

**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: 4" White Wheat Hamb Buns 10/12ct Code No.: 51667

Manufacturer: Alpha Baking Company Serving Size: 1 Bun / 2 oz  
 (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 <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Grain:	19.8		1.24
Enriched Flour:	14.3		0.90
<b>Total:</b>	<b>34.1</b>	<b>16</b>	<b>2.13</b>
<b>Total Creditable Amounts</b>			<b>2.00</b>

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

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

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>3</sup>Total 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: 2.00 oz

Total contribution of product (per portion): 2.00 oz equivalent.

I certify that the above information is true and correct and that a 2 ounce portion of this product (ready for serving) provides 2 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: 01/30/19

51667 4" White Wheat Hamb Buns  
10/12ct

Report Issued: 1/30/19

## Nutrition Facts

12 servings per container

**Serving Size 1 Bun (56.7 gm)**

Amount Per Serving

**Calories 140**

		% Daily Value *
<b>Total Fat</b>	<b>2.5g</b>	<b>3%</b>
Saturated Fat	0.5g	3%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	0g	
<b>Cholesterol</b>	<b>0mg</b>	<b>0%</b>
<b>Sodium</b>	<b>250mg</b>	<b>11%</b>
<b>Total Carbohydrates</b>	<b>26g</b>	<b>9%</b>
Dietary Fiber	2g	7%
Total Sugars	3g	
Includes 3g Added Sugar		6%

**Protein 6g**

Vitamin D	0 mcg	0%
Calcium	66 mg	6%
Iron	1 mg	6%
Potassium	90 mg	2%
Thiamin	0.2 mg	14%
Riboflavin	0.1 mg	5%
Niacin	1.2 mg	10%
Folate	35 mcg DFE	10%

\* Percent Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.



### Alpha Baking Co., Inc.

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Chicago, IL 60644

773-261-6000 Fax: 773-261-6065

www.alphabaking.com

### Allergens: Contains Wheat.

INGREDIENTS: Whole White Wheat Flour, Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Wheat Gluten, Yeast, Soybean Oil, Contains 2% or less of the following: Salt, Calcium Propionate (Preservative), Sodium Stearoyl Lactylate, Monoglycerides, Calcium Sulfate, Monocalcium Phosphate, Ammonium Sulfate, DATEM, Ascorbic Acid, Enzymes.

Brian J Carson  
R&D Manager

## 51667 4" White Wheat Hamb Buns 10/12ct

Report Issued: 1/30/19

	100 gm	One Serving	uom
Sample Size	100	56.7 g	
Calories (kcal)	254.8	144.47 kcal	
Protein (g)	10.39	5.89 g	
Carbohydrates (g)	45.29	25.68 g	
Dietary Fiber (g)	4.04	2.29 g	
Total Sugars (g)	4.9	2.78 g	
Including Added Sugar (g)	4.62	2.62 g	
Fat (g)	4.02	2.28 g	
Saturated Fat (g)	0.95	0.54 g	
Mono Fat (g)	0.74	0.42 g	
Poly Fat (g)	2.13	1.21 g	
Trans Fatty Acid (g)	0.09	0.05 g	
Cholesterol (mg)	0	0 mg	
Vitamin A - RAE (mcg)	0.02	0.01 mcg	
Vitamin B1 (mg)	0.41	0.23 mg	
Vitamin B2 (mg)	0.19	0.11 mg	
Vitamin B3 - Niacin Equiv (mg)	2.15	1.22 mg	
Vitamin C (mg)	0	0 mg	
Folate, DFE (mcg DFE)	61.18	34.69 mcg	
Folic Acid (mcg)	36.7	20.8 mcg	
Vitamin E - Alpha-Toco (mg)	0.28	0.16 mg	
Vitamin D - mcg (mcg)	0	0 mcg	
Vitamin B6 (mg)	0.02	0.01 mg	
Calcium (mg)	117.67	66.72 mg	
Iron (mg)	2.47	1.4 mg	
Phosphorus (mg)	162.2	91.97 mg	
Potassium (mg)	159.45	90.41 mg	
Sodium (mg)	450.28	255.31 mg	
Magnesium (mg)	50.85	28.83 mg	
Zinc (mg)	1.06	0.6 mg	
Omega 3 Fatty Acid (g)	0.16	0.09 g	
Beta-Carotene (mcg)	0.25	0.14 mcg	
Vitamin K (mcg)	4.16	2.36 mcg	
Biotin (mcg)	0.25	0.14 mcg	
Pantothenic Acid (mg)	0.42	0.24 mg	
Selenium (mcg)	11.16	6.33 mcg	
Copper (mg)	0.05	0.03 mg	
Manganese (mg)	0.19	0.11 mg	
Chromium (mcg)	0.04	0.02 mcg	
Choline (mg)	2.49	1.41 mg	