

- Whole Grain
- Zero Trans Fat
- All Natural Flavors
- No High Fructose Corn Syrup
- No Peanuts or Tree Nuts
- Low Sat Fat
- Low Sodium
- 2g Fiber
- No Dairy
- No Preservatives
- Kosher
- ♦ 1 oz. Grain Equivalent

Whole Grain (g) 8.92 53% Total Grain (g) 16.94





INGREDIENTS: Whole Wheat Flour, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Soybean Oil, Cinnamon, Modified Wheat Starch, Salt, Sodium Bicarbonate, Natural Flavors, Monocalcium Phosphate, Corn Starch, Added Vitamins and Iron (Ascorbic Acid, Vitamin A Palmitate, Niacinamide, Iron/Electrolytic, Riboflavin, Thiamin Mononitrate, Maltodextrin as Carrier), Annatto Extract.

## Contains Wheat

| GTIN Code      | Serving Size | Case/Pk | Ti-Hi | Case Dimension | Case Cube | Gross Wt | Net Wt |
|----------------|--------------|---------|-------|----------------|-----------|----------|--------|
| 00682830403000 | 28g/1 oz     | 300/2   | 8x7HI | 19 x 11 x 10   | 1.3       | 21 lb    | 19 lb  |

Each package of this product meets USDA requirements for a 1 oz. GRAIN

| Product Formulation Statement for Grains        |   |  |                               |                                     |   |  |
|---|---|--|-------------------------------|-------------------------------------|---|--|
| Description of Creditable<br>Grain Ingredient   | Grams of<br>Creditable Grain<br>per Portion | Gram Standard of<br>Creditable Grain per oz<br>Equivalent    | Creditable<br>Amount          |                                     |   |  |
| Whole Wheat Flour                               | 8.92  | 16   | 0.56                          |                                     |   |  |
| Enriched Flour                                  | 8.02  | 16   | 0.50                          |                                     |   |  |
| Total Creditable Grain Amount                   |   |  | 1                             |                                     |   |  |
| Non-Creditable Grains (Not in                   | cluded in totals abov                       | /e)  | 0.28g                         |                                     |   |  |
| Description of Product per<br>Food Buying Guide | Portion Size of<br>Product as<br>Purchased  | Weight of one ounce<br>equivalent as listed in<br>SP 30-2012 | Total<br>Creditable<br>Amount | Exhibit Group Product<br>Belongs to | Total Weight<br>of Product<br>per Portion<br>as Purchased | Total<br>Contribution<br>of Grain per<br>Portion |
| Graham  | 28g   | 28g  | 1                             | Group B                             | 28g   | 1 oz. equivalent                                 |

MJM products are produced in a nut-free & peanut-free facility. MJM does not purchase, store or produce any products that contain peanuts, peanut oil, peanut butter, or any products made from nuts.

**HUSSC GOLD STANDARD APPROVED** 

Helen Corey (800) 505-5080 Vice President MJM Marketing

**Nutritional Statement** MJM #403001 **Smart Snack Approved** 

(28g)

