

# 1.0 oz Candy BeneFIT Reduced Fat Cookies Made with 51% Whole Grain - 384 ct

MANUFACTURER'S PRODUCT CODE: 04912

# **Nutrition Facts**

Serving Size 1.0 oz / 28g Serving Per Container

Amount Per Serving	
Calories 103.77	Calories from Fat 28.22
	% Daily Value
Total Fat 3.15g	4.85%
Saturated Fat 1.11g	5.55%
Trans Fat 0g	
Cholesterol 10.2mg	3.4%
Sodium 90.67mg	3.78%
Total Carbohydrates 18.54g	6.18%
Dietary Fiber 1.98g	7.92%
Sugars 9.16g	
Protein 1.60g	
Vitamin A	0.59%
Vitamin C	0.02%
Calcium	0.75%
Iron	3.67%

<sup>\*</sup> 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 one year when stored properly.

### **Preparation Instruction:**

Baking / Handling Instructions: [1] Separate cookies while in frozen state. [2] Place (4 x 6) on standard lined sheet (bun) pan. [3] Bake immediately in preheated oven approx. 9-12 min: Convection oven: 310°F (155°C) Rack oven: 360°F (180°C) Reel oven: 380°F (195°C) Deck oven: 330°F (165°C) [4] Cool at room temperature.

#### Ingredients:

INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), SUGAR, SEMI-SWEET MINI GEMS (DARK CHOCOLATE [SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, BUTTEROIL, SOY LECITHIN, ARTIFICIAL FLAVOR], SUGAR, COLORING [INCLUDES YELLOW #5 LAKE, YELLOW #6 LAKE, BLUE #2 LAKE, RED #40 LAKE, BLUE #1 LAKE, FD&C YELLOW #6, FD&C YELLOW #5, FD&C BLUE #1], CONFECTIONER'S GLAZE [CARNAUBA WAX, BEESWAX, SHELLAC], GUM ARABIC, CORN SYRUP), EGGS, VEGETABLE SHORTENING (CANOLA OIL, PALM OIL WITH MONO AND DIGLYCERIDES), OATS, CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, STABILIZER [CAROB BEAN GUM AND/OR GUAR GUM AND/OR XANTHAN GUM]), MODIFIED WHEAT STARCH, INULIN. CONTAINS 2% OR LESS OF SALT, LEAVENING (SODIUM BICARBONATE AND SODIUM ALUMINUM PHOSPHATE), WATER, DAIRY BLEND (WHEY, SODIUM CASEINATE, NONFAT MILK, SOY LECITHIN, CALCIUM PHOSPHATE, CALCIUM OXIDE), SOY LECITHIN, NATURAL FLAVOR. CONTAINS: MILK, EGG, WHEAT AND SOYBEAN PRODUCTS

#### Allergen Information:

Contains: Eggs, Milk, Wheat, Soy

### Kosher Type:

KOF-K - DAIRY

#### **Child Nutrition Statement:**

The listed serving size contains 10.96 creditable grains of which 5.60 are whole grains. This provides .50 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

## **Product Specifications:**

UPC	SCC/GTIN	Case	Pack
024497049120	00024497049120	384	1

Case Dimensions					
Case Case Case Net Weight Gross					
Length	Width	Height	Cube	e (Lbs) Weight (L	
14.19	9.13	7.88	0.59	24	25

Pallet Dimensions				
Pallet Tier Pallet High Pallet Count				
12	6	72		

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

02/19/2019

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#### 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 th	e menu planner.		
Product Name:	dy Gookie Dough	Cod	04912 2 No.:	
	Foods Corp	Serving Size	1.0 oz (28.35g)	reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re) II. Does the product contain to (Products with more than 0.24 creditable grains may not cred) III. Use Policy Memorandum School Breakfast Program: EH (cereal grains) or Group I to of grain component based on cerea, Group H uses the standard	quirements for the Nat non- creditable grains oz equivalent or 3.99 g it towards the grain re- i SP 30-2012 Grain R ixhibit A to determine (RTE breakfast cerea reditable grains Grou	ional School Lunch Process: Yes X No How How How How How How How How How Ho	ogram and School ow many grams: or 6.99 grams for 6 neals.) ational School Lu to Groups A-G (be logies are applied at of 16grams cred	0.737 g Group H of non- inch Program and aked goods), Group to calculate serving: litable grain per oz
weight) Indicate to which Exhibit A C	Group (A-I) the Produ	rct 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	

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B	
Pastry Flour, enriched	5.196	16g	0.325	
Whole Rolled Oats	1.215	16g	0.076	
Whole Wheat Flour	4.206	169	0.263	
			0.664	
Total Creditable Amount			0.50	

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

Total weight (per portion) of product as purchased 1.0 oz (28.35 g) Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 1.0 ounce portion of this product (ready for serving) provides 0.50 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.

Alp Sonmez	Digitally signed by Alp Sonmez	gitally signed by Alp Sonmez R&D Manager		
Signature		Title		
Alp Sonmez		7/26/17	856-532-9044	
Printed Name	had white in a filter of the significant extensive from the second contraction of the second con	Date	Phone Number	

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

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

<sup>&</sup>lt;sup>3</sup>Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.



Alp Sonmez

Printed Name

# Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

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.

Dadam Nama	eneFiT Candy Cookie Dough	1	Code No.:_	04912	
	3J Snack Foods Corp.		code No.:_	ande Statistica Berkinster in Statistica Berkinster in America and Alas Indonesia and Ala	chalacterista anticalacione
		n-Rich Criterin: Yes X r the National School Lur		and School Bred	akfast Program.
(Products with more	e than 0.24oz equivalent (	le grains: Yes X No or 3.99 grams for Groups grain requirements for so	A-G and 6.9	any grams: <u>0</u> 9 grams for Gra	.737 g nup H of non-
School Breakfast P H (cereal grains) o to calculate serving creditable grain per reported by volume	rogram: Exhibit A to d r Group I (RTE breakfi s of grain component bas oz eq: Group H uses the	Grain Requirements for etermine if the product ast cerenls). ( <i>Please be a ed on creditable grains.</i> standard of 28 grams creditables:	fits into Grou ware that diff Groups A-G i	ups A-G (bake) Terent methodolo Suse the standard	d goods), Group ogies are applied I of 16 grams
Description of Proper Food Buying	•	as equivalent as	listed in	Creditable Amount A ÷ B	
Cookies	1, Ü öz.	2.4 oz		0.417	
Total Creditable	PARTIES AND STATE OF THE PARTIES AND ADDRESS OF		Š ra	291025 E-1815	
<sup>1</sup> Total Creditable Am	ount must be rounded down	to the nearest quarter (0.25	oz eq. Do no	t round up.	
Total contribution of I further certify that serving) provides oportion. Products w	25 oz equivalent Grains. ith more than 0.24 oz eqi	hased 1.0 oz (28.35 g) 1.25 oz equivalent  true and correct and that I further certify that non- uivalent or 3.99 grams for the grain requirements for	creditable gra Groups A-G	ins are not abor or 6.99 grams f	ve 0.24 oz eq. po
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7/26/17

856-532-9044 Phone Number