



PRODUCT FACT SHEET

PRODUCT ITEM #: 57661

PRODUCT NAME: Smart Choice Blueberry TOPS

CASE PACK: 60-2 oz. I.W.

NET WEIGHT (lbs.) : 7.5

GROSS WEIGHT (lbs.) : 8.5

SHELF LIFE (Thaw& Serve): 5-7 DAYS WRAPPED

FREEZER LIFE: 365 DAYS FROZEN

CASE UPC (GTIN-14) : 1003354757661 2

Oz. GRAIN EQUIVALENT: 1.00

Whole Grain Flour (g): 9.4, 52.9%

Enriched Flour (g): 8.4

Combined Flour (g): 17.8

SHIPPING INFORMATION:
CASE CUBE: 0.55
CASE DIMENSION (L"xW"xH"): 15.063 x 11.813 x 5.375
PALLET CT (Freezer 65"): 10 x 11 = 110
PALLET CT (Trucking 95"): 10 x 13 = 130

INGREDIENT STATEMENT

INGREDIENTS: Flour blend (whole grain wheat flour, enriched		
bleached flour (wheat flour, niacin, iron, thiamin mononitrate,		
riboflavin, folic acid), water, sugar, egg, soybean/canola oil,		
blueberries, invert sugar, egg extender (wheat flour, egg yolk,		
egg solids, soybean oil, guar gum, soy lecithin, salt, sodium		
bicarbonate, annatto & tumeric oleoresin, enzymes), modified		
food starch, leavening (baking soda, sodium aluminum phosphate,		
monocalcium phosphate), n&a flavor, milk whey, wheat gluten,		
soy flour, salt, emulsifiers (sodium stearoyl lactylate,		
propylene glycol monoesters, monoglycerides), soy lecithin,		
softener (powder fruit juice, grain dextrin, vegetable fiber)		
CONTAINS: WHEAT, EGG, MILK, SOY		

**Note: Made in a Peanut Free and Tree Nut Free Facility

NUTRITIONAL STATEMENT

Serving size	2 oz (57g
Amount per serving Calories	160
	6 Daily Value
Total Fat 5g	6 %
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol 20mg	7 %
Sodium 95mg	4%
Total Carbohydrate 26g	9 %
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 13g Added Sug	ars 26 %
Protein 3g	
Vitamin D 0mcg	0 %
Calcium 14mg	2%
Iron 1mg	6 %
Potassium 55mg	2 %

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4



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Melissa Langone QA Regulatory Compliance Specialist



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: 2.0 oz. I.W. Smart Choice Muffin Top, Blueberry Code No.: 57661

 Manufacturer:
 JSB Industries
 Serving Size ______

 Graw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X 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 X No How many grams: <3.99 g

(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 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

> Gram Standard of Grams of **Creditable Grain Creditable Grain per** Creditable **Description of Creditable Ingredient** per oz equivalent (16g or Amount **Grain Ingredient*** $28g)^2$ Portion A ÷ B B A Whole Grain Flour 9.4 16 587 Enriched Flour 8.4 16 .525 17.8 16 1.11 1.0 Total Creditable Amount³

Indicate to which Exhibit A Group (A-I) the Product Belongs: D

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. ² Standard 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 <u>2.0oz.</u> Total contribution of product (per portion) <u>1.0</u> oz equivalent

I certify that the above information is true and correct and that a 2.0

ounce portion of this product (ready for

serving) provides 1.0 _____ 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.

Melin Francione	QA Regulatory Compliance Specialist	
Signature	Title	
Melissa Langone 💛	8/8/2017	(617) 846-1565
Printed Name	Date	Phone Number



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Revised Exhibit A weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton 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: 2.0 oz. I.W. Smart Choice Muffin Top, Blueberry Code No.: 57661

Manufacturer: JSB Industries

Serving Size: 2.0 oz.

I. Does the product meet the Whole Grain-Rich Criteria: Yes <u>X</u> 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 X No How many grams: $\leq 3.99g$ (*Products with more than 0.24oz equivalent or 3.99 grams for Groups A-G and 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). (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams 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 which Exhibit A Group (A-I) the Product Belongs: D

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Whole Grain	57 g	55 g	1.03
Total Creditable Amount ¹	1.0		

¹ Total 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 2.0oz. Total contribution of product (per portion) 1.0 oz equivalent

I further certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving)provides 1.0 _____ oz equivalent 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.

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Melissa	Janyon
Signature	()

Melissa Langone Printed Name

QA Regulatory Compliance Specialist		
Title		
8/8/2017	(617) 846-1565	
Date	Phone Number	