa	
Catories 220 Catories from Fa	
Catories 220 Calories from Fa	
% Dai	
Total Fat 9g	ty Value*
	14%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol less than 5mg	2%
Sodium 300mg	13%
Potassium 20mg	1%
Total Carbohydrate 30g	10%
Dietary fiber 2g	8%
Sugars 5g	
Protein 6g	12%
Vitamin A 0% • Vitamin	C 0%
Calcium 2% Iron 10%	i .
 Percore Dully Values are based on a 2,000 cale. Your daily values may be higher or lower deper your calorie-needs: 	nding on
	2,500 Mile
Seturated Fat Loss than 200	25g
Cholosteral Less than 300mg	300mg
	2,400mg 375q
Diotary fiber 25g	30g
Colorios per gram:	
	Protein 4

Printed Name



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.

crediting method that best fits t	he specific needs of the	e menu planner.		
Product Name: Whole Grain	Sliced Croissant	Code	e No.: 41315	
Manufacturer: Tyson Food	is, Inc.	Serving Size	2.35 oz y be used to calculate co	reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re				Breakfast Program.)
II. Does the product contain in (Products with more than 0.24) creditable grains may not credit	oz equivalent or 3.99 g	rams for Groups A-G	or 6.99 grams for (1.42g Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I (of grain component based on co eq; Group Huses the standard weight.) Indicate to which Exhibit A C	xhibit A to determine RTE breakfast cerea reditable grains. Grou of 28grams creditable	if the product fits in ls). (Different methodo ps A-G use the standar grain per oz eq; and C	to Groups A-G (ba cologies are applied ard of 16grams cred	aked goods), Group to calculate servings itable grain per oz
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	16.0	16.0	1.00	1
Enriched Flour	16.0	16.0	1.00	1
				1
				1
Total Creditable Amount			2.00	1
Creditable grains are whole-grain 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grain 3 Total Creditable Amount must be	grain in formula). Please ns from the correspondin	be aware that serving siz g Group in Exhibit A.		nust be converted to
Total weight (per portion) of pr Total contribution of product (p	oduct as purchased per portion)2.00oz	2.35 oz equivalent		
I certify that the above information serving) provides 2.00 oz equiva portion. Products with more that non-creditable grains may not consider the service of	lent Grains. I further o in 0.24 oz equivalent o	ertify that non-credital r 3.99 grams for Group	ble grains are not a os A-G or 6.99 gran	ibove 0.24 oz eq. per
Eunice Sapp		_	REGULATORY CO	MPLIANCE
Signature		Title		
EUNICE SAPP		08/17/2015	312-614	4-7305

Date

Phone Number