

**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: GR Wheat Yeast Roll 1.5 oz Code No.: 33802

Manufacturer: Alpha Baking Company Serving Size: 1 Roll / 1.5oz
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes
(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:** N/A
(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.)

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 28grams 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: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Grain:	13.2		0.82
Enriched Flour:	12.5		0.78
Total:	25.7	16	1.61
Total Creditable Amounts			1.50

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

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

² Standard grams of creditable grains from the corresponding Group in 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

Total contribution of product (per portion): 1.50 oz equivalent.

I certify that the above information is true and correct and that a 1.5 ounce portion of this product (ready for serving) provides 1.5 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 
Brian J Carson
R&D Manager

Phone Number: 773-797-3372
Date: 11/13/17



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Brian J Carson
 R&D Manager

11/13/2017

Nutritional information summary for the school dietician

GR Wheat Yeast Roll 1.5 oz

Serving Size: 1 Roll
 Servings per Pack: 18
 Serving Weight: 43 Grams
 1.5 Oz

Product # 33802

1.50 School Bread Servings
(Whole Grain-Rich)

Whole Grain:	13.2 Grams each	51% of total Flour
Enriched Flour:	12.5 Grams each	49% of total Flour
Total:	25.7 Grams each	

Sodium: 143 mg each 6% RDA per serving

ALLERGEN Statement: Contains: Wheat, Eggs, Milk.

Nutrient*	Per Serving	% RDA	
Calories	131.29	7%	INGREDIENTS: Whole Wheat Flour, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Yeast, Eggs, Soybean Oil, Butter (salted), Wheat Gluten, Salt, Ascorbic Acid, Enzymes, Sodium Stearoyl Lactylate.
Calories from Fat	23.76		
Protein (gm)	3.71		
Carbohydrates (gm)	23.74	8%	
Dietary Fiber (gm)	1.71	7%	
Total Sugars (gm)	7.03		
Total Fat (gm)	2.64	4%	
Saturated Fat (gm)	0.83	4%	
Poly Fats (gm)	1.01		
Mono Fats (gm)	0.62		
Trans Fats (gm)	0.04		
Cholesterol (mg)	7.44	2%	
Sodium (mg)	142.71	6%	
Calcium (mg)	9.04	1%	
Iron (mg)	1.00	6%	
Phosphorus (mg)	50.40	5%	
Potassium (mg)	65.31	2%	
Magnesium (mg)	16.43	4%	
Zinc (mg)	0.33	2%	
Thiamine (mg)	0.19	13%	
Riboflavin (mg)	0.10	6%	
Niacin (mg)	1.19	6%	
Folate (mcg)	31.27	8%	
Vitamin A (IU)	9.00	0%	
Vitamin B6 (mg)	0.02	1%	
Vitamin C (mg)	0.00	0%	
Vitamin D (IU)	0.00	0%	
Vitamin E (mg)	0.15	0%	

* Nutritional analysis is computed from databases.
 "Per Serving" information is unrounded and based on product weight.

Definitions:

"1.0 School Bread Serving" = "1oz of bread, at least 16g flour per oz"

"Whole Grain-Rich" means at least 8 grams of the flour is WHOLE GRAIN (per serving), and the remainder of the flour, if any, is Enriched.