Dave's Baking Company

NUTRITION & ANALYSIS SHEET

PRODUCT NAME:Whole Grain Blueberry MuffinPRODUCT CODE:WG6239PORTION SIZE:3.6 oz. 102 gmPACKED:48CASE NET WEIGHT:10.8 lbsCASE DIMENSIONS:16"x12"x7"PALLETIZING:10 tie X 10 hiMEAL CONTRIBUTION:

EACH WHOLE GRAIN BLUEBERRY MUFFIN PROVIDES: 2 serving of grain, contains minimum 32 gm flour, minimum 51% of the flour as whole wheat, ¹/₄ fruit.

INGREDIENTS:

Whole grain wheat flour, enriched wheat flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, eggs, unsweetened applesauce, blueberries, sugar, vegetable oil (soybean), nonfat milk, baking powder, salt.

			Nutritional Analysis		
	gg, Soybean,	Milk,	Per Serving (102 gm)		
(Manufactured in a Peanut Free Plant)			Basic Components		
			Calories 268		
			Protein 4.5 g		
Shelf life: 10 months frozen, 10 days room temp. Serving directions: Thaw at room temperature 6 hours prior to serving			Carbohydrates 45.5 g		
			Dietary Fiber 3.8 g		
			Sugar – Total 21 g		
			Fat – Total 7.5 g		
		Saturated Fat 1.1 g			
I certify that the above information is accurate at present on this date.			Trans Fat 0g		
			Cholesterol 34 mg		
			Vitamin A IU 57 IU		
Name: David Aframian	Title: Vice President		Vitamin C 1.1 mg		
Signature: Date: January 4, 2018			Calcium 9 mg		
		Iron 1.4 mg			
DA			Sodium 140 mg		
			Niacin 2.1 mg Thiamin 0.21 mg		
			Riboflavin 0.12 mg		
			Calories from Fat 68		

DAVE'S BAKING COMPANY

<u>1158 26th Street, suite 463 . Santa Monica . CA 90403 . Tel (310) 630-5873 . Fax (310) 630-5865</u> Quality Baked Products Since 1960

Product Formulation Statement

Product Name:Whole Grain Blueberry MuffinItem number: WG6239

Manufacturer: Dave's Baking Co.

Case Weight and Pack/Count: 10.8 lbs; 48 servings per case

Weight of one Serving of Product: 3.6 oz, 102 gm

Product WG6239 Belongs to Exhibit A Group: D

Grain Ingredients per serving: Whole wheat flour (18.5gm), Enriched wheat flour (17.4gm).

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent B	Creditable Amount A ÷ B	
Whole Grain Wheat Flour	18.5	16	1.15	
Enriched Wheat Flour	17.4	16	1.08	
Total Creditable Amount			2.2	
Description of Creditable Fruit Ingredient	OZ of Creditable Fruit Ingredient per Portion	Cups of Edible Portion per Recipe from FBG A	Multiply by Crediting Factor B	Creditable Amount A x B
Blueberries IQF	0.9 oz	0.13	1	0.16
Apple Sauce	1.1 oz	0.12	1	0.12
Total Creditable Amount			-	0.28

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains \underline{Two} serving of Grain. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Name: David Aframian Title: Vice President

DA

Date: January 4, 2018

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