

**Bridgford® Honey Wheat Ranch Yeast Roll Dough, Tray Pack 6152**



<b>Product #</b>	6152
<b>GTIN</b>	10047500002605
<b>Case Pack</b>	240/1.5 oz
<b>Serving Size</b>	1 Roll
<b>Storage Temperature</b>	0°F
<b>Shelf Life</b>	180 days
<b>Kosher</b>	No

Nutrition Facts		
Serving Size 1 Roll (43g)		
Servings Per Case 240		
Amount Per Serving		
<b>Calories</b> 120	Calories From Fat 15	
% of Daily Value*		
<b>Total Fat</b> 1.5g		2%
Saturated Fat 0.5g		3%
Trans Fat 0g		
<b>Cholesterol</b> 0mg		0%
<b>Sodium</b> 200mg		8%
<b>Carbohydrate</b> 21g		7%
Dietary Fiber 2g		6%
Sugars 3g		
<b>Protein</b> 4g		
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 6%	
Folate 10%		
*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		

**Child Nutrition** 1 Roll = 1.5 oz equivalent grain servings.

**Product Description** Bridgford Honey Wheat Ranch Yeast Roll Dough provides an opportunity for the operator to bake their own fresh rolls. Each roll is perfectly formed, ready for proofing and baking.

**Benefit of Using this Product** 0 grams Trans Fat. Healthy formula using Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% Whole Grains. Fits into the Healthier US School Challenge Whole Grains Resource. Fits into the California School Junk Food Ban SB12.

**Serving Suggestion** May be served in baskets, on individual bread plates, or on sheet pans for cafeteria lines. Excellent for all types of Commercial Restaurants, In-Store Bakeries, and School Cafeteria Service Institutions.

**Preparation and Cooking Instructions** Grease sheet pan(s). Place dough pieces on pan 1 - 1 1/2 inches apart. Brush tops of dough with melted butter or margarine or spray with vegetable shortening. Allow dough to thaw and proof until double to triple in size. The rolls should rise up together and fill up the pan. Bake in a preheated 325 degree convection oven for approximately 15-20 minutes. Brush with additional melted butter or margarine if desired. Remove immediately from oven and pan to cool on wire rack.

**Ingredients** WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, YEAST, WHEAT GLUTEN, SHORTENING (PALM OIL WITH MONO & DIGLYCERIDES, POLYSORBATE 60), MILK POWDER (NONFAT DRY MILK, DRIED WHEY, SOY FLOUR), CONTAINS LESS THAN 2% OF HONEY, SALT, MONOCALCIUM PHOSPHATE, ENZYME, POTASSIUM IODATE, YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE), ASCORBIC ACID (VITAMIN C).

**Contains** Wheat, Soybean, Milk

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	240/1.5 oz	14.4x10.3x9.6	0.824	10/7



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## 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: Bridgford Honey Wheat Ranch Rolls Code No. 6152

Manufacturer: Bridgford Foods Serving Size 1 Roll - 43 grams (1.5 oz)  
(raw dough weight may be used to calculate creditable grain amount)

**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 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 (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; Group H uses the standard of 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 Wheat Flour	12.3 grams	16	.769
Enriched Flour	12 grams	16	.75
			1.52
<b>Total Creditable Amount<sup>3</sup></b>			1.50

\*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 that serving sizes 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 43 g (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 1.50 ounce portion of this product (ready for serving) provides 1.50 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

Nutrition Specialist

Title

Jean Moore

Printed Name

January 1, 2018

Date

866-273-2351x5519

Phone Number