Muffins, WG, Orange Dream, IW (#2113)



Nutrition Facts Serving Size 2.0 oz (57g)					
Amount Per Serving	% Daily Value				
Calories 170					
Calories from Fat 45					
Total Fat 5g	8%				
Saturated Fat 0.5g	2%				
Trans Fat Og					
Cholesterol 20mg	7%				
Sodium 135mg	6%				
Total Carbohydrate 28g	9%				
Dietary Fiber 1g	4%				
Sugars 14g					
Protein 2g	4%				
Vitamin A	0%				
Vitamin C	0%				
Calcium	2%				
Iron	4%				
Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.					

General Specifications

Pack: 96/2 oz Kosher: KVH-D

Shelf Life: 5 days at ambient. 365 days

rozen.

Status: Available

WHOLE GRAIN 9g or more per serving



SCHOOL SPECIFICATIONS

USDA Smart Snack: Yes Nutritional Ratio: 26-3-25 OZ Grain Equivalents: 1.0 Whole Grain: 9.8g, 51% Enriched Flour: 9.4g Combined Flour 19.2g

INGREDIENTS

Flour Blend (Whole Grain Wheat & Enrchd Blchd Wheat Flour (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Mod Food Starch, Soy Oil, Milk Whey, Soy Flour, Wheat Gluten, Salt, Emulsifiers (Sodium Stearoyl Lactylate, Mononglycerides, Propylene Glycol Monoesters), Water, Egg, Sugar, Canola Oil, Invert Sugar, Egg Extender (Wheat Flour, Yolk, Egg Solids, Soy Oil, Guar Gum, Soy Lecithin, Salt, Sodium Bicarbonate, Annatto & Turmeric Oleoresin, Enzymes), Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Monocalcium Phosphate, Sodium Aluminum Phosphate), N&A Flavor, Orange Filling(Corn Syrup, Orange, Sugar, Water, Sodium Citrate, Gellan Gum, Potassium Sorbate, Erythorbic Acid, Sodium Benzoate, FD&C Yellow No. 5&6, Caramel Color), Softener (Fruit Juice Powder, Grain Dextrin, Vegetable Fiber.)

ALLERGENS

Contains egg, milk, soy, and wheat ingredients. This product is produced in a nutfree facility. *Product with a production date on or before March 20, 2017 was processed in a facility that produces products with tree nuts.*

Instructions

PREPARATION

Simply thaw desired amount from freezer for approximately two hours, or place in microwave for approximately 30 seconds on high power. Remove all packaging from product before placing in any heating device.



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Case Specifications

GTIN: 00737410211305

Dimensions: 19.7" x 13.3" x 7.13"

Cube: 1.08

Gross Weight: 14.0 lb

Per Pallet: 70 Tier x Height: 7 x 10

Inside Pack: 96 pieces per case

Bid Specification

Bake Crafters Muffins, WG, Orange Dream, IW; must be whole grain rich and provide 1.0 ounce grain equivalent. Portion to provide at least 145.0 calories, with no more than 6 grams of fat. Must contain less than 185.0 milligrams of sodium. Acceptable brand: Bake Crafters 2113.



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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:		-		
			ving Size:	_	
Manufacturer:	Bake Crafters Food Company	(raw	(raw dough weight may be used to calculate creditable grain amount)		
	product meet the Whole Grain-R 2 Grain Requirements for the Nat	Rich Criteria: Yes No tional School Lunch Program and Sci	hool Breakfast Program.)		
		grains: Yes No If yes: The		·	
•	re than 0.24 oz. equivalent or 3. grain requirements for school me		grams for Group H of non-creditabl	e grains may not	
Exhibit A to determ methodologies are creditable grain per	nine if the product fits into Grou applied to calculate servings of g	ups A-G (baked goods), Group H (co rain component based on creditable rd of 28 grams creditable grain per o	al School Lunch Program and School ereal grains) or Group I (RTE break ergrains. Groups A-G use the standa oz. eq; and Group I is reported by vo	fast cereals). (Different rd of 16grams	
	iption of Creditable rain 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	e Amount ³				
*Creditable grains are	whole-grain meal/flour and enriched	l meal/flour.			
¹(Serving size) x (% of ²Standard grams of cr	creditable grain in formula). Please be editable grains from the corresponding	e aware that serving sizes other than gra	· ·		
	tion) of product as purchased oz. equ	ivalent			
I further certify that r	non-creditable grains are not above (uct (ready for serving) provides or more than 0.24 oz equivalent or 3.99 gr school meals.		
Signature:	Metral 1 /5 you	Michael	Byrd		
Date:		Presiden	t		