



## Gordon Food Service Product Information

The below information has been provided by the manufacturer of the item and is believed to be accurate.

ITEM INFORMATION	316938, 12-16 Dinner Rolls Cracked Wheat GCHC, Gordon Choice
SPECIFICATION APPROVAL DATE	10/19/2016
INGREDIENT INFORMATION	WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, WHEAT STARCH, FERROUS SULFATE (IRON), THIAMINE HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WHEAT BRAN, CRACKED WHEAT, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, YELLOW CORN FLOUR, WHOLE GRAIN MILLET, MOLASSES, RYE FLOUR, WHOLE GRAIN OATS, WHEAT GLUTEN, WHOLE GRAIN TRITICALE FLOUR, SALT, CALCIUM PROPIONATE (A MOLD INHIBITOR), CALCIUM SULFATE, ASCORBIC ACID.
ALLERGEN INFORMATION	WHEAT

Nutrition Facts		
Serving Size	2 Dinner rolls (51.0g)	
Servings Per Container	96 About Or Do Servings Vary? No	
<i>Amount Per Serving</i>		
Calories	140	
Calories from Fat	15	
	Per Serving	% Daily Value
Total Fat (g)	1.5	2
Saturated Fat (g)	0.0	0
Trans Fat (g)	0.0	
Cholesterol (mg)	0	0
Sodium (mg)	105	4
Total Carbohydrate (g)	28	9
Dietary Fiber (g)	3	13
Sugars (g)	1	
Protein (g)	5	
Vitamin A (%)	0	
Vitamin C (%)	0	

Calcium (%)	2
Iron (%)	8
Additional NLEA Notes	Thiamine - 20% Riboflavin - 15% Niacin - 15% Folic Acid - 8%



# Aunt Millie's Bakeries

350 Pearl Street, Fort Wayne, IN 46802

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## Product Formulation Statement

Product Name: Pull-a-Part Dinner Rolls, Cracked Wheat, 16oz Code No: 7200

Case Weight and Pack/Count: 12lbs (12pk-16ct) Serving Size (Weight/Volume): 2 Rolls (56g) Calories per Serving: 150

Primary Grain Ingredients in Product: Whole Wheat Flour and Enriched Wheat Flour

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 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.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Method 1 : Bread serving based on Baked Weight

Serving Size (per grams)	Grams per Ounce Equivalent (28g)	Creditable Amount
A	B	A divided by B
56	28	2.0
<b>Total Ounce Equivalent Grains (OEG)</b>		2.0

Method 2 : Bread serving based on Flour Content

Description of Creditable Grains	Grams of Creditable Grains Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grains per oz equivalent (16g) <sup>2</sup>	Creditable Amount
	A	B	A divided by B
Whole Wheat Flour	44.3	16	2.76875
Enriched Flour	16.6	16	1.0375
<b>Total Creditable Grains<sup>3</sup></b>			3.80625
			3.75

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

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

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3 Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

I certify that the above information is true and correct. One serving of Method 1 (ready to eat) contains 2.0 serving(s) of Grains. One serving of Method 2 (ready to eat) contains 3.75 serving(s) of Grains.

X

*Rod Radalia*

Rod Radalia  
V.P., Technical Services & Quality Assurance

Date: 5/1/2015

Created By: Tara Withington

Approved By: Rod Radalia

File: Product Formulation Statement

Rev. No: 4

Date: 8/1/13

Page 1 of 1

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