0%

4%

8%

7%

14%

0%

2%

10%

2%

15%

15%

15%

% Dally Value\*

**Nutrition Facts** 

1 servings per container

Serving size Amount per serving Calories

Total Fat 3.5g Saturated Fat 0.5g Trans Fat 0g

Cholesterol 0mg

Total Carbohydrate 21g

Includes 7g Added Sugars

"The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Dietary Fiber 2g

Total Sugars 7g

Sodium 100mg

Protein 1g

Iron 2mg

Vitamin D 0mcg

Potassium 47mg

Riboflavin 0.2mg

Thiamin 0.2mg

Niacin 2mg

Calcium 16mg



## 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: N  | ode No.: <u>40300</u>  | <u>1</u>  |  |  |  |  |
|--|--|---|--|--|--|--|
| Manufacturer: MJM MARKETING  Serving Size 1 oz.  (raw dough weight may be used to calculate creditable grain amount) |  |   |  |  |  |  |
|  | ct meet the Whole Grain-Rich Criteri<br>Grain Requirements for the National Sch  |   | ool Breakfast Program.)  |  |  |  |
| II. Does the produ<br>(Products with more to<br>grain requirements for   | ct contain non- creditable grains: Yes<br>han 0.24 oz. equivalent or 3.99 grams fo<br>r school meals.) .)  | X_No How<br>r Groups A-G or 6.99 grams  | many grams: <u>0.28g</u><br>for Group H of non- credita                                      | ble grains may not cred                                    | it towards the                         |  |
| determine if the prod<br>applied to calculate se<br>standard of 28grams of   | norandum SP 30-2012 Grain Requirer luct fits into Groups A-G (baked good strings of grain component based on crescreditable grain per oz. eq; and Group I                        | s), Group H (cereal grains)<br>ditable grains. Groups A-G<br>is reported by volume or wei | or Group I (RTE breakfas use the standard of 16grams   | t cereals). (Different me                                  | thodologies are                        |  |
| indicate to which  | Description of Creditable Grain Ingredient*  | Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A                           | Gram Standard of<br>Creditable Grain<br>per oz. equivalent<br>(16g or 28g) <sup>2</sup><br>B | Creditable<br>Amount<br>A÷B                                |  |  |
|  | Whole wheat flour (53%)  | 8.92  | 16   | .56  |  |  |
|  | Enrich flour (47%)   | 8.02  | 16   | .50  |  |  |
|  |  |   |  |  |  |  |
|  | Total Creditable Amoun   | - 43  |  |  |  |  |
| <sup>1</sup> (Serving size) X (%<br><sup>2</sup> Standard grams of c   | e whole-grain meal/flour and enriched m<br>of creditable grain in formula). Please b<br>reditable grains from the corresponding<br>ount must be rounded <i>down</i> to the neare | neal/flour.<br>e aware that serving sizes ot<br>Group in Exhibit A.                       |  | erted to grams.  |  |  |
|  | tion) of product as purchased <u>28g</u> product (per portion) <u>1 oz.</u> equiva   | alent   |  |  |  |  |
| that non-creditable gra  | information is true and correct and that ins are not above 0.24 oz. eq. per portio able grains may not credit towards the grains   | on. Products with more than   | 0.24 oz. equivalent or 3.99 g  | vides <u>1 oz.</u> equivalent Gr<br>rams for Groups A-G or | ains. I further certify 6.99 grams for |  |
| Helen Joses Signature  |  |   | Vice President   |  |  |  |
| Signature  | / 0  | T   | itle   |  |  |  |
| Helen Co   | rey  |   | 1/9/2019   | 300-505-5080   |  |  |

Date

Phone Number

Printed Name



## 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: MJM Appl  | Code No.: 403001   |   |  |   |  |
|---|--|---|--|---|--|
| Manufacturer: MJM MAI   | RKETING  | 5   | Serving Size <u>1 oz</u> .                         |   |  |
| I. Does the product meet<br>(Refer to SP 30-2012 Grain I  | the Whole Grain-Rich (<br>Requirements for the Natio   | Criteria: Yes <u>X</u> No<br>onal School Lunch Program  | and School Bred                                    | akfast Program.)                                      |  |
| II. Does the product conta<br>(Products with more than 0.2<br>creditable grains may not cre   | 940z equivalent or 3.99 gr   | ams for Groups A-G and 6.   |  |   |  |
| III. Use Policy Memorando<br>School Breakfast Program:<br>H (cereal grains) or Group<br>to calculate servings of grain<br>creditable grain per oz. eq; (<br>reported by volume or weigh<br>Indicate which Exhibit A G | Exhibit A to determine I (RTE breakfast cereal a component based on crescoup H uses the standard t.) | if the product fits into Gros). (Please be aware that dig<br>ditable grains. Groups A-G<br>d of 28 grams creditable gra | oups A-G (bake) fferent methodolo use the standard | d goods), Group<br>ogies are applied<br>d of 16 grams |  |
| Description of Product<br>per Food Buying Guide   | Portion Size of<br>Product as<br>Purchased<br>A  | Weight of one ounce<br>equivalent as listed in<br>SP 30-2012<br>B   | Creditable Amount <sup>1</sup> A÷B                 |   |  |
| Graham  | 28g  | 28g   | 1  |   |  |
| A. Total Creditable Amou  |  |   | 1  |   |  |
| <sup>1</sup> Total Creditable Amount must   | be rounded <b>down</b> to the near   | arest quarter (0.25) oz. eq. Do   | not round up.                                      |   |  |
| Total weight (per portion) of Total contribution of product   |  |   |  |   |  |
| I further certify that the above in <u>1 oz.</u> equivalent Grains. I furthe than 0.24 oz. equivalent or 3.99 the grain requirements for school   | er certify that non-creditable grams for Groups A-G or 6.9   | grains are not above 0.24 oz. e   | q. per portion. Pr                                 | oducts with more                                      |  |
| Helen Jours   | i  | Vice President  | :  |   |  |
| Signature '   |  |   |  |   |  |
| Helen Corey   |  |   |  | 800-505-5080  |  |
| Printed Name  |  | Date  | Phone Nur  | nber  |  |