

Sandwich, Maple Pancake, WG, Chicken Sausage, IW (#9125)

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

Michael K Byrd

Date: December 13, 2018



General Specifications

Pack: 168/2.5 oz
 Kosher: No
 Shelf Life: 2 hours at ambient. 365 days frozen.
 Status: Available



SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes (entrée item)
 Nutritional Ratio: 18-0-7

Protein Equivalents: 1
 OZ Grain Equivalents: 1.0
 Whole Grain: 9.98g, 56%
 Enriched Flour: 7.8g
 Combined Flour 17.78g

INGREDIENTS

Whole Grain Pancake: Water, Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Maple Bit (Sugar, Wheat Flour, Dextrose, Soybean Oil, Natural and Artificial Flavors and Caramel Color), Sugar, Soybean Oil, Baking Soda, Sodium Aluminum Phosphate, Salt, Maple Flavor (Water, Propylene Glycol [Solvents], Natural and Artificial Flavors), Buttermilk Powder, Whey, Whole Eggs, Monocalcium Phosphate, Sucralose. Chicken Sausage: Mechanically Separated Chicken, Soy Flour, Salt, Spices, Corn Syrup Solids, Dextrose, Dried Red Bell Peppers, Flavorings, Caramel Color, Citric Acid, BHA, BHT.

ALLERGENS

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

Nutrition Facts

Serving size 1 Sandwich (71g)

Amount per serving
Calories 150

	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 300mg	15%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Sugars 5g	
Includes 3g Added Sugars	6%
Protein 6g	
Vitamin D 0mcg	0%
Calcium	20%
Iron	10%
Potassium	2%

* The % Daily Value (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.



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Instructions

PREPARATION

From frozen - Product is in ovenable film. It is not necessary to remove from film before heating. Heat product at 350 degrees F for 20-22 minutes.

Case Specifications

GTIN: 00737410912509

Dimensions: 23.688" x 9.438" x 12"

Cube: 1.54

Gross Weight: 27.79 lb

Per Pallet: 48

Tier x Height: 8 x 6

Inside Pack: 168 pieces per case

Bid Specification

Bake Crafters Sandwich, Maple Pancake, WG, Chicken Sausage, IW; must be whole grain rich and provide 1.0 ounce grain equivalent and 1.0 ounce of meat or meat alternate. Portion to provide at least 125.0 calories, with no more than 4 grams of fat. Must contain less than 350.0 milligrams of sodium. Acceptable brand: Bake Crafters 9125.





**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)

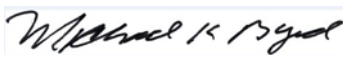
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products 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**



**Product Analysis sheet/Product Formulation Statement
for Meat/Meat Alternate (M/MA) Products**

Provide a copy of the label in addition to the following information on company letter head signed by an official representative of the company.

Product Name: _____ Code: _____

Manufacturer: **Bake Crafters Food Company** Case/Pack/Count/Portion/Size: _____

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
		X		
		X		
		X		
A. Total Creditable Amount¹				

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide Documentation as described in the Example of Documentation on the next page for each APP used.

Description of APP, Manufacturer's Name, and Code Number	Ounces Dry APP per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP**
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable Amount¹					
C. Total Creditable Amount (A + B rounded down to nearest ¼ oz.)					

*Percent of Protein As-Is is provided on the attached APP documentation

**18 is the percent of protein when fully hydrated

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25oz(1.49 would round down to 1.25 oz. meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total Weight (per portion) of product as purchased _____

Total creditable amount of product (per portion) _____

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a _____ ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: 

Michael Byrd

Date: _____

President