



**1.1 oz 51% Whole Grain White Wheat Dinner Rolls**  
- 408 ct

MANUFACTURER'S PRODUCT CODE: **01519**

# Nutrition Facts

Serving Size (1.1oz)  
Serving Per Container

**Amount Per Serving**

**Calories 80** **Calories from Fat 10**

**% Daily Value\***

**Total Fat 1g** **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol 0mg** **0%**

**Sodium 135mg** **6%**

**Total Carbohydrates 15g** **5%**

Dietary Fiber 1g **4%**

Sugars 3g

**Protein 3g**

Vitamin A **0%**

Vitamin C **6%**

Calcium **2%**

Iron **4%**

\* Percent Daily Values are based on a 2000 calorie diet.  
Your daily value may be higher or lower depending on your calorie needs.

	Calories	2200	2700
Total Fat	Less than	120g	180g
Saturated Fat	Less than	25g	65g
Cholesterol	Less than	50mg	70mg
Sodium	Less than	10mg	15mg
Potassium	Less than	0mg	0mg
Total Carbohydrate		200g	270g
Dietary		33g	76g

## Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to four months when stored properly.

## Preparation Instruction:

[1] (a) For cluster dinner rolls, place (8 rolls) in 8" round foil pan. (b) For individual rolls, place (6 x 8) or (6 x 10) on standard lined sheet (bun) pan. (c) For clover leaf rolls, cut each dough piece into 3 parts and bake in muffin pan.

[2] Defrost in retarder overnight. Or, defrost at room temperature for one (1) hour.

[3] Proof to twice the frozen dough size (100°F / 80% R.H.). DO NOT OVERPROOF!

Or thaw for 1 hour and proof on a covered speed rack for 2.0 hours

[4] Optional - Wash as desired.

[5] Bake immediately in preheated oven approx. 12-15 min.

Convection oven: 330°F (165°C)

[6] Cool at room temperature.

## Ingredients:

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), WATER, LEAVENING (YEAST), SUGAR, SOYBEAN OIL. CONTAINS 2% OR LESS OF SALT, WHEAT GLUTEN, YEAST NUTRIENTS (CALCIUM SULFATE), NATURAL BUTTER FLAVOR (MILK), DOUGH CONDITIONER (MALTED WHEAT FLOUR, ENZYMES [CONTAINS WHEAT] AND 2% OR LESS OF EACH OF THE FOLLOWING: ASCORBIC ACID [VITAMIN C], SOYBEAN OIL), ASCORBIC ACID [VITAMIN C]. CONTAINS: MILK, WHEAT AND SOYBEAN PRODUCTS

## Allergen Information:

Contains: Milk, Soy Beans, Wheat

## Kosher Type:

GENERIC KOSHER - K-DAIRY

## Child Nutrition Statement:

The listed serving size contains 16.39g creditable grains of which 8.43g are whole grains. This provides 1 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

## Product Specifications:

UPC	SCC/GTIN	Case	Pack
024497015194	00024497015194	408	1.1

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
15.06	12	8.44	0.88	28.05	29.05

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
10	6	60

I certify that the nutritional information contained on this page is true and correct.

Lavonn Unruh

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02/25/2019

**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: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size \_\_\_\_\_  
 (raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes\_\_\_\_ 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\_\_\_\_ **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-creditible 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.)*

**Indicate to which Exhibit A Group (A-I) the Product Belongs:** \_\_\_\_\_

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount
	A	B	A ÷ B
<b>Total Creditable Amount<sup>3</sup></b>			

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.  
<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.  
<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.  
<sup>3</sup> 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 \_\_\_\_\_  
 Total contribution of product (per portion) \_\_\_\_\_ oz equivalent

I certify that the above information is true and correct and that a \_\_\_ ounce portion of this product (ready for serving) provides\_\_\_ oz equivalent Grains. I further certify that non-creditible 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-creditible grains may not credit towards the grain requirements for school meals.

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Title

\_\_\_\_\_  
 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: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_ Serving Size: \_\_\_\_\_

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes \_\_\_ 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 \_\_\_ **How many grams:** \_\_\_  
*(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:** \_\_\_\_\_

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
<b>Total Creditable Amount<sup>1</sup></b>			

<sup>1</sup> 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 \_\_\_\_\_

Total contribution of product (per portion) \_\_\_\_\_ oz equivalent

I further certify that the above information is true and correct and that a \_\_\_ ounce portion of this product (ready for serving) provides \_\_\_ 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.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone Number