

COOL BROWNIES GOLD EDITION
UPC # 7 51595 30745 5
CASE PACK - 96/40g



Nutrition Facts

Serving Size: 40g
 Servings: 1

Amount Per Serving

Calories 130 **Calories from Fat** 45
%Daily Value*

Total Fat 5g 8%

Saturated Fat 1g 5%

Trans Fat 0g 0%

Cholesterol 10mg 3%

Sodium 10mg 0%

Total Carbohydrate 22g 7%

Dietary Fiber 2g 8%

Sugars 14g

Protein 2g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 2%

*Percent Daily Values are based on 2,000 calorie diet.

**A PRODUCT OF
 DESSERT INNOVATIONS BAKERY**

INGREDIENTS: Whole Wheat Flour, Water, Sugar, Cocoa {processed with alkali}, Soybean Oil, Eggs, Contains 2% or less of the following: Non Fat Dry Milk, Palm Oil, Monoglycerides, Natural Flavor, Corn Starch, Citric Acid (preservative), BHT (preservative), Sodium Propionate (preservative).

CONTAINS: Wheat, Soy, Milk and Eggs.

MEAL CONTRIBUTION:

Each serving provides 8g Whole Grain and is considered Whole Grain Rich.



Dessert Innovations Bakery

25-B Enterprise Blvd., Atlanta, GA 30336

Ph 404-691-5000 Fax 404-691-5001

www.DIBakery.us

I certify that the above information is accurate on this Sept. 2016

A. J. Eredia A.J. Eredia / President

We Support



rev. Sept 2016

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (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: COOL MUFFINS WHOLE GRAIN GOLD EDITION BROWNIE Code No.: 30745
 Manufacturer: DESSERT INNOVATIONS Serving Size: 1.41oz / 1.5oz raw dough weight
 (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 noncreditable grains:** Yes No **How many grams:** _____
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable 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 (ready-to-eat breakfast cereals).** (Different methodologies are applied to calculate servings of the 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 to which Exhibit A Group (A-I) the product belongs: G

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount A ÷ B
WHOLE WHEAT FLOUR	8.14	16	.509
Total Creditable Amount³			.5

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

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ 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 1.41oz

Total contribution of product (per portion) .5 oz equivalent

I certify that the above information is true and correct and that a 1.41 ounce portion of this product (ready for serving) provides .5 oz equivalent Grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature AJ Ereddia Title President
 Printed Name AJ Ereddia Date 1/30/2018 Phone Number 404-691-5000



Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014

Crediting Standards Based on Revised Exhibit A weights per ounce equivalent (oz eq)

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: COOL MUFFINS WHOLE GRAIN GOLD EDITION BROWNIE Code No.: 30745

Manufacturer: Dessert Innovations Serving Size: 1.41oz / 1.5oz raw dough weight

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 noncreditable grains: Yes No **How many grams:** _____
(Products with more than 0.24 oz eq or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable 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 (ready-to-eat 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 to which Exhibit A Group (A-I) the product belongs: G

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of 1.0 ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
BROWNIE	40g	125g	.32
Total Creditable Amount¹			.25

¹ 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 1.41oz

Total contribution of product (per portion) .25 oz equivalent

I further certify that the above information is true and correct and that a 1.41 ounce portion of this product (ready for serving) provides .25 oz equivalent grains. I further certify that noncreditable 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 noncreditable grains may not credit towards the grain requirements for school meals.

Signature *A J Ereddia* Title President
Printed Name A J Ereddia Date 1/30/2018 Phone Number 404-691-5000

