



Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	231053, BREAD WHOLE GRAIN SLCD 1/2" 7-32Z, GFS
SPECIFICATION APPROVAL DATE	1/9/2016
INGREDIENT INFORMATION	WHOLE GRAIN WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3) FOLIC ACID], WATER, SUGAR, YEAST, RESISTANT MALTODEXTRIN, SOYBEAN OIL, WHEAT GLUTEN, SALT, MOLASSES, MONOGLYCERIDES, CALCIUM PROPIONATE (A PRESERVATIVE), CALCIUM SULFATE, CITRIC ACID, ASCORBIC ACID, SOY LECITHIN.
ALLERGEN INFORMATION	Wheat, soy

Nutrition Facts		
Serving Size	1 slice (40g)	
Servings Per Container	147 About Or Do Servings Vary? No	
<i>Amount Per Serving</i>		
Calories	110	
Calories from Fat	10	
	Per Serving	% Daily Value
Total Fat (g)	1.5	2
Saturated Fat (g)	0	0
Trans Fat (g)	0	
Cholesterol (mg)	0	0
Sodium (mg)	170	7
Total Carbohydrate (g)	20	7
Dietary Fiber (g)	2	9
Sugars (g)	2	
Protein (g)	3	
Vitamin A (%)	0	
Vitamin C (%)	0	
Calcium (%)	4	
Iron (%)	6	

Additional NLEA Notes	Thiamine 10% Riboflavin 6% Niacin 8% Folic Acid 15%
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Aunt Millie's Bakeries

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Product Formulation Statement

Product Name: Whole Grain Wheat Bread, 0.5in slice (32oz) Code No: 7408

Case Weight and Pack/Count: 14lb (7pk-21ct) Serving Size (Weight/Volume): 1 slice (40g) Calories per Serving: 110

Primary Grain Ingredients in Product: Whole Grain Wheat Flour and Enriched Unbleached Flour

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 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). (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.) Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Method 1

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
A	B	A divided by B
40	28	1.4285
Total Ounce Equivalent Grains (OEG)		1.25

Method 2

Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion ¹	Gram Standard of Creditable Grains per oz equivalent (16g) ²	Creditable Amount
	A	B	A divided by B
Whole Wheat Flour	14.8	16	0.925
Enriched Flour	12.1	16	0.75625
Total Creditable Grains³			1.5

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.

I certify that the above information is true and correct. One serving of Method 1 (ready to eat) contains 1.25 serving(s) of Grains. One serving of Method 2 (ready to eat) contains 1.5 serving(s) of Grains.

X Rod Radalia

Rod Radalia

V.P., Technical Services & Quality Assurance

Date: 8/18/2016

Created By: Tara Withington

Approved By: Rod Radalia

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