



Pillsbury™ Baked Biscuit Whole Grain-Rich Easy Split™ 2oz 0gTFA

Whole Grain biscuit in pre-portioned, easy to use freezer-to-oven format. Formulated to produce light and fluffy biscuits every time. 2 oz eq grain

ALLERGENS: CONTAINS WHEAT AND MILK INGREDIENTS

UNIT SIZE: 2 OZ
CASE COUNT: 120

PRODUCT CODE: 132271000
UPC: 094562322717
GTIN: 10094562322714

Nutrition Facts

Serving Size:	1 Biscuit (56g)	
Amount Per Serving:	As Packaged	
Calories	200	
Calories From Fat	80	
		% Daily Value*
Total Fat	9g	14%
Saturated Fat	7g	33%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	410mg	17%
Total Carbohydrate	27g	9%
Dietary Fiber	2g	10%
Sugars	2g	
Protein	4g	
Vitamin A	0%	
Vitamin C	0%	
Calcium	15%	
Iron	6%	
Thiamin	10%	
Riboflavin	4%	
Niacin	6%	
Folic Acid	4%	

* Percent Daily Value (DV) are based on a 2,000 calorie diet

* - Not a significant nutrient source

* Nutritional information is subject to change. See product label to verify ingredients and allergens.

*Do not eat raw dough or batter.

CASE SIZE: 1.157 CF

KEY FEATURES:

- Whole Grain

* - Contains at least 16g whole grain per serving. At least 48g whole grain recommended daily

* Nutritional information is subject to change. See product label to verify ingredients and allergens.

Ingredients

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, PALM KERNEL OIL, SUGAR, BAKING SODA, CALCIUM ACID PYROPHOSPHATE, BUTTERMILK, SALT, SODIUM ALUMINUM PHOSPHATE, NONFAT MILK, WHEY PROTEIN CONCENTRATE, WHEY, PECTIN.



Kosher:

Preparation Instructions:

1. For best results, thaw at least 2 hours at room temperature prior to heating
2. Remove plastic wrap
3. Brush biscuit tops with margarine or butter if desired
4. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard/reel oven, and 150F for 50-60 minutes in a food warmer
5. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits

Package Information

NET WEIGHT: NET WT. 15 LB (6.8 kg)
VOLUME: 1.157 CF
HEIGHT: 9.62 IN
LENGTH: 16.8 IN
WIDTH: 12.37 IN



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: Whole Grain-Rich Baked Biscuit Easy Split® Code No.: 94562-32271

Manufacturer: General Mills, Inc. Serving Size 2.0 OZ (57g)
(raw 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 No X How many grams:
(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, Group H or Group I. (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.)

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

Table with 4 columns: Description of Creditable Grain Ingredient*, Grams of Creditable Grain Ingredient per Portion A, Gram Standard of Creditable Grain per oz equivalent (16g or 28g) B, and Creditable Amount A ÷ B. Row 1: Whole Wheat Flour, Enriched Flour Bleached, 34g, 16g, 34g ÷ 16g = 2.12. Row 2: Total Creditable Amount 2.00.

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1(Serving size) X (% of creditable grain in formula). Please be aware serving size 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 2.0 OZ (57g)
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 57g/2.00 ounce portion of this product (ready for serving) provides 2.00 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.

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