



120 Bowles Road Agawam MA, 01001 P: 1.818.713.1946 F: 1.818.713.1947

www.skybluebakery.com

# 2-Pack Whole Grain Cinnamon Swirl Code Number: WCSW272

MEAL PATTERN CONTRIBUTION					
PACK SIZE:	72 2-Packs, Individually Wrapped				
PORTION SIZE:	2 oz. / 57 g.				
25.5 g of Whole Grains and 7 g of Enriched Grains Per 2 oz Serving.					
Ingredient	Type	Serving			
Whole Wheat Flour	Bread	2 oz.			

I certify that this information is true and correct according to USDA "Nutrition Standards in the National School Lunch Program (NSLP) and the School Breakfast Program (SBP)" This product contains TWO (2) OZ EQ (OUNCE EQUIVALENCY) GRAIN requirement for the "Nutrition Standards in the National School Lunch and School Breakfast Programs".

<u>Ai Samoon</u>

SY 2017-2018

1/10/2017 Updated Ali Sameen - Quality Assurance Manager

CASE SPECIFICATIONS				
CS/CT	72 CT			
Case Dimesnsions	19.5"x 15.5"x 5.625"			
Case Cube	1.09			
Gross Case Weight	10.59 lbs			
Net Case Weight	9 lbs			
Cases Per Pallet	84			
TiHi	6 Tie x 14 Hi			
Shelf Life	12 Months at 10º F or lower (frozen); 3 days at room temperature			
Master Case UPC	8 56756 00349 5			



Nutrition Facts						
Serving Size 2 oz (57 g)						
Servings Per Container 1						
Amount Day Coming						
Amount Per Serving						
Calories 190		Calories from Fat 60				
		% Daily Value*				
Total Fat 7g		11%				
Saturated Fat 1g		5%				
Trans Fat 0g						
Cholesterol 0mg		0%				
Sodium 200mg		9%				
Total Carbohydrates 29g		10%				
Dietary Fiber 3g		12%				
Sugars 7g						
Protein 4g						
Vitamin A 0%	Vitamin C 0%					
Calcium 0%	Iron 8%					
*Percent Daily Values are based on a 2,0	00 calorie diet					

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERRIOUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, CORN STARCH, YEAST, SALT, CINNAMON, MONO- AND DIGLYCERIDES, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, CITRIC ACID PRESERVACTIVE), CITRIC ACID, NONFAT DRY MILK, CORN SYRUP, SODIUM STEAROYL LACTYLATE, WHEY SOLIDS, GLYCERINE, MALTODEXTRIN, DEXTROSE, MODIFIED CORN STARCH, AGAR, EGG WHITES, NATURAL COLORS, SODIUM PROPIONATE (FOR FRESHNESS), NATURAL FLAVOR.

ALLERGY INFORMATION: CONTAINS WHEAT, EGGS, SOY, MILK. PRODUCED IN A PEANUT FREE FACILITY

#### HEATING INSTRUCTIONS:

(Always heat from a thawed state)

Any one of the following can be used:

\* 200 ° F oven 4-5 min. from thawed state

\* Bread Warmer for 8-10 minutes

\* Food warmer at 130 °F for up to 1 hour







### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2016-2017

#### (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-Pack Who	ole Grain Cinnamon Swirl			Code No.:	WCSW2/2	_
Manufacturer:	SKY BLUE F	OODS		Serving Size:	2 oz	_	
				(raw dough weigh	nt may be used to calculate	creditable grain amount)	
•		ole Grain-Rich Critera: ements for the National S	Yes School Li		_	- ast Program.)	
II. Does the product contain non- creditable grains:				sxNo		How many grams:	0.31
•		or 3.99 grams for Groups	A-G or	6.99 grams fo	or Group H of non-c	reditable grains may no	ot credit
towards the grain re		•				101 10 16	
<b>Exhibit A to determ</b> servings of grain con	ine if the proc	0-2012 Grain Requireme luct fits into Groups A-G, d on creditable grains. Gr ditable grain per oz eq; a	Group Coups A-	<b>H, or Group I</b> G use the sta	. (Different method ndards 16 grams cr	lologies are applied to c editable grains per oz e	calculate
	-	(A-I) the Product Belong		<u>D</u>	a by volume of weig	grici,	
Description of Cred		Grams of Creditable G		Grain per o	dard of Creditable z. equivalent (16g or 28g) <sup>2</sup>	Creditable Amo	unt A÷B
Whole Whea	nt Flour	25.5			16	1.59	
Enriched F	lour	7			16	0.43	
	3					2.02	
Total Creditable	Amount					2.00	
<sup>1</sup> (Serving size) <b>X</b> (% <sup>2</sup> Standard grams of <sup>3</sup> Total Creditable A	of creditable g creditable gra mount must be	meal/flour and enriched grain in formula). Please b ins from the corresponding e rounded <i>down</i> to the no uct as purchased 2	oe aware ng Grou earest q	e serving size p in Exhibit A			ams
0		portion) 2 oz equi	_				
oz equivalent Grains	s. I further cert rams for Grou	n is true and correct and ify that non-creditable gr p A-G or 6.99 grams for G	ains <b>are</b>	not above 0	.24 oz eq. per potio	n. Products with more	than 0.24 oz
JP	Man	·		EVP			_
Signature				Title			
Jason Macari				1/1/2017	860.741.37	781	
Printed Name				Date	Phone Nur	nber	_



120 Bowles Road • Agawam, MA 01001 • BRC Certified Facility



## **Master Case Label**



## 2-Pack Whole Grain Cinnamon Swirl

WCSW272

INGREDIENTS: INGREDIENTS: WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERRIOUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, CORN STARCH, YEAST, SALT, CINNAMON, MONO- AND DIGLYCERIDES, VEGETABLE SHORTENING (SOYBEAN OIL, MONO- & DIGLYCERIDES, TBHQ PRESERVATIVE, CITRIC ACID PRESERVACTIVE), CITRIC ACID, NONFAT DRY MILK, CORN SYRUP, SODIUM STEAROYL LACTYLATE, WHEY SOLIDS, GLYCERINE, MALTODEXTRIN, DEXTROSE, MODIFIED CORN STARCH, AGAR, EGG WHITES, NATURAL COLORS, SODIUM PROPIONATE (FOR FRESHNESS), NATURAL FLAVOR. CONTAINS: WHEAT, SOY, MILK AND EGG.

NET CONTENTS: 72 - 2 PACK SWIRLS 9.0 lbs (4.1 kg)

LOT#: 175 14B MFG Date: 06/24/14

Use By: 06/24/15

SPRINGFIELD SK VAAD HAKASHRUTH KOSHER DAIRY

CT Bakery License #758



#### Date Code Descriptions:

Lot Code Type (LOT): Julian Code XXX XXB (XXX-Day of Year, XXB-Year)

Manufacturing Date (MFG): XX/XX/XX (Month/Day/Year)

Use By/Expiration Date (EXP): XX/XX/XX (Month/Day/Year)