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: <u>Pepperidge Farm® Goldfish® Honey Whole Wheat Bread</u> Code No: <u>19933</u>

Manufacturer: Pepperidge Farm

Case/Pack/Count/Portion Size: 120/1.5 oz (43g)

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 <u>X</u> No <u>How many grams: 0.8g</u>

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may be credited using the amount of creditable grains only).

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 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: <u>Group B</u>

Description of Creditable Grain Ingredient *	Portion Size **	Grams Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz Equivalent (16 Or 28 g)	Creditable Amount
Whole Wheat Flour	1.5 oz (43 g)	19.61	16	1.23
				1.23
A. Total Creditable Amount ³	1 oz equivalent			

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

** If known, use the raw dough weight for a more accurate creditable amount.

¹ (Portion size) **X** (% of creditable grain in formula).

² (Grams of creditable grains) ÷ (standard grams of creditable grains from corresponding Group of 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 1.5 oz (43 g)

Total contribution of product (per portion) **<u>1 oz equivalent</u>**

I certify that the above information is true and correct and that a <u>1.5</u> ounce portion of this product (ready for serving) provides <u>1</u> oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion.

Fail Wage

Signature Gail Wall Printed Name gail_wall@PepperidgeFarm.com Senior Regulatory Affairs Analyst Title

 1/9/2018
 (203) 846-7318

 Date
 Phone Number



January 9, 2018

19933 – GOLDFISH SOFT HONEY WHOLE WHEAT SANDWICH BREAD

Ingredient Information

MADE FROM: WHOLE WHEAT FLOUR, WATER, YEAST, WHEAT GLUTEN, HONEY, SUGAR, SUGAR CANE FIBER, CONTAINS 2 PERCENT OR LESS OF: MODIFIED FOOD STARCH, MONOGLYCERIDES, SOYBEAN OIL, SALT, CALCIUM PROPIONATE TO RETARD SPOILAGE, NATURAL FLAVORS, ENZYMES, CELLULOSE GUM, MALTODEXTRIN, CARRAGEENAN. MAY CONTAIN SESAME SEEDS.

Allergens:

- Contains: Wheat, Gluten
- May Contain: Sesame Seeds

Nutrition Information

Nutrition Facts Serving Size 2 Slices (1.5 oz / 43g) Servings Per Container 120						
Amount Per Serv	ing					
Calories 100		C alories	from fat 15			
		% Da	aily Value *			
Total Fat 1.5g			2%			
Saturated Fat0	.5g		3%			
Trans FatOg						
Polyunsaturate	∃Fant0.5g					
Monours aturate	ed FatOg					
Cholesterol Omg 0						
Sodium 180mg			8%			
Total Carbohydra	ate 21g		7%			
Dietary Fiber 4g 189						
Sugars 4g						
Protein 4g						
Vitamin A	0% . Vi	tamin C	0%			
Calcium	8%• Iron 8%					
Thiamin	8% Riboflavin 10%					
Niacin	10% • Fo	late	10 %			
* Percent Daily ∨ diet. Your daily depending on your	values may	/ be highe	2,000 calorie r or lower 2,500			
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g			

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Gail Wall Pepperidge Farm, Inc. Senior Regulatory Affairs Analyst