GFS Product Information: Nutrition Resource Center

ITEM INFORMATION	240869, 12-42z GFS Quick Oats Hot CerealGFS			
VENDOR INFORMATION	Conagra Foods, Inc. (Cereal)			
APPROVAL INFORMATION (Name, Date)	7/30/2009 Cindy Newman			
STORAGE REQUIREMENTS	Grocery (Dry)			
TOTAL SHELF LIFE	546 days			
LOT CODE DEFINITION	?Best if used by			
	MMM DD YY P TT:TT			
	MMM = Month, DD = Day,			
	YY = Year (Date of product plus 18 Months), P = Plant,			
	TT:TT = Military time/ Hour:Minute (optional)			
	Example: May1705N TT:TT.			
	The product would have been produced on Nov. 17, 2003			
	at Cedar Rapids.			
	Primary placement is on the bottom of canister. The			
	secondary placement is in bottom left hand corner of two			
	adjacent sides of the container.			
COUNTRY OF ORIGIN				
If this is a fish item, is it farm raised or				
wild?				
KOSHER (Y/N)	Yes			
If Kosher, what certification?	N			
CHILD NUTRITION LABEL (Y/N)	No			
SCHOOL UNCH EQUIVALENTS				
Meat/Meat Alternate Equivalent (oz):				
Grain/Bread Equivalent: Fruit/Vegetable Equivalent (cups):				
INGREDIENT INFORMATION	100% WHOLE GRAIN ROLLED OATS			
ALLERGEN INFORMATION	N/A			
PREPARATION INSTRUCTIONS	PREPARATION			
Note: These may not be an exact match to the	INSTRUCTIONS:			
packaging instructions. Always utilize the	# of 1 cup Servings Quick Oats Water			
packaging for the most current preparation	Salt (optional)			
instructions!	31 2 LB. 10 OZ. (1 container) 1 gallon			
	+ 3 quarts 1 tablespoon			
	17 1 LB. 8 OZ. (2 quarts) 1			
	gallon 2 teaspoons			
	8 12 OZ. (1 quart) 2			
	quarts 1 teaspoon			
	2 3 OZ. (1 cup) 2			
	cups 1/4 teaspoon			
	DIRECT HEAT METHOD: In a heavy saucepan, stir oats			
	into briskly boiling salted water. Return to boil. Reduce			
	heat. Simmer 1 minute, stirring occasionally. Transfer to			
	steam table; cover. Serve immediately.			
	STEAM-JACKETED KETTLE METHOD: Using the above			
	proportions, stir oats into briskly boiling salted water.			
	Return to boil. Reduce heat. Simmer 1 minute. Transfer to			
	steam table pan; cover. Serve immediately.			

MICROWAVE DIRECTIONS:

For 1 serving; pour 2/3 cup water, 1/2 cup (1.5 OZ) Quick oats, 1/8 teaspoon salt (optional) in 1 quart microwaveable bowl, microwaveuncovered about 1 minute (1000 watt microwave oven); stir well. Let stand until desired consistency.

	Nutrition Facts				
Serving Size	1/2 cup (39g dry)				
Servings Per Container					
-	About 31				
	Or, does it vary? No				
Amount Per Serving					
Calories	140				
Calories from Fat	25				
Total Fat (g)	2.5	4			
Saturated Fat (g)	0.5	3			
Trans Fat (g)	0.0				
Cholesterol (mg)	0	0			
Sodium (mg)	0	0			
Total Carbohydrate (g)	26	9			
Dietary Fiber (g)	4				
Sugars (g)	0				
Protein (g)	5				
Vitamin A (%)	0				
Vitamin C (%)	0	·			
Calcium (%)	0				
Iron (%)	10				

Additional NLEA Notes:

Analytical Results		
Calculated or Test Results		
As Purchased or Prepared		
Sample Weight		
Sample Volume		

Analytical Information		
Calories		
Calories from fat		
Total fat (g)		
Saturated fat (g)		
Trans fat (g)		
Monounsaturated fat (g)		
Polyunsaturated fat (g)		
Cholesterol (mg)		
Sodium (mg)		
Potassium (mg)		
Total Carbohydrates (g)		
Dietary Fiber (g)		
Sugars (g)		
Protein (g)		

Vitamin A (iu)	
Vitamin C (mg)	
Vitamin D (iu)	
Calcium (mg)	
Iron (mg)	
Magnesium (mg)	
Phosphorous (mg)	
Zinc (mg)	
Riboflavin (mg)	
Thiamin (mg)	
Niacin (mg)	
Vitamin B-6 (mg)	
Folic acid (mg)	
Vitamin B-12 (mcg)	



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2014-2015 (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 2014-1015. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	luick Oats	Code No.:	240869	
Manufacturer:	ConAgra Foods, Inc.	Serving Size	½ cup (39g dry)	
-	the Whole Grain-Rich Criteria: uirements for the National School Lunch Pro	Yes ⊠ No □		ate creditable grain amount)
	tain non- creditable grains: Yes [z equivalent or 3.99 grams for Groups A-G o)			credit towards the grain
Program: Exhibit A to d (RTE breakfast cereals). standard of 16grams creditable g	ndum SP 30-2012 Grain Requirem etermine if the product fits into (a. (Different methodologies are applied to cal grain per oz eq; Group H uses the standard of the A Group (A-I) the Product Belo	Groups A-G (baked good culate servings of grain compon of 28grams creditable grain per o	ls), Group H (cereal gent based on creditable grad	grains) or Group I ins. Groups A-G use the
mulcate to which Exhibi	it A Group (A-1) the Froduct Deid	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
Description of Creditabl Grain Ingredient*	e Grams of Creditable Grain Ingredient per Portion1	Gram Standard of Creditable Grain per equivalent (16g or 28g) ₂	OZ	e Amount
	Α	В	Α.	÷ B
Whole Grain Rolled Oats	39 grams	28 grams	1.	39
Total Creditable Amount	3		1	25
*Creditable grains are whole 1 (Serving size) X (% of cred 2 Standard grams of creditable)	-grain meal/flour and enriched meal/flo itable grain in formula). Please be awar le grains from the corresponding Group ust be rounded <i>down</i> to the nearest quar	e that serving sizes other that in Exhibit A.	n grams must be convert	
Total weight (per portion)	of product as purchased 39g (1.	38oz)		
Total contribution of prod	uct (per portion) 1.25			oz equivalent
I certify that the above inf	formation is true and correct and tha	at a 1.38 ounce	portion of this produc	ct (ready for
serving) provides 1.2	5 oz equivalent Grains. I furthe	r certify that non-creditable	le grains are not above	e 0.24 oz eq.
	n more than 0.24 oz equivalent or 3.7 not credit towards the grain requir	-	or 6.99 grams for Gro	oup H of
Such B Phileips, MS, RD		Prii	Principal Labeling Specialist	
Signature		Title		
Sarah B. Phillips	06/	6/05/2015 (314) 877-7533		
Printed Name			te	Phone Number