

Sandwich, Biscuit, WG, Chicken Sausage, IW (#4546)

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

Michael K Byrd

Date: December 13, 2018



General Specifications

Pack: 96/3.1 oz
 Kosher: No
 Shelf Life: 2 hours at ambient. 365 days frozen.
 Status: Available



SCHOOL SPECIFICATIONS

Nutritional Ratio: 29-16-6

Protein Equivalents: 1.00
 OZ Grain Equivalents: 2.0
 Whole Grain: 17.76g, 55%
 Enriched Flour: 14.53g
 Combined Flour 32.29g

Nutrition Facts

Serving Size 3.1 oz (88g)

Amount Per Serving	% Daily Value
Calories 220	
Calories from Fat 60	
Total Fat 7g	11%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 460mg	20%
Total Carbohydrate 29g	10%
Dietary Fiber 3g	12%
Sugars 5g	
Protein 12g	24%
Vitamin A	0%
Vitamin C	0%
Calcium	10%
Iron	8%

Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

INGREDIENTS

Whole Grain Biscuit: Water, Whole Wheat Flour, Enriched Malted Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm Oil, Sugar, Skim Milk, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Calcium Acid Pyrophosphate, Potassium Bicarbonate, Sodium Acid Pyrophosphate). Contains 2% or less of the following: Sea Salt (Potassium Chloride, Sodium Chloride), Dextrose, Dairy Whey, Buttermilk, Soybean Oil, Sodium Caseinate (from Milk), Diacetyl Tartaric Acid Esters of Mono- and Diglycerides, Artificial and Natural Flavors, Guar Gum. Chicken Sausage: Mechanically Separated Chicken, Water, Soy Flour, Salt, Spices, Corn Syrup Solids, Dextrose, Dried Red Bell Peppers, Flavorings, Caramel Color, Citric Acid, BHA, BHT.

ALLERGENS

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



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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: 00737410454603

Dimensions: 23.688" x 9.438" x 12"

Cube: 1.54

Gross Weight: 20.14 lb

Per Pallet: 48

Tier x Height: 8 x 6

Inside Pack: 96 pieces per case

Bid Specification

Bake Crafters Sandwich, Biscuit, WG, Chicken Sausage, IW; must be whole grain rich and provide 2.0 ounce grain equivalents and 1.0 ounce of meat or meat alternate. Portion to provide at least 195.0 calories, with no more than 8 grams of fat. Must contain less than 510.0 milligrams of sodium. Acceptable brand: Bake Crafters 4546.



**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)

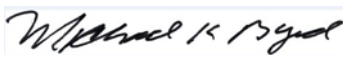
- I. **Does the product meet the Whole Grain-Rich Criteria:** Yes ___ No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. **Does the product contain non-creditable grains:** Yes ___ No ___ If yes: The product contains: _____
(Products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